



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

Request for Quotation

BFO NUMBER

AGR1233

PAGE

1

ADDRESS CORRESPONDENCE TO ATTENTION OF

FRANK WHITTAKER
304-558-2316

DON LEE FARMS
200 E. BEACH AVENUE I
INGLEWOOD, CA 90302

DEPARTMENT OF AGRICULTURE

FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271

304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS		
05/02/2012						
BID OPENING DATE: 05/29/2012		BID OPENING TIME 01:30PM				
LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
0001	1	LS		385-42		
PROCESSING USDA COMMODITY BEEF						
THE WEST VIRGINIA PURCHASING DIVISION FOR THE AGENCY THE DEPARTMENT OF AGRICULTURE IS SOLICITING BIDS FOR AN OPEN-END CONTRACT FOR PROCESSING USDA BEEF INTO BEEF PRODUCTS PER THE ATTACHED SPECIFICATIONS. ATTACHED SPECIFICATIONS.						
ALL TECHNICAL QUESTIONS MUST BE SUBMITTED IN WRITING TO FRANK WHITTAKER IN THE WV PURCHASING DIVISION VIA EMAIL AT FRANK.M.WHITTAKER@WV.GOV OR VIA FAX AT 304-558-4115. DEADLINE FOR TECHNICAL QUESTIONS IS 04/15/2012 AT 4:00 PM. ALL TECHNICAL QUESTIONS WILL BE ADDRESSED BY ADDENDUM AFTER THE DEADLINE.						
EXHIBIT 3						
LIFE OF CONTRACT: THIS CONTRACT BECOMES EFFECTIVE ON 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.						
UNLESS SPECIFIC PROVISIONS ARE STIPULATED ELSEWHERE IN THIS CONTRACT DOCUMENT BY THE STATE OF WEST VIRGINIA, ITS AGENCIES, OR POLITICAL SUBDIVISIONS, THE						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE <i>John P. [Signature]</i>				TELEPHONE (310) 674-3180		DATE MAY 25, 2012
TITLE CONTROLLER		FEIN 95-3689668		ADDRESS CHANGES TO BE NOTED ABOVE		

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

RECEIVED

2012 MAY 29 AM 9:26

WV PURCHASING
DIVISION

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.html 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).



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FRANK WHITTAKER 304-558-2316

RFQ COPY

TYPE NAME/ADDRESS HERE

DON LEE FARMS
200 E. BEACH AVENUE
INGLEWOOD, CA 90302

DEPARTMENT OF AGRICULTURE

FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	QAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
TERMS, CONDITIONS, AND PRICING SET FORTH HEREIN ARE FIRM FOR THE LIFE OF THE CONTRACT.						
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.						
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.						
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.)						
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.						
BANKRUPTCY: IN THE EVENT THE VENDOR/CONTRACTOR FILES FOR BANKRUPTCY PROTECTION, THE STATE MAY DEEM THE						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE	TELEPHONE	DATE
	(310) 674-3180	MAY 25, 2012
TITLE	FEIN	ADDRESS CHANGES TO BE NOTED ABOVE
CONTROLLER	95-3689668	

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



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CONTRACT NULL AND VOID, AND TERMINATE SUCH CONTRACT WITHOUT FURTHER ORDER.						
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.						
REV. 01/17/2012						
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: 44						
RFQ. NO.: AGR1233						
BID OPENING DATE: 05/29/2012						
SEE REVERSE SIDE FOR TERMS AND CONDITIONS						
SIGNATURE		TELEPHONE		DATE		
		(310) 674-3180		MAY 25, 2012		
TITLE		FEIN		ADDRESS CHANGES TO BE NOTED ABOVE		
CONTROLLER		95-3689668				

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05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
BID OPENING TIME: 1:30 PM						
PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:						
(310) 673-7008						
CONTACT PERSON (PLEASE PRINT CLEARLY):						
MARIA AGUILAR						
***** THIS IS THE END OF RFQ AGR1233 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS			
SIGNATURE	TELEPHONE	DATE	
<i>[Signature]</i>	(310) 674-3180	MAY 25, 2012	
TITLE	FEIN	ADDRESS CHANGES TO BE NOTED ABOVE	
CONTROLLER	95-3689668		

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

INVITATION TO BID

To establish an agreement between the West Virginia Department of Agriculture Food Distribution Program and a processing firm to produce beef products using USDA Commodity BEEF.

SPECIAL PROVISIONS FOR THE PROCESSING OF BEEF:

1. CONTRACT/AGREEMENT REQUIREMENTS

The processor must comply with and abide by all specifications, qualifiers, terms, and conditions as set forth in this Invitation to Bid, including all attachments (hereinafter referred to collectively as "The Bid Package").

The Bid Package will provide the framework for the processing of Beef into processed Beef Products for use and consumption by West Virginia Schools and other authorized recipient agencies in the State of West Virginia.

Any processing company submitting a completed Bid Package under this Invitation must have an approved National Processing Agreement in place with USDA for the time period covered by this Invitation and any subsequent agreement(s) with the State of West Virginia. The contractual obligations under which a Processor may utilize USDA Commodities to manufacture and deliver specified end product(s) to the WV Department of Agriculture Food Distribution Program to ensure the return of quantity, quality, and value of such commodities is set forth in the National Processing Agreement and also in the State Participation Agreement, Bid Specifications and all other attachments included in this Bid Package.

1a. CONTRACT PERIOD:

The State Participation Agreement shall be valid for a one (1) year period from July 01, 2012, through June 30, 2013.

2. PRODUCT FORMULA:

Processor is to include the raw batch formula for all processed end products under this Agreement, listing the name and quantity of each ingredient contained in the batch recipe. Flavorings and seasonings may be given as an aggregate quantity.

A NUTRITIONAL ANALYSIS OF FINISHED PRODUCTS WILL BE PROVIDED WITH THIS BID PACKAGE. THE ANALYSIS IS TO INCLUDE THE AMOUNTS OF SODIUM, THE AMOUNTS OF SATURATED FAT, MONOSATURATED FAT, POLYSATURATED FAT; AND THE AMOUNT OF THEIR PERCENT OF CALORIES, TOTAL FAT GRAMS AND TOTAL CALORIES PER SERVING. ALSO, INFORMATION REGARDING COOKING/PREPARATION, HANDLING AND STORAGE WILL BE SUBMITTED. ANY BID PACKAGE SUBMITTED WITHOUT AN ADEQUATE AND COMPLETE NUTRITIONAL ANALYSIS AND THE OTHER OUTLINED INFORMATION MAY BE CONSIDERED DISQUALIFIED AND INVALID AND, THEREFORE, NOT AWARDED AN AGREEMENT.

3. SAMPLES:

The WV Department of Agriculture Food Distribution Program requests bidding processors submit samples of each item PRIOR TO THE DAY OF THE BID OPENING.

SAMPLES SUBMITTED SHOULD BE IN SUFFICIENT QUANTITY TO PERMIT EVALUATION BY A MINIMUM OF TWENTY (20) PEOPLE. SAMPLES SHOULD BE CLEARLY MARKED WITH APPROPRIATE PRODUCT NAMES AND CODES IDENTICAL TO THOSE ON SUBMITTED END PRODUCT DATA SCHEDULES.

Samples shall be submitted without charge PRIOR TO the BID OPENING DATE to:

WV Department of Agriculture
Food Distribution Program
4496 Cedar Lakes Road
Ripley, WV 25271

4. END PRODUCT DATA SCHEDULE (EPDS):

End Product Data Schedule (EPDS) forms and/or a Summary End Product Data Schedule (SEPDS) form with all applicable columns completed must be submitted for each end product and returned as part of the completed bid package.

ALL PRICING SUBMITTED ON EPDSs and/or SEPDSs and/or OTHERWISE SUBMITTED AS PART OF THE BID PACKAGE MUST BE THE ACTUAL MAXIMUM PRICE YOU WILL CHARGE WEST VIRGINIA FOR THE DURATION OF THIS AGREEMENT, NOT NATIONAL PRICES. ADDITIONALLY, ALL PRICES MUST BE BASED ON GUARANTEED MINIMUM RETURN ON A FEE-FOR-SERVICE BASIS. ALL EPDSs AND SEPDSs SHOULD BE ASCRIBED WITH ORIGINAL SIGNATURES IN BLUE INK. NEITHER ELECTRONIC NOR STAMPED SIGNATURES CAN BE ACCEPTED.

5. PRICE:

In addition to the pricing requirements outlined above in Number 4, prices quoted shall be firm for the duration of the Agreement. Prices must be based on "Guaranteed Minimum Return" and shall be calculated on a "Fee-for-Service" basis.

6. SPECIFICATIONS:

The commodities processed in conjunction with this Agreement shall adhere to the specifications marked as ATTACHMENT A.

7. PACKAGING AND LABELING:

The finished end products are to be packaged and shipped under the proper conditions recognized by the industry to ensure the return of a quality finished product free from damage and deformity upon delivery and as may otherwise be set forth in Attachment A - Specifications.

Packaging descriptions submitted and therefore agreed to by Processor (i.e. stated case sizes)

shall be firm for the duration of this Agreement.

7a. CONTAINER AND MARKING SPECIFICATIONS:

Packaged end-products shall be packed in good commercial fiberboard shipping containers which are acceptable by common or other carrier for safe transportation to point of destination specified in shipping instructions and shall be of a size to accommodate the products without slack filling or bulging. The container shall be securely sealed by gluing, or closed by use of a filament reinforced freezer-type tape, or Scotch Brand No. 3523 Cold Temperature Polyester Film Packaging Tape or its equal, or nonmetallic strapping having a heat-sealed or comparable friction weld joint. Staples and/or steel or wire straps shall not be used as closure for the container.

ALL PRODUCTS MUST BE PACKED IN CONTAINERS CAPABLE OF BEING STACKED FOR PALLETIZING AND/OR WAREHOUSING.

ALL CASES SHOULD BE CLEARLY MARKED ON AT LEAST TWO SIDES WITH PRODUCT INFORMATION INCLUDING THE PRODUCT NAME AND NUMBER.

All packing and packing materials shall be new, clean, sanitary, and shall not impart objectionable odors or flavors to the product and shall be approved for use in contact with food products. Marking material shall be water fast, non-smearing, and of a color contrasting with the color of the container.

Each shipping container shall be legibly initialed, stamped, or labeled to show:

- A. The net weight.
- B. USDA inspection marks and plant number and name, and location of processor. Each container shall bear required labeling, USDA contract compliance stamp and certificate number.
- C. Date of Manufacture-Processing.
- E. Ingredient statement by order of predominance.
- F. The appropriate CN LABEL is to be affixed to each case and a copy of same CN LABEL attached to the EPDS/SEPDS. The CN LABEL identification number assigned by FNS is to be clearly shown.
- G. The proper recommended storage instructions.

8. DELIVERY:

The Processor agrees to process, produce and deliver the end products in truckload lots to a warehouse located in West Virginia; so specified upon the order of the West Virginia Department of Agriculture.

Delivery quantities will be determined by the WV Department of Agriculture Food Distribution Program. The processor will be responsible for the delivery of the end product, undamaged, unspoiled, and fit for human consumption.

9. SHIPPING TERMS:

All freight charges must be included in the bid price and all product must be shipped F.O.B. destination.

10. QUANTITY:

The quantity of beef made available to West Virginia will vary according to commodity availability and USDA policy. The WV Department of Agriculture Food Distribution Program shall be the final authority with regard to the total quantity of USDA commodities allocated for processing under this agreement.

11. PICK-UP:

From time to time commodities may have to be picked up for processing. In an instance of that unlikely event; the pick up point will be designated by the WV Department of Agriculture Food Distribution Program and will most usually be the Food Distribution warehouse located in WV. The cost of transportation to the processing plant may be added to the price of the finished end product (on a \$ per lb. processed product basis). Written approval from the WV Department of Agriculture Food Distribution Program is required prior to any backhauling of USDA commodity items from Recipient Agencies.

12. ACCOUNTABILITY AND RECORDS:

The successful bidding processor shall be required to establish and maintain perpetual inventories and control of all commodities received for processing, performance and production records and other reporting systems as may be required by state and federal regulations, to include provision to the USDA of the required Monthly Performance Reports.

13. PROCESSING AGREEMENT:

In addition to an approved National Processing Agreement with USDA, the successful bidding processor shall be required to execute a standard State Participation Agreement with the West Virginia Department of Agriculture, Food Distribution Program. The attached State Participation Agreement (ATTACHMENT B) must be fully executed in BLUE INK by bidding processor and returned as part of the completed bid package. Upon award, the State Participation Agreement executed by the successful bidding processor will be further executed in full by the appropriate Food Distribution Program personnel and become, at that time, in full force and effect. A copy of the fully executed State Participation Agreement will be sent to the successful bidding processor for processor's records.

13a. BASIS OF AWARD:

The West Virginia Purchasing Division shall award the contract to the lowest responsible bidder(s) who meets the requirements of the INVITATION TO BID, and who is considered best able to serve the interests of the State of West Virginia.

14. LIFE OF CONTRACT:

This contract is to become effective on July 01, 2012 and extend for a period of one year. The vendor may terminate this contract for any reason upon giving the Director of the WV Department of Agriculture Food Distribution Program and the Director of the Purchasing Division thirty (30) days written notice.

This contract may be declared immediately terminated at the option of the Director of the WV

Department of Agriculture Food Distribution Program and/or the Director of the Purchasing Division if this contract and/or any of its terms, conditions, or covenants are not complied with by the Processor, or if any right thereunder in favor of the WV Department of Agriculture Food Distribution Program is threatened or jeopardized by processor or his agent.

This contract may be terminated by the vendor only upon the return delivery of unencumbered and/or unobligated food and/or funds to the WV Department of Agriculture Food Distribution Program. In the event of termination due to non-compliance with the terms of this contract, or at the request of the vendor, transportation costs for the return of USDA commodities shall be borne by vendor.

Vendor shall not assign and/or delegate any of the duties and/or responsibilities to process food products under this Agreement to any party, either by way of a subcontract or any other arrangement, without first having received the prior written consent of the WV Department of Agriculture Food Distribution Program.

Unless specific provisions are stipulated elsewhere in this contract-agreement document, the terms, conditions, and pricing set herein are firm for the life of the contract.

15. RENEWAL:

June 30, 2013 is to be the expiration date of the contract-agreement. The contract may be extended for two 1-year periods. Any changes to date must be updated before any contract extension is granted including, but not limited to, pricing, yield, and the signature page.

16. LETTERS OF REFERENCE:

Bidding processors should provide **three (3) business references** with the completed bid package. These references will consist of current or previous customers and should include: the name of the company/agency, the most current mailing address and telephone number, and the name of at least one contact person.

17. BILLING:

The successful bidding processor is required to "Bill as Shipped" to the ordering agency.

18. PAYMENT:

The West Virginia Department of Agriculture Food Distribution Program will authorize and process for payment each invoice within thirty (30) days after the date of receipt.

ATTACHMENT A

BID SPECIFICATIONS

BID SPECIFICATIONS FOR BEEF PRODUCTS

1. END PRODUCT INFORMATION

Beef products may contain no more than 8 g of fat per 1 oz, no more than 600 mg of sodium per serving, and 0 added trans fats.

2. GENERAL REQUIREMENTS

- CN Labels are required
- No MSG, artificial flavorings, colorings and/or preservatives
- Each individual item is to be packaged in such a way that will prevent sticking together when frozen
- All frozen products are to be delivered at 0° F to -10° F and must show no signs of refreezing, thawing or freezer burn.
- All cases should be marked on at least 2 sides with product information including product name and number.

3. PRODUCT STANDARDS

- All products covered under this Agreement shall be formulated, manufactured, handled, stored, packaged, and shipped in compliance with the regulations and guidelines of the State of West Virginia, the United States Department of Agriculture, the Federal Food, Drug and Cosmetic Act, and all pertinent sections of the Code of Federal Regulations which govern Food Distribution and the National School Lunch Program, as well as Industry standards related to products for Food Distribution and the National School Lunch Program.
- Any end product not meeting the fabrication, formulation, and/or packaging requirements will be rejected by the WV Food Distribution Program and returned to Processor at Processor's expense.

ATTACHMENT B

STATE PARTICIPATION AGREEMENT

NATIONAL PROCESSING AGREEMENT
STATE PARTICIPATION AGREEMENT

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and DON LEE FARMS (Processor).

State Distributing Agency
WV Department of Agriculture, Food Distribution Program

Processor

DON LEE FARMS

Name Darrell Carter

Name

DONALD S. GOODMAN

Title Program Director

Title

PRESIDENT

Address 4496 Cedar Lakes Road

Address

200 E. BEACH AVENUE

City, State, Zip Ripley, WV 25271

City, State, Zip

INGLEWOOD, CA 90302

Contact Darrell Carter

Contact

MARIA AGUILAR

Phone 304-558-0573

Phone

(310) 674-3180 x145

Fax 304-372-3322

Fax

(310) 673-7008

E-mail dcarter@ag.state.wv.us

E-mail

maria@donleefarms.com

Web Address www.state.wv.us/admin/purchase/vrc

Web Address

www.donleefarms.com

Signature _____

Signature _____

Date _____

Date MAY 25, 2012

Period of Agreement: This Agreement shall become effective on JULY 1, 2012 and will terminate on JUNE 30, 2013.

1. **Value Pass Through Systems.** State Agency will indicate which value pass through systems are acceptable in their State. Processor will indicate which value pass through systems they desire to use in the State and have been approved by USDA in the NPA (National Processing Agreement).

Permitted By State	Value Pass Through System	Selected by Processor
	Direct-Discount	
	Refund	
	Indirect-Discount (net-off-invoice)*	
	Alternate Value Pass Thru System* (requires FNS approval)	
THIS IS THE ONLY VPT ALLOWED IN WV	Fee for Service -- billed by processor	
	Fee for Service -- billed by distributor	

*Sales Verification Required

If sales verification is required, check one:

- ☒ State delegates sales verification to the processor
 [According to 250.19 (2)(vi) (C) states must review the processor's findings and select a random sub-sample of at least 10% of all sales verified by the processor and reverify the sales by re-contacting the RA]

Processor should submit their Sales Verification Plan to the State Agency.

- ☐ State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given state. The state also has the option to accept or reject individual products listed on the SEPDS, and in the case of multiple commodities available for processing, may accept or reject certain commodities for processing. Note: the case weight listed on the SEPDS MUST match the label on the finished case.

SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

Do you use a subcontractor for the production of any items covered in this agreement?

- ☐ Yes ☒ No

If yes, please identify in an attachment the subcontractor by name, address, USDA plant number, and each item produced.

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically.

3. **CN Labeling.** Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. State should check those that apply.

☐ CN Labeling is optional. Recipient agencies may request CN labeled products.

☒ CN Labeling is required, if applicable for the processed product.

☒ Submit CN labels with SEPDS.

4. **Nutritional Information.** Recipient agencies need nutritional information to comply with USDA regulations. Please check those that apply:

- ☐ Processor must provide nutrition information to RA upon request.
- ☐ Processor's nutrition information has been submitted to USDA Database
- ☐ Processor's nutrition information is available on their web site.

_____ (Provide the web address)

- ☒ Processor must submit nutrition information with the SEPDS

5. **Grading.** Red Meat grading will be performed under (check one)

- ☐ Full Certification per AMS Instruction MGC 640
- ☒ PCCP per AMS Instruction MGC 638

6. **By products.** If by products are produced, describe method of valuation and credit.

7. **Backhauling of DF.** If backhauling is permitted, processor must notify the State before backhauling products. Please check those that apply.

State permits backhauling ☐ Yes ☒ No

Backhauling permitted from State Warehouse ☐ School District ☐

State requires attached form for requesting approval to backhaul ☐ Yes ☐ No

8. ~~List of Eligible Recipient Agencies.~~ State will provide a list of eligible recipient agencies to the processor upon State approval of the State Participation Agreement.

COMMODITIES IN WEST VIRGINIA ARE PURCHASED AND DISTRIBUTED DIRECTLY BY THE STATE DISTRIBUTING AGENCY.

9. Special Instructions for Delivery of End Product to Designated Delivery Locations:

ALL INSTRUCTIONS AND PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

10. Additional State Requirements.

AS OUTLINED UNDER NUMBER 1 ABOVE, THE ONLY VALUE-PASS-THROUGH SYSTEM CURRENTLY ALLOWED BY WV IS FEE-FOR-SERVICE BILLED BY PROCESSOR

AS OUTLINED UNDER NUMBER 2 ABOVE, SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

ALL PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

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: DON LEE FARMS

Signed: [Signature]

Date: MAY 25, 2012

Title: CONTROLLER

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

RFQ No. AGR1233STATE 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 owned 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 instrumentally 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.

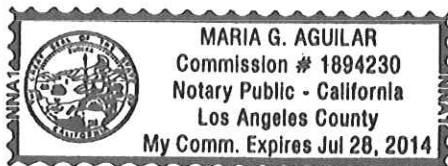
WITNESS THE FOLLOWING SIGNATUREVendor's Name: DON LEE FARMS

Authorized Signature: _____

Date: MAY 25, 2012State of CALIFORNIACounty of LOS ANGELES, to-wit:Taken, subscribed, and sworn to before me this 25th day of MAY, 2012.My Commission expires JULY 28, 2014.

AFFIX SEAL HERE

NOTARY PUBLIC

MARIA G. AGUILAR

Purchasing Affidavit (Revised 12/15/09)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)												Certified by State Agency		
A		B	C	D	E			F	G	H	I	J	K	
End Product Code & Description		Net Weight / Case	Svgs / Case	Net Weight / Svg	Item Code	New WBSCM Item Code	New WBSCM Description	Commodity Inventory Drawdown / case	By Products Produced*	Value / Pound of Commodity (contract value)	Value of Commodity / Case (F x H)	Effective Date	State Agency Acceptance/ Approval Check for quick approval	Fee for Service / case
CNQ15240S	FULLY COOKED CHARBROILED PURE HAMBURGER PATTY	15.30	102	2.40	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	25.50	No	\$2.2431	\$57.20	7/1/2012		\$13.62
CNQ15401	FULLY COOKED ALL BEEF CRUMBLE	40.00	320	2.00	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	66.67	No	\$2.2431	\$149.55	7/1/2012		\$31.20
CNQ202503	FULLY COOKED CHARBROILED BEEF PATTY	31.25	200	2.50	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	32.44	No	\$2.2431	\$72.77	7/1/2012		\$26.25
CNQ26053K	FULLY COOKED BEEF MEATBALLS	30.25	220	2.20	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.07	No	\$2.2431	\$83.15	7/1/2012		\$26.92
CNQ26243K	FULLY COOKED CHARBROILED BEEF PATTY	30.00	200	2.40	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	36.76	No	\$2.2431	\$82.46	7/1/2012		\$28.20
CNQ443253	FULLY COOKED BEEF MEATLOAF PATTY	30.47	150	3.25	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	30.64	No	\$2.2431	\$68.72	7/1/2012		\$28.34
CNQ752503	FULLY COOKED CHARBROILED SALISBURY STEAK	31.25	200	2.50	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	34.13	No	\$2.2431	\$76.56	7/1/2012		\$29.38
CNQ85200	FULLY COOKED BEEF TACO CRUMBLE	10.00	71	2.25	A594	100154	BEEF COARSE GROUND FRZ CTN-60 LB	13.03	No	\$2.2431	\$29.22	7/1/2012		\$7.60

*If by products are produced, provide value and method credit will be given

PROCESSOR:

Don Lee Farms	
Name of Company	
Dale Fritz, Controller	
Name and Title of Authorized Representative	
	5/25/2012
Signature	Date Signed

STATE AGENCY APPROVAL:

Name of Approving Agency	
Name and Title of Authorized Representative	
Signature	Date Signed



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sales@donleefarms.com
donleefarms.com

Don Lee Farms Customer References

SAN DIEGO UNIFIED SCHOOL DISTRICT

Service: Process commodity beef into fully cooked end user products

Representative: Sylvia Kravitz; Phone: (858) 627-7313

SANTA CLARITA VALLEY UNIFIED SCHOOL DISTRICT

Service: Process commodity beef/pork into fully cooked end user products

Representative: Pavel Matustik; Phone: (661) 295-1574

LONG BEACH UNIFIED SCHOOL DISTRICT

Service: Process commodity beef/pork into fully cooked end user products

Representative: Hope Araujo; Phone: (562) 427-7923



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CNQ15401

4/10 LB NET WT
320 servings 2 oz

FULLY COOKED
ALL-BEEF CRUMBLE
UNSEASONED

INGREDIENTS: Ground beef (not more than 20% fat)
CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE THIS PRODUCT
SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES

Heating Instructions:
Conventional oven 350° F, Frozen: 15 - 20 min, Thawed 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN 076249
ONE 2.00 oz PORTION (BY WEIGHT) FULLY COOKED ALL-BEEF CRUMBLE PROVIDES 2.00 oz EQUIVALENT MEAT FOR CHILD
CN NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND
NUTRITION SERVICE, USDA 02-10) CN



Don Lee Farms, 200 E Beach Ave, Inglewood, CA 90302
(310) 674-3180 www.donleefarms.com



2/4/2011



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donleefarms.com

Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **FULLY COOKED BEEF CRUMBLE, UNSEASONED**

Product code: **CNQ15401**

CN label number: **076249**

Package size (lb): **40**

Servings/package: **320**

Analysis based on 1 serving: **2 oz** **2.0 oz (56.7 gm)**

Nutrients	Nutrients per Serving	Unit
Total Calories	100	kcal
Calories from fat	52.2	kcal
Protein	11.6	grams
Total fat	5.8	grams
Saturated Fat (gm)	2.3	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0	grams
Fiber (gm)	0	grams
Cholesterol (mg)	39	milligrams
Calcium (mg)	4	milligrams
Iron (mg)	1.2	milligrams
Sodium (mg)	35	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.0	milligrams
Vitamin-B6 (mg)	0.2	milligrams

Allergens : no. Gluten free.

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. May also be used in place of browned (unseasoned) ground beef in your own recipes for pasta sauce, tacos, sloppy joe etc.

Suzanne Boutros
SUZANNE BOUTROS, QC SUPERVISOR

2/4/2011

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PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name:	FULLY COOKED BEEF CRUMBLE, UNSEASONED		
Product code:	CNQ15401	Servings:	320 / 2.0 oz Net weight (lbs): 40
Variety(ies) Of Meat Used In Product:	COMMODITY GROUND BEEF, 20% FAT		
Total Weight Of Uncooked Product (oz):	2.72		
Raw Meat In Uncooked Product (oz):	2.72		
Weight of Dry APP (oz):	0		
Weight of Liquid to Rehydrate APP (oz):	0		
Source of Alternate Protein Product:	-		
Type & % of Protein in APP:	-		
Weight of Rehydrated APP (oz):	0		
Weight of Seasoning in Product (oz):	0		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	2.00		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

Suzanne Boutros

2/4/2011

SUZANNE BOUTROS, QC SUPERVISOR



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CNQ15240 S

102/2.4oz. portions
NET WT. 15.3 LBS.

**FULLY COOKED CHAR-BROILED
PURE HAMBURGER PATTY
(unseasoned)**

INGREDIENTS: 100% ground beef (not more than 20% fat)

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES

Heating Instructions

Convection oven 350° F, Frozen 12 - 15 min, Thawed 8 - 10 min

For best results we recommend to thaw before reheating and to always drain cooking juices immediately after cooking

KEEP FROZEN FOR INSTITUTIONAL USE ONLY

076786
CN EACH 2.4oz FULLY COOKED CHAR-BROILED PURE HAMBURGER PATTY PROVIDES 2.25oz EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 01-10) CN



Don Lee Farms, 200 E Beach Ave, Inglewood, CA 90302
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2/4/2011



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Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Package size (lb): 15.3

Servings/package: 102

Product name: **CHARBROILED PURE HAMBURGER PATTY, sleeve pack**

Product code: **CNQ15240 S**

CN label number: 076786

Analysis based on 1 serving: 1 PATTY 2.4 oz (68.04 gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	121	kcal
Calories from fat	63	kcal
Protein	13.9	grams
Total fat	7.0	grams
Saturated Fat (gm)	2.8	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0	grams
Fiber (gm)	0	grams
Cholesterol (mg)	46	milligrams
Calcium (mg)	4.7	milligrams
Iron (mg)	1.4	milligrams
Sodium (mg)	42	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	0	IU
Thiamin-B1 (mg)	0.7	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.4	milligrams
Vitamin-B6 (mg)	0.3	milligrams

Allergens --. Gluten free.

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in trays (do not remove from oven-safe sleeves) in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load. Serve immediately or hold at 140°F or above for no more than 2 hours. To avoid "pinkening", drain cooking juices from sleeve as soon as possible. Season and serve immediately.

Suzanne Boutros
SUZANNE BOUTROS, QC SUPERVISOR

2/4/2011

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PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name:	CHARBROILED PURE HAMBURGER PATTY, sleeve pack		
Product code:	CNQ15240 S	Servings:	102 / 2.4 oz Net weight (lbs): 15.3
Variety(ies) Of Meat Used In Product:	COMMODITY GROUND BEEF, max 20% fat		
Total Weight Of Uncooked Product (oz):	3.05		
Raw Meat In Uncooked Product (oz):	3.05		
Weight of Dry APP (oz):	0		
Weight of Liquid to Rehydrate APP (oz):	0		
Source of Alternate Protein Product:	--		
Type & % of Protein in APP:	--		
Weight of Rehydrated APP (oz):	0		
Weight of Seasoning in Product (oz):	0		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	2.40		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 1/4 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

Suzanne Boutros

2/4/2011

SUZANNE BOUTROS, QC SUPERVISOR



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CNQ202503

200/2.50 oz. portions
NET WT 31.25 LB

**FULLY COOKED
BEEF PATTY**

INGREDIENTS: Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoned with 1% or less of each: hydrolyzed soy protein (caramel color), dehydrated onion and garlic, salt, potassium chloride, maltodextrin, spice, sugar, autolyzed yeast, torula yeast, yeast extract, disodium inosinate, natural flavoring, gum arabic. Allergen information: contains soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:
Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

081841
CN
EACH 2.50 oz. FULLY COOKED CHAM-BROILED BEEF PATTY PROVIDES 2.0 oz. EQUIVALENT MEAT/MEAT ALTERNATE FOR
CN CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND CN
NUTRITION SERVICE, USDA (9-11))



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11/22/2011



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Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **FULLY COOKED BEEF PATTY**

Product code: **CNQ202503**

CN label number: **081841**

Package size (lb): **31.25**

Servings/package: **200**

Analysis based on 1 serving: **1 patty** **2.5 oz (70.88gm)**

Nutrients	Nutrients per Serving	Unit
Total Calories	114	kcal
Calories from fat	54	kcal
Protein	14.0	grams
Total fat	6.0	grams
Saturated Fat (gm)	2.4	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	2.0	grams
Fiber (gm)	1.1	grams
Cholesterol (mg)	36	milligrams
Calcium (mg)	22	milligrams
Iron (mg)	1.8	milligrams
Sodium (mg)	187	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	39	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.8	milligrams
Vitamin-B6 (mg)	0.3	milligrams

Allergens **soy**

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

Suzanne Boutros
SUZANNE BOUTROS, QC SUPERVISOR

11/22/2011

DATE



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PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name: FULLY COOKED BEEF PATTY

Product code: CNQ202503

Servings: 200 / 2.5 oz Net weight (lbs): 31.25

Variety(ies) Of Meat Used In Product:	Ground beef, max 20% fat
Total Weight Of Uncooked Product (oz):	2.6
Raw Meat In Uncooked Product (oz):	1.98
Weight of Dry APP (oz):	0.21
Weight of Liquid to Rehydrate APP (oz):	0.36
Source of Alternate Protein Product:	ADM, Cargill, Solae
Type & % of Protein in APP:	Textured soy flour @ 50% protein
Weight of Rehydrated APP (oz):	0.57
Weight of Seasoning in Product (oz):	0.05
Weight of Batter/Breading in Product (oz):	0
Total Weight of Precooked Product (oz):	2.5

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

Suzanne Boutros

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CNQ26053K

880/0.55 oz
NET WT 30.25 LB
220 servings of 4

**FULLY COOKED
BEEF MEATBALLS**

INGREDIENTS: Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (hydrolyzed soy protein, dry onion, maltodextrin, spice, sugar, salt, torula yeast, yeast extract, natural flavor, caramel color, disodium inosinate), autolyzed yeast, potassium chloride. **CONTAIN SOY.**

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:

Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

FOUR 0.67 oz FULLY COOKED BEEF MEATBALLS PROVIDE 2.00 oz EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 10-11)



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12/16/2011



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Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **FULLY COOKED BEEF MEATBALLS**

Product code: **CNQ26053K**

CN label number: **082303**

Package size (lb): 30.25

Servings/package: 220

Analysis based on 1 serving: 4 pieces 2.2 oz (62.37gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	108	kcal
Calories from fat	55.8	kcal
Protein	12.4	grams
Total fat	6.2	grams
Saturated Fat (gm)	2.4	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.7	grams
Fiber (gm)	0.4	grams
Cholesterol (mg)	37	milligrams
Calcium (mg)	10	milligrams
Iron (mg)	1.4	milligrams
Sodium (mg)	109	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	13	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.2	milligrams
Vitmin-B6 (mg)	0.3	milligrams

Allergens soy

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load. Alternate method, simmer in the sauce of your sauce stirring occasionally to prevent sticking.

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PRODUCT SPECIFICATIONS

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Product name:	FULLY COOKED BEEF MEATBALLS		
Product code:	CNQ26053K	Servings:	220 / 2.2 oz Net weight (lbs): 30.25
Variety(ies) Of Meat Used In Product:	Commodity ground beef, max 20% fat		
Total Weight Of Uncooked Product (oz):	2.68		
Raw Meat In Uncooked Product (oz):	2.40		
Weight of Dry APP (oz):	0.084		
Weight of Liquid to Rehydrate APP (oz):	0.148		
Source of Alternate Protein Product:	ADM, Cargill, Solae		
Type & % of Protein in APP:	Textured soy flour @ 50% protein		
Weight of Rehydrated APP (oz):	0.232		
Weight of Seasoning in Product (oz):	0.048		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	2.2		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

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CNQ26243 K

200/2.4oz.pieces
NET WT 30.0 LB

FULLY COOKED CHAR-BROILED
BEEF PATTY

INGREDIENTS: Ground beef (not more than 20% fat), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (hydrolyzed soy protein (caramel color), dehydrated onion and garlic, potassium chloride, salt, maltodextrin, spice, sugar, torula yeast, yeast extract, disodium inosinate, natural flavoring). ALLERGEN INFORMATION: Soy.
CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:

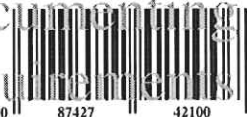
Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY

078890
CN CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 08-10.)



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1/25/2011



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Data Submission Form

Basis for data submitted are "As served"

Package size (lb): 30.0

Brand: **DON LEE FARMS**

Servings/package: 200

Product name: **FULLY COOKED CHARBROILED BEEF PATTY**

Product code: **CNQ26243K**

CN label number: 078890

Analysis based on 1 serving: 1 patty 2.4 oz (68.04 gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	117	kcal
Calories from fat	60.3	kcal
Protein	13.5	grams
Total fat	6.7	grams
Saturated Fat (gm)	2.7	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	0.7	grams
Fiber (gm)	0.4	grams
Cholesterol (mg)	41	milligrams
Calcium (mg)	11	milligrams
Iron (mg)	1.5	milligrams
Sodium (mg)	119	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	14	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.4	milligrams
Vitmin-B6 (mg)	0.3	milligrams

Allergens soy. Gluten free.

Source of nutrient data used to calculate the nutrient analysis: ESHA database .Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

Suzanne Boutros
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1/25/2011

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PRODUCT SPECIFICATIONS

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Product name: FULLY COOKED CHARBROILED BEEF PATTY

Product code: CNQ26243 K Servings: 200 / 2.4 oz Net weight (lbs): 30.0

Variety(ies) Of Meat Used In Product: Commodity ground beef, max 20% fat

Total Weight Of Uncooked Product (oz): 2.7

Raw Meat In Uncooked Product (oz): 2.41

Weight of Dry APP (oz): 0.08

Weight of Liquid to Rehydrate APP (oz): 0.15

Source of Alternate Protein Product: ADM-Solae-Cargill

Type & % of Protein in APP: Textured soy flour (50%)

Weight of Rehydrated APP (oz): 0.23

Weight of Seasoning in Product (oz): 0.06

Weight of Batter/Breading in Product (oz): 0

Total Weight of Precooked Product (oz): 2.40

Sodium reduced by 60 %, to 119 mg/serving, from 312 mg/serving in our regular 2.4 oz charbroiled beef patty.

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

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1/25/2011

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CNQ443253

150/3.25 oz
NET WT 30.47 lb

**FULLY COOKED
BEEF MEATLOAF PATTY**

INGREDIENTS: Ground beef (not more than 20% fat), ketchup (tomato concentrate made from red ripe tomatoes, distilled vinegar, high fructose corn syrup, corn syrup, salt, onion powder, spice, natural flavoring), water, textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (dehydrated vegetables (onion, garlic, parsley), salt, sugar, worcestershire sauce solids ((molasses, vinegar, corn syrup, salt, caramel color, garlic, sugar, spice, tamarind natural, flavor), maltodextrin), bread crumbs (enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), corn syrup, nonfat milk, water, partially hydrogenated soybean oil, salt, yeast), spices).

ALLERGEN INFORMATION: Soy, wheat, milk

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions: Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

ONE 3.25 oz FULLY COOKED BEEF MEATLOAF PATTY PROVIDES 2.25 oz EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 10-09.)



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5/17/2011



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Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **FULY COOKED BEEF MEATLOAF PATTY**

Product code: **CNQ443253**

CN label number: **076079**

Package size (lb): **30.47**

Servings/package: **150**

Analysis based on 1 serving: **1 patty** **3.25 oz (92.1 gm)**

Nutrients	Nutrients per Serving	Unit
Total Calories	155	kcal
Calories from fat	69.3	kcal
Protein	16.5	grams
Total fat	7.7	grams
Saturated Fat (gm)	3.0	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	6.0	grams
Fiber (gm)	0.1	grams
Cholesterol (mg)	46	milligrams
Calcium (mg)	28	milligrams
Iron (mg)	2.2	milligrams
Sodium (mg)	579	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	131	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.2	milligrams
Niacin-B3 (mg)	3.2	milligrams
Vitmin-B6 (mg)	0.4	milligrams

Allergens soy, wheat, milk

Source of nutrient data used to calculate the nutrient analysis: ESHA database. Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

Suzanne Boutros
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5/17/2011

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PRODUCT SPECIFICATIONS

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Product name:	FULY COOKED BEEF MEATLOAF PATTY		
Product code:	CNQ443253	Servings:	150 / 3.25 oz Net weight (lbs): 30.47
Variety(ies) Of Meat Used In Product:	Commodity ground beef, max 20% fat		
Total Weight Of Uncooked Product (oz):	3.50		
Raw Meat In Uncooked Product (oz):	2.42		
Weight of Dry APP (oz):	0.17		
Weight of Liquid to Rehydrate APP (oz):	0.31		
Source of Alternate Protein Product:	ADM Solae Cargill		
Type & % of Protein in APP:	Textured soy flour @ 50% protein		
Weight of Rehydrated APP (oz):	0.48		
Weight of Seasoning in Product (oz):	0.60		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	3.25		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2.25 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

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5/17/2011

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CNQ752503

200/2.5oz. portions
NET WT 31.25 LB

**FULLY COOKED CHAR-BROILED
SALISBURY STEAK**

INGREDIENTS: Ground beef (not more than 20% fat), water, ketchup, (tomato concentrate made from red ripe tomatoes, distilled vinegar, high fructose corn syrup, corn syrup, salt, onion powder, spice, natural flavoring), textured vegetable protein product (soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), cyanocobalamin (B12)), seasoning (dextrose, dehydrated onion, dehydrated bell pepper (sulfur dioxide added as a preservative), salt, hydrolyzed soy protein (salt, caramel color), flavor (from vegetable oil, modified food starch, corn syrup solids), partially hydrogenated cottonseed and soybean oils, spices, paprika, dehydrated garlic, tomato essence (maltodextrin, citric acid), turmeric, artificial flavor), sodium phosphate.

ALLERGEN INFORMATION: Soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions:

Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min
Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

KEEP FROZEN FOR INSTITUTIONAL USE ONLY

ONE 2.50 oz FULLY COOKED CHAR-BROILED SALISBURY STEAK PROVIDES 2.00 oz EQUIVALENT MEAT/MEAT ALTERNATE
CN FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE
FOOD AND NUTRITION SERVICE, USDA 11-09) CN



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2/6/2012



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Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **FULLY COOKED SALISBURY STEAK**

Product code: **CNQ752503**

CN label number: **076083**

Package size (lb): **31.25**

Servings/package: **200**

Analysis based on 1 serving: **1 patty** **2.5** **oz (70.88gm)**

Nutrients	Nutrients per Serving	Unit
Total Calories	133	kcal
Calories from fat	71.1	kcal
Protein	12.5	grams
Total fat	7.9	grams
Saturated Fat (gm)	3.1	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	3.5	grams
Fiber (gm)	0.7	grams
Cholesterol (mg)	38	milligrams
Calcium (mg)	15	milligrams
Iron (mg)	1.5	milligrams
Sodium (mg)	312	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	47	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.3	milligrams
Vitmin-B6 (mg)	0.3	milligrams

Allergens **SOY. GLUTEN FREE**

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 12 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in a single layer on trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Cook time may vary by oven type or load.

Suzanne Boutros
SUZANNE BOUTROS, QC SUPERVISOR

2/6/2012

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Product name:	FULLY COOKED SALISBURY STEAK		
Product code:	CNQ752503	Servings:	200 / 2.5 oz Net weight (lbs): 31.25
Variety(ies) Of Meat Used In Product:	Commodity ground beef, max 20% fat		
Total Weight Of Uncooked Product (oz):	2.90		
Raw Meat In Uncooked Product (oz):	2.28		
Weight of Dry APP (oz):	0.12		
Weight of Liquid to Rehydrate APP (oz):	0.21		
Source of Alternate Protein Product:	ADM Cargill Solae		
Type & % of Protein in APP:	Textured soy flour @ 50% protein		
Weight of Rehydrated APP (oz):	0.33		
Weight of Seasoning in Product (oz):	0.33		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	2.50		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

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2/6/2012

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CNQ85200

**BULK
 NET WT 10 LB**

FULLY COOKED

BEEF TACO FILLING CRUMBLE

INGREDIENTS: Ground beef (not more than 20% fat), seasoning (dehydrated onion, spices, salt, yellow corn flour, paprika, dextrose, garlic powder, hydrolyzed soy protein, citric acid, caramel color).

ALLERGEN INFORMATION: Soy.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Heating Instructions: place on tray

Conventional oven 350° F, Frozen: 15 - 20 min, Thawed: 12 - 15 min

Convection oven 350° F, Frozen: 12 - 15 min, Thawed: 8 - 10 min

Stovetop: add to (lightly seasoned) sauce or gravy and heat over medium heat, stirring occasionally.

KEEP FROZEN FOR INSTITUTIONAL USE ONLY.

CN **080771**
 EACH 2.25 oz SERVING (BY WEIGHT) OF FULLY COOKED BEEF TACO FILLING CRUMBLE PROVIDES 2.00 oz EQUIVALENT MEAT FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 05-11) **CN**

CN **080771**
 Don Lee Farms, 200 E. Beach Ave, Inglewood, CA 90302
 (310) 674-3180 www.donleefarms.com



7/18/2011



200 East Beach Avenue
 Inglewood, CA 90302-3404
 Tel: (310) 674-3180 Fax: (310) 673-7008
 sales@donleefarms.com
 donleefarms.com

Data Submission Form

Basis for data submitted are "As served"

Brand: **DON LEE FARMS**

Product name: **BEEF TACO FILLING CRUMBLE**

Product code: **CNQ85200**

CN label number: **080771**

Package size (lb): **10**

Servings/package: **71**

Analysis based on 1 serving: **2.25** **2.25** oz (63.79gm)

Nutrients	Nutrients per Serving	Unit
Total Calories	128	kcal
Calories from fat	70.2	kcal
Protein	12.4	grams
Total fat	7.8	grams
Saturated Fat (gm)	3.1	grams
Artificial Trans Fat (gm)	0	grams
Carbohydrate (gm)	1.8	grams
Fiber (gm)	0.6	grams
Cholesterol (mg)	42	milligrams
Calcium (mg)	12	milligrams
Iron (mg)	1.5	milligrams
Sodium (mg)	255	milligrams
Vitamin C (mg)	0	milligrams
Vitamin A (I.U.)	202	IU
Thiamin-B1 (mg)	0.1	milligrams
Riboflavin-B2 (mg)	0.1	milligrams
Niacin-B3 (mg)	2.1	milligrams
Vitmin-B6 (mg)	0.3	milligrams

Allergens soy. Gluten free.

Source of nutrient data used to calculate the nutrient analysis: ESHA database Genesis software (calculated)

Preparation instructions to include: ingredients to be added and amounts, cooking methods, time and temperature.

Store frozen up to 6 months, or refrigerated up to 7 days. Do not refreeze. This is a "heat and serve product" which may be reheated thawed or from frozen. To thaw, leave under refrigeration in the case 24 hours. Heat in trays in an oven preheated to 350°F. Conventional oven: frozen 15 - 20 min, thawed 12 - 15 min. Convection oven : frozen 12 - 15 min, thawed 8 - 10 min. Stovetop: add to (lightly seasoned) sauce or gravy and heat over medium heat, stirring occasionally.

Suzanne Boutros
 SUZANNE BOUTROS, QC SUPERVISOR

7/18/2011

DATE



200 East Beach Avenue
Inglewood, CA 90302-3404
Tel: (310) 674-3180 Fax: (310) 673-7008
sales@donleefarms.com
donleefarms.com

PRODUCT SPECIFICATIONS

THIS PRODUCT SPECIFICATION SHEET PROVIDES INFORMATION REGARDING PRODUCT DESCRIPTION, AND WILL ENABLE THE PURCHASER TO DETERMINE THE FEDERAL REIMBURSABLE MEAL PATTERN CONTRIBUTION.

Product name:	BEEF TACO FILLING CRUMBLE		
Product code:	CNQ85200	Servings:	71 / 2.25 oz Net weight (lbs): 10
Variety(ies) Of Meat Used In Product:	COMMODITY GROUND BEEF, max 20% fat		
Total Weight Of Uncooked Product (oz):	2.85		
Raw Meat In Uncooked Product (oz):	2.71		
Weight of Dry APP (oz):	0		
Weight of Liquid to Rehydrate APP (oz):	0		
Source of Alternate Protein Product:	--		
Type & % of Protein in APP:	--		
Weight of Rehydrated APP (oz):	0		
Weight of Seasoning in Product (oz):	0.14		
Weight of Batter/Breading in Product (oz):	0		
Total Weight of Precooked Product (oz):	2.25		

I CERTIFY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, AND THAT ONE SERVING OF THE ABOVE MEAT PRODUCT (READY FOR SERVING) YIELDS 2 OUNCES OF COOKED MEAT/MEAT ALTERNATE, AND 0 SERVING OF BREAD WHEN PREPARED ACCORDING TO DIRECTIONS

ANY ALTERNATE PROTEIN PRODUCT USED CONFORMS TO FOOD AND NUTRITION SERVICE REGULATIONS APPENDIX A part 210 II. THAT IS, THE APP USED a) IS PROCESSED TO REMOVE SOME PORTION OF THE NON-PROTEIN CONSITUENTS, b) BIOLOGICAL QUALITY OF THE PROTEIN IS AT LEAST 80% THAT OF CASEIN, AS DETERMINED BY PROTEIN DIGESTIBILITY CORRECTED AMINO ACID SCORE (PDCAAS), c) CONTAINS AT LEAST 18% PROTEIN BY WEIGHT WHEN FULLY HYDRATED.

Suzanne Boutros

7/18/2011

SUZANNE BOUTROS, QC SUPERVISOR

EPDS 1

END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods

(excluding bulk poultry and nonfat dry milk)

☒ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION						PRODUCT FORMULATION			END PRODUCT RETURN			
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE 2	SERVINGS PER CASE 3	NET WEIGHT PER SERVING & COMPONENTS (ounces) 4	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT: (pounds) 6	NUMBER OF CASES PER RAW BATCH 7	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE 8	PERCENT YIELD OF COMMODITY ONLY 9	POUNDS OF EACH COMMODITY CONTAINED PER CASE 10	
Code	Name				Code	Short Title						
CNQ15240S		15.30	102	2.40	A594	BEEF BULK COARSE	100.00	3.92	25.50	60%	15.30	
	CHAR-BROILED											
	PURE HAMBURGER											
	PATTY											
	CN#076786											
	SLEEVE PACK											
		Total Serving Weight (ounces):		2.40	Total Batch Weight (pounds):		100.00					
11. GUARANTEED MINIMUM RETURN										60% %		

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

☐ Yes


☒ No


Meat & Poultry Processing require AMS supervision according to their appropriate certification program.

For meat processing, please check one:

☐ Full Certification (MGC 640)

☒ Process Control Certification (MGC 638)

Processor:	
Don Lee Farms	
Name of Company	
Donald S. Goodman, President	
Name/ Title of Authorized Representative	
	7/1/2010
Signature	

Approving Agency:	Subcontractor:
USDA, MGC BRANCH	
Name of Approving Agency	Name of Company
Darrell Dowd, Assistant Director	
Name and Title of Authorized Representative	Name and Title of Authorized Representative
 07/01/2010	
Signature Date	Signature Date

EPDS 1

END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods
(excluding bulk poultry and nonfat dry milk)

☒ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION						PRODUCT FORMULATION		END PRODUCT RETURN			
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	NUMBER OF CASES PER RAW BATCH	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF COMMODITY ONLY	POUNDS OF EACH COMMODITY CONTAINED PER CASE
Code	Name	2	3	4	Code	Short Title	6	7	8	9	10
CNQ15401		40.00	320	2.00	A594	BEEF BULK COARSE	100.00	1.50	66.67	60%	40.00
	FULLY COOKED										
	ALL-BEEF CRUMBLE										
	UNSEASONED										
	CN#076249										
	4/10# BAGS										
	Total Serving Weight (ounces):			2.00		Total Batch Weight (pounds):	100.00				
										11. GUARANTEED MINIMUM RETURN	
										60% %	

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

☐ Yes


☒ No


Meat & Poultry Processing require AMS supervision according to their appropriate certification program.

For meat processing, please check one:

☐ Full Certification (MGC 640)

☒ Process Control Certification (MGC 638)

Processor:	
Don Lee Farms	
Name of Company	
Donald S. Goodman, President	
Name/ Title of Authorized Representative	
	7/1/2010
Signature	

Approving Agency:		Subcontractor:	
USDA, MGC BRANCH			
Name of Approving Agency		Name of Company	
Darrell Dowd, Assistant Director			
Name and Title of Authorized Representative		Name and Title of Authorized Representative	
	07/01/2010		
Signature	Date	Signature	Date

EPDS 1

END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods

(excluding bulk poultry and nonfat dry milk)

☐ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION				PRODUCT FORMULATION			END PRODUCT RETURN				
2		NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH		QUANTITY OF EACH INGREDIENT	NUMBER OF CASES PER RAW BATCH	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF COMMODITY ONLY	POUNDS OF EACH COMMODITY CONTAINED PER CASE
1		2	3	4 (ounces)	5		6 (pounds)	7	8	9	10
Code	Name				Code	Short Title					
CNQ202503		31.25	200	1.91	100154 BEEF COARSE GROUND FRZ 100155 BEEF FRESH BNLS COMBO		2400.00	73.98	32.44	74%	23.84
	FULLY COOKED CHARBROILED			0.34		WATER	434.00				
	BEEF PATTY			0.21		APP	260.00				
	CN#081841			0.04		SEASONING	52.00				
	LAYER PACK										
		Total Serving Weight (ounces):		2.50	Total Batch Weight (pounds):		3146.00				
11. GUARANTEED MINIMUM RETURN										96% %	

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

☐ Yes


☒ No

Meat & Poultry Processing require AMS supervision according to their appropriate certification program.

For meat processing, please check one:

☐ Full Certification (MGC 640)

☒ Process Control Certification (MGC 638)

Processor:	
Don Lee Farms	
Name of Company	
Donald S. Goodman, President	
Name/ Title of Authorized Representative	
	
Signature	11/21/2011

Subcontractor:		Approving Agency:	
Name of Company		USDA, Grading and Verification Division Name of Approving Agency	
Name and Title of Authorized Representative		Darrell Dowd, Assistant Director Name and Title of Authorized Representative	
Signature	Date	Signature	11/30/2011

EPDS 1


END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods

(excluding bulk poultry and nonfat dry milk)

☐ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION				PRODUCT FORMULATION		END PRODUCT RETURN					
PRODUCT CODE & NAME		NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH	QUANTITY OF EACH INGREDIENT	NUMBER OF CASES PER RAW BATCH	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF COMMODITY ONLY	POUNDS OF EACH COMMODITY CONTAINED PER CASE	
1		2	3	4 (ounces)	5		6 (pounds)	7	8	9	10
Code	Name				Code	Short Title					
CNQ26053K		30.250	220	1.968	A594 100154 BEEF COARSE GROUND FRZ A704 100155 BEEF FRESH BNLS COMBO	2400.00	64.74	37.07	73%	27.06	
	FULLY COOKED			0.131	WATER	160.00					
	BEEF MEATBALLS			0.069	APP	84.00					
	CN#080287			0.032	SEASONING 1	38.90					
	BULK PACK										
		Total Serving Weight (ounces):		2.200	Total Batch Weight (pounds):		2682.90				
11. GUARANTEED MINIMUM RETURN									82% %		

By-products other than rework will be produced. If yes, refer to Agreement for further requirements <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Processor:	
	Don Lee Farms	
	Name of Company	
	Donald S. Goodman, President	
Meat & Poultry Processing require AMS supervision according to their appropriate certification program. For meat processing, please check one: <input type="checkbox"/> Full Certification (MGC 640) <input checked="" type="checkbox"/> Process Control Certification (MGC 638)	Name/ Title of Authorized Representative	
	 Signature	11/14/2011

Subcontractor:		Approving Agency:	
		USDA, Grading and Verification Division	
Name of Company		Name of Approving Agency	
Name and Title of Authorized Representative		Darrell Dowd, Assistant Director Name and Title of Authorized Representative	
Signature	Date	Signature	Date 11/16/2011

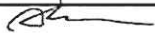

EPDS 1

END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods

(excluding bulk poultry and nonfat dry milk)

☐ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION				PRODUCT FORMULATION			END PRODUCT RETURN					
PRODUCT CODE & NAME		NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH		QUANTITY OF EACH INGREDIENT	NUMBER OF CASES PER RAW BATCH	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF COMMODITY ONLY	POUNDS OF EACH COMMODITY CONTAINED PER CASE	
1		2	3	4 (ounces)	5		6 (pounds)	7	8	9	10	
Code	Name				Code	Short Title						
CNQ443253		30.47	150	2.418	A594 100154 BEEF COARSE GROUND FRZ A704 100155 BEEF FRESH BNLS COMBO		2400.00	78.34	30.64	74%	22.67	
	FULLY COOKED BEEF			0.280		KETCHUP	277.50					
	MEATLOAF PATTY			0.244		WATER	242.00					
	CN#076079			0.162		APP	161.00					
	LAYER PACK			0.146		SEASONING	145.00					
		Total Serving Weight (ounces):		3.250	Total Batch Weight (pounds):		3225.50					
										11. GUARANTEED MINIMUM RETURN 		99% %

<p>By-products other than rework will be produced. If yes, refer to Agreement for further requirements</p> <p><input type="checkbox"/> Yes</p> <p><input checked="" type="checkbox"/> No</p>
<p>Meat & Poultry Processing require AMS supervision according to their appropriate certification program.</p> <p>For meat processing, please check one:</p> <p><input type="checkbox"/> Full Certification (MGC 640)</p> <p><input checked="" type="checkbox"/> Process Control Certification (MGC 638)</p>

Processor:	
Don Lee Farms	
Name of Company	
Donald S. Goodman, President	
Name/ Title of Authorized Representative	
Signature	5/16/2011

Subcontractor:		Approving Agency:	
		USDA, Grading and Verification Division	
Name of Company		Name of Approving Agency	
Name and Title of Authorized Representative		Darrell Dowd, Assistant Chief	
		Name and Title of Authorized Representative	
Signature	Date	Signature	Date 6/28/2011

EPDS 1

END PRODUCT DATA SCHEDULE

Basic schedule for all Commodity foods

(excluding bulk poultry and nonfat dry milk)

☐ THIS IS A REPLACEMENT SCHEDULE (For any changes to this schedule, a replacement must be submitted)

PRODUCT DESCRIPTION				PRODUCT FORMULATION			END PRODUCT RETURN				
PRODUCT CODE & NAME		NET WEIGHT PER CASE	SERVINGS PER CASE	NET WEIGHT PER SERVING & COMPONENTS	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH	QUANTITY OF EACH INGREDIENT	NUMBER OF CASES PER RAW BATCH	POUNDS COMMODITY NEEDED TO PRODUCE ONE CASE	PERCENT YIELD OF COMMODITY ONLY	POUNDS OF EACH COMMODITY CONTAINED PER CASE	
1		2	3	(ounces)	5	(pounds)	7	8	9	10	
Code	Name			4	Code	Short Title					6
CNQ752503		31.25	200	1.94	A594 100154 BEEF COARSE GROUND FRZ A704 100155 BEEF FRESH BNLS COMBO	2400.00	70.32	34.13	71%	24.23	
	FULLY COOKED CHARBROILED			0.25	WATER	310.00					
	SALISBURY STEAK			0.10	APP	123.50					
	CN# 076083			0.10	SEASONING 1	123.50					
	LAYER PACK			0.10	KETCHUP	124.88					
				0.01	SEASONING 2	13.00					
		Total Serving Weight (ounces):		2.50	Total Batch Weight (pounds):	3094.88					
									11. GUARANTEED MINIMUM RETURN		92% %

By-products other than rework will be produced. If yes, refer to Agreement for further requirements

☐ Yes

☒ No

Meat & Poultry Processing require AMS supervision according to their appropriate certification program.

For meat processing, please check one:

☐ Full Certification (MGC 640)

☒ Process Control Certification (MGC 638)

Processor:	
Don Lee Farms	
Name of Company	
Donald S. Goodman, President	
Name/ Title of Authorized Representative	
Signature	5/16/2011

Subcontractor:		Approving Agency:	
		USDA, Grading and Verification Division	
Name of Company		Name of Approving Agency	
Name and Title of Authorized Representative		Darrell Dowd, Assistant Chief	
		Name and Title of Authorized Representative	
Signature	Date	Signature	Date 6/28/2011

