

Request for Proposal (RFP)/Fixed-Price Contract

Nonprofit School Food Service Management Company

Freedom Preparatory Academy Charter Schools

Westwood Elementary: PreK - 5th

Whitehaven Elementary: PreK - 5th

Flagship Middle School: 6 - 8th

Flagship High: 9 - 12th



Section 1: Instructions to Bidders

- 1.1. Notice of bid — This solicitation is for the purpose of entering into a contract for the operation of a food service management company for National School Lunch Program (NSLP), School Breakfast Program (SBP), Child & Adult Care Food Program, After School Snack Program, Seamless Summer Option (SSO), USDA Foods (DOD) Program, and Fresh Fruits and Vegetables Program (FFVP). This solicitation is to seek bids for breakfast, lunch, snack, and fresh fruits and vegetables that meet the requirements of the USDA Child Nutrition Program.
- 1.2. A virtual pre-bid meeting will be held via Zoom on Monday, May 4, 2026, from 10:00 AM – 11:00 AM Central Time (CT). Zoom Link: [FSMC Pre-Bid Meeting](#)

Facilities tours will take place on Tuesday, May 5, 2026, from 10:00 AM – 1:00 PM CT, beginning at: FPA Westwood Elementary, 778 Parkrose Rd, Memphis, TN 38109.

Attendance for both the pre-bid meeting and facilities tours is optional but strongly encouraged.

- 1.3. Food Service Management Company (FSMC) presentations and food tasting will take place from Tuesday, May 19, 2026 - Thursday, May 21, 2026 from 1:00 PM to 3:30 PM CT (each day) at the following location:

Freedom Preparatory Academy - Westwood Elementary
778 Parkrose Road, Memphis, TN 38109

All interested parties must sign up for a time slot no later than Tuesday, May 12, 2026 at 4:00 PM CT. Sign-up Sheet: [FSMC Food Presentations & Tasting](#)

Each bidding FSMC will have an one (1) hour window to prepare one (1) breakfast meal and one (1) lunch meal. Please prepare eight (8) servings of each meal. Meal components can be found below.

Breakfast Menu	Lunch Menu
Scrambled Eggs Sausage Biscuit Parfait* <i>*Parfait must include yogurt, fruit, and granola or similar topping. The parfait must be served in individual portions (grab-and-go style)</i>	Chicken Alfredo Pasta Whole Grain Roll Steamed Broccoli Chocolate Chip Cookie** <i>**Dessert items must be pre-prepared or require minimal onsite assembly. Items requiring extensive preparation onsite are not permitted.</i>

The food tasting will be evaluated by a committee selected by the School Food Authority (SFA) and will count towards the bidder's score as seen in the *Bid Criteria Point Matrix*. The bidding FSMC's score will be based on overall performance across presentation, quality of meals, timeliness of preparation, and cleanliness/sanitation upon completion of presentations and tasting.

- 1.4. Bid submission date: Monday, May 18, 2026 by 4:00 PM CT (see 2.1).

- 1.5 Questions— All questions should be directed to Ms. Tiffany Williams at tiffany.williams@freedomprep.org. The deadline for submitting questions is Thursday, May 7, 2026 by 4:00 PM CT. Questions will be answered via email on Monday, May 11, 2026. Additionally, a complete list of Q&A responses will be posted on our website <https://freedomprep.org/vendors/>.
- 1.6 Hereinafter, school food authority (SFA) shall refer to Freedom Preparatory Academy.
- 1.7 Hereinafter, food service management company (FSMC) shall refer to the contractor awarded this contract.
- 1.8 If clarification of the specifications/instructions is required, the SFA will clarify the specifications/instructions in the form of an addendum issued to all prospective bidders. If the SFA issues any changes to this Request for Proposal (RFP), acknowledgement of receipt of such changes should be made to the SFA in writing, signed by an individual authorized to legally bind the bidder, and included in the bidder's bid package. If changes to the RFP are not acknowledged, the SFA retains the right to reject the bid as non-responsive. No addenda will be issued within seven (7) working days of the time and date set for the bid opening. Should the SFA determine that clarification of the specifications/instructions is necessary within seven (7) working days of the time and date set for the bid opening, the time and date set for the bid opening will be delayed to allow issuing of an addendum.
- 1.9 The subject matter of this RFP is subject to legislative changes either by the federal or state government. If any such changes occur prior to contract award, then all bidders will have the opportunity to modify their bids to reflect such changes. If any such changes occur after a contract award has been made, then the SFA (i) reserves the right to negotiate modifications to the contract reflecting such legislative changes; and (ii) shall have no obligation to provide unsuccessful bidders with the opportunity to modify their bids to reflect such legislative changes.
- 1.10 Bid Bond Requirements: Bids over \$250,000 shall include a bid bond amount of 5% of the bid price. 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.
- 1.10.1 Bid bonds will be returned **(a)** to unsuccessful bidders as soon as practicable after the opening of the 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.
- 1.11 Performance Bond Requirements: For bids over \$250,000, the successful bidder shall provide the sponsor with a performance bond in the amount of 20% of the contract price. The bond shall be executed by the contractor and a licensed surety company listed in the current Department of Treasury Circular 570. 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. The bond shall be furnished no later than ten (10) business days following the award of the contract.

- 1.12 Insurance Requirements: The food service management company shall carry product casualty and liability insurance (theft, storm, fire damage, general food safety and sanitation) on all food and supplies in the contractor's custody or control regardless of their location, in accordance with acceptable industry practices.
- 1.12.1 Bids shall be accompanied by a statement from the insurance carrier licensed to conduct business in the State of Tennessee, indicating the carrier's agent has reviewed the bid and insurance requirements, and can satisfy all required coverage specifying the type of the policy/coverage providing said coverage. The successful bidder shall provide proof of insurance to the sponsoring organization or agency no later than ten (10) working days after receiving the official letter of notification. Coverage shall not lapse during the period of the contract. Contract extension will require proof of insurance for the period of time service is extended according to the contract or amendments made to the contract. Each item below must be covered in writing on the certificate of insurance.
- 1.13 The policies must state "all risks," or "special causes of loss", or "broadest coverage available in the marketplace" and the dollar value limit.
- 1.14 There must be a 30 business day cancellation or non-renewal notice rather than ten. This notice must be directed to the sponsoring organization or agency.
- 1.15 The certificate of insurance must remove the words "endeavor to" from the cancellation section to reflect a firm commitment toward issuing a written cancellation or non-renewal notice to the certificate holder.
- 1.16 The food and supplies used for meeting the terms of the food service contract must be covered using one of the following acceptable terms: marine, cargo, inventory, contents, stock, or warehouse legal liability.
- 1.17 The sponsoring organization or agency shall be provided with an endorsed/executed copy of the insurance policies that cover the food and supplies.
- 1.18 Request for Proposal (RFP) Timeline - Food Service Management Company (FSMC):

RFP Release/Advertisement:

Monday, April 20, 2026

Pre-Bid Meeting (Virtual):

Monday, May 4, 2026 10:00 AM - 11:00 AM CT, [FSMC Pre-Bid Meeting](#)

Facilities Tours:

Tuesday, May 5, 2026, 10:00 AM - 1:00 PM CT

Deadline for Submission of Questions:

Thursday, May 7, 2026 by 4:00 PM CT

Deadline to sign up for Food Presentations & Tasting:

Tuesday, May 12, 2026 at 4:00 PM CT, [FSMC Food Presentations & Tasting](#)

Responses to Questions (Q&A) Emailed and Posted:

Monday, May 11, 2026

<https://freedomprep.org/vendors/>

Bid Submission Deadline:

Monday, May 18, 2026 by 4:00 PM CT

FSMC Presentations & Tasting

Tuesday, May 19, 2026 - Thursday, May 21, 2026, 1:00 PM - 3:30 PM CT

Selection of Apparent Successful Vendor & Submission to State Agency for Review:

Friday, May 29, 2026

Award Bid to FSMC (Anticipated Date):

Friday, June 12, 2026

Contract Start Date/ Vendor Begins Service:

Wednesday, July 1, 2026

Section 2: General Conditions

2.1 Submission Instructions:

Proposals shall be submitted in accordance with the following requirements. Proposers may submit proposals either in person or electronically.

In-Person Submission:

Proposals submitted in person must be sealed in an envelope clearly labeled with the following:

- RFP Title
- Proposal Due Date and Time
- Proposer's Name

Seal proposals must be delivered to 136 Webster Avenue, Memphis, TN 38126 on or before Monday, May 18, 2026 at 4:00 PM CT. All required certifications must be completed, signed, and included in the proposal. In addition, proposers shall include one (1) electronic copy of the proposal on a USB drive within the sealed envelope.

Electronic Submission:

Bids submitted electronically via email should be sent to tiffany.williams@freedomprep.org no later than Monday, May 18, 2026 at 4:00 PM CT.

The subject line must read: "FSMC RFP Submission - [Vendor Name]."

Proposers must submit:

- One (1) complete Technical Proposal in PDF format
- One (1) separate Cost Proposal in PDF format.

Late submissions will not be accepted. For electronic submissions, the official time of receipt will be determined by the timestamp of the receiving email system.

The contract is anticipated to be awarded on Friday, June 12, 2026.

- 2.2 Bids submitted after the date and time specified will not be considered. Postmarks or dating of documents will be given no consideration in the case of late bids.
- 2.3 The SFA reserves the right to reject any or all bids when there are sound documented reasons to do so, or if the food service management company does not submit all required bid documents.
- 2.4 The SFA will not give any relief for errors or omissions to this document.
- 2.5 The SFA will not allow deviations or exceptions from the specifications and conditions of this document.

- 2.6 The submission of the bid indicates that the bidder is informed of the specifications and conditions contained herein.
- 2.7 The SFA will not allow bid withdrawal or any changes after submission of the bid.
- 2.8 Once opened, no bid modification will be allowed without written approval from the SFA.
- 2.9 The SFA's officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractor nor potential contractors in connection with this bid.
- 2.10 The SFA reserves the right to investigate each bidder's ability to fulfill the terms of this bid.
- 2.11 All bids shall remain valid and subject to acceptance for a period of ninety (90) calendar days after the bid opening date. Award of the contract shall be made to the lowest responsive, responsible bidder as determined by the SFA, based on the criteria and specifications outlined in the RFP and further set forth in the contract.
- 2.12 The meal rate bid must be calculated based on the menu(s) in Exhibit B and on the projected annual units provided on the "Bid Summary" form, both attached herein. Rates must be provided per unit. The totals shall be computed by multiplying the projected annual units by the rate bid per unit. The totals must be carried out to the second decimal place and must not be rounded. In the case of errors in the extension of the total(s), the actual unit rates shall govern.
- 2.13 If a prospective food service management company does not agree with the bid award, they have the right to protest. Disputes arising from the award of this bid must be submitted in writing to Mrs. Johnecia Howard, johnecia.howard@freedomprep.org, no later than seven (7) calendar days after the published award. The hearing official will disclose the dispute to the Tennessee Department of Education, Office of School Nutrition. The steps for dispute resolution are as follows:
1. A meeting with the hearing official and representatives from the disputing party to discuss and resolve the complaint.
 2. A written decision letter stating the reasons for the decision will be prepared by the hearing official and submitted in writing to the protestor and all parties involved. This decision letter will be mailed to the protestor and will advise the protestor that he has a right to an additional review.
 3. All employees will be notified that they cannot purchase under this procurement until a final decision is rendered.
 4. In the event that purchases must be made for school meals before a final decision is rendered, the emergency purchase procedures established by the school system will be used.
- 2.14 The SFA can add any additional administrative, contractual, or legal remedies per local board policy.
- 2.15 All prospective bidders should completely inspect the facilities and equipment prior to the bid due date and prior to submitting a bid. Failure to do so will not relieve the successful bidder from the necessity of furnishing and installing any material and equipment, performing any labor, or

making any structural changes, without additional cost to the SFA, that may be required to carry out the intent of the resulting contract.

- 2.16 No bid will be accepted from, or contract awarded to, any person, firm, or corporation that is in arrears or is in default to the SFA upon any debt or contract, or is a defaulter, as surety or otherwise, upon any obligation to said SFA, or has failed to perform faithfully any previous contract with the SFA.
- 2.17 All completed bids and supporting documentation submitted shall be the property of the SFA.
- 2.18 Until such time as a contract is awarded, no bidder, prospective or otherwise, shall be provided access to any supporting bid documents received by the SFA. All supporting bid documents shall be held strictly confidential and shall be reviewed and evaluated solely by SFA employees. Such documents shall not be released for distribution under the Freedom of Information Act until such time as the contract has been awarded. Violation of this clause by any bidder, prospective or otherwise, shall result in automatic disqualification of the bidder from being awarded the contract. Violation of this clause by an SFA may result in (1) temporary withholding of cash payments pending correction of the deficiency by the SFA or other more severe enforcement action; (2) disallowing of both use of funds and matching credit for all or part of the cost of the activity or action not in compliance; (3) whole or partial suspension or termination of the SFA's program; (4) withholding of further awards for the program; or (5) other remedies that may be legally available. Actions that result in the violation of law will be referred to the appropriate local, state, or federal authority having jurisdiction.

Section 3: Scope

- 3.1 The food service management company shall provide the type of food service at sites as specified on Exhibit A for approximately 205 annual operating days (180 days regular school days and 25 summer school days) during each term of the contract.

The SFA may, at any time during the term of the contract, add or remove sites and/or meal periods to Exhibit A-2 and Exhibit A-3 for programs covered by this contract, unless the addition or removal of sites and/or meal periods creates a material or substantive contract change. The distinction between a minor change and a Material Change cannot be quantified for every action undertaken in the Child Nutrition Program(s). However, at a minimum, a change is deemed material when had the term changes been included in the solicitation and original Contract, the district determines Offeror may have responded differently to the RFP and if it exceeds the allowed Simplified Acquisition Threshold applicable to the District's operations or changes the scope of the original Contract.

- 3.2 The food service management company shall be an independent contractor and not an employee of the SFA. The employees of the food service management company shall be considered solely employees of the food service management company and shall not be considered employees or agents of the SFA in any fashion.

- 3.3 The SFA shall be legally and financially responsible for the conduct of the food service and shall ensure compliance with the rules and regulations of the Tennessee School Nutrition Program and the United States Department of Agriculture regarding School Nutrition Programs.

- 3.4 The food service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff. All income accruing as a result of payments by children and adults, federal reimbursements, and all other income from sources as donations, special functions, catering, extra sales, vending, concessions, contract meals, grants, and loans shall be deposited daily in the SFA's/Sponsor's food service account. Any profit or guaranteed return shall remain in the SFA's/Sponsor's food service account.

- 3.5 The SFA/Sponsor and the food service management company agree that this contract is neither a cost-plus-a-percentage-of-income nor a cost-plus-a-percentage-of-cost contract which are both prohibited, as required under United States Department of Agriculture (USDA) regulations 7 CFR Part 210.6(c).

- 3.6 The FSMC shall invoice the SFA on meals served.

- 3.7 The food service management company shall provide meals for the following reimbursable meal programs. Select all programs that apply:

- ✓ National School Lunch Program (K - 12)
- ✓ School Breakfast Program (K - 12)
- ✓ Child & Adult Care Food Program (PreK)
- ✓ After School Snack Program (K - 12)
- ✓ Seamless Summer Option (K - 12)

- ✓ Fresh Fruit and Vegetable Program (K - 5)
- ✓ USDA Foods/DOD (K - 12)

Things to Note:

Menus must comply with USDA meal pattern requirements for all applicable programs.

Offer Versus Serve (OVS) is allowed under NSLP and SBP, but it is NOT allowed under CACFP.

- 3.8 **(CACFP Procurement Compliance)** This contract and all associated procurement activities shall comply with 7 CFR §226.22, 2 CFR Part 200, and all applicable federal, state, and local procurement regulations. All procurement activities must ensure maximum open and free competition and shall not restrict or eliminate competition. Any costs resulting from a contract that does not meet these requirements shall be considered unallowable.

Section 4: SFA Responsibilities

- 4.1 Pursuant to statute and the code of federal regulations, the SFA shall retain control of its Food Service Program. The SFA shall designate an administrator representative to be the responsible official for the Food Service Program.
- 4.2 The SFA shall approve the menus and recipes for meals and other food to be served or sold to students to ensure compliance with the rules and regulations of the Tennessee School Nutrition Program and the USDA. The SFA must authorize any deviations from the approved menu cycle. The SFA shall adhere to the procurement standards specified in 7 CFR 210.21.
- 4.3 The SFA may request menu changes periodically throughout the term of the contract and shall inform the food service management company of any adjustments to menus and monitor implementation of adjustments.
- 4.4 The SFA shall ensure all USDA Foods received for use by the SFA and made available to the food service management company shall be utilized within the specified term of this contract. All USDA Foods received must be used for the preparation and service of meals and for other allowable uses in accordance with the code of federal regulations, 7 CFR Part 250.
- 4.5 The SFA shall establish and maintain an advisory board composed of parents, teachers, and students to assist in menu planning.
- 4.6 The SFA shall be responsible for receiving medical statements and requests regarding students' disabilities/special dietary needs and shall ensure the food service management company complies with all special dietary accommodation requirements. Substitutions are made on a case-by-case basis and must be supported by a statement with the description of the disability and resulting dietary restrictions to accommodate the children with disabilities. In the case of food allergies, the food or foods to be omitted must be identified and alternatives recommended. The SFA may choose to accommodate requests related to a disability that is not supported by a medical statement if the requested modifications can be accomplished within the program meal pattern. In the case of a student with disabilities, the statement must be signed by a state-licensed

healthcare professional authorized to write medical prescriptions. For students without disabilities, the statement must be signed by a recognized medical authority. In the state of Tennessee, state-licensed healthcare professionals authorized to write medical prescriptions include medical doctors, osteopathic physicians, advanced practice nurses, physician's assistants, dentists, podiatrists, optometrists, and veterinarians.

- 4.7 The SFA retains control of the nonprofit school food service account and overall financial responsibility for the programs operated; establishes all prices for all meals served under the nonprofit school food service account (e.g., pricing for reimbursable meals and non-program foods and meals, including à la carte food services, adult meals, and other food service programs operated, as applicable); develops the 21-day cycle menu in accordance with the meal pattern requirements for all programs operated; conveys menu adjustment requirements to the food service management company; and monitors implementation of those adjustments.
- 4.8 The SFA must maintain responsibility for the implementation of free and reduced-price policy in accordance with 7 CFR 245. (See page 16 of the Food Service Management Companies guidance for SFAs.)
- 4.9 The SFA must apply the internal control procedures required by 7 CFR 210.8(a) to the preparation of the monthly Claim for Reimbursement. The SFA must complete all reports as required by the state agency.
- 4.10 The SFA is responsible for establishing adult meal charges in accordance with FNS Instruction 782-5, "Pricing of Adult Meals in the National School Lunch and School Breakfast Programs." The SFA shall adhere to the procurement standards specified in 210.21 when contracting with the food service management company.
- 4.11 The SFA shall ensure that the food service operation is in conformance with the school food authority's agreement under the program.
- 4.12 The SFA shall monitor the food service operation through periodic on-site visits.
- 4.13 The SFA shall retain control of the quality, extent, and general nature of its food service, and the prices to be charged to the children for meals.
- 4.14 The SFA shall retain signature authority on the State agency-school food authority agreement, free and reduced-price policy statement and claims.
- 4.15 The SFA shall ensure that all federally donated foods received by the school food authority and made available to the food service management company accrue only to the benefit of the school food authority's nonprofit school food service and are fully utilized therein.
- 4.16 The SFA shall maintain applicable health certification and assure that all State and local regulations are being met by a food service management company preparing or serving meals at a school food authority facility.

- 4.17 The SFA shall ensure that the State agency has reviewed and approved the contract terms and that the school food authority has incorporated all State agency required changes into the contract or amendment before any contract or amendment to an existing food service management company contract is executed. Any changes made by the school food authority or a food service management company to a State agency pre-approved prototype contract or State agency approved contract term must be approved in writing by the State agency before the contract is executed. When requested, the school food authority must submit all procurement documents, including responses submitted by potential contractors, to the State agency, by the due date established by the State agency.

Section 5: Food Service Management Company Responsibilities

- 5.1 The food service management company shall provide its services hereunder at all times in accordance with generally accepted standards of care and best practices in the industry.
- 5.2 The food service management company shall prepare meals at all full-service kitchen sites, for the 2026 - 2027 school year at the specified locations and times listed in Exhibit A or as designated by the SFA.
- 5.3 The Food Service Management Company (FSMC) shall adhere to the 21-day cycle menu(s) and portion sizes specified by the School Food Authority (SFA) in Exhibit B for the first 21 days of meal service. Thereafter, any changes to the menu(s) must receive prior written approval from the SFA. The SFA shall ensure that any approved substitutions are of equal or greater nutritional value, quality, and variety as those included in the original 21-day cycle menu. All meals shall meet the USDA Food-Based Meal Pattern requirements as specified by the SFA for each term of the contract, as applicable. Meals must comply with all dietary specifications and meet the nutrition standards for the National School Lunch Program (NSLP), School Breakfast Program (SBP), Child and Adult Care Food Program (CACFP), and, if applicable, the Seamless Summer Option (SSO), Afterschool Snack Program, and Fresh Fruit and Vegetable Program (FFVP), for the appropriate age/grade groups as outlined in Exhibit C. The FSMC shall comply with all current USDA nutrition standards and regulatory requirements in effect at the time of meal service and throughout the duration of the contract.
- 5.4 The serving sizes provided by the SFA on the 21-day cycle menu(s) in Exhibit B are, in most cases, based on the required minimum serving sizes stated in Exhibit C. If the serving sizes for the food items indicated on the menu(s) do not meet the required average daily calorie ranges per five-day week and the nutrient standards as stated in Exhibit C, the food service management company must adjust the serving sizes and/or provide additional food items as necessary to meet the required calorie ranges and nutrient standards while meeting all Food-Based Meal Pattern requirements and without significantly altering the 21-day cycle menu(s).
- 5.5 The food service management company shall be responsible for providing meals and menus appropriate for the age of the students served and deemed acceptable to students, as evidenced by: 1) a minimum of plate waste; and 2) high participation levels in the National School Lunch, School Breakfast, Child & Adult Care Food Program, and/or Summer Meal programs, as applicable.

- 5.6 The food service management company should participate in the parent, teacher, and student advisory board.
- 5.7 The food service management company is required to substitute food components of the meal pattern for students with disabilities in accordance with 7 CFR § 15b when the disability restricts their diet. The food service management company is also permitted to make substitutions for students without disabilities when they are unable to eat regular meals because of a medical or special dietary need. Refer to the requirements outlined in Section 4.6.
- 5.8 The food service management company shall be responsible for the quality and wholesomeness of meals up to and including preparation of meals, delivery to satellite sites and serving students at all locations of the SFA. Delivery documentation shall include time and temperature of meals both at departure and upon delivery.
- 5.9 The Food Service Management Company (FSMC) shall support the School Food Authority (SFA) in ensuring compliance with all meal counting and claiming procedures and reimbursement requirements.
- 5.10 The FSMC shall assist with all required documentation, recordkeeping, and reporting necessary to support compliance with the National School Lunch Program (NSLP), School Breakfast Program (SBP), and the Child and Adult Care Food Program (CACFP).
- 5.11 The food service management company shall ensure there is a sufficient staffing plan in place to fully execute meals in the cafeteria. The food service management company will provide the SFA with its plan for staff absences to ensure no SFA staff has to fill in for meal preparation and serving gaps.
- 5.12 The awarded food service management company shall provide a detailed implementation plan for all sites for the SFA's review. Any feedback provided by the SFA shall be incorporated in the implementation plan.
- 5.13 The Food Service Management Company (FSMC) shall provide additional food services, such as staff banquets, staff events, and refreshments for meetings, as requested by the SFA. The FSMC may also provide food services for special student events held during or outside of the school day, provided that such services do not interfere with the operation of the National School Lunch Program (NSLP), School Breakfast Program (SBP) and/or Child & Adult Care Food Program.

The SFA shall be billed for the actual costs incurred for these services, including food, supplies, labor, and any applicable FSMC overhead and administrative expenses. The FSMC shall invoice the SFA separately for all such services.

Costs associated with these additional services shall not be included in the fixed-price meal rate or any reimbursable meal charges under the SFA's contracted meal pricing.

- 5.14 The Food Service Management Company shall provide a Food Service Manager who oversees all kitchen managers and kitchen staff and is exclusively assigned to Freedom Preparatory Academy and shall not be shared with any other SFAs.

- 5.15 The SFA shall conduct performance reviews of the food service management company's performance under the contract. Any services performed under this contract shall be subject to a performance review. The food service management company shall cooperate with the SFA in these reviews, which may require the food service management company to provide records of its performance. Performance reviews may be used by the SFA to determine whether to enter into future contractual relationships with the food service management company, including subsequent contract renewal terms, as applicable. Performance reviews may include, but are not limited to:
- 5.15.1 completion and performance of contractual services rendered;
 - 5.15.2 adherence to the meal pattern and food specification requirements, including quality and variety;
 - 5.15.3 performance on SFA On-Site Reviews (including the performance of the FSMC), per 7 CFR 210.15(a)(3)(5), and status of required corrective action, if any and as applicable;
 - 5.15.4 performance on state and/or federal reviews and status of required corrective action, if any and as applicable;
 - 5.15.5 participation trends, including program participation compared to à la carte sales, if applicable; and
 - 5.15.6 responsiveness of regional management to the SFA and local staff/management, including the Advisory Board and Local Wellness Committee, as applicable.
- 5.16 SFAs with fixed price FSMC agreements must comply with the nonprogram foods requirements in 7 CFR Part 210.14. The FSMC shall provide SFA with food cost data it requests in order to determine the SFA's compliance with the revenue from nonprogram foods requirements. The information provided by the FSMC must be sufficient for the SFA to be able to provide specific information about the food service operation and all required products and services they are seeking to procure. For example, essential information includes:
- 5.16.1 For fixed price per meal contracts, awarded on a per meal basis and with revenues from nonprogram foods sales converted into meal equivalents to which the fixed price cost is applied, the FSMC will annually provide information on food costs and revenues. The information must include food cost for reimbursable meals, food cost for non-program foods, revenue from non-program foods, and total revenue. Nonprogram foods include: a la carte; catering; vending; and student stores operated, or any other sales generated through the nonprofit school food service account not already described. This information is used to determine compliance with revenue from nonprogram foods at 7 CFR 210.14(f).
 - 5.16.2 Historical information on the type and value of nonprogram foods and meals to be offered in other food service operations, for example, catering. When the FSMC will be responsible for providing the SFA with or calculating nonprogram food costs and program revenues for compliance with the 7 CFR Part 210.14(f), the contract must clearly identify this requirement.
- 5.17 7 CFR 210.16(C) (3): No payment is to be made for meals that are spoiled or unwholesome at time of delivery, do not meet detailed specifications as developed by the [school food authority](#) for each [food component](#) specified in [§ 210.10](#), or do not otherwise meet the requirements of

the [contract](#). Specifications shall cover items such a grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time.

- 5.18 The SFA will obtain meals from other sources if meals are rejected or if an insufficient number of meals are delivered. The SFA will contact the food service management company immediately regarding the reasons for rejected meals or if an inadequate number of meals is delivered to the satellite sites. If the food service management company cannot replace meals in time for meal service, then the SFA can obtain meals from another source and deduct the actual cost of such meals from the monthly bill of the food service management company. The food service management company is responsible for the cost of replacement meals.
- 5.19 The FSMC shall cooperate with the SFA in maintaining all procurement-related documentation required under CACFP regulations, including but not limited to bid responses, evaluation documentation, records of bid distribution, and contract award documentation.
- 5.20 The FSMC shall comply with all applicable CACFP operational requirements, including meal pattern requirements, delivery documentation, and any State agency requirements necessary to ensure program compliance.

Section 6: Purchases/Buy American

- 6.1 The food service management company shall retain the title of all purchased food and nonfood items.
- 6.2 This SFA participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practical, to buy domestic commodities or products for program meals. A “domestic commodity or product” is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR Part 210.21(d). **Note that products must be both produced and processed in the U.S.**
- 6.2.1 The term, "substantially," means over 51 percent of a food product consists of agricultural commodities that were grown domestically in the United States (USDA Memo SP 23-2024).
- 6.3 Exceptions to the “Buy American” provision should be used as a last resort; however, an alternative or exception may be approved upon request. To be considered for the alternative or exception, the request must be completed using the “Buy American Certification Form” and submitted with the bid. If a request for an exception occurs after time of bid and during the contract period, it must be submitted in writing to Ms. Tiffany Williams, tiffany.williams@freedomprep.org and a minimum of seven (7) business days in advance of delivery.
- 6.4 The FSMC may purchase non-domestic foods per "limited exceptions" codified in regulations by USDA in the following circumstances:
- 6.4.1 Products listed on the Federal Acquisitions Regulations (FAR) Nonavailable Articles list found at 48 CFR 25.104 (Note: while these items do count towards the non-domestic food purchases cap [see section 6.5], nonavailable articles are exempt from documentation requirements;
- 6.4.2 Products are not produced or manufactured domestically in sufficient and reasonably available quantities of a satisfactory quality; and/or
- 6.4.3 The cost of a U.S. product is significantly higher than the non-domestic product.
- 6.5 The SFA shall ensure commercially purchased foods used in place of USDA Foods received are of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA. All commercially purchased food substitutes must be of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA and must be in compliance with the “Buy American” provision in 7 CFR Part 210.21(d) and USDA’s Final Rule per Memo SP 23-2024.
- School year 2025-2026: 10 percent
 - School year 2028-2029: 8 percent
 - School year 2031-2032: 5 percent

- 6.6 The SFA shall track all non-domestic commercial purchases in proportion to the total commercial program food purchases to ensure the non-domestic threshold per total program cost per school year is not exceeded through quarterly monitoring (USDA Memo SP 23-2024). The FSMC must provide the following documentation to the SFA no less than quarterly (October, January, March, and May):
- Sales Reports
 - Velocity Reports
- 6.7 The food service management company shall certify the percentage of U.S. content in the products supplied to the SFA to show compliance with the “Buy American” provision in 7 CFR Part 210.21(d). (USDA Memo SP 23-2024)
- 6.8 The SFA reserves the right to review food service management company purchase records to ensure compliance with the “Buy American” provision in 7 CFR Part 210.21(d). (USDA Memo SP 23-2024)
- 6.9 The food service management company shall provide Nutrition Facts labels and any other documentation requested by the SFA to ensure compliance with U.S. content requirements.
- 6.10 For the duration of the contract and all subsequent renewal terms, as applicable, the food service management company shall purchase foods and beverages that are equivalent or better in quality and variety as those items required in the 21-day cycle menu, per the requirements outlined above, in Exhibit B, and the food specifications contained herein. For the first 21 days of meal service, FSMC shall adhere to the 21-day cycle menu provided in the RFP (Exhibit B) and developed in accordance with the provisions of 210.10 or 210.10 (a). Thereafter, changes in the menu may be made with the approval of the SFA.

Section 7: Equipment

7.1 The Food Service Management Company (FSMC) shall provide all minor equipment necessary to prepare, hold, and serve meals across all campuses. All required minor equipment must be in place no later than July 10, 2026.

Minor equipment is defined as portable, low-cost items (generally under \$500) that are easily replaceable, including but not limited to:

- Small countertop appliances
- Food processors and mixers (all sizes)
- Portable warmers or hot plates
- Sheet pans, trays, utensils, and smallwares
- Scales and thermometers
- Cambros and food storage containers

7.2 The School Food Authority (SFA) shall be responsible for any structural modifications required to ensure compliance with all applicable federal, state, and local laws, codes, and regulations.

7.3 The FSMC shall provide written notification to the SFA of any FSMC-owned equipment within ten (10) days of placement on SFA premises.

7.4 The FSMC shall retain ownership of all FSMC-provided equipment during the term of the contract.

7.5 The FSMC shall, at no cost to the SFA, provide all maintenance, repair, and replacement services for FSMC-owned equipment.

7.6 Upon expiration or termination of the contract, the FSMC shall remove all FSMC-owned equipment in a timely manner and without damage to SFA facilities.

7.7 The SFA shall retain ownership of all SFA-provided equipment. In cases where equipment is amortized through the FSMC, the SFA may, upon contract termination or expiration, either return the equipment for release of any remaining balance or continue payments in accordance with the agreed amortization schedule.

7.8 The SFA shall provide all major equipment required for the preparation, holding, and service of meals and meal components. Major equipment is defined as equipment that is large, high-cost, and/or essential to food service operations, including but not limited to:

- Reach-in and walk-in coolers/freezers
- Commercial ovens
- Steamers and kettles
- Ranges and stoves
- Fryers
- Exhaust hoods and ventilation systems
- Ice machines
- Milk coolers
- Hot holding equipment (e.g., heated holding cabinets)

A complete inventory of SFA-provided major equipment is included in Exhibit J.

Section 8: Inspection of Facility

- 8.1 The SFA, the Tennessee School Nutrition Program, and the USDA reserve the right to inspect the food service management company's preparation facilities, storage facilities, and transporting vehicles prior to award of contract and without notice at any time during each contract term, including the right to be present during preparation and delivery of meals.
- 8.2 The food service management company must provide meals when requested for periodic inspection by the local or state health department or an independent agency to determine the bacterial levels in the meals served.

Section 9: Meal Pricing

- 9.1 All bids must be calculated based on the menu(s) in Exhibit B and on the projected annual units provided on the "Bid Summary" form, both attached herein. Milk will be supplied by the food service management company. All bids shall be submitted using the "Bid Summary" form. All rates must be written in ink or typed in the blank space(s) provided and the estimated totals must be carried out to the second decimal place and must not be rounded.
- 9.2 The bid rate(s) must include the meal, including milk, condiments applicable to the menu, serving utensils, packaging and containers needed to transport food in a sanitary manner, and transportation to and from the SFA.
- 9.3 The bid rate(s) must be calculated net of applicable discounts, rebates, and credits received by the food service management company and **must not** include the use of USDA Foods, alternate pricing structures such as guaranteed USDA Foods credits, or Offer versus Serve credits unless otherwise stated herein.
- 9.4 The food service management company shall receive the fixed meal rate specified on the bid form for each meal type multiplied by the number of meals served and accepted by the SFA.
- 9.5 The food service management company cannot provide guaranteed USDA Foods credits. If the food service management company receives USDA Foods, the food service management company must credit the current market value of USDA Foods used on the monthly bill/invoice to the SFA. Credit issued by the food service management company to the SFA upon the use of USDA Foods received shall be recorded on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA Foods item used in the SFA's food service along with the current market value as issued by the Tennessee Department of Agriculture. Prior to the expiration of each Contract Term, the SFA shall be credited in full for all USDA Foods received.
- 9.6 The SFA shall ensure the method and timing of crediting does not cause its cash resources to exceed the limits established in 7 CFR § 210.9(b)(2).
- 9.7 The food service management company must submit invoices for payment for meals served within 10 calendar days of the last day of each month or the final day of service for the school year.

9.8 The SFA is not obligated to purchase any minimum number or dollar amount of meals under this contract.

9.9 Designation of Program Expenses to be Completed by SFA/Sponsor:

The FSMC guarantees to the SFA/Sponsor that the proposal meal rate for each reimbursable school meal shall include the expenses as designated with an "X" under Column I. The FSMC shall be responsible for negotiating/paying all employee fringe benefits, employee expenses, and accrued vacation and sick pay for staff on their payroll.

The SFA/Sponsor shall pay for those expenses as designated with an "X" under Column II.

DESCRIPTION	COLUMN I (FSMC)	COLUMN II (SFA/Sponsor)
LABOR:		
Payroll, managers and/or supervisors	X	
Payroll, full and part-time workers	X	
Payroll, Monitors	X	
Life Insurance	X	
Medical/Dental Insurance	X	
Retirement Plans	X	
Social Security	X	
Vacation	X	
Sick Leave	X	
Holiday Pay	X	
Uniforms	X	
Tuition Reimbursement	X	
Labor Relations	X	
Unemployment Compensation	X	
Workers Compensation	X	
Processing and Payment of Payroll	X	
FOOD:	X	
OTHER EXPENSES:		
Accounting	X	
Bank Charges	X	
Data Processing	X	
Recordkeeping	X	
Processing and Payment of invoices		X
Equipment – Major		X
Original Purchase		X
Routine Maintenance		X
Major Repairs		X

Replacement		X
Equipment - Expendable (Trays, tableware, glassware, utensils)	X	
Replacement	X	
Cleaning/Janitorial Supplies	X	
Insurance:		
Liability Insurance	X	
Insurance on Supplies/Inventory	X	
Laundry and Linen	X	
Office Materials	X	
Paper/Disposable Supplies	X	
Pest Control		X
Postage	X	
Printing	X	
Product Tasting	X	
Promotional Materials	X	
Taxes and License	X	
Telephone Line:		
Local		X
Long Distance		X
Medium of Exchange for Point of Service Counts including Student Payments		X
Training	X	
Transportation of Meals	X	
Trash Removal:		
From Kitchen	X	
From School Premises		X
Travel	X	
Utilities		X
Vehicles	X	
Warewashing Equipment	X	
Warewashing Chemicals	X	
Fresh Fruit and Vegetable Program (if applicable)	X	X
Purchase of food items	X	
Preparation (if needed)	X	
Packaging (if needed)	X	
Serving	X	
Purchase of Supplies (i.e. containers, paper, etc.)	X	
Cleaning	X	
Nutrition	X	
Documentation of Expenses	X	

Section 10: Revenue

10.1 The FSMC will be paid on a per meal rate plus a management fee. Both the per meal rate and the management fee will be incorporated into the Maximum Allowable Cost of the Contract. All program expenses not otherwise defined in the contract will be assumed to be covered by the FSMC under the Administrative or Management Fee. The same travel, lodging and expense reimbursement regulations that apply to SFA personnel, shall apply to FSMC personnel. The following must be included in the management fees and may not be charged to any other expenses.

- 10.1.1 Personnel and Labor Relations and Services Visitation;
- 10.1.2 Legal Department Services;
- 10.1.3 Purchasing and Quality Control;
- 10.1.4 Technical Research;
- 10.1.5 Cost incurred in Hiring and Relocating FSMC Management personnel;
- 10.1.6 Dietetic Services (Administrative and Nutritional);
- 10.1.7 Recipe development, modification and the use of Test Kitchens;
- 10.1.8 Accounting and Accounting Procedures;
- 10.1.9 Tax Administration;
- 10.1.10 Technical Supervision;
- 10.1.11 FSMC Regional/Supervisory Personnel and Regular Inspections or Audit Personnel;
- 10.1.12 Teaching and Training Programs;
- 10.1.13 General Regional Support;
- 10.1.14 General National Headquarters Support
- 10.1.15 Design Services;
- 10.1.16 Menu Development;
- 10.1.17 Information Technology and Support;
- 10.1.18 Payroll Documentation and Administrative Cost;
- 10.1.19 Personnel Advice;
- 10.1.20 Any and all travel related to all of the above items;
- 10.1.21 Other as determined by the SFA.

Section 11: Licenses, Certifications, and Taxes

- 11.1 Throughout the term of the contract and each renewal term, the food service management company shall obtain and maintain all licenses, permits, and health certifications required by federal, state, and local laws.
- 11.2 The food service management company shall obtain state or local health certification for any facility where components are prepared or packaged, and the food service management company shall maintain this health certification for each contract term.
- 11.3 The food service management company and all affiliates shall collect and remit the Tennessee Use Tax on all sales of tangible personal property in the state of Tennessee.

Section 12: Record Keeping

- 12.1 The food service management company shall have records maintained and available to demonstrate compliance with the requirements relating to USDA Foods. Such records shall include the following:
- The receipt, use, storage, and inventory of USDA Foods;
 - Monthly inventory reports showing all transactions for processed and non-processed USDA Foods; and
 - Documentation of credits issued to the SFA for USDA Foods received.
- 12.2 The food service management company shall retain all records relating to food service production and delivery for each contract term and provide copies to the SFA each month including, but not limited to, the following:
- all data, materials, and products created by the food service management company on behalf of the SFA and in furtherance of the services;
 - production records, including quantities and amounts of food used in preparation of each meal and food components of menus;
 - product ingredient list;
 - Nutrition Facts label;
 - product formulation statements for products and/or Child Nutrition labels;
 - standardized recipes and yield from recipes as deemed necessary per the requirements of section 15
 - processed product nutritional analysis;
 - dates of preparation of meals;
 - signed delivery slips;
 - nutritional content of individual food items and meals as delivered;
 - bills charged to SFA for meals delivered under this contract, including the credit of USDA Foods where applicable;
 - inventory records;
 - temperature logs
 - food and bid specifications; and
 - all documents and records as noted in this Request for Proposal
 - (7 CFR 250.54 (b): **Recordkeeping requirements for the food service management company.** The [food service management company](#) must maintain the following records relating to the use of [donated foods](#) in its [contract](#) with the recipient agency:
 - (1) The [donated foods](#) and processed [end products](#) received from, or on behalf of, the recipient [agency](#), for use in the recipient [agency's](#) food [service](#);
 - (2) Documentation that it has credited the recipient [agency](#) for the value of all [donated foods](#) received for use in the recipient [agency's](#) food [service](#) in the school or [fiscal year](#), including, in accordance with the requirements in [§ 250.51\(a\)](#), the value of [donated foods](#) contained in processed end products; and
 - (3) Documentation of its procurement of processed [end products](#) on behalf of the recipient [agency](#), as applicable).
- 12.3 All records relating to the contract are the sole property of the SFA. At any time during the contract term, the SFA reserves the right to require the food service management company to surrender all records relating to the contract to the SFA within 30 days of such request.
- 12.4 Upon expiration or termination of the contract, the food service management company shall surrender all records as noted above relating to the initial contract and all subsequent renewal terms, if applicable, to the SFA within 30 days of the contract expiration or termination.

- 12.5 The SFA shall retain all records relating to the initial contract and all subsequent contract renewal terms for a period of three years, beginning from the date the final contract renewal term has expired, the receipt of final payment under the contract is recorded, or after the SFA submits the final "Monthly Claim for Reimbursement" for the final fiscal year of the contract, whichever occurs last. In addition to these recordkeeping requirements, all procurement records, including but not limited to bids received, bid tabulations, evaluation criteria, award decisions, and supporting documentation, shall be retained for a period of three (3) years plus the current fiscal year, or longer if audit findings have not been resolved.
- 12.6 All records must be available for the period of time specified above for the purpose of making audits, examinations, excerpts, and transcriptions by representatives of the SFA, the Tennessee School Nutrition Program, the USDA, and the Auditor General, and other governmental entities with monitoring authority at any reasonable time and place. If audit findings have not been resolved, the records shall be retained beyond the specified period as long as required for the resolution of the issues raised by the audit. The Food Service Management Company will be required to pay for any overclaims assessed by the State Agency due to negligence or noncompliance with regulations. This liability should correspond to either the 3-year record retention period established in 7 CFR 210.23(c) or the State Agency-established record retention timeframe, whichever is greater.
- 12.7 7 CFR 250.54(c): **Review requirements for the recipient agency.** The recipient [agency](#) must ensure that the [food service management company](#) is in compliance with the requirements of this part through its monitoring of the food [service](#) operation, as required in 7 CFR parts [210](#), [225](#), or [226](#), as applicable. The recipient [agency](#) must also conduct a reconciliation at least annually (and upon termination of the contract) to ensure that the [food service management company](#) has credited it for the value of all [donated foods](#) received for use in the recipient [agency's](#) food [service](#) in the school or [fiscal year](#), including, in accordance with the requirements in § 250.51(a), the value of [donated foods](#) contained in processed end products.
- 12.8 7 CFR 210.16 (c)(1) The [food service management company](#) shall maintain such records as the [school food authority](#) will need to support its Claim for [Reimbursement](#) under this part, and shall, at a minimum, report claim information to the [school food authority](#) promptly at the end of each month. Such records shall be made available to the [school food authority](#), upon request, and shall be retained in accordance with [§ 210.23\(c\)](#).
- 12.9 7 CFR 250.54(d): **Departmental reviews of food service management companies.** The [Department](#) may conduct reviews of [food service management company](#) operations, as necessary, to ensure compliance with the requirements of this part with respect to the use and management of [donated foods](#). The food service management company will be responsible for any over claims assessed by the State Agency due to negligence or noncompliance with regulations.
- 12.10 7 CFR 250.54(a) Recordkeeping requirements for the recipient agency. The recipient agency must maintain the following records relating to the use of donated foods in its contract with the food service management company:
- 12.10.1 The donated foods and processed end products received and provided to the food service management company for use in the recipient agency's food service;
- 12.10.1 Documentation that the food service management company has credited it for the value of all donated foods received for use in the recipient agency's food service in the school or fiscal year, including, in accordance with the requirements in § 250.51(a), the value of donated foods contained in processed end products; and
- 12.10.3 The actual donated food values used in crediting.

Section 13: Terms and Termination

- 13.1 This contract is effective for a one-year period commencing July 1, 2026, or upon written acceptance of the contract, whichever occurs last, through June 30, 2027 (the term of the contract), with options to renew yearly, not to exceed four additional years (each a renewal term).
- 13.2 Renewal of this contract is contingent upon the fulfillment of all contract provisions relating to USDA Foods.
- 13.3 All amendments must be documented, reviewed, and approved by the State agency prior to execution 2 CFR 210.16(a)(10). Additionally, the State agency must review and obtain awarding agency approval for all proposed contract modification changes when the scope of a contract or the change increases the contract amount by more than the Simplified Acquisition Threshold (Federal \$350,000). [2 CFR 200.324(b)(5)]
- 13.4 Either the SFA or food service management company can terminate this contract for cause or for convenience with a 60-day written notification. Following a 60-day written notification, the SFA can terminate this contract in whole or in part without the payment of any penalty or incurring any further obligation to the food service management company.
- 13.5 Following any termination for convenience, the food service management company shall be entitled to compensation for services completed upon submission of invoices and proof of claim for services provided under this contract, up to and including the date of termination. The SFA shall have the right to receive services from the food service management company through the effective date of the notice of termination and may, at its election, procure such work from other contractors as may be necessary to complete the services.
- 13.6 Notwithstanding any provision to the contrary in this contract, obligations of the SFA will cease immediately without penalty of further payment being required if sufficient funds for this agreement are not appropriated by the Tennessee General Assembly or a federal funding source, or such funds are otherwise not made available to the SFA for payments in accordance with this contract.
- 13.7 Notwithstanding the notice period in paragraph 13.4, the SFA may immediately terminate the contract, in whole or in part, upon notice to the food service management company if the SFA determines that the actions, or failure to act, of the food service management company, its agents, employees, or subcontractors have caused—or reasonably could cause—jeopardy to health, safety, or property; or, if the SFA determines that the food service management company lacks the financial resources to perform under the contract.
- 13.8 If the food service management company fails to perform to the SFA's satisfaction any material requirement of this contract or is in violation of a material provision of this contract, the SFA shall provide written notice to the food service management company requesting that the breach of noncompliance be remedied within 60 days. If the breach is not remedied by the specified period of time, the SFA may: (a) immediately terminate the contract without additional written notice; or (b) enforce the terms and conditions of the contract, and in either event seek any available legal or

equitable remedies and damages. The SFA may finish the services by whatever method it may deem expedient. Any damages incurred by the SFA as a result of any food service management company default shall be borne by the food service management company at its sole cost and expense, shall not be payable as part of the contract amount, and shall be reimbursed to the SFA by the food service management company upon demand.

- 13.9 Neither the food service management company nor SFA shall be responsible for any losses resulting if the fulfillment of the terms of the contract is delayed or prevented by wars, acts of public enemies, strikes, fires, floods, or any other acts which could not have been prevented by the exercise of due diligence ("act of God"). The SFA may cancel the contract without penalty if the food service management company's performance does not resume within 30 days of the food service management company's interruption of services due to an act of God.
- 13.10 The only rates and fees that may be adjusted in subsequent contract terms are the fixed rates and fixed fees contained herein. Before any fixed rate or fee adjustments can be implemented as part of a contract renewal agreement, the food service management company shall document to the SFA, through a written financial analysis, the need for such adjustments. Adjustment of all individual per meal fixed rates and applicable fees in subsequent contract terms must not exceed the percentage rate of change of the "Consumer Price Index for All Urban Consumers—Food Away From Home, South Region" annual rate for December of the current school year, as compared to the rate for December of the previous year. Percentage increases cannot be applied to any previous contract term's total estimated or actual contract cost. The calculation method regarding the determination of à la carte equivalents, if applicable, is outlined in the "Meal Pricing" section of this contract. The SFA will be allowed to propose a price decrease if "Consumer Price Index for All Urban Consumers—Food Away From Home, South Region" indicates a decrease.

Section 14: General Contract Terms

- 14.1 No provision of this contract shall be assigned or subcontracted without prior written consent of the SFA.
- 14.2 This solicitation/contract, exhibits, and attachments constitute the entire agreement between the SFA and the food service management company and may not be changed, extended orally, or altered by course of conduct. No other contracts will be signed by the SFA.
- 14.3 Each party to this contract represents and warrants to the other that: (a) it has the right, power, and authority to enter into and perform its obligations under this contract; (b) it has taken all requisite action (corporate, statutory, or otherwise) to approve execution, delivery, and performance of this contract; and (c) this contract constitutes a legal, valid, and binding obligation upon itself in accordance with its terms.
- 14.4 Any silence, absence, or omission from the contract specifications concerning any point shall be regarded as meaning that only the best commercial practices are to prevail, and all materials, workmanship, and services rendered shall be of a quality that would normally be specified by the SFA.
- 14.5 No course of dealing or failure of the SFA to enforce strictly any term, right, or condition of this contract shall be construed as a waiver of such term, right, or condition. No express waiver of any term, right, or condition of this contract shall operate as a waiver of any other term, right, or condition.
- 14.6 Payments on any claim shall not prevent the SFA from making claims for adjustment on any item found not to have been in accordance with the provisions of this contract.
- 14.7 It is further agreed between the SFA and food service management company that the exhibits, attachments, and clauses attached and designated are hereby in all respects made a part of this contract.
- 14.8 If this contract is in excess of \$100,000, the SFA and food service management company shall comply with all applicable standards, orders, and regulations, including but not limited to:
- The Clean Air Act (42 U.S.C. § 7401 et seq.), the Clean Water Act (33 U.S.C. § 1311–1330, § 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 C.F.R. § 1.1 et seq.);
 - “Certificate Regarding Lobbying” pursuant to 31 U.S.C. 1352 (Appendix A: 7 C.F.R. Part 3018);
 - “Bid-Rigging Certification” pursuant to Section 33E-3 or Section 33E-4 of the Tennessee Criminal code, contained in Chapter 38 of the Tennessee Revised Statutes;
 - “Certificate of Independent Price Determination;”
 - “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion—Lower Tier Covered Transactions” pursuant to Executive Orders 12549 and 12689 (7 CFR 3017 Subpart C); and
 - “Disclosure of Lobbying Activities” pursuant to 31 U.S.C. 1352 (Appendix A: 7 CFR Part 3018).

- 14.9 The food service management company certifies compliance with:
- Energy Policy and Conservation Act (Pub. L. 94-163, 89 Stat. 871);
 - The Department of Labor regulations (29 C.F.R. Part 5);
 - Executive Order 11246, entitled "Equal Employment Opportunity," as amended by Executive Order 11375 and Department of Labor Regulation (41 C.F.R. Chapter 60);
 - Contract Work Hours/Safety Standards Act (40 U.S.C. 3701-3708) (for contracts in excess of \$2,500);
 - Rights to Inventions Made Under a Contract or Agreement (Appendix II to 2 CFR 200/7 CFR 3019.48);
 - Davis Bacon Act (for construction contracts in excess of \$2,000) (Appendix II to 2 CFR 200/7 CFR 3019.48); and
 - Byrd Anti-Lobbying Amendment (31 U.S.C. 1352) (Appendix II to 2 CFR Part 200 (j) (for contracts worth \$100,000 or more).
- 14.10 The food service management company is subject to the provisions of Section 2209d of Title 7 of the United States Code due to the use of federal funds for the food service program. All announcements and other materials publicizing this program must include statements as to the amount and proportion of federal funding involved.
- 14.11 The Tennessee School Nutrition Program and the USDA are not parties to this contract and are not obligated, liable, or responsible for any action or inaction by the SFA or the food service management company. The SFA has full responsibility for ensuring the terms of the contract are fulfilled.
- 14.12 To the fullest extent permitted by law, the food service management company agrees to indemnify, defend, and hold harmless the SFA and its respective agents, officers, and employees from and against any and all claims, demands, suits, liabilities, injuries (personal or bodily), property damage, causes of action, losses, costs, expenses, damages, or penalties, including, without limitation, reasonable defense costs, and reasonable legal fees arising or resulting from, occasioned by, or in connection with: (i) any bodily injury or property damage resulting or arising from any act or omission to act (whether negligent, willful, wrongful, or otherwise) by the food service management company, its subcontractors, anyone directly or indirectly employed by them, or anyone for whose acts they may be liable; (ii) failure by the food service management company or its subcontractors to comply with any laws applicable to the performance of the services; (iii) any breach of this contract, including, without limitation, any representation or warranty provided by the food service management company herein; (iv) any employment actions of any nature or kind, including but not limited to workers compensation or labor action brought by the food service management company's employees; or (v) any identity breach or infringement of any copyright, trademark, patent, or other intellectual property right.
- 14.13 In order for the SFA to respond timely and appropriately to the requirements of the Tennessee Freedom of Information Act (FOIA), the food service management company must review all documents required to be provided under this contract and the exemptions for release under FOIA and, if exemptions are allowed, provide the SFA a redacted copy for release under FOIA, along with the original. The redacted copy shall be marked as "redacted," and the food service management company shall reference the specific grounds under FOIA or other law or rule supporting the specific redaction request to exempt certain information. Notwithstanding the foregoing, the SFA may not necessarily be allowed to release *just* the redacted versions.

Redactions based on personal privacy and preliminary drafts, by law, must be sent to the state of Tennessee public access counselor before a denial to a FOIA request can be made. The SFA will abide by the decisions of the public access counselor.

- 14.14 Each party, including its agents and subcontractors, to this contract may have or gain access to confidential and proprietary data or information of the other party including, without limitation, other technical information (including functional and technical specifications, designs, drawings, analysis, research, processes, computer programs, methods, ideas, "know how," etc.), business information (sales and marketing research, materials, plans, accounting and financial information, personnel records, etc.), all student data and information, and other information designated as confidential expressly or by the circumstances in which it is provided (confidential information). No confidential information collected, maintained, or used in the course of performance of the contract shall be disseminated except as authorized by law and with the written consent of the disclosing party, either during the term of the contract or thereafter. The recipient must return any and all confidential information used in the course of the performance of the contract, in whatever form it is maintained, promptly upon termination of the contract, or earlier at the request of the disclosing party, or notify the disclosing party in writing of its destruction, if destruction is permitted by the disclosing party. Confidential information does not include data or information lawfully in the recipient's possession prior to its acquisition from the disclosing party; received by the recipient from a third party who was free to disclose it; publicly known through no breach of confidentiality obligation by the recipient; or independently developed by the recipient without the use or benefit of the disclosing party's confidential information.
- 14.15 The food service management company will comply with the relevant requirements of the Family Educational Rights and Privacy Act (FERPA) (20 U.S.C. 1232g) regarding the confidentiality of student education records as defined in FERPA. Any use of information contained in student education records to be released must be approved by the SFA. To protect the confidentiality of student education records, the food service management company will limit access to student education records to those employees who reasonably need access to them in order to perform their responsibilities under this contract. Any student records in the food service management company's possession shall be returned to the SFA when no longer needed for the purposes for which they were provided or, at the SFA's written request, they shall be permanently destroyed and the food service management company shall provide written confirmation to the SFA upon the destruction of student records.
- 14.16 "Cost-plus- a- percentage of cost and cost-plus-a percentage of income contracts are prohibited. [2 CFR 200.323(d)]".
- 14.17 The Selected FSMC shall comply with 2 CFR §200.321 Contracting with small and minority businesses, women's business enterprises, and labor surplus area firms. Compliance with this regulation requires Selected FSMC and SFA to do the following with contracting:
- 14.17.1 The Selected FSMC and SFA must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.
- 14.17.2 Affirmative steps must include:

- 14.17.2.1 Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
- 14.17.2.2 Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
- 14.17.2.3 Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
- 14.17.2.4 Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
- 14.17.2.5 Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
- 14.17.2.6 Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.
- 14.17.2.7 The Selected FSMC and SFA agree to comply.

Section 15: Food Specifications

All USDA Foods offered to the SFA and made available to the food service management company are acceptable and should be utilized in as large a quantity as may be efficiently utilized. For all other food components, specifications shall be as follows:

- 15.1 At least 80% of the weekly grains offered in the NSLP and SBP must be whole grain-rich, and the remaining grain items offered must be enriched. All grain component items must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed on "Exhibit C-4: School Lunch and Breakfast Whole Grain-Rich Ounce Equivalency (oz. eq.) Requirements for School Meal Programs."
- 15.2 If applicable, product should be in moisture-proof wrapping and pack-code date should be provided.
- 15.3 All meat and poultry must have been inspected by the USDA and must be free from off color or odor.
 - Beef must be at least 80:20 lean to fat.
 - Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in "Specifications for Poultry Products, A Guide for Food Service Operators" from the USDA.
 - For breaded and battered items, all flours must be whole grain for grains credit.
- 15.4 All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from beef and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.
- 15.5 All cheese should be firm, compact, and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced or low-fat. All cheese should also have a bright, uniform, and attractive appearance; have a pleasing flavor; demonstrate satisfactory meltability; and contain proper moisture and salt content.
- 15.6 All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading requirements for a USDC Grade A product or a product packed under federal inspection by the USDC.
- 15.7 All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA "Food Buying Guide." At a minimum, fruit must meet the food distributors' second-quality level. Fruits should have characteristic color, good flavor, be well-shaped, and be free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.
- 15.8 All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA "Food Buying Guide." At a minimum, vegetables must meet the food distributor's second-quality level. Vegetables should have characteristic color, good flavor, be well-shaped, and be free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

- 15.9 All canned vegetables must meet the food distributors' first-quality level (extra fancy and fancy) and canned fruits must meet the second-quality level (standard). Vegetables should have characteristic color; good, fresh flavor; and be free from discoloration, blemishes, and decay. Efforts should be made to purchase low-sodium or no sodium added vegetables and fruit packed in juice or water.
- 15.10 Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.
- 15.11 Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.
- 15.12 If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.
- 15.13 Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.
- 15.14 All fruit juices must be 100 percent fruit juice.
- 15.15 When the specification calls for "Brand Name or Equivalent," the brand name product is acceptable. Other products may be considered with proof that such products meet stated specifications and are deemed equivalent to the brand name products in terms of quality, performance, and desired characteristics, as determined by the SFA.
- 15.16 All food items must adhere to the sodium target levels in subsequent contract terms, if applicable, as required by the USDA "Nutrition Standards in the National School Lunch and School Breakfast Programs: Implementation Timeline for Final Rule" and/or other subsequent guidance issued by the USDA.
- 15.17 Nutrition labels or manufacturer specifications must indicate zero grams of trans fat per serving for all foods.
- 15.18 Fluid milk must be low-fat (flavored or unflavored) or fat-free (unflavored or flavored). Unflavored milk must be offered. Two choices must be offered daily as required by the SFA.
- 15.19 Efforts must be made to lower the levels of saturated fat in all purchased products.

Section 16: Professional Standards

- 16.1 Employees of both the SFA and of the food service management company must comply with the professional standards for state and local school nutrition programs personnel, as required by the Healthy, Hunger-Free Kids Act of 2010. A summary of the hiring and training requirement for professional standards can be viewed by clicking the following link:
<https://www.tn.gov/education/snp-resources/snp-program-requirements/snp-professional-standards.html>.
- 16.2 Professional standards hours must be completed during the school year (July 1–June 30). FSMC should provide copies of professional standards hours monthly, and as needed.
- 16.3 An employee training plan must be included in the proposal.

Section 17: USDA Foods

- 17.1 Any USDA Foods received for use by the SFA and made available to the vendor shall be utilized within the specified term of this contract in the SFA's food service operation. These foods must be used in the preparation and service of meals and for other allowable uses in accordance with the code of federal regulations, 7 CFR Part 250.
- 17.2 The vendor shall accept and use USDA Foods in as large a quantity as may be efficiently utilized in the nonprofit food service program, subject to approval by the SFA.
- 17.3 The vendor shall manage all USDA Foods to ensure they are utilized in the SFA's food service.
- 17.4 In accordance with 7 CFR 250.51(a) and (b), the vendor shall utilize all USDA ground beef, ground pork, and processed end products received in the SFA's food service. Commercially purchased foods shall not be substituted for these foods.
- 17.5 The vendor shall utilize all other USDA Foods or substitute commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA, in the SFA's food service.
- 17.6 In accordance with 7 CFR 250.51(a) and (b), the vendor shall credit the SFA's monthly bill/invoice the current market value of all USDA Foods received. The vendor must credit the SFA for all USDA Foods received for use in the SFA's food service each contract term whether the USDA Foods have been used or not. Such credit shall be issued in full prior to the expiration of each contract term.
- 17.7 Credit issued by the vendor to the SFA for USDA Foods received during each contract term and used in the SFA's food service shall be recorded on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled. Attached to the invoice shall be a detailed list identifying each received USDA Foods item used in the SFA's food service and each USDA Foods item credit issued for unused USDA Foods, along with the current market value as issued by the Tennessee Department of Agriculture.
- 17.8 The current market value of USDA Foods is based on the prices issued by the Tennessee Department of Agriculture in compliance with 7 CFR § 250.58(e).
- 17.9 The SFA shall ensure the method and timing of crediting does not cause its cash resources to exceed limits established in 7 CFR § 210.9(b)(2).
- 17.10 At the end of each contract term and upon expiration or termination of the contract, the SFA shall conduct a reconciliation to ensure and verify correct and proper credit has been received for the full value of all USDA Foods received by the vendor during each contract term for use in the SFA's food service.
- 17.11 The SFA shall verify receipt of USDA Foods shipments through its electronic records or by contacting the Tennessee Department of Agriculture or processor as applicable.

- 17.12 The SFA reserves the right to conduct USDA Foods credit audits throughout each contract term to ensure compliance with federal regulations 7 CFR Part 210 and Part 250.
- 17.13 The vendor may store and inventory USDA Foods together with commercial foods purchased for use in the SFA's food service. The vendor must meet all storage and inventory management requirements outlined in 7 CFR Part 250. USDA ground beef, ground pork, and processed end products shall be stored in a manner that ensures usage in the SFA's food service.
- 17.14 The vendor must accept liability for any negligence on its part that results in any loss, damage, out of condition, or improper use of USDA Foods not yet credited to the SFA and shall credit the SFA either monthly or through a fiscal year-end reconciliation.
- 17.15 The SFA and vendor shall consult and agree on end products to be produced from USDA Foods during each contract term. If the SFA and vendor cannot agree on end products, the vendor shall utilize the USDA Foods in the form furnished by the USDA.
- 17.16 The SFA shall have processing contracts in place when a commercial facility processes or repackages USDA Foods. The vendor shall pay all related processing fees and costs. The SFA shall not be responsible for any costs associated with processing USDA Foods. The Tennessee Recipient Agency Processing Contract, Tennessee State Master Processing Contract, or National Processing Contract must be used as the basis for the processing agreement as determined by the Tennessee Department of Agriculture. The terms and conditions of the processing contract must comply with 7 CFR Part 250. In accordance with 7 CFR 250.51(a), the vendor must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in a school year or fiscal year (including both entitlement and bonus foods). This includes crediting for the value of USDA Foods contained in processed end products (per 17.19 below).
- 17.17 The vendor shall not enter into subcontracts for further processing of USDA Foods.
- 17.18 The vendor shall be responsible for all delivery, freight/handling, storage, and warehousing costs associated with USDA Foods.
- 17.19 If the vendor acts as an intermediary between a processor and the SFA, the vendor shall credit the SFA for the value of USDA Foods contained in the processed end products at the USDA Foods processing agreement value unless the processor is providing such credit directly to the SFA. Such credit shall be issued to the SFA on the monthly bill/invoice as a separate line item entry and shall be clearly identified and labeled.
- 17.20 The vendor shall have records maintained and available to substantiate the receipt, use, storage, and inventory of USDA Foods. The vendor must submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA Foods.
- 17.21 The SFA, Tennessee School Nutrition Program, Comptroller General, and USDA, or their duly authorized representatives, may perform on-site reviews of the vendor's food service operation, including the review of records, to ensure compliance with the requirements of this contract and federal regulations 7 CFR Part 210 and Part 250.

- 17.22 The vendor shall return all unused USDA ground beef products, ground pork products, and processed end products to the SFA upon termination, expiration, or non-renewal of the contract.
- 17.23 At the discretion of the SFA, the vendor may be required to return other unused USDA Foods to the SFA upon termination, expiration, or non-renewal of the contract.
- 17.24 The SFA shall retain title to all USDA Foods provided to the vendor for use in the SFA's food service.
- 17.25 The bid rate per meal must be calculated as if no USDA Foods were available.
- 17.26 Under the provisions stated in the Base Contract, the FSMC must credit the SFA for the value of all USDA Foods received for use in the SFA's meal service in the school year or fiscal year (including both entitlement and bonus foods), and include the value of USDA Foods contained in processed end products, in accordance with the contingencies in 7 CFR 250.51(a). Furthermore, the FSMC shall be responsible for activities related to USDA Foods in accordance with 7 CFR 250.50(d), and must assure that such activities are performed in accordance with the applicable requirements in 7 CFR part 250. In support of terms outlined in the USDA Foods section of the Base Contract, Parties shall provide the following:
- 17.26.1 Verification – Receipt of USDA Foods: SFA shall attach a copy of the SFA's Year-end reconciliation verifying correct and proper credit has been received for the full value of all USDA Foods received by the selected FSMC during the fiscal year. The SFA reserves the right to conduct USDA donated food credit audits throughout the year to ensure compliance with federal regulations 7 CFR 210 and 7 CFR 250.
- 17.26.2 Verification – Usage of USDA Foods: Renewals of the Base Contract is contingent upon adequate usage of USDA Foods.

Section 18: Fresh Fruit & Vegetable Program (FFVP)

18.1 Sites participating in FFVP must provide all children in the awarded elementary schools with a variety of fresh fruits and vegetables during the school day. These fresh fruits and vegetables must be provided separately from the lunch or breakfast meal, in one or more areas of the school during the official school day. The awarded SFA elementary schools must participate in the NSLP. All elementary schools that participate in the FFVP are required to widely publicize within the school the availability of free fresh fruits and vegetables. A school application must be submitted annually for consideration to participate in the FFVP.

FFVP costs that may be reimbursed are broken into two (2) categories:

- A. Administrative costs are the documented expenses you have for planning the Program, managing the paperwork, obtaining the equipment you need, and all other aspects of FFVP that are not related to the preparation and service of fruits and vegetables. Administrative costs currently cannot exceed 10% of the total funds.
- B. Operating costs are the primary costs of running the FFVP such as:
 1. Buying fruits, vegetables, low fat or non-fat dip for vegetables only.
 2. Buying nonfood items like napkins, paper plates, serving bowls and trays, cleaning supplies, and trash bags.
 3. Value-added services such as pre-cut produce, ready-made produce trays, and delivery charges.
 4. Salaries and fringe benefits for employees who do such tasks as washing and chopping produce, preparing trays, distributing produce to classrooms, setting up kiosks, restocking vending machines, and cleaning up.

The FSMC will be required to document and track FFVP expenses separately. Documentation must clearly outline the allocation of costs charged to the FFVP (i.e., direct labor salaries and benefits, administrative fees, produce costs, etc.)

It is the preference of the USDA that the FFVP portion of this contract be billed under an actual program cost basis even if the other programs are billed under the fixed fee structure. The SFA may also choose to run this program independently from the contract.

Bid Criteria Point Matrix

Weight	FSMC Score	Criteria
35	Points	<p>Cost: FSMC with the lowest price receives 35 points. The other food service management companies receive points equal to the lowest price divided by their meal price X 35. (Do not round)</p>
10	Points	<p>Service Capability Plan - FSMC needs to provide examples of providing service to similar type schools and their ability to supply healthy food options.</p> <p>See requirements below:</p> <p>Provide examples of providing service to similar type schools -</p> <p>Vendors must show relevant experience, such as:</p> <ul style="list-style-type: none"> ● Schools of similar size (number of students) ● Similar grade levels (elementary, middle, high school) ● Similar demographics or needs (urban/rural, special programs, etc.) <p>Proposal should include:</p> <ul style="list-style-type: none"> ● Names or descriptions of current/past school clients ● Length of those contracts ● Types of services provided (breakfast, lunch, snacks, catering, etc.) ● Performance results (participation rates, satisfaction, improvements) <p>Ability to supply healthy food options”</p> <p>Vendors must prove they can provide meals that are nutritious and meet required standards.</p> <p>This includes:</p> <ul style="list-style-type: none"> ● Compliance with USDA school meal guidelines ● Offering balanced meals (fruits, vegetables, whole grains, low-fat dairy, etc.) ● Accommodating special diets (allergies, medical needs, cultural preferences) ● Reducing things like excess sugar, sodium, and unhealthy fats <p>Proposal should include:</p> <ul style="list-style-type: none"> ● Sample menus ● Nutrition plans or analysis ● Sourcing practices (fresh, local, whole foods) ● Wellness or healthy eating initiatives <p>Rating</p> <ul style="list-style-type: none"> ● “Poor” shall mean the proposal does not meet RFP requirements. 0 points. ● “Fair” shall mean that the proposal meets most, but not all of the RFP requirements. 2 points ● “Good” shall mean that the proposal meets the RFP requirements. 6 points

			<ul style="list-style-type: none"> • “Exceptional” shall mean that the proposal exceeds the RFP requirements. 10 points
10	Points		<p>Years of Experience in working with Child Nutrition Programs (FSMC with the most years of experience receives 10 points. Each FSMC will receive 1 point for each year of experience with a maximum of 10.)</p>
10	Points		<p>Financial Conditions/Stability, Business Practices – No bid will be accepted from, or contract awarded to, any person, firm, or corporation that is in arrears or is in default to the SFA upon any debt or contract, or is a defaulter, as surety or otherwise, upon any obligation to said SFA, or has failed to perform faithfully any previous contract with the SFA.</p> <p>FSMC needs to provide examples of past audits.</p> <p>Rating:</p> <ul style="list-style-type: none"> • “Poor” shall mean the proposal does not meet RFP requirements. 0 points. • “Fair” shall mean that the proposal meets most, but not all of the RFP requirements. 2 points • “Good” shall mean that the proposal meets the RFP requirements. 6 points • “Exceptional” shall mean that the proposal exceeds the RFP requirements. 10 points
10	Points		<p>Accounting and Reporting Systems - FSMC needs to provide examples of their record keeping and POS management</p> <p>Examples:</p> <p>Accounting:</p> <ol style="list-style-type: none"> 1. Monthly profit & loss (P&L) statements for a school district 2. Expense reports (food costs, labor, supplies) 3. Revenue tracking reports (by school, meal type, or program) <p>Rating:</p> <ul style="list-style-type: none"> • “Poor” shall mean the proposal does not meet RFP requirements. 0 points. • “Fair” shall mean that the proposal meets most, but not all of the RFP requirements. 2 points • “Good” shall mean that the proposal meets the RFP requirements. 6 points • “Exceptional” shall mean that the proposal exceeds the RFP requirements. 10 points
10	Points		<p>Promotion of the Child Nutrition Program (FSMCs should be very specific as to their plans for promoting the Child Nutrition Programs. The SFA will rate the FSMC based on their specific plan proposed.)</p> <p>Include in Proposal</p> <p>Student-Focused Promotion</p> <p>Examples:</p> <ul style="list-style-type: none"> • Taste-testing events for new menu items • Student surveys to gather feedback on meals

- Incentive programs (e.g., reward days, themed meals)
- Branding meals with fun names to increase interest

Marketing & Communication

Examples:

- Monthly menus shared via:
 - Email
 - School websites
 - Social media
- Flyers, posters, and cafeteria signage

Increasing Program Participation

Examples:

- “Grab-and-go” breakfast carts for busy students
- Breakfast in the classroom programs
- Second-chance breakfast (after first period)
- After-school snack/supper promotions

Nutrition Education & Engagement

Examples:

- Nutrition education campaigns (e.g., “Fruit of the Month”)
- Cooking demos or chef visits
- School events tied to healthy eating
- Collaboration with teachers for wellness initiatives

Community & Parent Outreach

Examples:

- Parent newsletters explaining meal benefits
- Outreach about free/reduced meal programs
- Participation in school events (open houses, PTA meetings)

Rating

- “Poor” shall mean the proposal does not meet RFP requirements. 0 points.
- “Fair” shall mean that the proposal meets most, but not all of the RFP requirements. 2 points
- “Good” shall mean that the proposal meets the RFP requirements. 6 points
- “Exceptional” shall mean that the proposal exceeds the RFP requirements. 10 points

5	Points		<p>Both employees of the district and of the food service management company must comply with the Professional Standards requirements published in the Federal Register in March 2015. Included in the proposal should be a training schedule that complies with regulations that will be reviewed on a monthly basis.</p> <ul style="list-style-type: none"> ● “Poor” shall mean the proposal does not meet RFP requirements. 0 points. ● “Fair” shall mean that the proposal meets most, but not all of the RFP requirements. 1 point. ● “Good” shall mean that the proposal meets the RFP requirements. 3 points. ● “Exceptional” shall mean that the proposal exceeds the RFP requirements. 5 points.
10	Points		<p>Presentations & Tasting (Vendor met the tasting requirements)</p> <ul style="list-style-type: none"> ● “Poor” shall mean the vendor does not meet expectations: significant deficiencies in multiple areas such as poor food quality, inadequate presentation, failure to meet time requirements, or left unsanitary conditions following completion of meal preparation. 0 points. ● “Fair” shall mean the vendor partially meets expectations: noticeable inconsistencies in presentation, food quality, timeliness, or cleanliness; may require improvement in one or more areas. 2 points. ● “Good” shall mean the vendor meets expectations in most categories with only minor issues: meals are well presented; food quality is solid; timing is appropriate with minimal delays; and cleanliness is maintained with only slight lapses. 6 points. ● “Exceptional” shall mean the vendor meets or exceeds expectations in all categories: meals are highly appealing and professional in presentation; food quality is excellent; preparation, service, and cleanup are completed efficiently within the allotted time; and the workspace is maintained in a clean and sanitary condition throughout. 10 points.
100	Points		Total Points

Exhibit A-1

Site Data Form— Food Service Management Company

Site Name, Address, and Phone Number	Contact Person	Current Enrollment	Breakfast		Lunch	
			Annual Number of Serving Days	Average Daily Participation	Annual Number of Serving Days	Average Daily Participation
FPA Westwood Elementary 778 Parkrose Rd. Memphis, TN 38109 901-538-9500, Ext.1	Tiffany Williams/ Arthur Rosenthal	362	180	70%	180	90%
FPA Westwood Elementary PreK	Tiffany Williams/ Arthur Rosenthal	40	180	100%	180	100%
FPA Whitehaven Elementary 3750 Millbranch Rd Memphis, TN 38116 901-538-9500, Ext. 2	Tiffany Willams/ James Johnson	445	180	70%	180	90%
FPA Whitehaven Elementary PreK	Tiffany Willams/ James Johnson	20	180	100%	180	100%
FPA Flagship Middle 5132 Jonetta St., Memphis, TN 38109 901-538-9500, Ext. 3	Tiffany Williams/ Natasha Jean-Louis	221	180	70%	180	90%
FPA Whitehaven Middle 817 Brownlee Rd Memphis, TN 38116 901-538-9500, Ext. 4	Tiffany Williams/ Jeremiah Frazier	328	180	70%	180	90%
FPA Flagship High 817 Brownlee Rd Memphis, TN 38116 901-538-9500, Ext. 5	Tiffany Williams/ Roderick Barber	455	180	70%	180	90%

Eligibility Data and Projected Enrollments

Site Name	October 2025 Eligibility Data		Projected Enrollments				
	Free	Reduced-price	2025-26	2026-27	2027-28	2028-29	2029-30
FPA Westwood Elementary	100%	0%	390	365	365	365	365
FPA Westwood Elementary (PreK)	100%	0%	40	40	40	40	40
FPA Whitehaven Elementary	100%	0%	510	485	485	485	485
FPA Whitehaven Elementary (PreK)	100%	0%	20	20	20	20	20
FPA Flagship Middle	100%	0%	NA	525	525	525	525
FPA Flagship High	100%	0%	460	510	564	597	611

Meal Service Information/Delivery Schedule

Site Name	Breakfast				Lunch			
	Meal Service Schedule	Delivery Schedule	Meal Charges		Meal Service Schedule	Delivery Schedule	Meal Charges	
			Reduced	Paid			Reduced	Paid
FPA Westwood Elementary	8:00 - 8:30 am	NA	\$0.30	\$2.00	10:30 am - 1:30 pm	NA	\$0.40	\$4.00
FPA Whitehaven Elementary	8:00 - 8:30 am	NA	\$0.30	\$2.00	10:30 am - 1:30 pm	NA	\$0.40	\$4.00
FPA Flagship Middle	8:15 - 8:45 am	NA	\$0.30	\$2.00	10:30 am - 1:30 pm	NA	\$0.40	\$4.00
FPA Flagship High	7:45 - 8:15 am	NA	\$0.30	\$2.00	10:30 am - 1:30 pm	NA	\$0.40	\$4.00

Food-based Meal Pattern 21-day Cycle Menu

Menu Planning Worksheet - K-12 WEEK 1 – BREAKFAST

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (1 oz eq)	Breakfast Taco, Egg, Turkey Sausage, Cheese (1 oz M/MA, 1.5 oz WG)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	French Toast Sticks (1 oz eq) Turkey Sausage (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Pancake	Tortilla	Biscuit	French Toast	Biscuit
Vegetable or Fruit: ¾ cup	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches ½ c Grape Juice	½ c Apples slices ½ c Fruit Punch Juice	1 Banana ½ c Apple Juice	1/2 c Pears ½ c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12 WEEK 2 - BREAKFAST

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains: 9 ounces equivalent weekly 1 ounce equivalent daily minimum	Waffle (1.5 oz eq) & Popcorn Chicken (1 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)	2 Whole Grain Pancakes (2 oz eq)	Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Waffle	Crust	Pancakes	Biscuit	Cinnamon Roll
Fruit: 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice	½ c Mandarins 1/2 c Apple Juice	1/2 c Apple Slices 1/2 c Fruit Punch Juice	1 Banana 1/2 c Apple Juice	1 Orange 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
WEEK 3 - BREAKFAST

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains: 9 ounces equivalent weekly 1 ounce equivalent daily minimum	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)	Whole Grain Waffles (2.0 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Biscuit	Crust	Waffles	Biscuit	Cinnamon Roll
Fruit: 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice	1/2 c Cantaloupe Balls 1/2 c Apple Juice	1 c Apple Slices 1/2 c Orange Juice	1 Banana 1/2 c Orange Juice	1/2 c Mandarins 1/2 c Apple Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
WEEK 4 (repeat of week 1) - BREAKFAST

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains: 9 ounces equivalent weekly 1 ounce equivalent daily minimum	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (1 oz eq)	Breakfast Taco, Egg, Turkey Sausage, Cheese (1 oz M/MA, 1.5 oz WG)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	French Toast Sticks (1 oz eq) Turkey Sausage (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Pancakes	Granola	Biscuit	Tortilla	Biscuit
Fruit: 5 cups weekly 1 cup daily minimum	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches ½ c Fruit Punch Juice	½ c Pears ½ c Orange Juice	½ c Sliced Oranges ½ c Apple Juice	1/2 c Apple slices ½ c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
Day 21 - BREAKFAST

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains: 9 ounces equivalent weekly 1 ounce equivalent daily minimum	Waffle (1.5 oz eq) & Popcorn Chicken (1 oz eq)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 	
<ul style="list-style-type: none"> • Whole Grain-Rich 	Waffle
Fruit: 5 cups weekly 1 cup daily minimum	1/2 c Pineapple Chunks 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-8
WEEK 1 – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger/Bun Grapes (½ c) Steamed Broccoli (½ c) French Fries (½ c) 1% Milk (1c)	Chicken Nuggets Mac & Cheese (½ c) WG Roll (1 oz) Celery & Carrots (½ c) Pears (½ c) 1% Milk (1c)	Taco Pie Corn (½ c) Black Beans (½ c) Pineapple (½ c) 1% Milk (1c)	Baked Chicken Roasted Potatoes (½ c) Zucchini (½ c) Mandarins (½ c) WG Roll (1 oz) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower (1/4 c) Tomato Soup (½ c) Peaches (½ c) 1% Milk (1c)
Meat/meat alternate: 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Hamburger Patty (2 oz) Cheese Slice (1oz)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (1 oz)
Fruit: 2½ cups weekly ½ cup daily minimum	½ c Grapes	½ c Pears	½ c Pineapple	½ c Mandarins	½ c Peaches
Vegetable: 3¾ cups weekly ¾ cup daily minimum	1 c	¾ c	1 ½ c	1 c	¾ c
• Dark/Green ½ cup weekly	½ c Broccoli				
• Red/Orange ¾ cup weekly		½ c Carrots	⅓ c Tomato Sauce ⅓ c Salsa		½ c Tomato Soup
• Beans, Peas (Legumes) ½ cup weekly			½ c Black Beans		
• Starchy ½ cup weekly	½ c French Fries		½ c Corn	½ c Roasted Potatoes	
• Other ½ cup weekly		¼ c Celery		½ c Zucchini	¼ c Cauliflower
• Additional Vegetable to reach total 1 cup weekly					
Grains: 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Bun (2 oz eq)	Pasta (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (1 oz eq)	WG Bread (2 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Bun	Pasta/Roll	Tortilla	Roll	Bread
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K-8
WEEK 2 - LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Spaghetti Corn (½ c) Green Peas (½ c) WG Roll (1 oz) Mixed Berries (½c) 1% Milk (1c)	Pepperoni Pizza (Slice) Baked Sweet Potato Fries (½ c) Strawberries (½ c) 1% Milk (1c)	BBQ Chicken Baked Beans (½ c) Green Beans (½ c) Cornbread Apple Slices (½ c) 1% Milk (1 c)	Salisbury Steak w/Gravy Mashed Potatoes (½ c) Collard Greens (½ c) WG Roll (1 oz) Banana 1% Milk (1 c)	Chicken Sandwich Steamed Broccoli (¼ c) French Fries (½ c) Cantaloupe (½ c) 1% Milk (1c)
Meat/meat alternate: 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Chicken & Cheese (in recipe) (2 oz eq)	Mozzarella Cheese (1 oz eq) Pepperoni (1 oz eq)	Chicken (2 oz eq)	Beef Patty (2 oz eq)	Chicken Patty (2 oz eq)
Fruit: 2½ cups weekly ½ cup daily minimum	½ c Mixed Berries	½ c Strawberries	½ c Apple Slices	1 Banana - Medium	½ c Cantaloupe
Vegetable: 3¾ cups weekly ¾ cup daily minimum	1 c	¾ c	1 c	1 c	¾ c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 				½ c Collard Greens	¼ c Broccoli
<ul style="list-style-type: none"> Red/Orange ¾ cup weekly 		¼ c (Pizza Sauce) ½ c Sweet Potato Fries (Baked)			
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 			½ c Baked Beans		
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c Corn ½ c Green Peas			½ c Mashed Potatoes	½ c French Fries (Baked)
<ul style="list-style-type: none"> Other ½ cup weekly 			½ c Green Beans		
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 cup weekly 					
Grains: 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Spaghetti Pasta (2 oz eq) WG Roll (1 oz eq)	Pizza Crust (2 oz eq)	WG Cornbread (1 oz)	WG Roll (1 oz)	WG Bun (2 oz)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Pasta/Roll	Pizza crust	Cornbread	Roll	Bun
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K-8
WEEK 3 - LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Tenders Corn (½ c) Carrots (¼ c) Celery (¼ c) WG Roll (1 oz) Peaches (½ c) 1% Milk (1c)	Popcorn Chicken Bowl Steamed Broccoli (¼ c) WG Roll (1 oz) Pineapples (½ c) 1% Milk (1c)	Hot Dog Sweet Potato Fries (½ c) Green Beans (¼ c) Grapes (½ c) 1% Milk (1c)	Beef & Bean Taco Bowl Mexican Style Corn (½ c) Shredded Lettuce & Tomato Cup (¼ c) Strawberries (1/2 c) 1% Milk (1c)	Brunch for Lunch Apple Slices (½ c) 1% Milk (1 c)
Meat/meat alternate: 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Chicken Tenders (2 oz eq)	Popcorn Chicken (2 oz eq) Shredded Cheddar Cheese (1 oz eq)	Hot Dog (1 oz eq)	Seasoned Beef (1 oz eq) Shredded Cheese (1 oz eq)	Scrambled Eggs (2 oz eq) Turkey Sausage (1 oz eq)
Fruit: 2½ cups weekly ½ cup daily minimum	½ c Peaches	½ c Pineapples	½ c Grapes	½ c Strawberries	½ c Apple Slices
Vegetable: 3¾ cups weekly ¾ cup daily minimum	1 c	¾ c	¾ c	1 ½ c	¾ c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 		¼ c Steamed Broccoli			¼ c Steamed Spinach
<ul style="list-style-type: none"> Red/Orange ¾ cup weekly 	¼ c Carrots		½ c Sweet Potato Fries	¼ c Mild Salsa	
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 				½ c Black Beans	
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c Corn	½ c Tater Tots (Oven Baked)		½ c Mexican Style Corn	½ c Breakfast Potatoes
<ul style="list-style-type: none"> Other ½ cup weekly 	¼ c Celery		¼ c Green Beans	¼ c Shredded Lettuce & Tomato Cup	
<ul style="list-style-type: none"> Additional Vegetable to reach total (1 cup weekly) 					
Grains: 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	WG Roll (1 oz eq)	WG Roll (1 oz eq)	Hot Dog bun (2 oz eq)	Tortilla Strips (2 oz eq)	Pancakes (2 oz eq)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Roll	Roll	Bun	Tortilla Strips	Pancakes
Milk: Two choices required 5 cups weekly	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K-8
WEEK 4 (Repeat of WEEK 1) – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger/Bun Grapes (½ c) Steamed Broccoli (½ c) French Fries (½ c) 1% Milk (1c)	Chicken Nuggets Mac & Cheese (½ c) WG Roll (1 oz) Celery & Carrots (½ c) Pears (½ c) 1% Milk (1c)	Taco Pie Corn (½ c) Black Beans (½ c) Pineapple (½ c) 1% Milk (1c)	Baked Chicken Roasted Potatoes (½ c) Zucchini (½ c) Mandarins (½ c) WG Roll (1 oz) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower (¼ c) Tomato Soup (½ c) Peaches (½ c) 1% Milk (1c)
Meat/meat alternate: 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Hamburger Patty (2 oz) Cheese Slice (1oz)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (1 oz)
Fruit: 2½ cups weekly ½ cup daily minimum	½ c Grapes	½ c Pears	½ c Pineapple	½ c Mandarins	½ c Peaches
Vegetable: 3¾ cups weekly ¾ cup daily minimum	1 c	¾ c	1 ½ c	1 c	¾ c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 	½ c Broccoli				
<ul style="list-style-type: none"> Red/Orange ¾ cup weekly 		½ c Carrots	⅓ c Tomato Sauce ⅓ c Salsa		½ c Tomato Soup
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 			½ c Black Beans		
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c French Fries		½ c Corn	½ c Roasted Potatoes	
<ul style="list-style-type: none"> Other ½ cup weekly 		¼ c Celery		½ c Zucchini	¼ c Cauliflower
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 cup weekly 					
Grains: 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Bun (2 oz eq)	Mac & Cheese (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (1 oz eq)	WG Bread (2 oz eq)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Bun	Pasta/Roll	Tortilla	Roll	Bread
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K-8
Day 21 – LUNCH

Component	<u>Monday</u> Cheese Pizza (Slice) Tater Tots (½ c) Apple Slices (½ c) 1% Milk (1c)
Meat/meat alternate: 8-9 ounce equivalent weekly (K-5) 9-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Mozzarella Cheese (1 oz eq)
Fruit: 2½ cups weekly ½ cup daily minimum	½ c Apple Slices
Vegetable: 3¾ cups weekly ¾ cup daily minimum	¾ c
<ul style="list-style-type: none"> • Dark/Green ½ cup weekly 	
<ul style="list-style-type: none"> • Red/Orange ¾ cup weekly 	¼ c (Pizza Sauce)
<ul style="list-style-type: none"> • Beans, Peas (Legumes) ½ cup weekly 	
<ul style="list-style-type: none"> • Starchy ½ cup weekly 	½ c Tater Tots
<ul style="list-style-type: none"> • Other ½ cup weekly 	
<ul style="list-style-type: none"> • Additional Vegetable to reach total 1 cup weekly 	
Grains: 8-9 ounce equivalent weekly (K-5) 8-10 ounce equivalent weekly (6-8) 1 ounce equivalent daily minimum	Pizza Crust (2 oz eq)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 	
<ul style="list-style-type: none"> • Whole Grain-Rich 	Pizza Crust
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – 9 - 12
WEEK 1 – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger Steamed Broccoli (½ c) French Fries (½ c) Grapes (1 c) 1% Milk (1c)	Chicken Nuggets Mac & Cheese (½ c) Celery (½ c) Carrots (½ c) WG Roll (1 oz) Pears (1 c) 1% Milk (1c)	Taco Pie Corn (½ c) Black Beans (½ c) Pineapples (1 c) 1% Milk (1c)	Baked Chicken Roasted Potatoes (½ c) Zucchini (½ c) WG Roll (2 oz) Mandarins (1 c) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower (½ c) Tomato Soup (½ c) Peaches (1 c) 1% Milk (1c)
Meat/meat alternate: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Hamburger Patty (2 oz eq) Cheese Slice (1 oz eq)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (2 oz)
Fruit: 5 cups weekly/1 cup daily	1 c Grapes	1 c Pears	1 c Pineapples	1 c Mandarins	1 c Peaches
Vegetable: 5 cups weekly 1 cup daily	1 c	1 c	1 ½ c	1 c	1 c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 	½ c Broccoli				
<ul style="list-style-type: none"> Red/Orange 1 ¼ cup weekly 		½ c Carrots	⅓ c Tomato Sauce ⅓ c Salsa		½ c Tomato Soup
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 			½ c Black Beans		
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c French Fries		½ c Corn	½ c Roasted Potatoes	
<ul style="list-style-type: none"> Other ¾ cup weekly 		½ c Celery		½ c Zucchini	½ c Cauliflower
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 ½ cup weekly 					
Grains: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Bun (2 oz eq)	Mac & Cheese (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (2 oz eq)	WG Bread (2 oz eq)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Bun	Pasta/Roll	Tortilla	Roll	Bread
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – 9 - 12
WEEK 2 - LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Spaghetti Corn (½ c) Green Peas (½ c) WG Roll (1 oz) Mixed Berries (1 c) 1% Milk (1c)	Pepperoni Pizza (Slice) Baked Sweet Potato Fries (1 c) Strawberries (1 c) 1% Milk (1c)	BBQ Chicken Baked Beans (½ c) Green Beans (½ c) Cornbread (2 oz) Apple Slices (1 c) 1% Milk (1 c)	Salisbury Steak w/Gravy Mashed Potatoes (½ c) Collard Greens (½ c) WG Roll (2 oz) Banana 1% Milk (1 c)	Chicken Sandwich Steamed Broccoli & Cauliflower (½ c) French Fries (½ c) Cantaloupe (1 c) 1% Milk (1c)
Meat/meat alternate: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Chicken & Cheese (in recipe) (2 oz eq)	Mozzarella Cheese (1 oz eq) Pepperoni (1 oz eq)	Chicken (2 oz eq)	Beef Patty (2 oz eq)	Chicken Patty (2 oz eq)
Fruit: 5 cups weekly/1 cup daily	1 c Mixed Berries	1 c Strawberries	1 c Apple Slices	1 Banana - Medium	1 c Cantaloupe
Vegetable: 5 cups weekly 1 cup daily	1 c	1 ¼ c	1 c	1 c	1 c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 				½ c Collard Greens	¼ c Broccoli
<ul style="list-style-type: none"> Red/Orange 1 ¼ cup weekly 		¼ c (Pizza Sauce) 1 c Sweet Potato Fries (Baked)			
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 			½ c Baked Beans		
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c Corn ½ c Green Peas			½ c Mashed Potatoes	½ c French Fries
<ul style="list-style-type: none"> Other ¾ cup weekly 			½ c Green Beans		¼ c Cauliflower
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 ½ cup weekly 					
Grains: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Spaghetti Pasta (2 oz eq) WG Roll (1 oz eq)	Pizza Crust (2 oz eq)	WG Cornbread (2 oz)	WG Roll (2 oz)	WG Bun (2 oz)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Pasta/Roll	Pizza crust	Cornbread	Roll	Bun
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – 9 - 12
WEEK 3 - LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Tenders Corn (½ c) Romaine & Spinach Salad w/Tomato (1 c) WG Roll (2 oz) Peaches (1 c) 1% Milk (1c)	Popcorn Chicken Bowl w/Brown Rice Steamed Broccoli (¼ c) WG Roll (2 oz) Pineapples (1 c) 1% Milk (1c)	Chili Dogs Sweet Potatoes Fries (½ c) Cucumber & Tomato Salad (1 c) Grapes (1 c) 1% Milk (1c)	Beef & Bean Taco Bowl Mexican Style Corn (½ c) Shredded Lettuce & Tomato Cup (¼ c) Strawberries (1 c) 1% Milk (1c)	Brunch for Lunch Apple Slices (1 c) 1% Milk (1 c)
Meat/meat alternate: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Chicken Tenders (2 oz eq)	Popcorn Chicken (2 oz eq) Shredded Cheddar Cheese (1 oz eq)	Hot Dog (1 oz eq) Chili (Meat ONLY) (1 oz eq)	Seasoned Beef (1 oz eq) Shredded Cheese (1 oz eq)	Scrambled Eggs (2 oz eq) Turkey Sausage (1 oz eq)
Fruit: 5 cups weekly/1 cup daily	1 c Peaches	1 c Pineapples	1 c Grapes	1 c Strawberries	1 c Apple Slices
Vegetable: 5 cups weekly 1 cup daily	1 ½ c	1 c	1 c	1 ½ c	1 c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 	½ c Romaine Lettuce ¼ c Spinach	½ c Steamed Broccoli			½ c Steamed Spinach
<ul style="list-style-type: none"> Red/Orange 1 ¼ cup weekly 	¼ c Tomatoes		½ c Sweet Potato Fries ½ c Tomatoes	¼ c Mild Salsa	
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 				½ c Black Beans	
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c Corn	½ c Tater Tots (Oven Baked)		½ c Mexican Style Corn	½ c Breakfast Potatoes
<ul style="list-style-type: none"> Other ¾ cup weekly 			½ c Cucumber	¼ c Shredded Lettuce & Tomato Cup	
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 ½ cup weekly 					
Grains: 10-12 ounce equivalent weekly 2 ounce equivalent daily	WG Roll (2 oz eq)	WG Roll (1 oz eq) Brown Rice (1 oz eq)	Hot Dog bun (2 oz eq)	Tortilla Strips (2 oz eq)	Pancakes (2 oz eq)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Roll	Roll/Rice	Bun	Tortilla Strips	Pancakes
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – 9 - 12
WEEK 4 (Repeat of WEEK 1) – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger Steamed Broccoli (½ c) French Fries (½ c) Grapes (1 c) 1% Milk (1c)	Chicken Nuggets Mac & Cheese (½ c) Celery (½ c) Carrots (½ c) WG Roll (1 oz) Pears (1 c) 1% Milk (1c)	Taco Pie Corn (½ c) Black Beans (½ c) Pineapples (1 c) 1% Milk (1c)	Baked Chicken Roasted Potatoes (½ c) Zucchini (½ c) WG Roll (2 oz) Mandarins (1 c) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower (½ c) Tomato Soup (½ c) Peaches (1 c) 1% Milk (1c)
Meat/meat alternate: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Hamburger Patty (2 oz eq) Cheese Slice (1 oz eq)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (2 oz)
Fruit: 5 cups weekly/1 cup daily	1 c Grapes	1 c Pears	1 c Pineapples	1 c Mandarins	1 c Peaches
Vegetable: 5 cups weekly 1 cup daily	1 c	1 c	1 ½ c	1 c	1 c
<ul style="list-style-type: none"> Dark/Green ½ cup weekly 	½ c Broccoli				
<ul style="list-style-type: none"> Red/Orange 1 ¼ cup weekly 		½ c Carrots	⅓ c Tomato Sauce ⅓ c Salsa		½ c Tomato Soup
<ul style="list-style-type: none"> Beans, Peas (Legumes) ½ cup weekly 			½ c Black Beans		
<ul style="list-style-type: none"> Starchy ½ cup weekly 	½ c French Fries		½ c Corn	½ c Roasted Potatoes	
<ul style="list-style-type: none"> Other ¾ cup weekly 		½ c Celery		½ c Zucchini	½ c Cauliflower
<ul style="list-style-type: none"> Additional Vegetable to reach total 1 ½ cup weekly 					
Grains: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Bun (2 oz eq)	Mac & Cheese (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (2 oz eq)	WG Bread (2 oz eq)
<ul style="list-style-type: none"> Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> Whole Grain-Rich 	Bun	Pasta/Roll	Tortilla	Roll	Bread
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – 9 - 12
Day 21 – LUNCH

Component	<u>Monday</u> Turkey Sausage Pizza Tater Tots (½ c) Romaine & Spinach Salad w/Tomato (¾ c) Apple Slices (1 c) 1% Milk (1 c)
Meat/meat alternate: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Mozzarella Cheese (1 oz eq) Turkey Sausage (1 oz eq)
Fruit: 5 cups weekly/1 cup daily	1 c Apple Slices
Vegetable: 5 cups weekly 1 cup daily	1 ½ c
<ul style="list-style-type: none"> • Dark/Green ½ cup weekly 	½ c Romaine & Spinach
<ul style="list-style-type: none"> • Red/Orange 1 ¼ cup weekly 	¼ c (Pizza Sauce) ¼ c Tomatoes
<ul style="list-style-type: none"> • Beans, Peas (Legumes) ½ cup weekly 	
<ul style="list-style-type: none"> • Starchy ½ cup weekly 	½ c Tater Tots
<ul style="list-style-type: none"> • Other ¾ cup weekly 	
<ul style="list-style-type: none"> • Additional Vegetable to reach total 1 ½ cup weekly 	
Grains: 10-12 ounce equivalent weekly 2 ounce equivalent daily	Pizza Crust (2 oz eq)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 	
<ul style="list-style-type: none"> • Whole Grain-Rich 	Pizza Crust
Milk: Two choices required 5 cups weekly 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet - Head Start (PreK)
WEEK 1 – BREAKFAST

Milk: ¾ cup daily	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk
Grains: ½ ounce equivalent daily minimum	WG Mini Blueberry Pancakes (1 oz) Turkey Sausage (1 oz eq)	WG Cereal Bar (1 oz eq)	WG Muffin (1 oz eq)	French Toast Sticks (1 oz eq)	WG Graham Squares (1 oz eq) w/Yogurt
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Pancakes	Cereal Bar	Muffin	French Toast	Graham Squares
Fruit: ½ cups daily	½ c Applesauce	½ c Peaches	½ c Pineapples	½ c Strawberries	1/2 c Pears

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – Head Start (PreK)
WEEK 2 - BREAKFAST

Milk: ¾ cup daily	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk
Grains: ½ ounce equivalent daily minimum	WG Mini Waffles (1 oz eq)	Oatmeal (WG Rich) (1 oz eq)	WG Pancakes (1 oz eq) Sausage Patty (1 oz eq)	WG Cereal (1 oz eq)	WG Cinnamon Rolls (1 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Waffle	Oatmeal	Pancakes	Cereal	Cinnamon Roll
Fruit: ½ cups daily	½ c Pineapples	½ c Mandarins	½ c Applesauce	½ c Pears	½ c Peaches

**Menu Planning Worksheet – Head Start (PreK)
WEEK 3 - BREAKFAST**

Milk: ¾ cup daily	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk
Grains: ½ ounce equivalent daily minimum	WG Biscuit (1 oz eq) Sausage Patty (1 oz eq)	WG Toast (1 oz eq) w/Scrambled Eggs	Yogurt w/WG Granola (1 oz eq)	Oatmeal Squares (1 oz eq)	WG Waffle (1 oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Biscuit	Toast	Granola	Oatmeal Squares	Waffle
Fruit: ½ cups daily	½ c Strawberries	½ c Applesauce	1/2 c Peaches	1/2 c Mandarins	½ c Pineapples

**Menu Planning Worksheet - Head Start (PreK)
WEEK 4 (Repeat of WEEK 1) – BREAKFAST**

Milk: ¾ cup daily	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk
Grains: ½ ounce equivalent daily minimum	WG Mini Blueberry Pancakes (1 oz) Turkey Sausage (1 oz eq)	WG Cereal Bar (1 oz eq)	WG Muffin (1 oz eq)	French Toast Sticks (1 oz eq)	WG Graham Squares (1 oz eq) w/Yogurt
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Pancake	Cereal Bar	Muffin	French Toast	Graham Squares
Fruit: ½ cups daily	½ c Applesauce	½ c Peaches	½ c Pineapples	½ c Strawberries	1/2 c Pears

Menu Planning Worksheet – Head Start (PreK)
Day 21 - BREAKFAST

Milk: ¾ cup daily	1 c 1% Low Fat White Milk
Grains: ½ ounce equivalent daily minimum	Oatmeal w/Cinnamon Apples (1 oz eq)
• Non-Whole Grain-Rich	
• Whole Grain-Rich	Oatmeal
Fruit: ½ cups daily	1/2 c Mandarins

Menu Planning Worksheet – Head Start (PreK)
WEEK 1 – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Mac & Cheese Steamed Broccoli (¼ c) Applesauce (¼ c) 1% Milk (1c)	Chicken Nuggets Steamed Carrots (¼ c) Pears (¼ c) WG Roll (½ oz) 1% Milk (1c)	Cheese Quesadillas Corn (¼ c) Pineapple (¼ c) 1% Milk (1c)	Baked Chicken Green Beans (¼ c) Mandarins (¼ c) WG Roll (½ oz) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower Florets (¼ c) Peaches (¼ c) 1% Milk (1c)
Meat/meat alternate: 1 ½ oz daily 7 ½ oz weekly	Cheese (1 ½ oz eq)	Chicken Nuggets (1 ½ oz eq)	Shredded Cheese (1 ½ oz eq)	Chicken (1 ½ oz eq)	Cheese Slice (1 ½ oz eq)
Fruit: ¼ cup daily	¼ c Applesauce	½ c Pears	¼ c Pineapple	¼ c Mandarins	¼ c Peaches
Vegetable: ¼ cup daily 1 ¼ cup weekly	¼ c Broccoli	¼ c Carrots	¼ c Corn	¼ c Green Beans	¼ c Cauliflower
Grains: ½ oz daily 2 ½ oz weekly	Pasta (½ oz eq)	WG Roll (½ oz eq)	Tortilla (½ oz eq)	WG Roll (½ oz eq)	WG Bread (½ oz eq)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> • Whole Grain-Rich 	Pasta	Roll	Tortilla	Roll	Bread
Milk: ¾ cup daily 3 ¾ cup weekly	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk

Menu Planning Worksheet – Head Start (PreK)
WEEK 2 – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Spaghetti Green Peas (¼ c) Mixed Fruit Cup (¼ c) 1% Milk (1c)	Cheese Pizza (Slice) Baked Sweet Potato Fries (¼ c) Strawberries (¼ c) 1% Milk (1c)	BBQ Chicken Baked Beans (¼ c) Green Beans (¼ c) WG Roll (½ oz) Applesauce (¼ c) 1% Milk (1 c)	Beef Meatballs Mashed Potatoes (¼ c) WG Roll (½ oz) Pears (¼ c) 1% Milk (1 c)	Chicken & Cheese Quesadilla Steamed Broccoli (¼ c) Cantaloupe (½ c) 1% Milk (1c)
Meat/meat alternate: 1 ½ oz daily 7 ½ oz weekly	Chicken (1 ½ oz eq)	Cheese (1 ½ oz eq)	Chicken (1 ½ oz eq)	Beef Meatballs (1 ½ oz eq)	Chicken & Cheese (1 ½ oz eq)
Fruit: ¼ cup daily	¼ c Mixed Fruit Cup	¼ c Strawberries	¼ c Applesauce	¼ c Pears	¼ c Cantaloupe
Vegetable: ¼ cup daily 1 ¼ cup weekly	¼ c Green Peas	¼ c Sweet Potato Fries	¼ c Baked Beans ¼ c Green Beans	¼ c Mashed Potatoes	¼ c Steamed Broccoli
Grains: ½ oz daily 2 ½ oz weekly	Spaghetti (½ oz eq)	Pizza Crust (½ oz eq)	WG Roll (½ oz eq)	WG Roll (½ oz eq)	Tortilla (½ oz eq)
• Non-Whole Grain-Rich					
• Whole Grain-Rich	Spaghetti	Pizza Crust	Roll	Roll	Tortilla
Milk: ¾ cup daily 3 ¾ cup weekly	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk

Menu Planning Worksheet – Head Start (PreK)
WEEK 3 – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Tenders Steamed Carrots (¼ c) WG Roll (1 oz) Peaches (¼ c) 1% Milk (1c)	Beef Pasta Green Peas (¼ c) Pineapples (¼ c) 1% Milk (1c)	Turkey & Cheese Sandwich Green Beans (¼ c) Pears (¼ c) 1% Milk (1c)	Beef Taco Corn Strawberries (1/2 c) 1% Milk (1c)	Brunch for Lunch Applesauce (¼ c) 1% Milk (1 c)
Meat/meat alternate: 1 ½ oz daily 7 ½ oz weekly	Chicken Tenders (1 ½ oz eq)	Ground Beef (1 ½ oz eq)	Turkey & Cheese (1 ½ oz eq)	Beef (1 ½ oz eq)	Scrambled Eggs & Sausage Patty (1 ½ oz eq)
Fruit: ¼ cup daily	¼ c Peaches	¼ c Pineapples	¼ c Pears	¼ c Strawberries	¼ c Applesauce
Vegetable: ¼ cup daily 1 ¼ cup weekly	¼ c Steamed Carrots	¼ c Green Peas	¼ c Green Beans	¼ c Corn	¼ c Baked Potato Wedges
Grains: ½ oz daily 2 ½ oz weekly	WG Roll (½ oz eq)	Pasta (½ oz eq)	WG Bread (½ oz eq)	Tortilla (½ oz eq)	Pancake (½ oz eq)
<ul style="list-style-type: none"> ● Non-Whole Grain-Rich ● Whole Grain-Rich 					
	Roll	Pasta	Sandwich Bread	Tortilla	Pancake
Milk: ¾ cup daily 3 ¾ cup weekly	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk

Menu Planning Worksheet – Head Start (PreK)
WEEK 4 (Repeat of WEEK 1) – LUNCH

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Mac & Cheese Steamed Broccoli (¼ c) Applesauce (¼ c) 1% Milk (1c)	Chicken Nuggets Steamed Carrots (¼ c) Pears (¼ c) WG Roll (½ oz) 1% Milk (1c)	Cheese Quesadillas Corn (¼ c) Pineapple (¼ c) 1% Milk (1c)	Baked Chicken Green Beans (¼ c) Mandarins (¼ c) WG Roll (½ oz) 1% Milk (1c)	Grilled Cheese Steamed Cauliflower Florets (¼ c) Peaches (¼ c) 1% Milk (1c)
Meat/meat alternate: 1 ½ oz daily 7 ½ oz weekly	Cheese (1 ½ oz eq)	Chicken Nuggets (1 ½ oz eq)	Shredded Cheese (1 ½ oz eq)	Chicken (1 ½ oz eq)	Cheese Slice (1 ½ oz eq)
Fruit: ¼ cup daily	¼ c Applesauce	½ c Pears	¼ c Pineapple	¼ c Mandarins	¼ c Peaches
Vegetable: ¼ cup daily 1 ¼ cup weekly	¼ c Broccoli	¼ c Carrots	¼ c Corn	¼ c Green Beans	¼ c Cauliflower
Grains: ½ oz daily 2 ½ oz weekly	Pasta (½ oz eq)	WG Roll (½ oz eq)	Tortilla (½ oz eq)	WG Roll (½ oz eq)	WG Bread (½ oz eq)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 					
<ul style="list-style-type: none"> • Whole Grain-Rich 	Pasta	Roll	Tortilla	Roll	Bread
Milk: ¾ cup daily 3 ¾ cup weekly	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk	1 c 1% Low Fat White Milk

Menu Planning Worksheet – Head Start (PreK)
Day 21 – LUNCH

Component	<u>Monday</u>
	Baked Fish Mashed Sweet Potatoes (¼ c) Mixed Fruit Cup (¼ c) WG Roll (½ oz) 1% Milk (1c)
Meat/meat alternate: 1 ½ oz daily 7 ½ oz weekly	Baked Fish (1 ½ oz eq)
Fruit: ¼ cup daily	¼ c Mixed Fruit Cup
Vegetable: ¼ cup daily 1 ¼ cup weekly	¼ c Mashed Sweet Potatoes
Grains: ½ oz daily 2 ½ oz weekly	WG Roll (½ oz)
<ul style="list-style-type: none"> • Non-Whole Grain-Rich 	
<ul style="list-style-type: none"> • Whole Grain-Rich 	Roll
Milk: ¾ cup daily 3 ¾ cup weekly	1 c 1% Low Fat White Milk

**Meal Pattern for Child & Adult Care Food Program (CACFP)
Breakfast Meal Pattern**

Must Serve All Three Components for a Reimbursable Meal	
Meal Components	Quantity
Fluid Milk ¹	6 fluid ounces
Vegetables, fruits, or portions of both ²	½ cup
Grains ³	½ ounce equivalent

1. Must serve unflavored milk to children 2 through 5 years old. The milk must be fat-free, skim, low-fat, or 1 percent or less.
2. Juice must be pasteurized. Full-strength juice may only be offered to meet the vegetable or fruit requirement at one meal or snack, per day.
3. Must serve at least one whole grain-rich serving, across all eating occasions, per day. Grain-based desserts may not be used to meet the grains requirement. One ounce equivalent of meats/meat alternates credits equal to one ounce equivalent of grains. Through Sept. 30, 2025, breakfast cereals must contain no more than 6 grams of total sugars per dry ounce. By Oct. 1, 2025, breakfast cereals must contain no more than 6 grams of added sugars per dry ounce. Information on crediting grain items and meats/meat alternates may be found in FNS guidance.

**Meal Pattern for Child & Adult Care Food Program (CACFP)
Lunch Meal Pattern**

Must Serve All Five Components for a Reimbursable Meal	
Meal Components	Quantity
Fluid Milk ¹	6 fluid ounces
Meats/Meat Alternative ²	1 ½ ounce equivalents
Vegetables ³	¼ cup
Fruits ³	¼ cup
Grains ⁴	½ ounce equivalent

1. Must serve unflavored milk to children 2 through 5 years old. The milk must be fat-free, skim, low-fat, or 1 percent or less.
2. Alternate protein products must meet the requirements in Appendix A to Part 226. Through Sept. 30, 2025, yogurt must contain no more than 23 grams of total sugars per 6 ounces. By Oct. 1, 2025, yogurt must contain no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce). Information on crediting meats/meat alternates may be found in FNS guidance.
3. Juice must be pasteurized. Full-strength juice may only be offered to meet the vegetable or fruit requirement at one meal or snack, per day. A vegetable may be offered to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
4. Must serve at least one whole grain-rich serving, across all eating occasions, per day. Grain-based desserts may not be used to meet the grains requirement. One ounce equivalent of meats/meat alternates credits equal to one ounce equivalent of grains. Through Sept. 30, 2025, breakfast cereals must contain no more than 6 grams of total sugars per dry ounce. By Oct. 1, 2025, breakfast cereals must contain no more than 6 grams of added sugars per dry ounce. Information on crediting grain items and meats/meat alternates may be found in FNS guidance.

Menu Planning Worksheet - K-12
WEEK 1 – Seamless Summer Option (SSO) Breakfast - Summer Boost Program

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (1 oz eq)	Granola (1 oz eq) and Yogurt Parfait (½ c)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	French Toast Sticks (1 oz eq) Turkey Sausage (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
Vegetable or Fruit: ¾ cup	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches ½ c Grape Juice	½ c Apples slices ½ c Fruit Punch Juice	1 Banana ½ c Apple Juice	1/2 c Pears ½ c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
WEEK 2 - Seamless Summer Option (SSO) Breakfast - Summer Boost Program

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Oatmeal Muffin Squares (2 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)	2 Whole Grain Pancakes (2 oz eq)	Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)
Vegetable or Fruit: ¾ cup	1/2 c Pineapple Chunks 1/2 c Orange Juice	½ c Mandarins 1/2 c Apple Juice	1/2 c Apple Slices 1/2 c Fruit Punch Juice	1 Banana 1/2 c Apple Juice	1 Orange 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
WEEK 3 - Seamless Summer Option (SSO) Breakfast - Summer Boost Program

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)	Whole Grain Waffles (2.0 oz eq)	Whole Grain Cinnamon Rolls Frosted (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	Breakfast Pizza (1 oz M/MA, 1 oz eq WG)
Vegetable or Fruit: ¾ cup	1/2 c Pineapple Chunks 1/2 c Orange Juice	1/2 c Cantaloupe Balls 1/2 c Apple Juice	1 c Apple Slices 1/2 c Orange Juice	1 Banana 1/2 c Orange Juice	1/2 c Mandarins 1/2 c Apple Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K-12
WEEK 4 (repeat of week 1) - Seamless Summer Option (SSO) Breakfast - Summer Boost Program

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Blueberry Pancake on a Stick (1 oz eq) Turkey Sausage (1 oz eq)	Granola (1 oz eq) and Yogurt Parfait (½ c)	Whole Wheat Buttermilk Biscuit (1 oz eq) Sausage Patty (1 oz eq)	French Toast Sticks (1 oz eq) Turkey Sausage (1 oz eq)	Whole Wheat Buttermilk Biscuit (1 oz eq) Chicken Patty (1 oz eq)
Vegetable or Fruit: ¾ cup	½ c Mixed Berries cup ½ c Apple Juice	½ c Peaches ½ c Fruit Punch Juice	½ c Pears ½ c Orange Juice	½ c Sliced Oranges ½ c Apple Juice	1/2 c Apple slices ½ c Orange Juice

Menu Planning Worksheet – K-12
Day 21 - Seamless Summer Option (SSO) Breakfast - Summer Boost Program

Milk: 5 cups weekly 1 cup daily Two choices required	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Grains	Oatmeal Muffin Squares (2 oz eq)
Vegetable or Fruit: $\frac{3}{4}$ cup	1/2 c Pineapple Chunks 1/2 c Orange Juice

No more than one-half of the weekly offering for the fruit component or the vegetable component may be in the form of full-strength juice.

Menu Planning Worksheet – K - 12
WEEK 1 – Seamless Summer Option (SSO) Lunch - Summer Boost Program

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger French Fries (½ c) Grapes (½ c) 1% Milk (1 c)	Chicken Nuggets Mac & Cheese (½ c) Carrots (½ c) WG Roll (1 oz) Pears (½ c) 1% Milk (1 c)	Taco Pie Corn (½ c) Pineapples (½ c) 1% Milk (1 c)	Baked Chicken Roasted Potatoes (½ c) Green Beans (½ c) WG Roll (2 oz) Mandarins (½ c) 1% Milk (1 c)	Grilled Cheese Steamed Broccoli (½ c) Peaches (½ c) 1% Milk (1 c)
Meat/meat alternate: 2 ounce equivalent daily	Hamburger Patty (2 oz eq) Cheese Slice (1 oz eq)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (2 oz)
Fruit & Vegetables: ¾ c daily	½ c Grapes ½ c French Fries 100% Juice Choice	½ c Pears ½ c Carrots 100% Juice Choice	½ c Pineapples ½ c Corn 100% Juice Choice	½ c Mandarins ½ c Potatoes ½ c Green Beans 100% Juice Choice	½ c Peaches ½ c Broccoli 100% Juice Choice
Grains:	Bun (2 oz eq)	Mac & Cheese (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (2 oz eq)	WG Bread (2 oz eq)
Milk: Two choices required 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K - 12

WEEK 2 - Seamless Summer Option (SSO) Lunch - Summer Boost Program

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Chicken Spaghetti Green Peas (½ c) WG Roll (1 oz) Mixed Fruit Cup (½ c) 1% Milk (1 c)	Pepperoni Pizza (Slice) Baked Sweet Potato Fries (½ c) Strawberries (½ c) 1% Milk (1 c)	BBQ Chicken Baked Beans (½ c) Green Beans (½ c) Cornbread (2 oz) Apple Slices (½ c) 1% Milk (1 c)	Salisbury Steak w/Gravy Mashed Potatoes (½ c) WG Roll (2 oz) Banana 1% Milk (1 c)	Chicken Sandwich French Fries (½ c) Cantaloupe (½ c) 1% Milk (1c)
Meat/meat alternate: 2 ounce equivalent daily	Chicken & Cheese (in recipe) (2 oz eq)	Mozzarella Cheese (1 oz eq) Pepperoni (1 oz eq)	Chicken (2 oz eq)	Beef Patty (2 oz eq)	Chicken Patty (2 oz eq)
Fruit & Vegetables: ¾ c daily	½ c Mixed Fruit Cup ½ c Green Peas 100% Juice Choice	½ c Strawberries ½ c Baked Sweet Potato Fries 100% Juice Choice	½ c Apple Slices ½ c Baked Beans ½ c Green Beans 100% Juice Choice	1 Banana - Medium ½ c Mashed Potatoes 100% Juice Choice	½ c Cantaloupe ½ c French Fries 100% Juice Choice
Grains:	Spaghetti Pasta (2 oz eq) WG Roll (1 oz eq)	Pizza Crust (2 oz eq)	WG Cornbread (2 oz)	WG Roll (2 oz)	WG Bun (2 oz)
Milk: Two choices required 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K - 12

WEEK 3 - Seamless Summer Option (SSO) Lunch - Summer Boost Program

Component	Monday	Tuesday	Wednesday	Thursday	Friday
	Chicken Tenders Corn (½ c) WG Roll (2 oz) Peaches (½ c) 1% Milk (1 c)	Popcorn Chicken Bowl w/ Brown Rice Steamed Broccoli (½ c) WG Roll (1 oz) Pineapples (½ c) 1% Milk (1 c)	Chili Dogs Baked Sweet Potatoes Fries (½ c) Grapes (½ c) 1% Milk (1 c)	Beef & Bean Taco Bowl Corn (½ c) Shredded Lettuce & Tomato Cup (¼ c) Strawberries (½ c) 1% Milk (1 c)	Pepperoni & Cheese Calzone Curly Fries (½ c) Apple Slices (½ c) 1% Milk
Meat/meat alternate: 2 ounce equivalent daily	Chicken Tenders (2 oz eq)	Popcorn Chicken (2 oz eq) Shredded Cheddar Cheese (1 oz eq)	Hot Dog (1 oz eq) Chili (Meat ONLY) (1 oz eq)	Seasoned Beef (1 oz eq) Shredded Cheese (1 oz eq)	Pepperoni (1 oz eq) Cheese (1 oz eq)
Fruit & Vegetables: ¾ c daily	½ c Corn ½ c Peaches 100% Juice Choice	½ c Broccoli ½ c Pineapples 100% Juice Choice	½ c Baked Sweet Potato Fries ½ c Grapes 100% Juice Choice	½ c Corn ½ c Strawberries ¼ Shredded Lettuce & Tomato Cup ½ c Black Beans 100% Juice Choice	½ c Apple Slices ½ c Curly Fries 100% Juice Choice
Grains:	WG Roll (2 oz eq)	WG Roll (1 oz eq) Brown Rice (1 oz eq)	Hot Dog Bun (2 oz eq)	Tortilla Strips (2 oz eq)	Calzone Crust (2 oz eq)
Milk: Two choices required 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K - 12

WEEK 4 (Repeat of Week 1) – Seamless Summer Option (SSO) Lunch - Summer Boost Program

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
	Cheeseburger French Fries (½ c) Grapes (½ c) 1% Milk (1 c)	Chicken Nuggets Mac & Cheese (½ c) Carrots (½ c) WG Roll (1 oz) Pears (½ c) 1% Milk (1 c)	Taco Pie Corn (½ c) Pineapples (½ c) 1% Milk (1 c)	Baked Chicken Roasted Potatoes (½ c) Green Beans (½ c) WG Roll (2 oz) Mandarins (½ c) 1% Milk (1 c)	Grilled Cheese Steamed Broccoli (½ c) Peaches (½ c) 1% Milk (1 c)
Meat/meat alternate: 2 ounce equivalent daily	Hamburger Patty (2 oz eq) Cheese Slice (1 oz eq)	Chicken Nuggets (2 oz)	Beef (2 oz) Shredded Cheese (1 oz)	Chicken (2 oz eq)	Cheese Slice (2 oz)
Fruit & Vegetables: ¾ c daily	½ c Grapes ½ c French Fries 100% Juice Choice	½ c Pears ½ c Carrots 100% Juice Choice	½ c Pineapples ½ c Corn 100% Juice Choice	½ c Mandarins ½ c Potatoes ½ c Green Beans 100% Juice Choice	½ c Peaches ½ c Broccoli 100% Juice Choice
Grains:	Bun (2 oz eq)	Mac & Cheese (1 oz eq) WG Roll (1 oz eq)	Tortilla (2 oz eq)	WG Roll (2 oz eq)	WG Bread (2 oz eq)
Milk: Two choices required 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Menu Planning Worksheet – K - 12
Day 21 – Seamless Summer Option (SSO) Lunch - Summer Boost Program

Component	<u>Monday</u>
	Turkey Sausage Pizza Tater Tots (½ c) Romaine & Spinach Salad w/Tomato (½ c) Apple Slices (½ c) 1% Milk (1 c)
Meat/meat alternate: 2 ounce equivalent daily	Mozzarella Cheese (1 oz eq) Turkey Sausage (1 oz eq)
Fruit & Vegetables: ¾ c daily	½ c Apple Slices ½ c Tater Tots ½ c Romaine & Spinach Salad w/Tomato 100% Juice Choice
Grains:	Pizza Crust (2 oz eq)
Milk: Two choices required 1 cup daily	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk

Meal Pattern for Afterschool Snacks

Select two of the four components for a reimbursable meal			
Meal Components ¹		Children Ages 3 - 5	Children Ages 6 - 12 ¹
Milk	Fluid Milk	4 fl oz (1/2 cup)	8 fl oz (1/2 cup)
Vegetables or Fruit ^{2,9}	Juice ^{2,9} , fruit, and/or vegetable	½ cup	¾ cup
Grains (select one)	Bread	½ slice	1 slice
	Cornbread/biscuit/roll/muffin	½ serving	½ serving
	Cold dry cereal ⁴	1/3 cup or ½ oz	¾ cup or 1 oz
	Cooked cereal grains	¼ cup	½ cup
	Pasta/noodles	¼ cup	½ cup
Meats/Meat Alternatives ^{5,6,7} (select one)	Meat/poultry/fish ⁵	½ oz	1 oz
	Alternate protein products ⁶	½ oz	1 oz
	Cheese	½ oz	1 oz
	Egg (large)	½ large egg	½ large egg
	Cooked dry beans/peas	1/8 cup	¼ cup
	Peanut/other nut/seed butters	1 Tbsp	2 Tbsp
	Nuts and/or seeds ⁷	½ oz ⁷	1 oz
	Yogurt ⁸	2 oz (1/4 cup)	4 oz (1/2 cup)

1. Children age 12 and older may be served larger portions based on their greater food needs. They may not be served less than the minimum quantities listed in this column.
2. Full-strength vegetable or fruit juice may count towards the entire vegetables or fruit component.
3. Grains/Breads must be whole grain or enriched or made from whole grain or enriched flour or meal that may include bran and/or germ. Cereal must be whole grain, enriched, or fortified.
4. Either volume (cup) or weight (oz), whichever is less.
5. A serving consists of the edible portion of cooked lean meat or poultry or fish.
6. Alternate protein products must meet requirements in Appendix A of 7 CFR Part 210.
7. Nuts and seeds are generally not recommended to be served to children ages 1-3 since they present a choking hazard. If served, nuts and seeds should be finely minced.
8. Yogurt may be plain or flavored, unsweetened or sweetened – commercially prepared.
9. Juice may not be served as a snack when milk is served as the only other component.

Menu Planning Worksheet – K - 12
WEEK 1 & WEEK 3– Afterschool Snack

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Milk: Minimum: 1 cup	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Fruits/Vegetables: Minimum: ¾ cup	¾ c Apple Slices	1 Banana - Medium	¾ c Grapes	¾ c Carrots	100% Juice Choice 6 fl oz
Meat/Meat Alternatives: Minimum: 1 oz eq	2 Tbsp Peanut Butter or Sunflower Butter			Yogurt (½ c)	
Grains: Minimum: 1 oz eq	WG Crackers (1 oz eq)	Muffin (1 oz eq)	Granola Bar (1 oz eq)	Graham Crackers (1 oz eq)	Mini Pretzel Twists (1 oz eq)
Other Foods & Condiments:					

Menu Planning Worksheet – K - 12
WEEK 2 & WEEK 4– Afterschool Snack

Component	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Milk: Minimum: 1 cup	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk	1 c 1% Low Fat White Milk or 1 c Fat Free Chocolate Milk
Fruits/Vegetables: Minimum: ¾ cup	¾ c Cantaloupe	100% Juice Choice 6 fl oz	¾ c Apple Slices	¾ c Peaches	¾ c Mandarins
Meat/Meat Alternatives: Minimum: 1 oz eq	Natural Cheese (1 oz eq)		2 Tbsp Peanut Butter or Sunflower Butter	Low-fat Cottage Cheese (1 oz eq)	
Grains: Minimum: 1 oz eq	WG Crackers (1 oz eq)	Goldfish Crackers (1 oz eq)	Mini Pretzel Twists (1 oz eq)	Graham Crackers (1 oz eq)	Granola Bar (1 oz eq)
Other Foods & Condiments:					

Meal Choices and Additional Daily Offerings

Site Name	Reimbursable Meal "Entrée" Choices*	Additional Fruit Choices	Additional Vegetable Choices	Salad Bar Offered	Additional Daily Offerings
FPA Westwood Elementary	1	1	1	N/A	N/A
FPA Whitehaven Elementary	1	1	1	N/A	N/A
FPA Flagship Middle	1	1	1	1	N/A
FPA Whitehaven Middle	1	1	1	1	N/A
FPA Flagship High	2	1	1	1	1

*The minimum number of Reimbursable Meal "Entrée" Choices is one per the 21-day cycle menu. This column does not denote the number of additional "entrée" choices. For example, two means the one entrée per the 21-day cycle menu **and** one additional "varied" entrée that may be served as part of the reimbursable meal, for a total of two reimbursable meal entrées from which students may choose. In addition, the varied Reimbursable Meal "Entrée" Choices are generally not the same as the Additional Daily Offerings.



School Breakfast Program Meal Pattern

	Grades K-5	Grades 6-8	Grades 9-12
Meal Components	Amount of Food¹ per Week		
	(minimum per day)		
Fruits (cups) ²	5 (1)	5 (1)	5 (1)
Vegetables (cups) ²	0	0	0
Dark Green Subgroup	0	0	0
Red/Orange Subgroup	0	0	0
Beans, Peas, and Lentils Subgroup	0	0	0
Starchy Subgroup	0	0	0
Other Vegetables Subgroup	0	0	0
Grains or Meats/Meat Alternates (oz. eq) ³	7-10 (1)	8-10 (1)	9-10 (1)
Fluid Milk (cups) ⁴	5 (1)	5 (1)	5 (1)
Dietary Specifications: Daily Amount Based on the Average for a 5-Day Week⁵			
Minimum-Maximum Calories (kcal)	350-500	400-550	450-600
Saturated Fat (% of total calories)	<10	<10	<10
Added Sugars (% of total calories)	<10	<10	<10
Sodium Limit: In place through June 30, 2027	≤540 mg	≤600 mg	≤640 mg
Sodium Limit: Must be implemented by July 1, 2027	≤485 mg	≤535 mg	≤570 mg

¹ Food items included in each group and subgroup and amount equivalents.

² Minimum creditable serving is 1/8 cup. Schools must offer 1 cup of fruit daily and 5 cups of fruit weekly. Schools may substitute vegetables for fruit at breakfast as described in paragraphs (c)(2)(i) and (ii) of this section.

³ Minimum creditable serving is 0.25 oz. eq. School may offer grains, meats/meat alternates, or a combination of both to meet the daily and weekly ounce equivalents for this combined component. At least 80 percent of grains offered weekly at breakfast must be whole grain-rich as defined in § 210.2 of this chapter, and the remaining grain items offered must be enriched.

⁴ Minimum creditable serving is 8 fluid ounces. All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less) and must meet the requirements in paragraph (d) of this section.

⁵ By July 1, 2027, schools must meet the dietary specification for added sugars. Schools must meet the sodium limits by the dates specified in this chart. Discretionary sources of calories may be added to the meal pattern if within the dietary specifications.



National School Lunch Program Meal Pattern

	Grades K-5	Grades 6-8	Grades 9-12
Meal Components	Amount of Food¹ per Week		
	(minimum per day)		
Fruits (cups) ²	2 ½ (½)	2 ½ (½)	5 (1)
Vegetables (cups) ²	3 ¾ (¾)	3 ¾ (¾)	5 (1)
Dark Green Subgroup ³	½	½	½
Red/Orange Subgroup ³	¾	¾	1 ¼
Beans, Peas, and Lentils Subgroup ³	½	½	½
Starchy Subgroup ³	½	½	½
Other Vegetables Subgroup ^{3,4}	½	½	¾
Additional Vegetables from Any Subgroup to Reach Total	1	1	1 ½
Grains (oz. eq.) ⁵	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz. eq.) ⁶	8-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (cups) ⁷	5 (1)	5 (1)	5 (1)
Dietary Specifications: Daily Amount Based on the Average for a 5-Day Week⁸			
Minimum-Maximum Calories (kcal)	550-650	600-700	750-850
Saturated Fat (% of total calories)	<10	<10	<10
Added Sugars (% of total calories)	<10	<10	<10
Sodium Limit: In place through June 30, 2027	≤1,110 mg	≤1,225 mg	≤1,280 mg
Sodium Limit: Must be implemented by July 1, 2027	≤935 mg	≤1,035 mg	≤1,080 mg

¹ Food items included in each group and subgroup and amount equivalents.
² Minimum creditable serving is 1/8 cup. One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength.
³ Larger amounts of these vegetables may be served.
⁴ This subgroup consists of "Other vegetables" as defined in paragraph (c)(2)(ii)(E) of this section. For the purposes of the NSLP, the "Other vegetables" requirement may be met with any

additional amounts from the dark green, red/orange, and bean, peas, and lentils vegetable subgroups as defined in paragraph (c)(2)(ii) of this section.

⁵ Minimum creditable serving is 0.25 oz. eq. At least 80 percent of grains offered weekly (by ounce equivalents) must be whole grain-rich as defined in § 210.2 of this chapter, and the remaining grains items offered must be enriched.

⁶ Minimum creditable serving is 0.25 oz. eq.

⁷ Minimum creditable serving is 8 fluid ounces. All fluid milk must be fat-free (skim) or low-fat (1 percent fat or less) and must meet the requirements in paragraph (d) of this section.

⁸ By July 1, 2027, schools must meet the dietary specification for added sugars. Schools must meet the sodium limits by the dates specified in this chart. Discretionary sources of calories may be added to the meal pattern if within the dietary specifications.



School Meal Programs Sodium Requirements

School meals offered to each age/grade group must meet, on average over the school week, the sodium limits specified in the following tables within the established deadlines:

School Breakfast Program: Sodium Limits

Age/Grade Group	Sodium Limit: In place through June 30, 2027	Sodium Limit: Must be implemented by July 1, 2027
Grades K-5	≤540 mg	≤485 mg
Grades 6-8	≤600 mg	≤535 mg
Grades 9-12	≤640 mg	≤570 mg

National School Lunch Program: Sodium Limits

Age/Grade Group	Sodium Limit: In place through June 30, 2027	Sodium Limit: Must be implemented by July 1, 2027
Grades K-5	≤1,110 mg	≤935 mg
Grades 6-8	≤1,225 mg	≤1,035 mg
Grades 9-12	≤1,280 mg	≤1,080 mg

Implementation Timeline for Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs

New Requirements	Implementation (School Year) for NSLP (L) and SBP (B)						
	2012-13	2013-14	2014-15	2015-16	2016-17	2017-18	2022-23
Fruits Component							
• Offer fruit daily.	L						
• Fruit quantity increase to 5 cups/week (minimum 1 cup/day).			B				
Vegetables Component							
• Offer vegetables subgroups weekly	L						
Grains Component							
• Half of the grains must be whole grain-rich	L	B					
• All grains must be whole-grain rich			L, B				
• Offer weekly grains ranges.	L	B					
Meats/Meat Alternates Component							
• Offer weekly meats/meat alternates ranges (daily min.).	L						
Milk Component							
• Offer only fat-free (unflavored or flavored) and low-fat (unflavored) milk.	L, B						
Dietary Specifications (to be met on average over a week)							
• Calorie ranges	L	B					
• Saturated fat limit (no change)	L, B						
• Sodium Targets: Target 1, Target 2, Final Target			L, B			L, B	L, B
• Zero grams of trans fat per portion	L	B					

Exhibit C-2 (Cont'd.)

Menu Planning							
<ul style="list-style-type: none"> A single Food-Based Menu Plan approach 	L	B					
Age/Grade Groups							
<ul style="list-style-type: none"> Establish age/grade groups: K-5, 6-8, 9-12. 	L	B					
Offer vs. Serve							
<ul style="list-style-type: none"> Reimbursable meals must contain a fruit or vegetable. (1/2 cup minimum) 	L		B				
Monitoring							
<ul style="list-style-type: none"> Three-year admin. review cycle 		L, B					
<ul style="list-style-type: none"> Conduct weighted nutrient analysis on one week of menus 	L	B					

Vegetable Subgroups

Listed below are samples of commonly eaten vegetables found in each of the required vegetable subgroups. The list is not all-inclusive.

<p>Dark Green Vegetables</p> <ul style="list-style-type: none"> ● Bok choy ● Broccoli ● Collard greens ● Dark green leafy lettuce ● Kale ● Mesclun ● Mustard greens ● Romaine lettuce ● Spinach ● Turnip greens ● Watercress 	<p>Beans and Peas*</p> <ul style="list-style-type: none"> ● Black beans ● Black-eyed peas (mature, dry) ● Garbanzo beans (chickpeas) ● Kidney beans ● Lentils ● Navy beans ● Pinto beans ● Soy beans ● Split peas ● White beans
<p>Starchy Vegetables</p> <ul style="list-style-type: none"> ● Cassava ● Corn ● Fresh cowpeas, field peas, or black-eyed peas (not dry) ● Green bananas ● Green peas ● Green lima beans ● Plantains ● Potatoes ● Taro ● water chestnuts 	<p>Other Vegetables</p> <ul style="list-style-type: none"> ● Artichokes ● Asparagus ● Avocado ● Bean sprouts ● Beets ● Brussels sprouts ● Cabbage ● Cauliflower ● Celery ● Cucumbers ● Eggplant ● green beans
<p>Red & Orange Vegetables</p> <ul style="list-style-type: none"> ● Acorn squash ● Butternut squash ● Carrots ● Hubbard squash ● Pumpkin ● Red peppers ● Sweet potatoes ● Tomatoes ● Tomato juice 	<p>Other Vegetables (continued)</p> <ul style="list-style-type: none"> ● Green peppers ● Iceberg (head) lettuce ● Mushrooms ● Okra ● Onions ● Parsnips ● Turnips ● Wax beans ● Zucchini

*For more information on the beans and peas subgroup, refer to <http://www.choosemyplate.gov/food-groups/vegetables-beans-peas.html>.

School Lunch and Breakfast Whole Grain-rich Ounce Equivalency (Oz. Eq.) Requirements for School Meal Programs^{1,2}

Group A	Oz. Eq. for Group A
<ul style="list-style-type: none"> • Bread type coating • Bread sticks (hard) • Chow Mein noodles • Savory crackers (saltines and snack crackers) • Croutons • Pretzels (hard) • Stuffing (dry) Note: weights apply to bread in stuffing. 	<p>1 oz. eq. = 22 gm. or 0.8 oz. 3/4 oz. eq. = 17 gm. or 0.6 oz. 1/2 oz. eq. = 11 gm. or 0.4 oz. 1/4 oz. eq. = 6 gm. or 0.2 oz.</p>
Group B	Oz. Eq. for Group B
<ul style="list-style-type: none"> • Bagels • Batter type coating • Biscuits • Breads (sliced whole wheat, French, Italian) • Buns (hamburger and hot dog) • Sweet crackers⁴ (graham crackers—all shapes, animal crackers) • Egg roll skins • English muffins • Pita bread (whole wheat or whole grain-rich) • Pizza crust • Pretzels (soft) • Rolls (whole wheat or whole grain-rich) • Tortillas (whole wheat or whole corn) • Tortilla chips (whole wheat or whole corn) • Taco shells (whole wheat or whole corn) 	<p>1 oz. eq. = 28 gm. or 1.0 oz. 3/4 oz. eq. = 21 gm. or 0.75 oz. 1/2 oz. eq. = 14 gm. or 0.5 oz. 1/4 oz. eq. = 7 gm. or 0.25 oz.</p>
Group C	Oz. Eq. for Group C
<ul style="list-style-type: none"> • Cookies³ (plain—includes vanilla wafers) • Cornbread • Corn muffins • Croissants • Pancakes • Pie crust (dessert pies³, cobbler³, fruit turnovers⁴, and meat/meat alternate pies) • Waffles 	<p>1 oz. eq. = 34 gm. or 1.2 oz. 3/4 oz. eq. = 26 gm. or 0.9 oz. 1/2 oz. eq. = 17 gm. or 0.6 oz. 1/4 oz. eq. = 9 gm. or 0.3 oz.</p>

Exhibit C-4 (Cont'd.)

Group D	Oz. Eq. for Group D
<ul style="list-style-type: none"> ● Doughnuts⁴ (cake and yeast raised, unfrosted) ● Cereal bars, breakfast bars, granola bars⁴ (plain) ● Muffins (all, except corn) ● Sweet roll⁴ (unfrosted) ● Toaster pastry⁴ (unfrosted) 	<p>1 oz. eq. = 55 gm. or 2.0 oz. 3/4 oz. eq. = 42 gm. or 1.5 oz. 1/2 oz. eq. = 28 gm. or 1.0 oz. 1/4 oz. eq. = 14 gm. or 0.5 oz.</p>
Group E	Oz. Eq. for Group E
<ul style="list-style-type: none"> ● Cereal bars, breakfast bars, granola bars⁴ (with nuts, dried fruit, and/or chocolate pieces) ● Cookies³ (with nuts, raisins, chocolate pieces, and/or fruit purées) ● Doughnuts⁴ (cake and yeast raised, frosted or glazed) ● French toast ● Sweet rolls⁴ (frosted) ● Toaster pastry⁴ (frosted) 	<p>1 oz. eq. = 69 gm. or 2.4 oz. 3/4 oz. eq. = 52 gm. or 1.8 oz. 1/2 oz. eq. = 35 gm. or 1.2 oz. 1/4 oz. eq. = 18 gm. or 0.6 oz.</p>
Group F	Oz. Eq. for Group F
<ul style="list-style-type: none"> ● Cake³ (plain, unfrosted) ● Coffee cake⁴ 	<p>1 oz. eq. = 82 gm. or 2.9 oz. 3/4 oz. eq. = 62 gm. or 2.2 oz. 1/2 oz. eq. = 41 gm. or 1.5 oz. 1/4 oz. eq. = 21 gm. or 0.7 oz.</p>
Group G	Oz. Eq. for Group G
<ul style="list-style-type: none"> ● Brownies³ (plain) ● Cake³ (all varieties, frosted) 	<p>1 oz. eq. = 125 gm. or 4.4 oz. 3/4 oz. eq. = 94 gm. or 3.3 oz. 1/2 oz. eq. = 63 gm. or 2.2 oz. 1/4 oz. eq. = 32 gm. or 1.1 oz.</p>
Group H	Oz. Eq. for Group H
<ul style="list-style-type: none"> ● Cereal grains (barley, quinoa, etc.) ● Breakfast cereals (cooked)^{5,6} ● Bulgur or cracked wheat ● Macaroni (all shapes) ● Noodles (all varieties) ● Pasta (all shapes) ● Ravioli (noodle only) ● Rice (enriched white or brown) 	<p>1 oz. eq. = 1/2 cup cooked or 1 oz. (28 g) dry</p>

Exhibit C-4 (Cont'd.)

Group I	Oz. Eq. for Group I
<ul style="list-style-type: none"> <li data-bbox="115 472 683 506">• Ready-to-eat breakfast cereal (cold, dry)^{5,6} 	<p data-bbox="1170 384 1516 449">1 oz. eq. = 1 cup or 1 oz. for flakes and rounds</p> <p data-bbox="1170 457 1516 522">1 oz. eq. = 1.25 cups or 1 oz. for puffed cereal</p> <p data-bbox="1159 531 1528 596">1 oz. eq. = 1/4 cup or 1 oz. for granola</p>

¹ The following food quantities from Groups A–G must contain at least 16 grams of whole grain or can be made with 8 grams of whole grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

² Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

³ Allowed only as dessert at lunch as specified in §210.10.

⁴ Allowed for desserts at lunch as specified in §210.10, and for breakfasts served under the SBP.

⁵ Refer to program regulations for the appropriate serving size for supplements served to children aged 1–5 in the NSLP and meals served to children ages 1–5 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.

⁶ Cereals must be whole grain, or whole grain and enriched or fortified cereal.

“Buy American” Certification

We require that suppliers comply with the “Buy American” provision in all program meals and:

- 1) certify that the products they are offering are domestic; **or**
- 2) request permission to provide an alternative item when domestic is not available or is priced substantially higher than the non-domestic item.

Requests for alternatives or exceptions should be made as a last resort. However, if you do not have a domestic item to provide for any line item specification on this bid, we will entertain a request for exception at the time of bid. Requests for exceptions during the bid period must be made in writing using this same form. All requests must be submitted at least () days prior to the scheduled delivery date.

Item as specified (include food service management company number)	Reason for exception (check one: “Limited or lack of availability” or “Price”)		Alternative substitute item (include food service management company number)	Price of specified item	Price of alternative item
	Limited or lack of availability	Price			

In all cases, the school food authority is the determining official that makes the decision to accept non-domestic items. Unless a specific exception has been granted, non-domestic items may not be shipped.

I/We _____ certify that all food items on this bid have at least ___ percent U.S. content and were processed in the U.S., except for those listed above.

Food Service Management Company Certification:

■ _____

■ _____

Authorized signature

Date

ASSURANCE STATEMENT

Proposer Name _____

By indication of the authorized signature below, the Proposer does hereby make certification and assurance of the Proposer's compliance with:

- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
- ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
- iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
- iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
- v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
- vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
- vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
- viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
- ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
- x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

Proposer Signature and Date

CERTIFICATION REGARDING LOBBYING

Applicants must review the requirements for certification regarding lobbying included in the regulations cited below before completing this form. Applicants must sign this form to comply with the certification requirements under 34 CFR Part 82, "New Restrictions on Lobbying". This certification is a material representation of fact upon which the Department of Education relies when it makes a grant or enters into a cooperative agreement.

As required by Section 1352, Title 31 of the U.S. Code, and implemented at 34 CFR Part 82, for persons entering into a Federal contract, grant or cooperative agreement over \$100,000, as defined at 34 CFR Part 82, Sections 82.105 and 82.110, the applicant certifies that:

(a) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the making of any Federal grant, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal grant or cooperative agreement;

(b) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form - LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions;

(c) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subgrants and contracts under grants and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

As the duly authorized representative of the applicant, I hereby certify that the applicant will comply with the above certification.

NAME OF APPLICANT	PR/AWARD NUMBER AND / OR PROJECT NAME
PRINTED NAME AND TITLE OF AUTHORIZED REPRESENTATIVE	
SIGNATURE	DATE

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

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

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee", then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001".
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.

(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503

AD-1048

OMB No. 0505-0027
Expiration Date: 09/30/2025



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

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes 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. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

A. 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;

B. 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(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
SIGNATURE	DATE

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8338. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side 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 Transaction," without modification, in all lower tier covered transaction 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 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.

Disclosure of Lobbying Activities

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
(See reverse for public burden disclosure)

<p>1. Type of Federal Action: <input type="checkbox"/> a. contract <input type="checkbox"/> b. grant <input type="checkbox"/> c. cooperative agreement <input type="checkbox"/> d. loan <input type="checkbox"/> e. loan guarantee <input type="checkbox"/> f. loan insurance</p>	<p>2. Status of Federal Action: <input type="checkbox"/> a. bid/offer/application <input type="checkbox"/> b. initial award <input type="checkbox"/> c. post-award</p>	<p>3. Report Type: <input type="checkbox"/> a. initial filing <input type="checkbox"/> b. material change For material change only: Year <input type="text"/> quarter <input type="text"/> Date of last report <input type="text"/></p>
<p>4. Name and Address of Reporting Entity: <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier <input type="text"/>, if Known: Congressional District, if known: <input type="text"/></p>	<p>5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime: Congressional District, if known: <input type="text"/></p>	
<p>6. Federal Department/Agency: </p>	<p>7. Federal Program Name/Description: CFDA Number, if applicable: <input type="text"/></p>	
<p>8. Federal Action Number, if known: </p>	<p>9. Award Amount, if known: \$ <input type="text"/></p>	
<p>10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI): </p>	<p>b. Individuals Performing Services (including address if different from No. 10a) (last name, first name, MI): </p>	
<p>11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</p>	<p>Signature: <input type="text"/> Print Name: <input type="text"/> Title: <input type="text"/> Telephone No.: <input type="text"/> Date: <input type="text"/></p>	
<p>Federal Use Only</p>	<p>Authorized for Local Reproduction Standard Form - LLL (Rev. 7-97)</p>	



**Freedom Preparatory Academy
Non-Collusion Attestation**

Respondent Information:

Company/Organization: _____

Address: _____

Project Name: _____

Date: _____

Attestation:

I hereby attest and certify that:

1. The proposal submitted in response to the referenced RFP is genuine and is not made in the interest of or on behalf of any undisclosed person, firm, or corporation.
2. I have not directly or indirectly colluded, conspired, connived, or agreed with any other respondent or potential respondent to submit a non-competitive or sham proposal, or to refrain from responding.
3. I have not in any manner, directly or indirectly, sought agreement, communication, or conference with any person to:
 - a. Fix or control proposal pricing.
 - b. Influence any cost element (including overhead, profit, or expenses);
 - c. Allocate markets or customers; or
 - d. Secure any unfair advantage regarding this RFP/RFQ.
4. All statements, pricing, and representations made in this proposal are true, complete, and accurate to the best of my knowledge.
5. I understand that any violation of this attestation may result in disqualification from the procurement process, rejection of the proposal, or termination of any resulting contract.

Certification:

I certify that I am authorized to make this attestation on behalf of the organization listed above.

Printed Name: _____

Title: _____

Signature: _____

Date: _____

**“Major” Equipment Items
Owned & Provided by SFA**

	Reach-In Cooler	Walk-In Cooler	Reach-In Freezer	Walk-In Freezer	Commercial Oven(s)	Steamers/Kettles	Ranges/Stoves	Fryers	Exhaust Hood/Ventilation	Milk Cooler(s)	Hot Holding Cabinets	Ice Machines
FPA Westwood Elementary	X	X	X	X	X		X		X	X	X	
FPA Whitehaven Elementary	X		X		X		X		X	X	X	
FPA Flagship Middle	X		X		X		X		X	X	X	
FPA Flagship High	X	X	X	X	X					X	X	

