LOC; amg
05/11/06
Item No. 6

AN ORDINANCE 2006-05-11-0572

ACCEPTING THE BID SUBMITTED BY TRUE FLAVORS, LLC TO PROVIDE THE PARKS AND RECREATION DEPARTMENT WITH CHILDREN'S LUNCHES AND SNACKS, IN CONNECTION WITH THE SUMMER FOOD SERVICE PROGRAM, FOR A TOTAL COST OF $751,688.59, FROM THE 2006 SUMMER FOOD SERVICE PROGRAM FUND.

* * * * *

WHEREAS, bids were submitted to provide the City of San Antonio Parks and Recreation Department with children's lunches and snacks, in connection with the summer food service program; and

WHEREAS, the low bid was submitted by True Flavors, LLC for a total amount of $751,688.59; **NOW THEREFORE:**

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF SAN ANTONIO:

SECTION 1. The bid submitted by True Flavors, LLC to provide the City of San Antonio Parks and Recreation Department with children's lunches and snacks, in connection with the summer food service program for a total amount of $751,688.59 is hereby accepted, subject to and contingent upon the deposit of all required bonds, performance deposits and insurance certificates, and subject to receipt of a grant from the Texas Department of Health and Human Services, or other appropriation of funds. The bid and bid tabulation sheet are attached hereto and incorporated herein for all purposes as Exhibit A.

SECTION 2. Fund 26020000 entitled "Texas Health & Human Services Commission" is hereby designated for use in the accounting for the fiscal transaction in the acceptance of this bid by True Flavors, LLC, an MBE, to provide the City of San Antonio Parks and Recreation Department with the Summer Food Service Program contingent upon approval of the grant funds.

SECTION 3. The sum of $751,688.59 is hereby appropriated in the above designated fund. Payment is authorized to True Flavors, LLC and will be disbursed from GL 5304010 entitled "Food" upon issuance of a Purchase Order and receipt of goods contingent upon approval of the grant funds.

SECTION 4. The financial allocations in this Ordinance are subject to approval by the Acting Director of Finance, City of San Antonio. The Acting Director of Finance may, subject to concurrence by the City Manager or the City Manager's designee, correct allocations to specific SAP Fund Numbers, SAP Project Definitions, SAP WBS Elements, SAP Internal Orders, SAP Fund Centers, SAP Cost Centers, SAP Functional Areas, SAP Funds Reservation Document Numbers, and SAP GL Accounts as necessary to carry out the purpose of this Ordinance.

SECTION 5. This ordinance shall take effect May 21, 2006.

PASSED AND APPROVED this 11th day of May, 2006.

M A Y O R

PHIL HARDBERGER

ATTEST:

City Clerk

APPROVED AS TO FORM: ______________________

City Attorney

Agenda Voting Results

Name: 6.

Date: 05/11/06

Time: 10:40:25 AM

Vote Type: Multiple selection

Description: An Ordinance accepting the bid submitted by True Flavors, LLC to provide the Parks and Recreation Department with children's lunches and snacks, in connection with the Summer Food Service Program, for a total cost of $751,688.59, from the 2006 Summer Food Service Program Fund. [Presented by Janie B. Cantu, Director, Purchasing & General Services; Michael Armstrong, Assistant City Manager/Chief Information Officer]

Voter	Group	Status	Yes	No	Abstain
ROGER O. FLORES	DISTRICT 1		x		
SHEILA D. MCNEIL	DISTRICT 2	Not present			
ROLAND GUTIERREZ	DISTRICT 3		x		
RICHARD PEREZ	DISTRICT 4		x		
PATTI RADLE	DISTRICT 5				X gz
DELICIA HERRERA	DISTRICT 6		x		
ELENA K. GUAJARDO	DISTRICT 7		x		
ART A. HALL	DISTRICT 8		x		
KEVIN A. WOLFF	DISTRICT 9		x		
CHIP HAASS	DISTRICT_10		x		
MAYOR PHIL HARDBERGER	MAYOR		x		

Item 6
Council Meeting
5-11-06

City of San Antonio
Recusal and Disclosure

For use of this form, see Section 2-43 and 2-44 of the City Code (Ethics Code)
Attach additional sheets if space provided is not sufficient

READ REVERSE SIDE PRIOR TO COMPLETION OF THIS DISCLOSURE

LAST NAME	FIRST NAME	MIDDLE NAME
Radle	Patti	

SELECT TYPE OF RECUSAL

☐ Improper Economic Benefit ☐ Unfair Advancement Of Private Interests

STATUS OF REPORTING PARTY: CHECK APPROPRIATE BOX AND FILL IN REQUIRED BLANK

☐ CITY OFFICIAL[1]	BOARD/COMMISSION TITLE	
☐ CITY EMPLOYEE[2]	JOB CLASS/DEPARTMENT	
☑ ELECTED OFFICIAL	OFFICE HELD	City Councilmember D5

I certify that I must recuse myself from the below identified official action as it may be likely to affect substantially the economic interests of an individual or entity appearing in Section 2-43(a)(1) – (a)(9) or Section 2-44(a) on the reverse of this form, I further certify that I will immediately refrain from further participation in the matter, including discussions with any persons likely to consider the matter:

Here Define Official Action Recused From:

Item #6 - Agenda for City Council meeting of 5/11/06

Here Disclose The Nature And Extent Of The Prohibited Conduct:

I co-direct (on a volunteer basis) a community center that may be a recipient of meals for our summer program.

Signature: [signature]

Date: 5-11-06

---

[1] *a member of a board shall promptly disclose the conflict to other members of the board and shall not be present during the board's discussion of, or voting on, the matter.*

[2] *a supervised employee shall promptly bring the conflict to the attention of his or her supervisor, who will then, if necessary, reassign responsibility for handling the matter to another person.*

COSA Fm 1050-33d, Recusaldisclosure.Dot, revised 04/15/05

SECTION 2-43 IMPROPER ECONOMIC BENEFIT

(a) **General Rule.** To avoid the appearance and risk of impropriety, a city official or employee shall not take any official action that he or she knows is likely to affect the economic interests of:

(1) the official or employee;
(2) his or her parent, child, spouse, or other family member within the second degree of consanguinity or affinity;
(3) his or her outside client;
(4) a member of his or her household;
(5) the outside employer of the official or employee or of his or her parent, child (unless the child is a minor), spouse, or member of the household (unless member of household is a minor);
(6) a business entity in which the official or employee knows that any of the persons listed in Subsections (a)(1) or (a)(2) holds an economic interest as that term is defined in Section 2-43;
(7) a business entity which the official or employee knows is an affiliated business or partner of a business entity in which any of the persons listed in Subsections (a)(1) or (a)(2) holds an economic interest as defined in Section 2-43;
(8) a business entity or nonprofit entity for which the city official or employee serves as an officer or director or in any other policy making position; or
(9) a person or business entity with whom, within the past twelve months:
  (A) the official or employee, or his or her spouse, directly or indirectly has
    (i) solicited an offer of employment for which the application is still pending,
    (ii) received an offer of employment which has not been rejected, or
    (iii) accepted an offer of employment; or
  (B) the official or employee, or his or her spouse, directly or indirectly engaged in negotiations pertaining to business opportunities, where such negotiations are pending or not terminated.

(b) **Recusal and Disclosure.** A city official or employee whose conduct would otherwise violate Subsection (a) must recuse himself or herself. From the time that the conflict is, or should have been recognized, he or she shall:
  (1) immediately refrain from further participation in the matter, including discussions with any persons likely to consider the matter; and
  (2) promptly file with the City Clerk the appropriate form for disclosing the nature and extent of the prohibited conduct.

In addition:
  (3) a supervised employee shall promptly bring the conflict to the attention of his or her supervisor, who will then, if necessary, reassign responsibility for handling the matter to another person; and
  (4) a member of a board shall promptly disclose the conflict to other members of the board and shall not be present during the board's discussion of, or voting on, the matter.

(c) **Definitions.** For purposes of this rule:
  (1) An action is likely to affect an economic interest if it is likely to have an effect on that interest that is distinguishable from its effect on members of the public in general or a substantial segment thereof; and
  (2) The term *client* includes business relationships of a highly personalized nature, but not ordinary business-customer relationships.

SECTION 2-44 UNFAIR ADVANCEMENT OF PRIVATE INTERESTS

(a) General Rule. A city official or employee may not use his or her official position to unfairly advance or impede private interests, or to grant or secure, or attempt to grant or secure, for any person (including himself or herself) any form of special consideration, treatment, exemption, or advantage beyond that which is lawfully available to other persons.

(b) Special Rules. The following special rules apply in addition to the general rule:
(1) Acquisition of Interest in Impending Matters. A city official or employee shall not acquire an interest in, or affected by, any contract, transaction, zoning decision, or other matter, if the official or employee knows, or has reason to know, that the interest will be directly or indirectly affected by impending official action by the city.
(2) Reciprocal Favors. A city official or employee may not enter into an agreement or understanding with any other person that official action by the official or employee will be rewarded or reciprocated by the other person, directly or indirectly.
(3) Appointment of Relatives. A city official or employee shall not appoint or employ or vote to appoint or employ any relative within the third degree of consanguinity or affinity to any office or position of employment within the city.
(4) Supervision of Relatives. No official or employee shall be permitted to be the immediate supervisor of a relative within the third degree of consanguinity or affinity. Department heads are responsible for enforcing this policy. If an employee, by reason of marriage, promotion, reorganization, or otherwise, is placed into an immediate supervisory relationship with a relative, one of the employees will be reassigned or other appropriate arrangements will be made for supervision.

(c) Recusal and Disclosure. A city official or employee whose conduct would otherwise violate Subsection (b) shall adhere to the recusal and disclosure provisions stated in Section 2-43 (b).

City of San Antonio Bid Tabulation

Opened: April 21, 2006 For: Summer Food Service Program 06-088 DG	True Flavors 715 Old Hwy 90 West San Antonio TX 78237	Selrico Services, Inc. 717 W. Ashby Pl. San Antonio TX 78212
Description		
251,670 - Snack		
Price Each	$0.48	$0.59
Price Total	$120,801.60	$148,485.30
253,365 - Lunch/Supper		
Price Each	$2.52	$2.46
Price Total	$638,479.80	$623,277.90
Total	$759,281.40	$771,763.20
Terms	1%-7	1/2%-10
Total Award	$751,688.59	$767,904.38

CITY OF SAN ANTONIO

P.O. Box 839966
SAN ANTONIO, TEXAS 78283-3966

April 6, 2006

TO: ALL QUALIFIED FOOD SERVICE MANAGEMENT COMPANIES

BIDS in triplicate for the City's SUMMER FOOD SERVICE PROGRAM will be received in the office of the City Clerk, 2nd Floor City Hall, until 2:00 P.M. on April 21, 2006, and then publicly opened and read. Bidders may have a representative at the bid opening. The Summer Food Service Program is scheduled for June 5, 2006 through July 28, 2006.

Envelope containing bid should be addressed as follows:

MAILING ADDRESS
CITY CLERK
P.O. BOX 839966
SAN ANTONIO, TX 78283-3966

PHYSICAL ADDRESS
CITY CLERK
CITY HALL (Commerce St. & Flores St.)
100 MILITARY PLAZA, 2ND FLOOR
SAN ANTONIO, TX 78205

For more information contact the Purchasing Department at (210) 207-7260.

ENVELOPE SHOULD BE MARKED:

"BIDS FOR SUMMER FOOD SERVICE PROGRAM"
BIDS TO BE OPENED: APRIL 21, 2006 AT 2:00 P.M.
BID NO. 06-088 DG

Oswald Parker
Purchasing Manager
Purchasing & General Services

OP/dg

CITY OF SAN ANTONIO
DEPARTMENT OF PARKS AND RECREATION
2006 SUMMER FOOD SERVICE PROGRAM
ATTACHMENT TO THE INVITATION FOR BID AND CONTRACT

PROGRAM INTENT: The intent of the Summer Food Service Program (SFSP) is to ensure that, during school summer vacation, children are able to receive the same high-quality meals, made available to them, through the National School Lunch Program. The SFSP is sponsored by the City of San Antonio (COSA), funded by the United States Department of Agriculture (USDA) and administered by the Texas Health and Human Services Commission (THHSC). Our efforts will provide a hot lunch and cold snack to a daily average of 6,530 children at approximately 94 sites.

GENERAL PROVISIONS: Contractors must adhere to the attached THHSC Form H1628 Invitation to Bid and Contract and all its attached provisions. Contractor(s) are not required to be registered with the THHSC, Special Nutrition Program section; however, bidders/contractors must meet State and Local Health Department Inspections and licenses required to prepare and distribute/vend food to the public. All meals served will be a lunch and a PM snack. Meals will be served Monday through Friday, at approximately 11:30 a.m. for lunch and 3:00 p.m. for snack. The quantity of meals served, are estimated based on 2005 SFSP servings and area/site research. Site confirmation will be announced upon receipt of approval by THHSC through grant application and City Council. The SFSP will begin June 5, 2006 and operate through July 28, 2006. Meals will not be served on Tuesday, July 4, 2006. The intent is to serve the same type of meal to all children each day.

Vendors should be advised that quantities are estimates and may increase or decrease as needs change. Vendors should be prepared for daily increases and decreases per site. The major cause of any significant change would be the weather.

Award of Bid and Contract is dependent upon site eligibility, bid amount, grant application approval by THHSC, City Council and the consideration of any of these factors, so as to seek the most advantageous program for the City. The City has the right to accept or decline any and all bids submitted. Award will be considered on the lowest bid on all the Hot Lunch, Cold Snack Menu.

BIDS:

All bidders, along with the required bid bond and other documents, must submit a Letter of Intent, confirming the facility from which the meals will be prepared and distributed. This facility, must meet approval by the local Health Department and THHSC upon the award of the contract. The letter of Intent assures the City that all bidders have attained an approved facility and the City can consider bid recommendations without concern of the inability of a bidder to locate and approve a SFSP production site after the bid has been awarded.

All bids, cost per meal/item must include all related costs, but not limited to i.e., product, production, staff, delivery, equipment, supplies, storage, etc. The COSA reserves the right, not to consider any bid where the cost per meal/item exceeds the maximum reimbursement rate per meal as established by the USDA and the THHSC. The maximum Federal/State reimbursement rate for 2006 is $2.64 for lunch and $0.61 for snack.

Continued, Attachment, Bid and Contract

QUALITY: It is required that all food components be fresh, ripe, eatable and within date of expiration upon time of consumption. Vendor(s)/Contractor(s) must guarantee the high quality of all food products at time of consumption as per contract. **Along with this guarantee, vendors must possess and submit a "CN" label and/or manufacture's product analysis, specifying the yield of each product's ingredients at the time of the bid.**

Should food or milk products be allowed to be shipped from outside Bexar County from another incorporated city, the San Antonio Health Department will require written certification from the Texas Department of Health, under the terms set out in the "Rules of Food Service Sanitation".

QUANTITY: Component yield must meet the minimum requirements, as per THHSC Required Meal Patterns, USDA Required Meal Patterns, Fifteen Day Cycle Menu and Bid/Contract at time of meal service. The current Food Buying Guide for Child Nutrition Programs, published by USDA and THHSC, shall be your source of reference. Meal components must yield, eatable portion, as approved reimbursable by THHSC, the minimum required weight, or as specified, so as to remain in compliance. It is the responsibility of the Vendor/Contractor to be current on all amendments, changes, notices, updates, etc., to the THHSC Food Buying Guide for Children.

TEMPERATURE: Vendor must ensure that, during time of meal preparation, interim storage, transporting, delivering to site and immediately prior to meal service, the maximum and minimum required temperatures are to be maintained as per local Health Department Regulations.

FLUID COMPONENTS: Milk, white or chocolate is not to contain more than 2% fat and may not be skim milk or less. Fruit Juice, of one fruit or blend must be 100% fruit juice.

FRESH FRUIT: All fruit must be fresh, ripe, ready to eat, not bruised, frozen or crushed.

SNACKS/CRACKERS/COOKIES: All snacks, to include but not limited to, cookies, crackers and other one slice bread equivalents must refer to the eatable/reimbursable portion required as per the Food Buying Guide provided by the Texas Department of Human Services and USDA.

MEAT: All meat must be fresh and lean, free from gristle and peppercorns. Meat must not be discolored.

PACKAGING: Each meal/lunch will be sanitarily packaged as a single unit to ensure proper distribution to program participants. Snacks/Supplements must be single serving packages and delivered in amounts required. Individual meals delivered in unit packs must be delivered and stored in containers so as to maintain the required temperature until service time. Containers should be adequately sealed to prevent sweating or leaking of any kind. Containers should be able to hold ice and contain any liquid caused by melting. Containers used where sweating and leaking occur will be considered to be sub-standard and unacceptable. Reference: Form H1628, Page 5, 9A.

1. Approved packaging for unitized meals will be:
   a. Individual tray with seal-able lids.
   b. Fiber or recyclable plastic containers wrapped and sealed to prevent crushing or leakage of food onto other food within the container (i.e. ice chest) or leakage within individual food container's,
   c. Container(s) must maintain required temperature until serving time,
   d. Other packaging may be used, only upon written approval by the COSA and THHSC. (Approval is required prior to beginning of SFSP. Only the COSA can waive this requirement.)
   e. The transport of all cold or hot products will be, at a minimum, in thermo-insulated containers (ice chests). This has proven to maintain the required temperature better and reduce sweating and leakage.

All hot or cold meals must be individually wrapped or in a sectioned container, with the other meal components, which can be sealed to ensure proper sanitation. All meal entree components (lunch) must be packaged into one container. Hot lunch example: Entrée, and vegetables(s). Fresh fruit and bread may be packaged and served

Continued, Attachment, Bid and Contract

individually. Straws, milk, utensils and additional items may be delivered in bulk to include napkins, mustard, ketchup, etc.

MEAL PRODUCTION RECORDS: **Vendor must maintain and make available upon request, daily meal production records, for all food meals prepared, on a daily basis to meet USDA and SFSP standards.**

CONTRACT DATES: **First Serving Date - June 5, 2006** **Last Serving Date – July 28, 2006**
Total serving days = 39

INFANT MEALS WILL NOT BE PREPARED OR SERVED TO CHILDREN AGES 0-12 MONTHS OF AGE.

BID: SUBMIT ALL BIDS ON ATTACHED THHSC FORM H1628

94 sites – totaling 253,365 Lunches and 251,670 Snacks.
Menu – Hot Lunch and Cold Snack; see attached 15 day cycle menu
Approximately 6,530 meals served daily.

NOTE: A Pre-Bid conference to answer any questions and concerns of any vendor will be held on Wednesday, April 12, 2006 at 3:00 PM in the Purchasing and General Services Conference Room, 131 W. Nueva, San Antonio, Texas 78204.

Certificate of Independent Price Determination

Section B

(A) By submission of this offer, the offeror certifies and in the case of a joint offer, each part thereto certifies as to its own organization, that in connection with this procurement:

(1) The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;

(2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening in the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other offeror or to any competitor;

(3) No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.

(B) Each person signing this offer certifies that:

(1) He or she is the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein and that he or she has not participated, and will not participate, in any action contrary to (A) (1) through (A) (3) above; or

(2) He or she is not the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A) (1) through (A) (3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A) (1) through (A) (3) above.

Signature of Vendor's Authorized Representative	Title	Date
[signature]	President	4/21/06

In accepting this offer, the sponsor certifies that the sponsor's officers, employees or agents have not taken any action, which may have jeopardized the independence of the offer referred to above.

Signature of Authorized Sponsor Representative	Date

(Accepting a bidder's offer does not constitute acceptance of the contract.)

Note: Sponsor and Bidder shall execute this Certificate of Independent Price Determination.

Section C

1. Definitions

As used herein:

(a.) Bid – the bidder's offer.

(b.) Bidder – a food service management company submitting a bid in response to this invitation for bid.

(c.) Contractor – a successful bidder who is awarded a contract by a Sponsor under the SFSP.

(d.) Food Service Management Company – any commercial enterprise or nonprofit organization with which a sponsor may contract for preparing unitized meals, with or without milk, for use in the Program, or for managing a sponsor's food service operations in accordance with the SFSP regulations. Food service management companies may be: (a) public agencies or entities; (b) private, non-profit organizations; or (c) private, for profit companies.

(e.) Invitation for Bid (IFB) – the document where the procurement is advertised. In the case of this Program, the IFB becomes the contract once both parties agree in writing to all terms and conditions of the IFB.

(f.) Sponsor – the Service Institution which issues this IFB.

(g.) Unitized Meal – an individual proportioned meal consisting of a combination of foods meeting the SFSP pattern requirements, delivered as a unit with or without milk or juice. The State agency may approve exceptions to the unitized meal such as separate hot and cold packs.

Other terms shall have the meanings ascribed to them in the SFSP regulations (7 CFR Part 225).

2. Submission of Bids

(a.) Bidders are expected to examine carefully the specifications, schedules, attachments, terms and conditions of this IFB. Failure to do so will be at the bidder's risk.

(b.) Bids must be executed and submitted in **triplicate.** If accepted, this IFB will become the contract and one copy of the contract will be forwarded to the successful bidder with the notice of award. The copy marked "original" will be governing should there be a variance between that copy of the bid and the other two copies submitted by the bidder. No changes in the specifications or general conditions are allowed. Erasures on all copies must be initialed by the bidder prior to submission. Failure to do so may result in rejection of the bid.

Texas Health and Human Services Commission

Summer Food Service Program
Invitation for Bid and Contract (FNS-688)

Form H1628
January 2006

Section A

This document contains an invitation to food service management companies to bid for the furnishing of unitized meals to be served to children participating in the Summer Food Service Program (SFSP) authorized by Section 13 of the National School Lunch Act, and operated under Part 225 of the U.S. Department of Agriculture (USDA) regulations. This document sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance it shall constitute the contract between the bidder and the Sponsor named below.

Public reporting burden for this collection of information is estimated to average 39 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM, Room 404-W, Washington, D.C. 20250; and to the Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, D.C. 20503.

Sponsor Information

Name	Sponsor Agreement Number
City of San Antonio/General Accounting	1746002070800

Address (Street, City, State, ZIP Code)
P.O. Box 839966 San Antonio, Texas 78283-3966

Area Code and Telephone No.	Contact Person
(210) 207 – 3020	Brenda Burton

Contract Dates

Commencement	Expiration
June 5, 2006	July 28, 2006

Bid Bond Percentage Required (Sponsor shall insert appropriate percentage from 5% to 10%)
5%

Bid Opening

Bid Issue Date	Bid Number	Date	Time

Location

Meal Service Bids

Sponsor to enter estimated number of meals. Fixed unit price bids to be inserted by the bidder.

	Fixed Unit Price Bid Per Meal		Sponsor's Estimated No. of Meals	Totals
Breakfast	$	X		$
Snack	$ .48	X	251,670	$ 120,801.60
Lunch/Supper	$ 2.52	X	253,365	$ 638,479.80
			Estimated Total	$ 759,281.40

Prompt Payment Discount (To be inserted by the bidder) 1% % for payment within 7 days

Performance Bond Percentage Required (State agency shall insert appropriate percentage from 10% to 25%)
10%

Bidder Information

Name	Area Code and Telephone No.
Johnny Hernandez	(210) 434 – 4388

Address (Street, City, State, ZIP Code)
715 Old Hwy 90 W. San Antonio Tx 78237

Signature (In Ink)	Name (Print or Type)
[signature]	Johnny Hernandez

Title	Date
President	4/21/06

Acceptance

Sponsor Signature (In Ink)	Date	Contract Number

Sponsor Name (Print or Type)	Sponsor Title

Section C (continued)

(c.) Bids over $100,000 shall include a bid bond in the amount of five (5) % of bid price. (Sponsor shall insert appropriate percentage from 5% to 10%.) Sponsor should also insert the percentage on the IFB/Contract Face Sheet. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approving officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable July 1, annually.

Bid bonds will be returned (a) to unsuccessful bidders as soon as practicable after the opening of bids and (b) to the successful bidder upon execution of such further Contractual documents and bonds as may be required by the bid as accepted. The bid must be securely sealed in a suitable envelope, addressed to the office issuing the IFB and marked on the outside with the name of the bidder, bid number and date and time of opening.

(d.) A copy of a current State or local health certificate for the food preparation facilities shall be submitted with the bid.

Failure to comply with any of the above shall be reason for rejection of the bid.

3. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning or interpretation of the IFB specifications, etc., must be requested in writing prior to bid opening and with sufficient time allowed for a reply to reach all bidders before bid opening. Oral explanations or instructions given before the award of the contract will not be binding. Any information given to a prospective bidder concerning an IFB will be furnished to all prospective bidders as an amendment of the IFB, if such information is necessary to bidders in submitting bids on the IFB, or if the lack of such information would be prejudicial to uniformed bidders.

4. Acknowledgement of Amendments to IFBs

The sponsor must acknowledge receipt of an amendment to an IFB by a bidder by signing and returning the amendment. Such acknowledgement must be received prior to the hour and date specified for bid opening.

5. Bidders Having Interest In More Than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner, or other person, all such bids shall be rejected.

6. Time for Receiving Bids

Sealed bids shall be deposited at the Sponsor's address no later than the exact time and date indicated on the face of this IFB. Bids received prior to the time of opening will be securely kept, unopened.

7. Errors in Bids

Bidders or their authorized representatives are expected to fully inform themselves as to the conditions, requirements and specifications before submitting bids; failure to do so will be at the bidder's own risk and relief cannot be secured on the plea of error.

8. Award of Contract

(a.) The contract will be awarded to that responsible bidder whose bid is lowest and conforms to the specifications of the IFB.

(b.) The Sponsor reserves the right to reject any or all bids and to waive informalities and minor irregularities in bids received.

(c.) The Sponsor reserves the right to reject the bid of a bidder who previously failed to perform properly, or complete on time, contracts of a similar nature, or the bid of a bidder who investigation shows is not in a position to perform the contract.

(d.) Sponsor reserves the right to accept any bid within 30 days from the date of bid opening.

9. Late Bids, Modification of Bids or Withdrawal of Bids

(a.) Any bid received after the exact time specified for receipt of bids will not be considered unless it is received before award is made, and it was sent by registered or certified mail not later than the fifth calendar day prior to the specified date (e.g. a bid submitted in response to an IFB requiring receipt of bids by the 20th of the month must have been mailed by the 15th or earlier).

(b.) Any modification or withdrawal of bid is subject to the same conditions as in (a) above, except with withdrawal of bids by telegram is authorized. A bid may also be withdrawn in person by a bidder or an authorized representative, provided identity is made known and he or she signs a receipt for the bid, but only if the withdrawal is made prior to the exact time set for receipt of bids.

(c.) The only acceptable evidence to establish the date of mailing of a late bid, modifications or withdrawal sent either by registered or certified mail is the U.S. Postal Service postmark on the wrapper or on the original receipt from the U.S. Postal Service. If neither postmark shows a legible date, the bid, modification or withdrawal shall be deemed to have been mailed late. (The term "postmark" means a printed, stamped, or otherwise placed impression that is readily identifiable without further action as having been supplied and affixed on the date of mailing by employees of the U.S. Postal Service).

(d.) Notwithstanding the above, a late modification of an otherwise successful bid which makes its terms more favorable to the Sponsor will be considered at any time it is received and may be accepted.

Scope of Services

Section D

(A) USDA regulations 7 CFR Part 225, entitled Summer Food Service Program is hereby incorporated by reference.

(B) Contractor agrees to deliver unitized meals * inclusive of milk or juice to locations set out in Schedule A, attached hereto and made a part of hereof, subject to the terms and conditions of this solicitation.

(C) All meals furnished must meet or exceed USDA requirements set out in Schedule C, attached hereto and made a part hereof.
Food Service Management Companies may prepare unitized meals, with or without milk, for use in Summer Food Service Program.

(D) Contractor shall furnish meals as ordered by Sponsor during the period of ** June 5, 2006 to ** July 28, 2006 . Meals are to be served *** five (5) days a week, as specified in Schedule A.

* Insert "inclusive" or "exclusive" as applicable.
** Sponsor shall insert contract commencement date and expiration date.
*** Sponsor shall insert appropriate number of serving days.

Unit Price Schedule and Instructions

Section E

1. Bidders are asked to submit prices in accordance with Schedule(s) D for meals with/without milk* meeting the contract specifications set forth in Schedule C and to be delivered to all the sites stated in Schedule A. Please note that bidders must complete a Schedule D for each meal type (breakfast, lunch, supplement, etc.) covered by the IFB.

* Sponsor should indicate whether or not milk should be included in the meals/supplements.

2. Evaluation of Bids will be performed as follows:

Determine the grand total bid for each bidder by totaling the bids for each meal type from Schedule(s) D. Bidders calculations will be checked prior to totaling.

3. Pricing shall be on the menus described in Schedule B. All bidders must submit bids on the same menu cycle provided by the Sponsor. Deviation from the menu cycle shall be permitted only upon authorization of the Sponsor. Bid price must include the price of food components (including milk and/or juice, if part of unitized meal), packaging, transportation and all other related costs (e.g. condiments, utensils, etc.).

The unit prices of each meal type which the bidder agrees to furnish must be written in ink or typed in the blank space provided and must include proper packaging as required in the specifications and delivery cost to the designated sites. Unit prices shall include taxes, but any charges or taxes which are required to be paid under future laws must be paid by the bidder at no additional charge to the Sponsor.

4. Average Daily Number of Meals are estimated: They are the best known estimates for requirements during the operating period. The Sponsor reserves the right to order more or less meals than estimated at the beginning of the operating period. Contractor will be paid at the 100% unit cost rate during the payment period specified. (The Sponsor should indicate in Section F, Item 4, "Method of Payment," whether the payment period is weekly, bi-weekly or monthly). Sponsor does not guarantee orders for quantities shown. The maximum number of meals will be determined based on the approved level of meal service designated by the administering office for each site serving meals provided by the contractor. However, if average meals delivered per day by type over the contract period fall 90% of the applicable average daily estimate, adjustments will be made to the per unit price in accordance with Schedule D.

5. Evaluation of Bidders: Each bidder will be evaluated on the following factors:

a. Financial capability to perform a contract of the scope required.
b. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety and sanitation standards.
c. Previous experience of the bidder in performing services similar in nature and scope.
d. Other factors such as transportation capability, sanitation and packaging.

Bidders that do not satisfactorily meet the above criteria may be rejected as nonresponsive and not be considered for award.

6. Meals Orders: Sponsor will order meals on ** a daily basis of the week preceding the week of delivery; orders will be placed for the total number of operating days in the succeeding week, and will include breakdown totals for each site and each type of meal.

The Sponsor reserves the right to increase or decrease the number of meals ordered on a *** 48 hour notice, or less if mutually agreed upon between the parties to this contract.

7. Meals-Cycle Change Procedure: Meals will be delivered on a daily basis in accordance with menu cycle which appears in Schedule B. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the contractor from delivering a specified meal component, the Sponsor shall be notified immediately so substitutions can be agreed upon. The Sponsor reserves the right to suggest menu changes within the vendor's suggested food cost, periodically throughout the contract period.

** Insert mutually agreed day
*** Sponsor shall insert appropriate number of serving days.

Section F (continued)

11. Termination

A. The Sponsor reserves the right to terminate this contract if the contractor fails to comply with any of the requirements of this contract. The Sponsor shall notify the contractor and surety company, if applicable, of specific instances of noncompliance in writing.

The Sponsor shall have the right, upon such written notice, to immediately terminate the contract and the contractor or surety company, if applicable, shall be liable for any damages incurred by the Sponsor. Prior to termination, the Sponsor shall contact the State agency or regional office concerning procedures for conducting a reprocurement action.

B. The Sponsor may, by written notice to the contractor, terminate the right of the contractor to proceed under this contract. If it is found by the Sponsor that gratuities in the form of entertainment, gifts or otherwise were offered or given by the contractor to an officer or employee of the Sponsor with a view toward securing a contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the Sponsor makes such findings shall be an issue and may be reviewed in any competent court.

C. In the event this contract is terminated as provided in paragraph (B) hereof, the Sponsor shall be entitled to (1) pursue the same remedies against the contractor as it could pursue in the event of the breach of the contract by the contractor, and (2) as a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the cost incurred by the contractor in providing any such gratuities to any such officer or employee.

D. The right and remedies of the Sponsor provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under the contract.

12. Subcontractors and Assignments

The contractor shall not subcontract for the total meal, or for the assembly of the meal; and shall not assign, without the advance written consent of the Sponsor, this contract or any interest therein.

In the event of any assignment, the contractor shall remain liable to the Sponsor as principal for the performance of all obligations under this contract.

General Provisions

Section G

Equal Opportunity

"The FSMC shall comply with Title VI of the Civil Rights Act of 1964, as amended, USDA regulations implementing Title IX of the Education Amendments, and Section 504 of the Rehabilitation Act of 1973, and any additions or amendments."

Clean Air and Water

If this contract is in excess of $100,000, the Sponsor and FSMC shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act of 1970 (42 USC 1857), or the Federal Water Pollution Control Act (33 USC 1319), as amended.

U. S. Department of Agriculture

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

This certification is required by the regulations implementing Executive Order 125-19, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(Before completing certification, read instructions at the bottom of this page.)

(1.) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2.) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization Name	PR/Award Number or Project Name
Name of Authorized Representative	Title of Authorized Representative
Signature of Authorized Representative	Date
Name of Authorized Representative	Title of Authorized Representative
Signature of Authorized Representative	Date

Instructions for Certification

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

Schedule A

U. S. Department of Agriculture – Food and Nutrition Service

Site Information List

Summer Food Service Program

Sponsor Name	Contact Person	Area Code and Telephone No.
City of San Antonio	Brenda Burton	(210) 207 – 3020
Address (Street, City, State, ZIP Code) P. O. Box 839966 San Antonio, Texas 78283-3966		

Refrig. All Meals Yes	Refrig. All Meals No	Begin Date (1)	End Date (2)	Total Days Op. (3)	Meal Type (4)	Average Meals/Day (5)	Total Meals (6)	Delivery Time for Each Meal Type (7)
PLEASE SEE ATTACHMENT					Breakfast			
					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			
☐	☐				Breakfast			
					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			
☐	☐				Breakfast			
					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			
☐	☐				Breakfast			
					AM Supplement			
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					PM Supplement			
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					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			
☐	☐				Breakfast			
					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			
☐	☐				Breakfast			
					AM Supplement			
					Lunch			
					PM Supplement			
					Supper			

Instructions for Completion of Schedule A
Site Information List

1. Enter sponsor's name in upper left-hand corner.
2. Use correct street address for all sites listed.
3. Check "Yes" if site has adequate refrigeration to store all meals ordered and could receive early deliveries.
4. Under columns (1) and (2), enter the beginning and ending dates for meal service at each site.
5. Under column (3), enter the total number of days meals will be served at each site.
6. Enter in column (6) beside the appropriate meal type, the average number of each type of meal that is estimated to be served each day at the site. For example, if a site plans to serve 11,000 lunches for 44 days during the summer, then the average is 250 (11,000 ÷ 44). Do not insert the maximum number that will be served on a particular day during the summer.
7. Enter in column (8) the result of column (3) times column (5).
8. Enter in column (7) the delivery time for each meal type.

When estimating the Average Meals Served Per Day (Column (5)), use the average from the prior summer if the site was in operation at that time.

Since Schedule A must be completed well in advance of the application deadline, it is recognized that changes will occur in the data by the time the program begins. However, be as accurate as possible since the data is used by the vendor to arrive at his bid prices. The vendor awarded the bid will accept changes after the bid opening.

CITY OF SAN ANTONIO
DEPARTMENT OF PARKS AND RECREATION
SUMMER FOOD SERVICE PROGRAM
2006
LUNCH/SNACK ESTIMATES
BY SITE

	CITY COMMUNITY CENTERS (27)	SITE	ADDRESS	ZIP CODE	Max Lunches	Max Snacks
1	Bode Community Center	900	Rigsby	(10)	85	85
2	Copernicus Community Center	5003	Lord Road	(20)	110	110
3	Cuellar Community Center	5626	San Fernando	(37)	110	110
4	Dawson Community Center	2500	E. Commerce	(03)	85	85
5	Denver Heights Community Center	300	Porter Street	(10)	110	110
6	Dorie Miller Community Center	2802	MartinLuther King	(20)	75	75
7	Fairchild Tennis Center (Park)	1214	Crockett	(02)	60	60
8	Fr. Roman Community Center	11030	Ruidosa	(14)	85	85
9	Frank Garrett Community Center	1226	N.W. 18th	(07)	85	85
10	Garza Community Center	5627	Mira Vista	(28)	110	110
11	Gill Community Center	7902	Westshire	(27)	85	85
12	Hamilton Community Center	10700	Nacogdoches	(17)	110	150
13	Harlandale Community Center	7227	Briar	(21)	110	110
14	Lincoln Community Center	2915	E. Commerce	(03)	110	110
15	Meadowcliff Community Center	1240	Pinn Road	(27)	85	85
16	Melendrez Community Center	5919	W. Commerce	(37)	85	85
17	Miller's Pond Community Center	6075	Old Pearsall Rd.	(42)	110	110
18	Normoyle Community Center	700	Culberson	(25)	110	150
19	Palm Heights Community Center	1201	W. Malone	(25)	110	110
20	Ramirez Community Center	1011	Gillette Blvd.	(24)	100	100
21	San Juan Community Center	2307	S. Calaveras	(07)	110	110
22	South San Community Center	2031	Quintana Rd	(11)	85	85
23	Southside Lions Community Center	3100	Hiawatha	(10)	110	150
24	Tobin Community Center	1900	W. Martin	(07)	110	110
25	Ward Community Center	435	E. Sunshine	(28)	85	85
26	Woodard Community Center	1011	Locke St.	(08)	110	110
27	Yates Community Center	528	Rasa	(27)	85	85

	Kid Quest Sites (23)	SITE	ADDRESS	ZIP CODE	Max lunches	MAX SNACKS
1	Alpha I - location to be determined				100	100
2	Cenizo Park Elementary	3011	Ruiz St.	(28)	100	100
3	Duck Pond Park	900	Ellison Dr.	(45)	25	25
4	Five Palms Elementary	7138	Five Palms	(42)	100	100
5	Gallardo Elementary	1460	Martinez Loysoya Rd.	(21)	100	100
7	Kingsborough Middle School	422	Ashley Rd.	(21)	100	100
8	Leal Middle School	743	W.Southcross	(01)	100	100
9	Lockwood Community Center	700	N. Olive	(02)	100	100
10	Loma Park	400	Aurora Dr.	(28)	100	100
11	Morrill Elementary	5200	S. Flores	(14)	100	100
12	Perales Elementary	1507	Ceralvo	(37)	100	100
13	Rayburn Elementary	635	Rayburn	(21)	100	100
14	Stafford Elementary	611	SW 36th St.	(37)	100	100

CITY OF SAN ANTONIO
DEPARTMENT OF PARKS AND RECREATION
SUMMER FOOD SERVICE PROGRAM
2006
LUNCH/SNACK ESTIMATES

15	Stonewall-Flanders Elementary	804	Stonewall St.	(11)	100	100
16	Terrell Wells Middle School	422	W. Hutchins	(21)	100	100
17	Vestal Elementary	1111	Vestal	(21)	100	100
18	NEISD - location to be determined				100	100
19	NEISD - location to be determined				100	100
20	NEISD - location to be determined				100	100
21	NISD - location to be determined				100	100
22	NISD - location to be determined				100	100
23	NISD - location to be determined				100	100

	INDEPDENDENT ORGANITZATIONS (44)	SITE	Address	Zip Code	Max Lunches	Max Snacks
1	Antioch Village Learning Center	1514	Upland #315	(19)	20	70
2	Costa Biscaya Apts. (Agape)	5100	Eisenhauer	(18)	20	20
3	Costa Cadiz Apts. (Agape)	2819	W.W. White Rd	(22)	20	20
4	Dove Valley Apts. (Agape)	4980	USAA Blvd.	(40)	15	15
5	Family Faith Academy	1410	Castroville Rd.	(37)	35	35
6	Grant Memorial	7667	Potranco Rd	(51)	20	20
7	Inman Christian Center	1214	Colima St.	(7)	75	75
8	La Promesa	910	Manor	(28)	50	50
9	Lago Vista Apt community	4243	W. Commerce	(37)	25	25
10	McGimsey Boy Scout Park - 2 weeks	2226	NW Military Drive	(13)	150	150
11	McMullen Square Apts.	537	N. Gen. McMullen	(28)	50	50
12	Mitchell Village Learning Ctr.	402	Gilmore Ave	(26)	20	20
13	Montgomery Area Youth Sports League	7047	Montgomery Dr.	(39)	200	200
14	Oak Manor/Oak Village Learning C	2330	Austin Hwy	(18)	25	25
15	Oak Meadow Villa Apts. SAAHC	2929	Rigsby Ave. #1801	(01)	50	50
16	Palo Alto College	1400	Villaret	(24)	60	60
17	Pan American Apt.	143	NW 36th	(37)	25	25
18	Point East Apts.	3735	E. Commerce	(19)	25	25
19	Radiance Academy Shekinah	1305	SW Loop 410	(27)	75	0
20	Radiance Academy Shekinah	6663	Walzem Rd.	(39)	75	0
21	Salvation Army-Peacock Center	615	Peacock	(01)	95	95
22	SDFL - McCollum High School - Girls Camp - 3 days	500	W. Formosa	(21)	150	150
23	SDFL- McCollum High School - Boys Camp - 3 days	500	W. Formosa	(21)	150	150
24	SDFL - Lanier High School - Girls Camp - 3 days	1514	W. Durango Blvd.	(07)	150	150
25	SDFL- Lanier High School - Boys Camp - 3 days	1514	W. Durango Blvd.	(07)	150	150
26	SDFL - Houston High School BoysCamp - 3 days	4635	E. Houston St.	(20)	150	150
27	SDFL - Houston High School Girls Camp - 3 days	4635	E. Houston St.	(20)	150	150
28	SDFL - John Jay High School - Boys Camp - 3 days	7611	Marbach Rd.	(27)	150	150
29	SDFL - Holmes High School - Girls Camp - 3 days	8500	Ingram Rd.	(38)	150	150
30	SDFL - Brackenridge High School - Girls Camp - 3 days	400	Eagleland Dr.	(10)	150	150
31	SDFL - Brackenridge High School - Boys Camp - 3 days	400	Eagleland Dr.	(10)	150	150
32	SDFL - Trinity Baptist Church - Girls Camp - 3 days	319	E. Mulberry Ave.	(12)	150	150
33	SDFL - Trinity Baptist Church - Boys Camp - 3 days	319	E. Mulberry Ave.	(12)	150	150
34	SDFL - Kennedy High School - Boys Camp - 3 days	1922	S. Gen. McMullen	(26)	150	150
35	SDFL - Kennedy High School - Girls Camp - 3 days	1922	S. Gen. McMullen	(26)	150	150

CITY OF SAN ANTONIO
DEPARTMENT OF PARKS AND RECREATION
SUMMER FOOD SERVICE PROGRAM
2006
LUNCH/SNACK ESTIMATES
BY SITI

36	SDFL - Wagner High School - Boys Camp - 3 days	3000	N. Foster Rd.	(44)	150	150
37	SDFL - Wagner High School - Girls Camp - 3 days	3000	N. Foster Rd.	(44)	150	150
38	St. Cecilia	118	Lowell	(10)	100	100
39	St. John Bosco	5630	W. Commerce	(37)	100	100
40	St. Philip's College (Kid's Adventure Camp)	1801	Martin Luther King Dr.	(08)	65	65
41	West Ave. Community Center	3747	West Avenue	(13)	25	25
42	West End Baptist Manor Apt.	934	SW 35th Street	(37)	20	20
43	Wheatley Courts - SA Baptist	906	N. Mittman	(03)	35	35
44	YWCA	503	Castroville Rd.	(37)	25	25

Schedule B

Summer Food Service Program

Menu Cycle*

* Sponsor shall attach a menu cycle for each site.

See attached menus

SUMMER FOOD SERVICE PROGRAM
HOT LUNCH MENU 2006

Fifteen (15) Day Cycle Menu — **City of San Antonio Summer Food Service Program**

Day 1	Day 2	Day 3	Day 4	Day 5
Lunch	Lunch	Lunch	Lunch	Lunch
Hot Dog, 2 oz Oven Fries, 1/2 cup Carrots, 1/2 cup 1 Hot Dog Bun Mustard PC Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Ground Beef w/, 2 oz. Spaghetti, 1/2 cup Tomato Sauce, 1/4 cup Peas, 1/2 cup Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Chicken Nuggets, 2 oz. Mashed Potatoes, 1/2 cups Carrots, 1/2 cup 1 slice wheat bread Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Beef & Bean, 2 oz. Burrito, 1 bread Corn, 1/2 cup Banana, 1/2 cup (150) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Cheese , 2 oz. Pizza, 1 Bread Marinara Dipping Sauce, 1/4 cup Apple, 1/2 cup (138) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil
Snack	Snack	Snack	Snack	Snack
Animal Crackers Exhibit A Group -B (25 gm or 0.9 oz.) 100% Orange Juice (6 oz.)	Vanilla Wafers Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Oatmeal Cookie Glazed Exhibit A Group -D (50 gm or 1.8 oz) 100% Orange Juice (6 oz.)	Peanut Butter Cookie Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Honey Graham Cracker Exhibit A Group -B (25 gm or 0.9 oz.) 100% Orange Juice (6 oz.)

ALL BREAD COMPONENTS - SEE EXHIBIT - A
VENDOR MUST DOCUMENT THE FOOD WITH CHILD NUTRITION LABELS (CN) OR BY MANUFACTURER'S ANALYSIS SHEET

SUMMER FOOD SERVICE PROGRAM
HOT LUNCH MENU 2006

Fifteen (15) Day Cycle Menu — **City of San Antonio Summer Food Service Program**

Day 6	Day 7	Day 8	Day 9	Day 10
Lunch	Lunch	Lunch	Lunch	Lunch
Beef Casserole, 2 oz. w/ Macaroni, 1/2 cup Green Beans, 1/2 cup Corn, 1/4 cup Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Fish Sticks, 2 oz. Oven Fries, 1/2 cup Carrots/Peas, 1/2 cup Wheat Bread, 1 slice Ketchup PC Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Carne Guisada Beef w/, 2 oz. Spanish Rice, 1/2 cup Carrots, 1/2 cup Orange, 1/2 cup (138) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Roast Beef w/gravy, 2 oz. Mashed Potatoes, 1/2 cup Creamed Corn, 1/2 cup Wheat Bread, 1 slice Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Cheese , 2 oz. Pizza, 1 Bread Marinara Dipping Sauce, 1/4 cup Banana,1/2 cup (150) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil
Snack	Snack	Snack	Snack	Snack
Oatmeal Cookie Glazed Exhibit A Group -D (50 gm or 1.8 oz) 100% Orange Juice (6 oz.)	Peanut Butter Cookie Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Honey Graham Cracker Exhibit A Group -B (25 gm or 0.9 oz.) 100% Orange Juice (6 oz.)	Peanut Butter Cookie Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Oatmeal Cookie Glazed Exhibit A Group -D (50 gm or 1.8 oz) 100% Orange Juice (6 oz.)

ALL BREAD COMPONENTS - SEE EXHIBIT - A
VENDOR MUST DOCUMENT THE FOOD WITH CHILD NUTRITION LABELS (CN) OR BY MANUFACTURER'S ANALYSIS SHEET

SUMMER FOOD SERVICE PROGRAM
HOT LUNCH MENU 2006

Fifteen (15) Day Cycle Menu	City of San Antonio Summer Food Service Program			
Day 11	**Day 12**	**Day 13**	**Day 14**	**Day 15**
Lunch	Lunch	Lunch	Lunch	Lunch
Chopped BBQ Beef, 2 oz. Pork'n Beans, 1/2 cup Corn, 1/2 cup Wheat Hamburger Bun, 1 serving Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Corn Dog, 2 oz., 1 bread Tater Tots, 1/2 cup Green Beans, 1/2 cup Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Chicken Nuggets, 2 oz. Mashed Potatoes, 1/2 cups Carrots, 1/2 cup 1 slice wheat bread Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Beef Pattie, 2 oz Macaroni & Cheese, 1/2 cup Peas, 1/2 cup Orange, 1/2 cup (138) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil	Cheese , 2 oz. Pizza, 1 Bread Marinara Dipping Sauce, 1/4 cup Banana,1/2 cup (150) Exhibit A **Milk** 1/2 Pint (8 oz.) Napkin, Straw, Utensil
Snack	Snack	Snack	Snack	Snack
Oatmeal Cookie Glazed Exhibit A Group -D (50 gm or 1.8 oz) 100% Orange Juice (6 oz.)	Peanut Butter Cookie Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Honey Graham Cracker Exhibit A Group -B (25 gm or 0.9 oz.) 100% Orange Juice (6 oz.)	Peanut Butter Cookie Exhibit A Group -C (31 gm or 1.1 oz) 100% Orange Juice (6 oz.)	Oatmeal Cookie Glazed Exhibit A Group -D (50 gm or 1.8 oz) 100% Orange Juice (6 oz.)

ALL BREAD COMPONENTS - SEE EXHIBIT - A
VENDOR MUST DOCUMENT THE FOOD WITH CHILD NUTRITION LABELS (CN) OR BY MANUFACTURER'S ANALYSIS SHEET

Schedule C

Summer Food Service Program

USDA Required Meal Patterns

The meal requirements for the Program are designed to provide nutritious and well-balanced meals to each child. Except as otherwise provided in Section 225.16(b) of the SFSP regulations, the following table presents the minimum requirements for meals served to children in the Program.

Breakfast

Milk .... 1 cup
Fluid Milk .... (1/2 pint)

Vegetables and Fruits
Vegetables and/or fruits or .... ½ cup
full strength vegetable or fruit juice .... ½ cup
(Or an equivalent quantity of any combination of vegetables, fruits and juices)
Juices cannot be served with milk

Bread and Bread Alternates
Bread (Whole-grain or enriched) or .... 1 slice

Bread Alternates (whole-grain or enriched):
cornbread, biscuits, rolls, muffins, etc. or .... 1 serving
cooked pasta or noodles products or .... ½ cup
cooked cereal grains, such as rice,
corn grits, or bulgur or .... ½ cup
(whole-grain, enriched, or fortified):
cooked cereal or cereal grains or .... ½ cup
cold dry cereal .... ¾ cup or 1 ounce (whichever is less)

(or an equivalent quantity of a combination of bread or bread alternates)

(Optional) Serve as often as possible:

Meat and Meat alternates .... 1 ounce

(See lists under Lunch or Supper)

Schedule C (continued)

Snack (Supplemental Food)

Choose two items from the following four components:

Meat and Meat Alternates

Lean meat or poultry or fish or .... 1 ounce (edible portion as served)

Meat Alternates:
Cheese or .... 1 ounce
Egg or .... 1 large
Cooked dry beans or peas or .... ¼ cup
Peanut butter or other nut or seed butters or .... 2 tablespoons
nuts and/or seeds or .... 1 ounce
Yogurt (plain, sweetened, or flavored) .... 4 ounces
(or an equivalent quantity of any combination of meat or meat alternates)

Vegetables and Fruits

Vegetables and/or fruits or .... 3/4 cup
full strength vegetable or fruit juice .... 3/4 cup
(Or an equivalent quantity of any combination of vegetables, fruits and juices)
Juices cannot be served with milk

Bread and Bread Alternates

Bread (Whole-grain or enriched) or .... 1 slice

Bread Alternates (whole-grain or enriched):
cornbread, biscuits, rolls, muffins, etc. or .... 1 serving
cooked pasta or noodle products or .... ½ cup
cooked cereal grains, such as rice, corn grits, or bulgur or .... ½ cup
(whole-grain, enriched, or fortified):
cooked cereal or cereal grains or .... ½ cup
cold dry cereal .... ¾ cup or 1 ounce (whichever is less)

(or an equivalent quantity of a combination of bread or bread alternates)

Milk .... 1 cup
Fluid Milk .... (1/2 pint)

Schedule C (continued)

Lunch or Supper

Milk .... 1 cup
Fluid Milk .... (1/2 pint)

Meat and Meat Alternates

Lean meat or poultry or fish or .... 2 ounces (edible portion as served)

Meat Alternates:
Cheese or .... 2 ounces
Egg or .... 1 large
Cooked dry beans or peas or .... ½ cup
Peanut butter or other nut or seed butters or .... 4 tablespoons
nuts and/or seeds .... 1 ounce = 50% *
(or an equivalent quantity of any combination of meat or meat alternates)

Vegetables and Fruits

Vegetables and/or fruits (2 or more selections for a total of ¾ cup) or .... 3/4 cup
full-strength vegetable or fruit juice .... 3/4 cup
(or an equivalent quantity of any combination of vegetables, fruits and juice)
Juice may not be counted to meet more than ½ of this requirement.

Bread and Bread Alternates

Bread (Whole-grain or enriched) or .... 1 slice
Bread Alternates (whole-grain or enriched):
cornbread, biscuits, rolls, muffins, etc. or .... 1 serving
cooked pasta or noodle products or .... ½ cup
cooked cereal grains, such as rice corn grits, or bulgur .... ½ cup
(or an equivalent quantity of a combination of bread or bread alternates)

* No more than one-half of the requirement shall be met with nuts or seeds. Nuts or seeds shall be combined with another meat/meat alternate to fulfill the requirement.

Note: The serving sizes of food specified in the meal patterns are minimum amounts. If the administering agency approves the sponsor to serve smaller portion sizes to children under 6 years, the sponsor must meet the meal patterns specified in the Child Care Food Program (CCFP) regulations. You can obtain copies of these regulations from your State agency. Children over 6 years old may be served larger portions, but not less than the minimum requirements specified in the Summer Food Service Program regulations. Remember that you do not receive reimbursement for meals that do not meet the minimum program requirements.

EXHIBIT A
Grains/Breads for the Food-Based Menu Planning
For the Child Nutrition Programs*

Group A

1 serving = 20 gm or 0.7 oz
3/4 serving = 15 gm or 0.5 oz
1/2 serving = 10 gm or 0.4 oz
1/4 serving = 5 gm or 0.2 oz

Breading Type Coating
Bread Sticks (hard)
Chow Mein Noodles
Crackers (saltines and snack crackers)
Croutons
Ice Cream Cones** (waffle, sugar, plain)
Pretzels (hard)
Rice Cakes
Stuffing (dry) **Note:** weights apply to bread in stuffing

Group B

1 serving = 25 gm or 0.9 oz
3/4 serving = 19 gm or 0.7 oz
1/2 serving = 13 gm or 0.5 oz
1/4 serving = 6 gm or 0.2 oz

Bagels
Batter Type Coating
Biscuits
Breads (white, wheat, whole wheat, French, Italian)
Buns (hamburger and hotdog)
Crackers (graham -all shapes, animal crackers)
Egg Roll Skins
English Muffins
Pita Bread (white, wheat, whole wheat)
Pizza Crust
Pretzels (soft)
Rolls (white, wheat, whole wheat, potato)
Tortillas (wheat or corn)
Tortilla Chips (wheat or corn)
Taco Shells

Group C

1 serving = 31 gm or 1.1 oz
3/4 serving = 23 gm or 0.8 oz
1/2 serving = 16 gm or 0.6 oz
1/4 serving = 8 gm or 0.3 oz

Cookies** (plain)
Cornbread
Corn Muffins
Cream Puffs (served as entree)
Cream Puffs** (served as dessert)
Croissants
Dumplings
Graham Crackers (thinly glazed/iced)
Hush Puppies
Pancakes
Pie Crust (dessert pies**, fruit turnovers***, and meat/meat alternate pies)
Popovers
Puff Pastry (served as entree)
Puff Pastry*** (served as fruit turnover)
Sopaipillas**
Waffles

Group D

1 serving = 50 gm or 1.8 oz
3/4 serving = 38 gm or 1.3 oz
1/2 serving = 25 gm or 0.9 oz
1/4 serving = 13 gm or 0.5 oz

Boston Brown Bread
Cookies** (plain, thinly glazed/iced)
Doughnuts*** (cake and yeast raised, unfrosted)
Fruit or Vegetable Breads (banana, zucchini, etc.)
Granola Bars*** (plain)
Muffins (all, except corn)
Sweet Rolls*** (unfrosted)
Toaster Pastries*** (unfrosted)

Group E

1 serving = 63 gm or 2.2 oz
3/4 serving = 47 gm or 1.7 oz
1/2 serving = 31 gm or 1.1 oz
1/4 serving = 16 gm or 0.6 oz

Cookies** (with nuts, raisins, chocolate pieces and/or fruit purees)
Doughnuts*** (cake and yeast raised, frosted or glazed)
French Toast
Grain Fruit Bars***
Granola Bars*** (with nuts, raisins, chocolate pieces and/or fruit)
Sweet rolls*** (frosted)
Toaster Pastries*** (frosted)

Group F

1 serving = 75 gm or 2.7 oz
3/4 serving = 56 gm or 2.0 oz
1/2 serving = 38 gm or 1.3 oz
1/4 serving = 19 gm or 0.7 oz

Cake** (plain, unfrosted)
Coffee Cake***

Group G

1 serving = 115 gm or 4.0 oz
3/4 serving = 86 gm or 3.0 oz
1/2 serving = 58 gm or 2.0 oz
1/4 serving = 29 gm or 1.0 oz

Brownies** (plain)
Cake** (all varieties, frosted)

Group H

1 serving = 1/2 cup cooked (or 25 grams dry)

Barley
Breakfast Cereals (cooked)****
Bulgur or cracked wheat
Macaroni (all shapes)
Noodles (all varieties)
Pasta (all shapes)
Ravioli (noodle only)
Rice (enriched white or brown)
Wild Rice

Group I

1 serving = 3/4 cup or 1 oz, whichever is less

Ready to eat breakfast cereal (cold dry)****

* Some of these foods, or their accompaniments may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

** Allowed only for desserts in the NSLP under the enhanced food-based menu planning system and supplements (snacks) served under the NSLP, SFSP, and CACFP.

*** Allowed only for desserts in the NSLP under the enhanced food-based menu planning system and supplements (snacks) served under the NSLP, SFSP, and CACFP, and for breakfasts served under the SBP, SFSP, and CACFP.

**** Refer to the appropriate handbook for the correct serving size for supplements served to children age 1 through 5 in the NSLP; breakfasts served under the SBP; and meals served to children ages 1 through 5 and adult participants in the CACFP. Breakfast cereals are traditionally served as a breakfast menu item but may be served in meals other than breakfast. Cereals may be whole-grain, enriched or fortified.

Updated by Texas SNP – 8/30/02

Schedule D

Sponsor
City of San Antonio

Unit Price Schedule

Instructions:

Vendor: Complete Items (d) and (a) for each meal type.

Sponsor: Complete Items (a) – (c) for each Meal Type.

Total Meals X Cost = Total Cost.

(a) Meal Type (i.e., Lunch)	(b) Average Daily Meals Needed [1]	(c) Total Number of Meals [2]	(d) Unit Cost [3]	(e) Total Bid
			$	$

Adjustments

If the average daily meals billed is less than the average daily meals needed (per Item (b) above), a one time adjustment to the unit price will be made as follows:

Average Daily Meals Billed ÷ Average Daily Meals Needed	Multiply "Unit Cost" (d) by this Amount
81 – 90%	1.05
71 – 80%	1.10
61 – 70%	1.15
51 – 60%	1.20
50% or Below	1.30

Example: If the average daily meals billed ÷ by the "average daily meals needed" (Item (b) above) = .82 or 82%, multiply the "unit cost" (Item (d) above) by 1.05.

The contractor will invoice the sponsor at the 100% unit cost indicated above bi-weekly. To determine if an additional cost per meal is due the vendor, complete the following calculation. Divide the total number of meals billed by type (lunch, breakfast or supplement) for the total length of the program by the total number of days the program was operated. Any additional charges resulting from this higher "adjustment" will be reflected in the final statement from the vendor.

Note: The unit cost per meal may not exceed the maximum operational reimbursement for each meal type as stated in Part 7 CFR 225 of the federal regulations.

1. Obtained from Columns (3) and (5), Schedule A, by dividing <u>total</u> meals for each specific meal type by the greatest number of days operated by a site in Column (3).
2. Obtained from Schedule A by totaling Column (5) for each specific meal type.
3. Unit cost specified is that cost based on 100% Average Meals Needed Per Day.

Schedule D–1

Sponsor
City of San Antonio

Summary Bid Sheet

Meal Type	Total Number Meals	[1]Unit Cost	Total
Breakfast		$	$
AM Supplement		$	$
Lunch		$	$
PM Supplement		$	$
Total		$	$

[1]Unit cost must be identical to those unit costs listed on the Unit Price Schedule (Schedule D).

Summer Food Service Program 2006

Letter of Intent

A. History, Experience, Past Performance

True Flavors Culinary Planners is a full food service delivery organization committed to being the leader in its industry. True Flavor's uncompromising service, quality, and attention to detail, has been the key to our continual growth. True Flavors professionally trained and developed staff will exceed your expectations and quickly earn your trust and respect. Our mission is to keep every customer by providing the ultimate in perceived value for every dollar spent. Ranging from a casual family reunion picnic to serving 4000 meals a day for the Comprehensive Nutrition Program for Senior Citizens, is what we do.

Mr. Johnny Hernandez, a graduate of the world-renowned Culinary Institute of America, in Hyde Park, New York, established True Flavors in 1992. Chef Hernandez has more than 15 years experience in the food service industry. His career has taken him from banquet chef of The Mirage Resort and Casino in Las Vegas, to The Santa Barbara Four Seasons Biltmore. Chef Hernandez has over 15 years experience as a restaurant consultant specializing in operational management, kitchen and menu design, and to include Humana's Cooking and Wellness Program. True Flavors operates a city approved, fully insured state of the art commercial kitchen, located in the west part of San Antonio at 715 Old Hwy 90 West. True Flavors created 30 fulltime jobs in fiscal year 2003, and provided and economic boost for the west side of San Antonio as 88% of our work force lives within 4 miles of our kitchen.

True Flavors boasts a very elite client list with expertise in serving up to 8,000 guests per event. True Flavors has been providing food services for over 9 years and has expanded it's variety of services to include but not limited to:

Personal and professional wedding planning, Personal and professional menu design, Theme decorating, Theme centerpieces and floral arrangements, Entertainment planning, Table linen services and daily lunch meals. The following represents a sample of our client list: *SBC Communications, Humana, Prudential, Southwestern Bell, Southwestern Bell Yellow Pages, City of San Antonio, City Public Service, Fairchild Aircraft, San Antonio Executive Association, Pfizer Pharmaceutical, World Savings and Loan, US Long Distance/LCI Communications, West Telemarketing, Baptist Health System, Bud-Co., Frost Bank, Broadway Bank, Parent Child Inc., H.B. Zachry, Holt Enterprises, UT Health Science, etc.* True Flavors is an approved Caterer for: *San Antonio International Center, Witte Museum, The Women's Club, San Antonio Museum of Art, Agudas Achim Synagogue, Temple Bethel, The Koehler House, Celebration Square* and is affiliated with: *San Antonio Restaurant Association, Hispanic Chamber of Commerce, National Association of Catering Executives, American Culinary Federation, Texas Chefs Association.*

True Flavors was awarded two of the City's largest food contracts in 2003. The Comprehensive Nutritional Program for the senior citizens with meal production volume ranges from 4,000- 8,000 meals daily delivered to 58 Senior Center in San Antonio and Bexar County.

The other contract awarded to True Flavors was the Summer Nutrition Program where we provided 5,000 meals daily delivered to 110 youth centers throughout the city of San Antonio. True Flavors prepared over 10,000 meals per day, easily the largest number of meals served by any food service operation in San Antonio if not Texas. Our greatest accomplishment is not the number of meals served but the fact that the City and State were impressed with our quality, service and commitment to both programs.

B. Implementation, Innovation, and Performance

True Flavors will provide all personnel, goods, services, facilities and equipment necessary to provide meal preparation and meal distribution services for the City of San Antonio's Summer Food Service Program (SFSP). True Flavors will prepare and deliver Approximately 189,000 meals annually or as required by the contract.

True Flavors shall prepare and deliver an average of 5,300 daily lunches and 5,300 daily snacks, Monday-Friday, 5 days per week, excluding holidays established by the City of San Antonio. Presently, True Flavors operates 7 days a week at different capacities.

All meals will be prepared at its primary kitchen located at 715 Old Hwy 90 West. The Facility meets all city code requirements. In the event of natural, or man-made disaster affecting the primary meal preparation facility, True Flavors has another kitchen available (located in the West side of San Antonio). All meals will be delivered on time and with the amounts, determined by the contract, to the approximately 90+ delivery sites determined by the City.

True Flavors will insure sanitary, healthy and professionally packaged food items for (SFSP) meal participants and staff. Prepackaged, meals shall be ready to eat and prepared fresh daily according to the (SFSP) Hot/Cold Lunch Menu 2006, Fifteen Day Cycle .

Through an assembly and production line all meals will be packaged in a container acceptable to the city Parks and Recreation Department. That assures that all meals are prepared, packaged and presented in a manner that is healthy and professional. All foods will be maintained and transported in temperature controlled containers.

Key kitchen staff and Management staff are Food Manager Certified and all new staff will be sent to training and maintaining their certification will be part of their employment contract. True Flavors is grass roots, community organization that prides itself in giving an opportunity to those who want to achieve self-sufficiency and independence. .

All meals will be delivered in a prompt and well-organized manner between 7 :30 a.m. and 11:30 a.m. depending on the meal service times but well within the acceptable time restrictions. Should there be a problem a supervisor will be available to immediately address the issue and fix any problems.

True Flavors looks forward to serving the youth of San Antonio and working with the San Antonio, Parks and Recreation Staff, if there are any questions concerning our bid please call Johnny Hernandez at 210-724-8772.

ENTREES

TYSON PRODUCT SPECIFICATION (Official View)
STATUS: Official

PRODUCT-BRAND: 150584-0070 Page 1
Version 11 Effective Date: 02/20/2006
Last Issue Date: 12/07/2005

B & B CLASSIC SLICED COOKED ROAST BEEF FLAT 10%

BRAND: BLC & BA
MINOR LINE: 470 FSD SLICED MEAT
SELL GROUP: FOOD SERVICE

** GENERAL INFORMATION **

* DESCRIPTION *

This is a beef roast made from the bottom round flat with a 10% seasoning solution added. The product is cooked to a medium well degree of cook and sliced for customer use.

* COMPUTER NAME is CL SLCD RST BF FLAT 10%

* CATEGORIES *

BEEF
FC
PREPARED FOODS

* CUSTOMER ITEM NUMBER: 1450584

* UPCs *

100-74865-56979 5

* INGREDIENT STATEMENT *

CONTAINS UP TO 10% OF SEASONING SOLUTION OF water, salt, sodium phosphate, beef extracts, natural flavor (autolyzed yeast extract and lactic acid) and flavorings.
RUBBED WITH: salt, dextrose, caramel color, flavorings, autolyzed yeast extract and lactic acid.

* COOKING INSTRUCTIONS *

Not Available

□

TYSON PRODUCT SPECIFICATION (Official View)
STATUS: Official

PRODUCT-BRAND: 150584-0070 Page 2
Version 11 Effective Date: 02/20/2006

* STORAGE AND HANDLING *

OPTIMAL SHELF LIFE: 180 days

STORAGE TEMPERATURE: 0 F

STORAGE METHOD: Frozen

** PACKAGING INFORMATION **

* MATERIALS *

MASTER CASE:
PM 189 CORR, RSC SANTA TERESA BLOCK & BARR

# PER CASE:	1 EA
INNER DIMENSIONS:	11.75 x 9.1875 x 7.125
OUTER DIMENSIONS:	12.0625 x 9.5 x 7.75
GUSSET SIZE:	0
TARE(lbs):	0.668 TARE(g): 303.0
NET TARE(lbs):	0.668
NET TARE(g):	303.0
CUBIC FEET:	0.514
WEB WIDTH:	0

PM 24471 FORMING FILM R4000140

# PER CASE:	6 IMP
COLOR:	CLEAR
GUSSET SIZE:	0
TARE(lbs):	0.047 TARE(g): 21.3112
NET TARE(lbs):	0.282
NET TARE(g):	127.8672
CUBIC FEET:	0
WEB WIDTH:	17.02

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          TYSON PRODUCT SPECIFICATION (Official View)
                          STATUS: Official
PRODUCT-BRAND: 150584-0070                              Page 3
Version 11                          Effective Date: 02/20/2006

* MATERIALS * (continued)

PM 24472 FORMING FILM  R4000142
       # PER CASE:        6 IMP
       COLOR:             CLEAR
       GUSSET SIZE:       0
       TARE(lbs):         0.0459  TARE(g): 20.8229
       NET TARE(lbs):     0.2754
       NET TARE(g):       124.9374
       CUBIC FEET:        0
       WEB WIDTH:         16.63

* LABEL REQUIREMENTS *

LL-032305  PLANT: STF
     REVISED: 00000  # of Colors: 1
     Qty: 1           Length: 9.0000
     Type: MASTER      Width: 3.5000

* PIECE/PACK INFORMATION *

6 POUCH(s) per Case.

* METHOD OF PACKAGING *

1. The product is packed 2 pounds per bag. There are 6 bags
   per case.
2. The master case is weighed, sealed, labeled, code dated and
   palletized for shipping.

* WEIGHTS *

     INNER PACKAGE NET WT(US):                 LB
     INNER PACKAGE NET WT(Metric):             KG

     MASTER CASE NET WEIGHT(lbs):    12.0000
     PACKAGE TARE WEIGHT(lbs):        1.2254
     GROSS WEIGHT(lbs):              13.2254

     MASTER CASE NET WEIGHT(kg):      5.4432
     PACKAGE TARE WEIGHT(kg):         0.5558
     GROSS WEIGHT(kg):                5.9990

NOTE:  Tare weights are a guide, each plant should determine its
own tares.
□
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TYSON PRODUCT SPECIFICATION (Official View)
STATUS: Official

PRODUCT-BRAND: 150584-0070 Page 4
Version 11 Effective Date: 02/20/2006

* METHOD OF PACKAGING * (continued)

* WEIGHT INDICATOR is Standard weight

* PALLET ARRANGEMENT *

CASES PER PALLET: 120
CASES PER TIER (TI): 15
TIERS PER PALLET (HI): 8

Note: All boxes shall be column stacked (corner to corner) on the bottom 3 layers of the pallet and cross-stacked (interlocked) on the remaining layers. This does not apply to pallets being stacked with divider slats for blast freezing.

** NUTRITIONAL INFORMATION **

NUTRITION FACTS

Serving Size: 2 (56g)
Servings Per Container: Varied

Amount Per Serving
Calories 70 Calories from Fat 25

		%Daily Values
Total Fat	2.5 g	4 %
Saturated Fat	1 g	6 %
Polyunsaturated Fat	N/A	
Monounsaturated Fat	N/A	
Cholesterol	25 mg	9 %
Sodium	450 mg	19 %
Total Carbohydrate	0 g	0 %
Dietary Fiber	0 g	0 %
Sugars	0 g	
Protein	10 g	

Vitamin A	0 %	Vitamin C	0 %
Calcium	0 %	Iron	6 %

APPROVED BY: RON PUESTOW -- S

Commodity Cooked Beef Patty Crumbles

Ingredients: Ground Beef (no more than 20% fat), modified food starch, salt, flavorings (including paprika extractive).

6/5 lbs.

Net Wgt. 30 lbs.

CN

049393

C N A 2.22 oz serving(by weight)of this product provides 2.0 oz. equivalent meat for child nutrition meal pattern requirements. (Use of this logo ar nd statement authorized by the food and consumer service. USDA 02-99). C N

CN

Item Code

13344-2

Keep Frozen

Item Code #: 13344-2

Nutritional Facts

Energy K-Cal	Protein GM	Fat GM	Saturated Fat GM	Carbo. GM	Cholesterol MG	Iron MG	Sodium MG	Calcium MG	Thiamine MG	Riboflavin MG	Niacin MG
168	14.9	11.5	4.51	0	48.5	1.3	156	6	0.03	0.11	N/A

John Soules II

V.P. Operations
Title

John Soules Foods, Inc.
Company

2/10/98
Date

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426
info@SchwansFoodService.com
www.SchwansFoodService.com

Nutrition Facts for Product/Brand 150584 -70

Nutrition Facts

Amount per Serving
Serving Size: 2(56g)
Servings Per Container: Varied

Calories: 70	Calories from Fat: 25
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 1g	6%
Cholesterol 25mg	9%
Sodium 450mg	19%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 10g	%
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Foster Farms

CORN DOGS

All Meat (Pork/Beef) Corn Dogs

CN labeled for schools

Product Code: 96127
UPC Code: 00075278 961278

Nutrition Facts
Serving Size 1 corn dog (113g)
Servings Per Container No. 72

Amount per Serving	
Calories [illegible] Calories from Fat 160	
	% Daily Value*
Total Fat 17g	27%
Saturated Fat 5g	27%
Cholesterol 25mg	9%
Sodium 810mg	34%
Total Carbohydrate 33g	11%
Sugars 5g	
Dietary Fiber 2g	
Protein 10g	
Calcium 2%	Iron 4%

[illegible]

Aprox. Unit Weight:	4.0 oz.
Case Pack:	72
Net Case Weight:	18 lbs.
Case Dimensions:	17 x 11 x 6.4
Case Cube:	.69
Pallet Configuration:	9 cases per layer x 8 layers high
Cases/Pallet:	72
Case Tare:	1.0 lbs.
Shelf Life:	365 days frozen

Batter Ingredients: Water, enriched flour (flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), sugar, yellow corn flour, enriched yellow corn meal (yellow corn meal, niacin, iron, thiamine mononitrate, riboflavin, folic acid), soy flour, leavening (sodium acid pyrophosphate, sodium bicarbonate), soybean oil, salt, egg yolks, potato flour, dried honey, egg whites, artificial flavor. Fried in vegetable oil.

Frankfurter Ingredients: Pork, water, beef, salt, contains 2% or less of the following: corn syrup solids, spices, potassium lactate, sodium phosphate, flavorings, sodium diacetate, sodium erythorbate, sodium nitrite.

CN Statement: Each 4 oz. Corn Dog provides 2 oz. equivalent meat and 2 servings bread alternate.

Handling Instructions: Keep frozen. Frozen product should be stored at 5°F or colder.

SYSCO

Turkey Corn Dog

CN Labeled for Schools
Great alternative to meat franks

Product Family: *Classic*
Product Code: 1738822

Nutrition Facts
Serving Size 1 cn dg (112g)
Servings Per Container Abt 72

Amount per Serving	
Calories 270 Calories from Fat 130	
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 4g	20%
Cholesterol 25mg	8%
Sodium 750mg	31%
Total Carbohydrate 22g	7%
Sugars 1g	
Dietary Fibers 1g	
Protein 10g	
Calcium 6%	Iron 15%

Not a significant source of Vitamin A, Vitamin C and calcium.
*Percent Daily Values are based on a 2,000 calorie diet.

Unit Weight:	4.0 oz.
Approx. Case Pack:	72
Net Case Weight:	18 lbs.
Case Dimensions:	17.0 x 11.0 x 6.4
Case Cube:	.69
Pallet Configuration:	9 cases per layer x 8 layers high
Cases/Pallet:	72
Case Tare:	.8 lbs.
Shelf Life:	365 days frozen

Frank: Mechanically separated turkey, water, salt, corn syrup solids, spices, sodium phosphate, flavorings, sodium erythorbate, sodium nitrite.
Batter: Water, enriched flour(flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), sugar, yellow corn flour, enriched yellow corn meal(yellow corn meal, niacin, iron, thiamine mononitrate, riboflavin, folic acid), soy flour, leavening(sodium acid pryophosphate, sodium bicarbonate), soybean oil, salt, egg yolks, potato flour, dried honey, egg whites, artificial flavor. Fried in vegetable oil.

Handling Instructions: Keep frozen. Product should be stored at 5°F or colder.

Reheating Instructions: Deep Fry: 3 to 4 minutes at 375°F
Conventional/Convection Oven: 10 to 15 minutes at 350°F
Microwave (1100 watts): 30 seconds high power

Foster Farms Foodservice P.O. Box 457 • Livingston, CA 95334 • 800-344-3116 ext. 6639

Corn Dogs, Mini Corn Dogs, Breakfast on a Stick Product Specs

SYSCO SUPC & DESCRIPTION	14-DIGIT CODE	OUNCE SIZE	AVG. CASE PACK	CASE NET WEIGHT	CASE CUBE	PALLET COUNT	TIE/HIGH	CN/MEAT/MEAT ALT.	CN BREADING	CALORIES	FAT	SATURATED FAT	PROTEIN	CALCIUM	IRON	SODIUM	CARB
CORN DOGS - FULLY COOKED																	
1738822 Turkey Corn Dogs - CN	0-0074865-04447-9	4.0	72	18 lbs.	0.70	72	9x8	2.0 oz	2.0	270	14.0g	4.0g	10.0g	6%	15%	750mg	22g
9392275 Turkey Corn Dogs - CN	0-0074865-85983-7	2.67	60	10 lbs.	0.50	108	9x12	1.25 oz	1.25	180	9.0g	2.5g	6.0g	4%	10%	500mg	18g
1738830 Chicken Corn Dogs - CN	0-0074865-04448-6	4.0	72	18 lbs.	0.70	72	9x8	2.0 oz	2.0	270	15.0g	4.0g	10.0g	6%	15%	730mg	22g
9392499 Beef Corn Dogs - CN	0-0074865-85988-2	4.0	72	18 lbs.	0.70	72	9x8	2.0 oz	2.0	310	16.0g	8.0g	9.0g	0%	10%	850mg	32g
4189767 Chili Lover's Chicken Corn Dog with bags - CN	0-0074865-68446-0	4.0	36	9 lbs.	0.50	108	9x12	2.0 oz	2.0	300	14.0g	3.5g	9.0g	8%	15%	690mg	35g
1677129 Cheese/Jalapeño Chicken Corn Dog with bags - CN	0-0074865-57706-9	4.0	36	9 lbs.	0.50	108	9x12	2.0 oz	2.0	280	15.0g	4.0g	10.0g	8%	15%	680mg	27g
7287758 All Meat Corn Dogs (Pork/Beef) - CN	0-0074865-45251-9	4.0	72	18 lbs.	0.70	72	9x8	2.0 oz	2.0	330	17.0g	5.0g	10.0g	12%	14%	810mg	33g
1630649 All Meat Corn Dogs (Pork/Beef) - CN	0-0074865-15683-7	2.67	60	10 lbs.	0.50	108	9x12	1.0 oz	1.5	220	12.0g	3.5g	7.0g	0%	4%	540mg	22g
MINI CORN DOGS - CN LABEL - FULLY COOKED (CN based on 6 pieces, NLEA based on 4 pieces)																	
1678051 Mini Chicken Corn Dogs - CN	0-0074865-57707-6	0.67	239	10 lbs.	0.49	130	10x13	2.0 oz	1.0	220	13.0g	3.0g	7.0g	8%	8%	360mg	17g
BREAKFAST ON A STICK - CN LABEL - FULLY COOKED																	
1687243 Breakfast on a Stick - CN	0-0074865-57725-0	2.67	60	10 lbs.	0.50	108	9x12	1.0 oz	1.0	180	9.0g	3.0g	8.0g	0%	20%	360mg	17g

SYSCO

Attn: Rebecca 444-3420

Windsor Foods-Tulsa, Ok
Prepared Frozen Specification

1. **Product Type:** BARBECUE SAUCE WITH CHOPPED SEASONED BARBECUE BEEF BRISKET AND TEXTURED VEGETABLE PROTEIN

2. **Label:** CRIPPLE CREEK

3. **Container Information:**
   A. Box Dimension: 12" X 12" X 8"
   B. Cubic Feet: 0.93 cubic Feet

4. **Specific Product Code:**

Code	Pack/Size	Net Weight	Description
50401	4/5 tubs	20 lb.	BBQ SAUCE, CHOPPED BEEFw/TVP

5. **Nutritional Information:** SEE ATTACHMENT

6. **Product Description:** Barbecue sauce with chopped USDA choice beef brisket that has been slowly and naturally hickory smoked, combined with textured soy protein.

7. **Ingredient Statement:**

Ingredients: INGREDIENTS: , BARBECUE SAUCE [WATER, VINEGAR, TOMATO PASTE, BROWN SUGAR, SUGAR, WORCESTERSHIRE SAUCE (VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, GARLIC, SUGAR, SPICES, ANCHOVIES(FISH), TAMARIND, AND NATURAL FLAVOR), MOLASSES, MODIFIED FOOD STARCH, BBQ SEASONING [CATSUP SEASONING (DEXTROSE, MUSTARD, ONION POWDER, SALT, NATURAL FAVORS), DEHYDRATED ONION, CHILI POWDER (CHILI PEPPER, CUMIN, SALT, GARLIC, OREGANO), PAPRIKA, BLACK PEPPER, RED PEPPER, CELERY POWDER, GARLIC POWDER], SALT, NATURAL HICKORY SMOKE FLAVOR, CARAMEL COLOR], TEXTURED VEGETABLE PROTEIN PRODUCT [WATER, TEXTURED VEGETABLE PROTEIN(SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, FERROUS SULFATE, NIACINAMIDE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, THIAMINE MONONITRATE, VITAMIN A PALMITATE, CYANOCOBALAMIN), BEEF FLAVOR CONCENTRATE (BEEF, YEAST EXTRACT, SALT, SOY SAUCE (WATER SOYBEANS, WHEAT) AND FLAVORINGS)]

8. **Raw Material Information:**

   A. BEEF — USDA choice or higher 120 beef briskets, fresh or frozen, cooked, random chop, free of bone.
   B. SPICES — All are ordered by specificaiotn from approved supplirs that have letters of guarantee on file.
   C. OTHER — All other ingredients are ordered by specification from approved suppliers that have letters of guarantee on file.

9. **Fill Weights:** 5.00 lb. + .05 lb.

10. **Physical Characteristics:**

Flavor:	Mildly Sweet Sauce
Aroma:	Mild Smoke
Color:	Reddish Brown Sauce
Size:	Random Chop - Dimensions - 98% through a 1 1/2" sieve, 50% (±) 5% retained on a 1/4" sieve.
Viscosity:	Viscous, Bostwick Reading 2 (±) 0.5 @ 150°F
Defects:	Beef should be tender, free from bone and gristle, minimal free surface fat.

11.	Microbiological Standards:	Aerobic plate count =	< 500/ gram
		Yeast =	< 10/ gram
		Mold =	< 10/ gram
		Coliform =	< 10/ gram
		Salmonella =	negative
		Listeria =	negative
12.	Chemical Analysis:	Fat analysis	8% (±) 2%
13.	TVP Percentage:	Not available	
14.	TVP Re-hydration ratio:	2 to 1	

15. **Handling Instructions:**
   A. Defrost from frozen: For best results, always defrost product under refrigerated conditi...; usually 12-14 hours at 38°F. May be refrigerated for 7-10 days after thawing at 38°F or lower.

   Cooking Instructions:
   B. Cooking - (stovetop kettle) Heat rapidly to 165°F for 4 minutes, serve or transfer to a steam table set to hold at normal serving temperature of 155°F

16. **Storage Information:** Product will be hard frozen (0°F or lower) and stored frozen (0°F or lower). Until use. Defrost at 38°F or lower.

17. **Packaging and Labeling Requirements:**

   A. Product will be packaged in 5 lb. net weight polyethylene bags. With 6 bags per master shipper.
   B. Master shipper will be staple free, horizontal corrugated, with a minimum of 200 pound burst strength.
   C. Product label and master shipper will conform to standards.
   D. Code Dating will consist of a four digit code. The first and fourth represent the month; while the second and third represent the day.
   E. The manufactures code will be: Julian Date of Manufacture and Time of Packaging. Example: (6219 08:15 A) (2006) (219th day of year) (8:15 am.)(sublot A) Both inner and outer containers

18.	Shelf Life:	Frozen (0°F or lower)	1 year
		Refrigerated (38°F or lower)	7-10 days

Barbecue Sauce w/ Chpt Seasoned Barbecue

ATTACHMENT
50401

Nutrition Facts

Serving Size :1/2 cup (140g)
Servings Per Container : about 16

Amount Per Serving

Calories 320	Calories from Fat 100
	% Daily Value*
Total Fat 11g	17%
Saturated Fat 4.5g	21%
Trans Fat 0.5g	
Cholesterol 35mg	11%
Sodium 730mg	30%
Total Carbohydrate 24g	8%
Dietary Fiber 6g	25%
Sugars 10g	
Protein 31g	

Vitamin A 10%	Vitamin C 4%
Calcium 10%	Iron 60%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		2,000	2,500
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Rec'd via EM 2/20/04

CN Product Listing

PIERCE CHICKEN

Breast Meat Products

Commercial Code	Label	Cs	Pack/Size		Description		CN Values	Commodity Code	Calories	Total Fat	Saturated Fat	Sodium	Total Carbohydrate	Protein	Iron
Home-style Breading															
110113	Pierce	13.23#	60ct / 3.53oz	FC	CN Chicken Breast Patties	w/DWE	1 Brd & 2oz M/MA		200	9g	1g	680mg	12g	17g	4%
110200	Pierce	10.62#	250ct / .68oz	FC	CN Chicken Breast Chunks (nuggets)	w/DWE	1 Brd & 2oz M/MA 5 nuggets		240	13g	3g	450mg	14g	16g	6%
110202	Pierce	13.23#	60ct / 3.53oz	FC	CN Chicken Breast Patties	w/DWE&ISP	1 Brd & 2oz M/MA		220	13g	3g	500mg	12g	15g	10%
110201	Pierce	10.62#	250ct / .68oz	FC	CN Chicken Breast Chunks (nuggets)	w/DWE&ISP	1 Brd & 2oz M/MA 5 nuggets		220	12g	3g	480mg	12g	14g	10%
110161	Pierce	10#	100ct / 1.6oz	FC	CN Chicken Tender Shaped Strips		2 Brd & 2oz M/MA 2 tenders								
Southern Style Breading															
3213	Pierce	11.25#	60ct / 3.00oz	FC	CN Chicken Breast Patties	w/DWE&ISP	1 Brd & 2oz M/MA		200	9g	1g	510mg	14g	15g	6%
3211	Pierce	10#	184ct / .87oz	FC	CN Chicken Breast Chunks (nuggets)	w/DWE&ISP	2oz M/MA 4 nuggets		220	11g	1.5g	660mg	16g	29g	10%
5111	Pierce	10#	105ct / 1.50oz	RT	CN Chicken Tenderloins		2oz M/MA 3 tenders		220	7g	.5g	790mg	19g	20g	2%
Golden Style Breading															
4165	Pierce	11.25#	60ct / 3.00oz	FC	CN Chicken Breast Patties	w/DWE&ISP	1 Brd & 2oz M/MA		200	9g	1g	590mg	14g	14g	6%
3245	Pierce	10#	188ct / .85oz	FC	CN Chicken Breast Chunks (nuggets)	w/DWE&ISP	1 Brd & 2oz M/MA 4 nuggets		220	10g	1g	610mg	14g	18g	6%
5151	Pierce	10#	105ct / 1.50oz	RT	CN Chicken Tenderloins		2oz M/MA 3 tenders		150	4g	.5g	580mg	11g	15g	4%
50440	Pilgrim's	11.48#	60ct / 3.06oz	FC	CN Chicken Breast Patties	w/DWE	1 Brd & 2oz M/MA		223	14g	4.5g	396mg	9.8g	12.9g	
49220	Pilgrims	10.3#	250ct / .65oz	FC	CN Chicken Breast Nuggets	w/DWE	1 Brd & 2 oz M/MA 5 nuggets		247	17g	4.41g	650mg	10.0g	13.2g	
49680	Pilgrim's	11.9#	250ct / .76oz	FC	CN Chicken Breast Nuggets	w/DWE	1 Brd & 2oz M/MA 5 nuggets		239	14g	3.9g	607mg	12g	15g	
46813	Pilgrim's	12.38#	300ct / .66oz	FC	CN Chicken Breast Ring Things	w/DWE	1 Brd & 2oz M/MA 5 rings		267	18g	3.6g	528mg	12g	14g	
Spicy Breading															
110297	Pierce	10#	47ct / 3.46oz	FC	CN Spicy Chicken Breast Patties	w/ISP	1 Brd & 2 oz M/MA		210	7g	.3g	560mg	20g	17g	6%
Grilled Products															
GBF285	Pierce	11.25#	60ct / 3.00oz	FC	CN Grilled Breast Patties		2oz M/MA		140	7g	2g	440mg	1g	16g	4%
110472	Ozark Valley	30#	187ct / 2.57oz	FC	CN Grilled Chicken Breast Patties		2oz M/MA	110473	220	11g	1.5g	470mg	15g	15g	10%

Natural Proportioned Products

Commercial Code	Label	Cs	Pack/Size		Description		CN Values	Commodity Code	Calories	Total Fat	Saturated Fat	Sodium	Total Carbohydrate	Protein	Iron
Crunchy Style Breading															
00620	Ozark Valley	10#	44ct / 3.70oz	FC	CN Chicken Patties		1 Brd & 2oz M/MA		230	9g	2g	450mg	12g	23g	10%
00631	Ozark Valley	30#	129ct / 3.70oz	FC	CN Chicken Patties		1 Brd & 2oz M/MA	00625	230	9g	2g	450mg	12g	23g	10%
110459	Ozark Valley	30#	137ct / 3.50oz	FC	CN Chicken Patties	w/ISP	1 Brd & 2oz M/MA	110460	220	11g	1.5g	470mg	15g	15g	10%
00619	Ozark Valley	10#	229ct / .70oz	FC	CN Chicken Nuggets		1 Brd & 2oz M/MA 5 nuggets		220	9g	2g	430mg	11g	22g	10%
00630	Ozark Valley	30#	685ct / .70oz	FC	CN Chicken Nuggets		1 Brd & 2oz M/MA 5 nuggets	00624	220	9g	2g	430mg	11g	22g	10%
110461	Ozark Valley	30#	685ct / .70oz	FC	CN Chicken Nuggets	w/ISP	2 Brd & 2oz M/MA 5 nuggets	110462	220	11g	1.5g	470mg	15g	15g	10%
110463	Ozark Valley	30#	685ct / .70oz	FC	CN Chicken Sticks	w/ISP	1 Brd & 2oz M/MA 5 sticks	110464	220	11g	1.5g	470mg	15g	15g	10%
110465	Ozark Valley	30#	414ct / 1.16oz	FC	CN Chicken Tender Shaped Strips	w/ISP	1 Brd & 2oz M/MA 3 tenders	110466	220	11g	1.5g	470mg	15g	15g	10%
Golden Style Breading															
48773	Pilgrims	10#	188ct / .86oz	FC	CN Chicken Nuggets		1 Brd & 2 oz M/MA 4 nuggets		217	14g	3.8g	573mg	7.2g	15.3g	
49440	Pilgrims	10.16#	250ct / .65oz	FC	CN Chicken Nuggets	w/O /E&ISP	1 Brd & 2 oz M/MA 5 nuggets		257	16g	3.6g	491mg	10.7g	13.6g	
46916	Pilgrims	12.36#	300ct / .66oz	FC	CN Chicken Ring Things	w/O /E	1 Brd & 2 oz M/MA 5 rings		265	18g	3.7g	594mg	11.9g	13.2g	

Attn: Rebecca 444-3420

PIERCE CHICKEN 110201

Fully Cooked

Chicken Breast Pattie Chunks-CN

with Rib Meat

NET WT. 10.62 LBS. (250 pc min.)

KEEP FROZEN

(01) 1 00 75632 10201 6

PIERCE CHICKEN

We make Chicken easy.™

Fully Cooked

110201

Chicken Breast Pattie Chunks-CN

with Rib Meat

INGREDIENTS: Chicken Breast with Rib Meat, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin), Dried Whole Egg, Seasoning (Salt, Onion Powder, Modified Food Starch, Natural Flavoring), Sodium Phosphate. **BREADED WITH:** Enriched Bleached Wheat Flour (Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Enriched Wheat Flour (Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Salt, Spices, Dextrose, Dried Garlic, Soybean Oil, Paprika, Extractives of Paprika, Xanthan Gum, Natural Flavor.

CONTAINS: EGG, SOY AND WHEAT.

HEATING INSTRUCTIONS: Convection Oven: 6-8 minutes at 375°F from frozen. Conventional Oven: 7-10 minutes at 400°F from frozen.

CN [illegible] Fully Cooked Chicken [illegible] for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA [illegible]) CN

Distributed by Pilgrim's Pride [illegible]

(01) 1 00 75632 10201 6

Proudly Produced By PROLABEL	PRODUCT NAME: 110201 PIERCE REVISION DATE: 08/01/05 DIE SIZE: 4 X 15 DIE FACESTOCK: SEMI-GLOSS ADHESIVE: FREEZER GRADE PERMANENT	COLOR SPECS: BLACK, 186
	COPY POSITION: 4	OTHER: ROLLS

FOODS®

H&H Foods
Nutritional Analysis Form

Commercial Product Number: 61317/commodity #33050

Name of Food Item: Charbroiled Beef Patties

Product Description: Coarse ground beef (27% fat), water, soy concentrate (8.0%), seasoning. Note: Nutritional also provided for 15% fat item.

Serving Size: 70.87 grams 2.50 oz.

Nutrient	Amt. Per Serving 27% fat	Amt. Per Serving – 15% fat		Nutrient	Amt. Per Serving 27% fat	Amt. Per Serving – 15% fat
Calories	160.72	118.44		Vitamin B12	1.35 mcg	1.10 mcg
Protein	11.88 g	12.75 g		Vitamin C	.05 mg	.05 mg
Carbohydrates	1.96 g	1.94 g		Vitamin D	6.13 I.U.	.00 I.U.
Dietary Fiber	.34 g	.33 g		Vitamin E	.16 I.U.	.28 I.U.
Fat	11.67 g	6.52 g		Folate	23.41 mcg	22.64 mcg
Saturated Fat	5.21 g	2.54 g		Calcium	28.51 mg	31.71 mg
Trans Fatty Acids	.55 g	.40 g		Iron	1.53 mg	1.70 mg
Cholesterol	37.17 mg	29.38 mg		Magnesium	26.98 mg	27.67 mg
Vitamin A	37.96 I.U.	37.51 I.U.		Phosphorus	115.70 mg	135.02 mg
Thiamin B-1	.04 mg	.04 mg		Potassium	247.98 mg	278.85 mg
Riboflavin B-2	.09 mg	.09 mg		Sodium	178.91 mg	175.77 mg
Niacin B-3	2.34 mg	2.40 mg		Zinc	2.08 mg	2.52 mg
Vitamin B-6	.13 mg	.19 mg				

Notes/Comments:

1. All H&H products are processed and manufactured according to HACCP standards and regulations.
2. If applicable, each 2.50 oz. portion provides 2.00 oz. Meat/Meat Alternate and/or _______ oz. equivalent Bread servings for Child Nutrition Meal Pattern requirements.
3. Source of Data: Genesis R&D (ESHA Research – Nutritional Analysis Software), Version 6.01; USDA database, Brands database, H&H Foods database.

Date: July, 2005

Prepared by: Dr. Ida H. Acuna, Nutrition and Consumer Research Department; H&H Foods, Mercedes, Texas
Contacts: lacuna@aol.com; rubenjr@hhfoods.com

Nutrition Facts Label:

Charbroiled Beef Patties
Item # 61317 – 27% fat

NUTRITION FACTS

Serving Size (71 g)

Servings Per Container	
Amount Per Serving	
Calories 160 Calories from Fat 100	
	% Daily Values*
Total Fat 12g	18%
Saturated Fat 5g	26%
Cholesterol 35 mg	12%
Sodium 180 mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 0 g	0%
Sugars 1 g	
Protein 12 g	
Vitamin A 0%	* Vitamin C 0%
Calcium 2 %	* Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet. Your values may be higher or lower depending on your caloric needs.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25g	30g

Calories Per Gram:
Fat 9 * Carbohydrate 4 * Protein 4

Beef Patties
Item # 33050 – 15% fat

NUTRITION FACTS

Serving Size (71 g)

Servings Per Container	
Amount Per Serving	
Calories 120 Calories from Fat 60	
	% Daily Values*
Total Fat 7 g	10%
Saturated Fat 2.5g	13%
Cholesterol 30 mg	10%
Sodium 180 mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 0 g	0%
Sugars 1 g	
Protein 13 g	
Vitamin A 0%	* Vitamin C 0%
Calcium 4 %	* Iron 10%

* Percent Daily Values are based on a 2,000 calorie diet. Your values may be higher or lower depending on your caloric needs.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25g	30g

Calories Per Gram:
Fat 9 * Carbohydrate 4 * Protein 4