integrated FOOD SERVICE

Part I A – Technical Proposal

RFP Title: USDA Foods Processing

RFP: 3237

Vendor Name: Integrated Food Service

Address: 310 W. Alondra Blvd.
Gardena, CA 90248-2423

Opening Date: April 22, 2016

Opening Time: 2:00 PM

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AVERY READY INDEX 600035

VENDOR INFORMATION SHEET FOR RFP 3237

Vendor Must:

A) Provide all requested information in the space provided next to each numbered question. The information provided in Sections V1 through V6 will be used for development of the contract;

B) Type or print responses; and

C) Include this Vendor Information Sheet in Tab III of the Technical Proposal.

V1	Company Name	Integrated Food Service

V2	Street Address	310 W. Alondra Blvd.

V3	City, State, ZIP	Gardena, CA 90248

V4	Telephone Number		
	Area Code: 310	Number: 523-3664	Extension:

V5	Facsimile Number		
	Area Code: 310	Number: 523-1619	Extension:

V6	Toll Free Number		
	Area Code: 800	Number: 560-9999	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Jon R. Sugimoto
	Title: Vice President
	Address:
	Email Address: jrs@integratedfoodservice.com

V8	Telephone Number for Contact Person		
	Area Code: 310	Number: 523-3664	Extension:

V9	Facsimile Number for Contact Person		
	Area Code: 310	Number: 523-3664	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Jon R. Sugimoto	Title: Vice President

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature:	Date: 4-18-2016

State of Nevada
Department of Administration
Purchasing Division
515 E. Musser Street, Suite 300
Carson City, NV 89701

Brian Sandoval
Governor

Jeffrey Haag
Administrator

SUBJECT:	Amendment 1to Request for Proposal 3237
RFP TITLE:	USDA Foods Processing
DATE OF AMENDMENT:	April 7, 2016
DATE OF RFP RELEASE:	March 25, 2016
OPENING DATE:	April 22, 2016
OPENING TIME:	2:00 P.M.
CONTACT:	Heather Moon, Procurement Staff Member

The following shall be a part of RFP ***3237.*** If a vendor has already returned a proposal and any of the information provided below changes that proposal, please submit the changes along with this amendment. You need not re-submit an entire proposal prior to the opening date and time.

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1. The RFP states: The resulting contract(s) will be for an initial contract term of two (2) years, anticipated to begin July 1, 2016, subject to Board of Examiners approval, with an option to renew for two (2) additional years, if agreed upon by both parties and in the best interests of the State.
   Question: May we submit separate pricing for both years? SY 16-17 at one price and 17-18 at a different price?

   One price should be submitted. Annual price adjustments will be allowed however, price increases may not exceed a 3% increase from the un-adjusted average from the preceding 12 months of the United States Department of Labor Bureau of Labor Statistics Consumer Price Index for meals eaten away from home. Price increase requested must include a justification for the increase and be approved by the Division before any increased price can be invoiced to the Division.

2. Will there be an option after the first year to adjust pricing for the second year of the contract?

   Annual price adjustments will be allowed however, price increases may not exceed a 3% increase from the un-adjusted average from the preceding 12 months of the United States Department of Labor Bureau of Labor Statistics Consumer Price Index for meals eaten away from home. Price increase requested must include a justification for the increase and be approved by the Division before any increased price can be invoiced to the Division.

3. The RFP states: 1.2.2 Proposals will not move forward for consideration if they do not meet nutritional specifications or do not include the nutritional documentation substantiating the State's nutrition specifications. In reference to Chicken 100103 items- We, and most of our competitors would be outside the criteria on one or more of the specs listed. These are even

tighter specs then that of the products you are currently purchasing from us. We also exceed the USDA nutritional guidelines on almost all items nationally.
Questions: Even though we don't meet all the criteria of the spec, do we submit a bid anyway as is? Will our bid still be evaluated?

Revised nutritional specifications are posted below and reflect more liberal nutrition specifications which is intended to increase the number of proposals that can be submitted. Items that do not meet specifications may not be evaluated. If items are submitted that do not meet nutritional specifications are submitted, please specify what nutrition specifications are not met. Do not submit more than two products per food item. If more than two products per food item are submitted they may not be evaluated.

Revised Nutritional Specification Chart.xls Revised Food List - RFP 3237.docx

4. If we don't meet the spec completely, for example; we meet all specs on an item except the calorie range and portion size listed, how should we proceed while still following the bid instructions?

   See question #3.

5. The spec says "Whole Muscle - cannot be pressed and formed". We want to make sure we have a clear understanding of what you are looking for. Some manufacturers whole muscle items are "made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price". So are you looking for a true whole muscle in the spec, or made with whole muscle? This makes a big difference on price and quality.

   Food items #1, 2, and 3 in group #7 "Whole Muscle and Dark Meat Chicken" are to be "made with white whole muscle". We are looking to procure products that are of the highest quality while still staying within the price points of school food service.

6. RFP states: The State will select one primary vendor for each food grouping. If we bid on whole muscle & dark meat, would we be eligible to bid if we listed two additional dark meat items since we do not produce a drumstick or sausage patty to meet the white/dark meat requirement?

   Our intent with bundling white whole muscle products and dark meat items was to manage our dark meat balances which have historically run high and have been challenging to manage. We bundled our white whole muscle products with items that draw down dark meat only and were requested to be included on the survey by large districts. At this time, we aren't considering other dark meat items due to the uncertainty of the menu acceptance of those items. However, we have removed the drumstick to increase competition. The group now includes white whole muscle products plus a chicken sausage patty.

7. This question is on behalf of our client Pilgrims Pride. Who are the agencies receiving Goldkist label commodity chicken from Pilgrims Pride?
   We know CCSD is receiving the majority, but want to know the other agencies, if any.

   Clark Co. School District
   Douglas Co. School District

Rite of Passage, ATCS
Washoe Co. Department of Juvenile Services
Boys & Girls Club of Truckee Meadows
Nellis Child Development Center
Caliente Youth Center
Little People's Head Start of Nevada

8. Attachment O - Food Group Listing / Group 6 Food Item #1, Due to the saturated fat limitation to not exceed 2mg, are you wanting an all white meat option?

Revised nutritional specifications have been posted below and reflect more liberal nutrition specifications which is intended to increase the number of proposals that can be submitted.

Revised Food List - RFP 3237.docx

9. Attachment O - Food Group Listing / Group 6 Food Item #2, Due to the saturated fat limitation to not exceed 2mg, are you wanting an all white meat option?

See question #8.

10. Attachment O - Food Group Listing / Group 7 Food Item # 5, the limit on the sodium (not to exceed 190 mg), was this an error, as it seems a bit low.

See question #8.

11. Pg 27, 9.1 General Submission Requirements - Can we provide the required information on a flashdrive, instead of a CD?

Yes.

12. Page #5 - 1.2.6 support documents, 1.2.6.1 SEPDS, 1.2.6..3 nutritional information. What TAB is this information to be supplied?

Tab IX – See section 12 of RFP 3237 – Submission Checklist.

13. Page #30 / 9.2.3.6 TAB VI Section 3 - Scope of Work. Scope of Work (pages 11 through 18) am I to "bold/italic" type a response underneath every part on all of these pages?

Yes.

14. Do these imbedded attachments need to be returned? M/Nutritional Guidelines. N/National School Lunch. O/Food Group Listing. If they need to be returned - WHAT TAB do they belong in?

No they do not need to be returned in the submittal.

15. Would you consider another company that produces a product for a manufacturer to be a "subcontractor"?

Subcontractors only needed to be listed if the majority of processed end product is produced by another manufacturer. For example, if another manufacturer made the plastic cup used to package a fruit cup or if another manufacturer made the breading using for a breaded chicken patty that would not need to be listed as a subcontractor. If another manufacturer made the fruit cup or the breaded chicken patty, that subcontractor would need to be listed.

16. Attachment O, Group 6:
Food Item #1: Whole Grain Hot & Spicy Chicken Pattie, Pressed and formed
Food Item #2: Whole Grain Chicken Pattie-Pressed and Formed

Will you please explain your expectations of the drawdown on Food Items #1 and #2? Is it a 60white/40dark blend?

Yes, a 60/40 white/dark meat blend is the expectation.

17. Question #1 - Page 31 -#9.2.3.8 Tab VIII Attachment G - Proposed Staff Resume - "OPTIONAL" - This section should also include any subcontractor proposed staff resumes, if applicable, is this also optional for subcontractor?

Yes.

18. Question #2 - Page 33 - #9.6.4 - The required CDs must contain the following:
9.6.4.1 - ON Master CD with an exact duplicate of the technical and cost proposal contents only - May we submit on Flash Drive/USB?

See question 11.

19. Question #3 - Group 8 - Grilled Cheese Sandwich
Food item #1 Whole Grain Grilled Cheese Sandwich" it lists the maximum Sat Fat at 4 gms. If the current product the state is purchasing contains 4.12 gms., can we round down and/or is 4.12 gms. Of Sat Fat acceptable?

See question #8.

20. On the Food List (specifications) attachment, under Product Group 14, Food Item #2: 160 Slice American Cheese - the specification reads that sodium cannot exceed 210 mg. The item that is currently being purchased by the State of Nevada does not meet that specification. Can you confirm this is a change to the currently contracted item (15-16 SY)?

See question #8.

21. Do bidders need to provide proof of insurance with the bid submission?

No.

22. Is a bid bond or surety bond required with the bid submission?

No.

23. Does the SY16-17 SEPDS submitted need to be signed by the State of Nevada USDA?

No. The SEPDS submitted does not need to be signed by the Division.

24. Where (on what document) can a bidder state their minimum delivery requirements?

Vendor shall accept all terms and conditions or submit point-by-point exceptions along with proposed alternative or additional language for each point. The State may or may not consider any of the vendor's suggested revisions. Any changes or amendment to any of the terms and conditions shall occur only if the change is in the best interest of the State.

25. Per page 19 of the RFP, section 4.1.3, if the bidder is a manufacturer that is located outside of Nevada (all offices & facilities located outside of NV), is the bidder required to obtain a Nevada Business License?

Yes.

26. What kind of financial information and documentation (Section III) is required with our bid response? Is there a list of the type of information or documents required in this section? For example, do you need bank statements, net worth, etc?

Federal Tax ID and Dun and Bradstreet number.

ALL ELSE REMAINS THE SAME FOR RFP 3237.

Vendor must sign and return this amendment with proposal submitted.

Vendor Name: Integrated Food Service

Authorized Signature:

Title: Vice President Date: 4-18-2016

This document must be submitted in the "State Documents" section/tab of vendors' technical proposal.

ATTACHMENT A – CONFIDENTIALITY AND CERTIFICATION OF INDEMNIFICATION

Submitted proposals, which are marked "confidential" in their entirety, or those in which a significant portion of the submitted proposal is marked "confidential" **will not** be accepted by the State of Nevada. Pursuant to NRS 333.333, only specific parts of the proposal may be labeled a "trade secret" as defined in NRS 600A.030(5). All proposals are confidential until the contract is awarded; at which time, both successful and unsuccessful vendors' technical and cost proposals become public information.

In accordance with the Submittal Instructions of this RFP, vendors are requested to submit confidential information in separate binders marked "**Part I B Confidential Technical**" and "**Part III Confidential Financial**".

The State will not be responsible for any information contained within the proposal. Should vendors not comply with the labeling and packing requirements, proposals will be released as submitted. In the event a governing board acts as the final authority, there may be public discussion regarding the submitted proposals that will be in an open meeting format, the proposals will remain confidential.

By signing below, I understand it is my responsibility as the vendor to act in protection of the labeled information and agree to defend and indemnify the State of Nevada for honoring such designation. I duly realize failure to so act will constitute a complete waiver and all submitted information will become public information; additionally, failure to label any information that is released by the State shall constitute a complete waiver of any and all claims for damages caused by the release of the information.

This proposal contains Confidential Information, Trade Secrets and/or Proprietary information as defined in ***Section 2 "ACRONYMS/DEFINITIONS."***

Please initial the appropriate response in the boxes below and provide the justification for confidential status.

Part I B – Confidential Technical Information			
YES		NO	
Justification for Confidential Status			

A Public Records CD has been included for the Technical and Cost Proposal			
YES		NO (See note below)	
Note: By marking "NO" for Public Record CD included, you are authorizing the State to use the "Master CD" for Public Records requests.			

Part III – Confidential Financial Information			
YES		NO	
Justification for Confidential Status			

Integrated Food Service
Company Name

Signature

Jon R. Sugimoto, Vice President
Print Name

4-18-2016
Date

This document must be submitted in Tab IV of vendor's technical proposal

ATTACHMENT C – VENDOR CERTIFICATIONS

Vendor agrees and will comply with the following:

(1) Any and all prices that may be charged under the terms of the contract do not and will not violate any existing federal, State or municipal laws or regulations concerning discrimination and/or price fixing. The vendor agrees to indemnify, exonerate and hold the State harmless from liability for any such violation now and throughout the term of the contract.

(2) All proposed capabilities can be demonstrated by the vendor.

(3) The price(s) and amount of this proposal have been arrived at independently and without consultation, communication, agreement or disclosure with or to any other contractor, vendor or potential vendor.

(4) All proposal terms, including prices, will remain in effect for a minimum of 180 days after the proposal due date. In the case of the awarded vendor, all proposal terms, including prices, will remain in effect throughout the contract negotiation process.

(5) No attempt has been made at any time to induce any firm or person to refrain from proposing or to submit a proposal higher than this proposal, or to submit any intentionally high or noncompetitive proposal. All proposals must be made in good faith and without collusion.

(6) All conditions and provisions of this RFP are deemed to be accepted by the vendor and incorporated by reference in the proposal, except such conditions and provisions that the vendor expressly excludes in the proposal. Any exclusion must be in writing and included in the proposal at the time of submission.

(7) Each vendor must disclose any existing or potential conflict of interest relative to the performance of the contractual services resulting from this RFP. Any such relationship that might be perceived or represented as a conflict should be disclosed. By submitting a proposal in response to this RFP, vendors affirm that they have not given, nor intend to give at any time hereafter, any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor, or service to a public servant or any employee or representative of same, in connection with this procurement. Any attempt to intentionally or unintentionally conceal or obfuscate a conflict of interest will automatically result in the disqualification of a vendor's proposal. An award will not be made where a conflict of interest exists. The State will determine whether a conflict of interest exists and whether it may reflect negatively on the State's selection of a vendor. The State reserves the right to disqualify any vendor on the grounds of actual or apparent conflict of interest.

(8) All employees assigned to the project are authorized to work in this country.

(9) The company has a written equal opportunity policy that does not discriminate in employment practices with regard to race, color, national origin, physical condition, creed, religion, age, sex, marital status, sexual orientation, developmental disability or handicap.

(10) The company has a written policy regarding compliance for maintaining a drug-free workplace.

(11) Vendor understands and acknowledges that the representations within their proposal are material and important, and will be relied on by the State in evaluation of the proposal. Any vendor misrepresentations shall be treated as fraudulent concealment from the State of the true facts relating to the proposal.

(12) Vendor must certify that any and all subcontractors comply with Sections 7, 8, 9, and 10, above.

(13) The proposal must be signed by the individual(s) legally authorized to bind the vendor per NRS 333.337.

Integrated Food Service
Vendor Company Name

Vendor Signature
Jon R. Sugitmoto, Vice President
Print Name

4-18-2016
Date

This document must be submitted in Tab IV of vendor's technical proposal

ATTACHMENT J – CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

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

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

(2) If any funds other than Federally 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 contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all sub awards at all tiers (including subcontracts, sub grants, and contracts under grants, loans, and cooperative agreements) and that all sub recipients shall certify and disclose accordingly.

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

By: _____ 4-18-2016

Signature of Official Authorized to Sign Application — Date

For: Integrated Food Service

Vendor Name

USDA FOODS PRCESSING

Project Title

This document must be submitted in Tab IV of vendor's technical proposal

BUSINESS TAX CERTIFICATE

CITY OF CARSON

The person, firm or corporation below named has paid to the City of Carson the required tax and is hereby granted license to engage in, carry on or conduct, in the City of Carson, California, the business, calling, vocation, profession, trade, occupation, exhibition, show or enterprise described below at the location shown and the period indicated.

BUSINESS CLASS NO.: 184
DESCRIPTION: FOOD ITEMS

BUSINESS NAME: INTEGRATED FOOD SERVICE
BUSINESS LOCATION: 310 W ALONDRA BLVD CARSON, CA 90248
BUSINESS OWNER: LET'S DO LUNCH, INC

Business License Number: 050476A
Effective Date: February 01, 2016
Expiration Date: January 31, 2017

INTEGRATED FOOD SERVICE
310 W ALONDRA BLVD
GARDENA, CA 90248-2423

Kathryn Downs
Finance Director

TO BE POSTED IN A CONSPICUOUS PLACE

NOT TRANSFERABLE

STATE OF CALIFORNIA

DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION

LET'S DO LUNCH, INC.
INTEGRATED FOOD SERVICE
310 W. ALONDRA BLVD.
GARDENA, CA 90248

REGISTRATION NUMBER: 22686
EXPIRATION DATE: 7/11/2016

THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE PROVISIONS OF DIVISION 104, SECTION 110460 OF THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.

Food and Drug Branch, 1500 Capitol Avenue, MS 7602, PO Box 997435, Sacramento, CA 95899-7435 (916) 650-6500

SECRETARY OF STATE

STATE OF NEVADA

NEVADA STATE BUSINESS LICENSE

LET'S DO LUNCH

Nevada Business Identification # NV20111272488

Expiration Date: April 30, 2017

In accordance with Title 7 of Nevada Revised Statutes, pursuant to proper application duly filed and payment of appropriate prescribed fees, the above named is hereby granted a Nevada State Business License for business activities conducted within the State of Nevada.

Valid until the expiration date listed unless suspended, revoked or cancelled in accordance with the provisions in Nevada Revised Statutes. License is not transferable and is not in lieu of any local business license, permit or registration.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed the Great Seal of State, at my office on March 1, 2016

Barbara K. Cegavske

BARBARA K. CEGAVSKE
Secretary of State

You may verify this license at www.nvsos.gov under the Nevada Business Search.

License must be cancelled on or before its expiration date if business activity ceases. Failure to do so will result in late fees or penalties which by law cannot be waived.

SECRETARY OF STATE

STATE OF NEVADA

CERTIFICATE OF EXISTENCE WITH STATUS IN GOOD STANDING

I, BARBARA K. CEGAVSKE, the duly elected and qualified Nevada Secretary of State, do hereby certify that I am, by the laws of said State, the custodian of the records relating to filings by corporations, non-profit corporations, corporation soles, limited-liability companies, limited partnerships, limited-liability partnerships and business trusts pursuant to Title 7 of the Nevada Revised Statutes which are either presently in a status of good standing or were in good standing for a time period subsequent of 1976 and am the proper officer to execute this certificate.

I further certify that the records of the Nevada Secretary of State, at the date of this certificate, evidence, **LET'S DO LUNCH**, as a corporation duly organized under the laws of California and existing under and by virtue of the laws of the State of Nevada since April 21, 2011, and is in good standing in this state.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed the Great Seal of State, at my office on March 1, 2016.

Barbara K. Cegavske

BARBARA K. CEGAVSKE
Secretary of State

Electronic Certificate
Certificate Number: C20160301-2430
You may verify this electronic certificate online at **http://www.nvsos.gov/**

ATTACHMENT B – TECHNICAL PROPOSAL CERTIFICATION OF COMPLIANCE WITH TERMS AND CONDITIONS OF RFP

I have read, understand and agree to comply with ***all*** the terms and conditions specified in this Request for Proposal.

YES X I agree to comply with the terms and conditions specified in this RFP.

NO _____ I do not agree to comply with the terms and conditions specified in this RFP.

If the exception and/or assumption require a change in the terms in any section of the RFP, the contract, or any incorporated documents, vendors ***must*** provide the specific language that is being proposed in the tables below. If vendors do not specify in detail any exceptions and/or assumptions at time of proposal submission, the State will not consider any additional exceptions and/or assumptions during negotiations.

Integrated Food Service
Company Name

Signature

Jon R. Sugimoto, Vice President
Print Name

4-18-2016
Date

Vendors MUST use the following format. Attach additional sheets if necessary.

EXCEPTION SUMMARY FORM

EXCEPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	EXCEPTION (Complete detail regarding exceptions must be identified)

ASSUMPTION SUMMARY FORM

ASSUMPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	ASSUMPTION (Complete detail regarding assumptions must be identified)

This document must be submitted in Tab V of vendor's technical proposal

Holiday	Day Observed
Independence Day	July 4
Labor Day	First Monday in September
Nevada Day	Last Friday in October
Veterans' Day	November 11
Thanksgiving Day	Fourth Thursday in November
Family Day	Friday following the Fourth Thursday in November
Christmas Day	December 25

3. SCOPE OF WORK

3.1 BACKGROUND

3.1.1 The Nevada Department of Agriculture, Food and Nutrition Division, School Nutrition Services Unit, under the United States Department of Agriculture, administers the processing of USDA foods into processed end products for schools and eligible child care centers. The Nevada Department of Agriculture also operates the State's warehousing and distribution system for multiple USDA food programs. Nevada's Food and Nutrition Division operates in conjunction with three (3) warehousing locations: one Reno location in the north for both dry goods and cold storage and two Las Vegas locations in the south, one for dry goods and another for cold storage. The administrative office for Nevada's Food and Nutrition Division, School Nutrition Services Unit is located at the Nevada Department of Agriculture's Sparks headquarters.

3.1.2 USDA Food Shipments ***Integrated Food Service complies with sections 3.1.2 through 3.1.2.6***

3.1.2.1 USDA specified foods (raw product) shall be shipped to the awarded vendor's plant by USDA in truckload quantities;

3.1.2.2 USDA food received for processing by the processing plant shall be under the jurisdiction of the USDA plant inspector, who will verify the actual number of pounds received for the State;

3.1.2.3 Vendor shall accept USDA food whenever USDA foods are available;

3.1.2.4 Vendor will not charge the State of Nevada for the receipt and storage of these products;

3.1.2.5 Vendor will follow all standard receiving practices (FNS Instruction 709-5 Revision 2) per USDA guidelines which can be found here http://www.fns.usda.gov/fdd/instructions-handbooks;

3.1.2.6 All equipment used in the performance of this contract shall be capable of performing at an effectiveness level in accordance with manufacturer's specifications and with all federal, state and local laws, rules and regulations governing such equipment; and

All trucks used in the delivery of the Product(s) shall meet all applicable federal, state and local food safety and sanitation requirements.

3.1.3 Packaging ***Integrated Food Service complies with sections 3.1.3 through 3.1.3.10***

3.1.3.1 All packaging and packing materials shall be new and clean, and shall not impart odors or flavors to the product. The State shall be the sole judge as to the acceptability of the packaging and packing materials. The vendor shall replace unacceptable product due to unacceptable packaging at its own expense;

3.1.3.2 Finished product to be packed in inner poly bags. Bags shall be securely closed. Metal wire ties, metal clips, paper-coated wire ties or staples shall not be used for sealing plastic-film bags;

3.1.3.3 Finished product to be packed in carton with net weight being no more than forty (40) pounds;

3.1.3.4 Boxes shall be corrugated, and have a one-piece, die-cut Regular Slotted Container (RSC) design. Fiberboard shall be testing not less than 200 pounds. No holes are permitted, unless finished processed product requires holes in the corrugation to aid rapid cooling. Staples shall not be used as a final case closure. Case closure shall be accomplished by taping, strapping or gluing. All boxes within the delivery unit of an individual Product shall be of a uniform size and weight and shall be stacked on pallets and wrapped as outlined below. Shipments shall be palletized deliveries and shall conform to the following:

A. Manufacturers standard 40" x 48" partial 4-way shipping pallets;

B. Maximum height: 7'6" (including pallet);

C. Maximum weight: 3200 pounds (including pallet);

D. Pallets are to be securely banded or shrink wrapped; and

E. The cost of pallets and palletizing shall be included in the unit price.

3.1.3.5 Recycled Containers: vendors are encouraged to offer products packaged in containers using recovered materials suitable for the intended use. By doing so, the vendor warrants the product(s) as at least functionally equivalent to the specifications. "Recovered material" is defined as post-consumer waste (any products generated by a business or consumer which have served their intended end use, and which have been separated or diverted from solid waste for the purpose of collection, recycling, and disposition) and "secondary

waste" (industrial by-products and wastes generated after completion of a manufacturing process that would normally not be reused).

3.1.3.6 ALL products must have a date produced and best if used by date (calendar dates or Julian dating only, no other date coding is allowed) clearly visible on the outer packaging.

3.1.3.7 Each pallet may only contain one product.

3.1.3.8 Printed, stamped and stenciled labeling and marking information on shipping containers shall be water-fast, non-smearing, of a contrasting color, clear and readable.

3.1.3.9 Each container shall have the required mandatory labeling: product name, vendor name, date produced/processed lot number, all ingredients, including seasonings, shall be listed in descending order by weight, CN Label if applicable.

3.1.3.10 The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution and sales of the product within the commercial marketplace.

3.1.4 Processing Procedures (Grading) ***Integrated Food Service complies with section 3.1.4 through 3.1.4.1***

3.1.4.1 Beef must be certified by USDA's Agricultural Marketing Service (AMS) meat grader to ensure Option I certification – Non-substitution and non-diversion with metal detection only;

3.1.4.2 Chicken shall be processed in accordance with USDA's Agricultural Marketing Service (AMS) most current full coverage regulation and/or policy memorandum for poultry grading; ***N/A***

3.1.4.3 Chicken bone, scrap and offal credit shall be reflected in the FOB price and the basis for the credit noted on ***Attachment M, End Product Data Schedule;*** and ***N/A***

3.1.4.4 Guaranteed Percentage/Cases of finished product or standard yields with a poultry substitution plan approved by the Agriculture Marketing Service (AMS) grading service will be acceptable by the State. ***N/A***

3.1.5 Quantity of Products ***Integrated Food Service complies with sections 3.1.5 through 3.1.5.4***

3.1.5.1 Amounts specified are good faith usage estimates and the State shall not be (implied or otherwise) held to a definite quantity of product ordered for the duration of the contract;

3.1.5.2 The historical usage listed is approximation of the amount of raw product (USDA Food items listed) that has previously been sent to processors annually for the past two years;

3.1.5.3 USDA foods shall not be processed into finished products until orders are placed by the State and shall be delivered in no less than quarter truckload quantities; and

3.1.5.4 Orders will be placed twenty-one (21) working days prior to requested delivery date.

3.1.6 Product Delivery ***Integrated Food Service complies with sections 3.1.6 through 3.1.6.5***

The vendor(s) must deliver to all addresses listed below:

3.1.6.1 Nevada Department of Agriculture
Food Distribution Warehouse
2250 Barnett Way
Reno, NV 89512
(775) 684-1839
Delivery Appointment: 48 Hour Notice
Delivery Day/Time: Monday – Thursday, 7:00am -12:00pm

3.1.6.2 Washoe County School District
585 Spice Island Ct
Sparks, NV 89431
(775) 353-5930
Delivery Day/Time: Monday – Friday, 7:00am – 2:00pm

3.1.6.3 Las Vegas Cold Storage
1201 Searles Ave
Las Vegas, NV 89101
(702) 649-8002
Attn: Receiving
Delivery Appointment: Required, 48 Hour Notice

3.1.6.4 Clark County Food Service
6350 E Tropical Parkway
Las Vegas, NV 89115
(702) 799-8123, Ext. 214
Attn: Receiving
Delivery Appointment: Carrier must call before loading to receive a confirmation number from CCSD warehouse. Appointment is required.
Delivery Day/Time: Monday – Friday, 7:00am – 2:00pm

3.1.6.5 Nevada Department of Agriculture
Southern Headquarters
2300 St. Louis Ave
Las Vegas, NV 89104
Delivery Appointment: 48 Hour Notice

Delivery Day/Time: Monday – Thursday, 7:00am -12:00pm

3.1.7 Fee-for-Service ***Integrated Food Service complies with sections 3.1.7 through 3.1.7.2***

3.1.7.1 The vendor shall deliver the finished end products directly to the designated distribution point (Reno or Las Vegas) and bill the Nevada Department of Agriculture for the agreed-upon F.O.B proposal price.

3.1.7.2 The vendor shall not be paid for the value of the USDA food. The vendor is paid for the vendor's cost of ingredients, labor, packaging, overhead, delivery, and other costs incurred in the conversion of the USDA food into the specified finished end product as one unit price.

3.1.8 Shipping and Storage ***Integrated Food Service complies with sections 3.1.8 through 3.1.8.9***

3.1.8.1 Orders will be placed in no less than quarter truckload (five pallet) quantities;

3.1.8.2 Frozen products shall be stored in sub-zero degree temperatures;

3.1.8.3 Frozen product storage temperature will not be permitted to exceed 10 degrees F (-12.2 degrees C) during shipment to the distribution dock;

3.1.8.4 Refrigerated products shall be shipped and stored between 40 and 32 degrees F;

3.1.8.5 Refrigerated product storage temperature will not be permitted to exceed 40 degrees F during shipment to the distribution dock;

3.1.8.6 All products must be guaranteed to maintain quality for 6 months after being received by NDA, or recipient agency, if stored under appropriate conditions, including frozen products;

3.1.8.7 All trucks of finished end products delivered into the State of Nevada must be secured at all times prior to unloading with tamper-resistant, serially numbered, high-security seals. Seals shall be serially numbered, barrier-type and meet American Society for Testing and Materials Standard ISO 17712. Seals shall be 1/8th inch diameter cable, high-security bolt, or equivalent. The vendor must maintain a record of each seal number used per truck lot and less-than- truck lot (LTL) delivery unit. The vendor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, certificate, or delivery documents for each delivery destination;

3.1.8.8 The seals shall be used for all single and multi-stop shipments and placed on all doors, hatches, vents or other points of entry. In the case of multi-stop deliveries, the vendor shall provide a sufficient number of seals to ensure the conveyance is secured after each

delivery destination. It is the responsibility of the vendor's agent (i.e. the truck driver) to seal the trailer after delivering each multi-stop shipment. The warehouse has no responsibility to inspect, document or otherwise support seal application on a multi-stop delivery; and

3.1.8.9 If load arrives with an incorrect seal, broken seal, incorrect seal documentation (seal number on paperwork and truck seal do not match, handwritten changes to documentation) or the load is unsealed, receiving warehouse(s) will follow the below process:

A. Immediately stop the receiving process of the inbound USDA Foods shipment. The warehouse will not unload the shipment;

B. Instruct the vendor's contracted agent (i.e. the truck driver) to remain at the warehouse facility while the division is contacted regarding the truck seal issue and for resolution;

C. The division will contact the vendor regarding the truck seal issue to obtain resolution from vendor; and

D. The vendor has the following options regarding the rejected load(s):

1. Vendor may have the load inspected by a USDA/AMS inspector. After inspection, the vendor will email the department an inspection certificate (Certificate of Loading, Condition of Container, or Certificate of Quality and Condition) prior to re-delivery of the shipment. Upon receipt of signed statement, the division will approve for re-delivery of load to warehouse on a sealed truck, following above seal requirements. It is the vendor's responsibility for determining location to move product to for inspection;

2. Return load to a processing facility, either owned or contracted by the vendor, and have vendor's quality control (QC) Manager/Supervisor review the load for quality and safety. QC Manager to provide the division with a signed statement indicating that the load has been inspected and is deemed wholesome and safe for human consumption. After receipt of signed statement, the division will approve the load to be re-delivered to warehouse on a sealed truck, following above seal requirements;

3. Return rejected load to processing facility and deliver a new load to the warehouse, on a sealed truck, following above seal requirements. If the vendor is sending a new shipment, the vendor must provide detailed lot-ID documentation to substantiate that a new load is being shipped;

4. Vendor will be unable to make a warehouse delivery appoint for re-delivery of product until the division has received required inspection paperwork and approved product for re-delivery;

5. If the finished end product load arrives after normal business hours (8:00 a.m. – 4:00 p.m. PST) and/or the receiving warehouse is unable to discuss with a division representative via telephone and/or email, the warehouse shall reject the load(s); and

6. The vendor is responsible for all costs (freight, inspection fees, etc.) associated with the rejected load(s).

3.1.9 Issue Resolution ***Integrated Food Service complies with sections 3.1.9 through 3.1.9.4***

3.1.9.1 The division shall serve as the single point of contact for any problems/issues arising from the contract.

3.1.9.2 In the event federal regulations governing the NSLP or CACFP meal pattern requirements change significantly, nutritional requirements for the food items specified may change. In the event of such change, product reformulations will be allowed pending approval of requested reformulations by the division.

3.1.9.3 In the event substandard product is identified by the division or recipient agencies the vendor will be notified within 10 days of the division identifying the problem or the recipient agency notifying the division of the problem. If the complaint is from a recipient agency, documentation of the problem will be required. Such documentation will be forwarded to the vendor. If the problem is identified by the division, documentation will be submitted to the vendor as well. The vendor must then respond to the division with a proposed solution to the problem within 10 days. If the identified problem cannot be resolved to the satisfaction of the division the contract will be terminated.

3.1.9.4 In the event a food item produced by a contracted vendor is discontinued, an equivalent substitution would be acceptable, pending NDA approval of the substitution and any requested pricing changes. The awarded vendor will be requested to submit a substitution product, if the submitted substitution does not meet taste or price criteria and is deemed to not be equivalent a secondary vendor may be awarded a contract for that item.

3.1.10 Site Inspection ***Integrated Food Service complies with sections 3.1.10.1***

3.1.10.1 Prior to final award of the contract, the division may conduct an onsite inspection of the processing facilities to affirm the ability of the awarded vendor to provide the services as required by this RFP. If an onsite inspection is conducted, the awarded vendor shall be

notified by the division at least five (5) business days prior to the date of onsite inspection.

3.1.11 Product Specifications – ***Attachment O, Food Group Listing***
Integrated Food Service complies with sections 3.1.11 through 3.1.11.2

3.1.11.1 One vendor will be awarded per food group.

3.1.11.2 For all products contributing towards a grain equivalent, all breading, buns or sliced bread or rice shall be whole grain-rich and meet the whole grain-rich criteria as defined in USDA Memo SP30-2012, dated April 26, 2012.

3.1.12 Performance Reporting ***Integrated Food Service complies with sections 3.1.12 through 3.1.12.4***

3.1.12.1 The awarded vendor(s) is required to provide a monthly performance report for the duration of the contract to the division as a PDF or Excel spreadsheet which documents the monthly activity at the processing plant. The content of the reporting is determined by USDA and is subject to change.

3.1.12.2 The awarded vendor(s) shall submit monthly performance reports pertaining to performance under the contract to the division, postmarked or transmitted electronically no later than 30 calendar days after the close of the reporting period (one month) for the duration of the contract. If no activity took place during the reporting month a performance report shall be submitted to reflect no activity.

3.1.12.3 Vendor(s) failing to submit monthly performance reports within the established time limits shall be considered in noncompliance with the contract and this may result in contract termination by the division.

3.1.12.4 The monthly performance reports shall include the following information:

A. USDA Foods inventory at the beginning of the reporting period;

B. Total quantity of USDA foods received during the reporting period;

C. Total number of units/cases of approved end products by product code or brand name;

D. Total number of pounds of USDA foods reduced from inventory and year to date totals; and

E. USDA foods inventory at the end of the reporting period.

4. COMPANY BACKGROUND AND REFERENCES

4.1 VENDOR INFORMATION

4.1.1 Vendors must provide a company profile in the table format below.

Question	Response
Company name:	***Integrated Food service***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***California***
Date of incorporation:	***February 1991***
# of years in business:	***25 years***
List of top officers:	***Paul Giuliano / Jon R. Sugimoto***
Location of company headquarters:	***310 W. Alondra Blvd., Gardena, CA 90248-2423***
Location(s) of the company offices:	***310 W. Alondra Blvd., Gardena, CA 90248-2423***
Location(s) of the office that will provide the services described in this RFP:	***310 W. Alondra Blvd., Gardena, CA 90248-2423***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***Integrated Food Serivice has approximately 360 employees.***
Number of employees nationally with the expertise to support the requirements in this RFP:	
Location(s) from which employees will be assigned for this project:	***310 W. Alondra Blvd., Gardena, CA 90248-2423***

4.1.2 **Please be advised**, pursuant to NRS 80.010, a corporation organized pursuant to the laws of another state must register with the State of Nevada, Secretary of State's Office as a foreign corporation before a contract can be executed between the State of Nevada and the awarded vendor, unless specifically exempted by NRS 80.015.

4.1.3 The selected vendor, prior to doing business in the State of Nevada, must be appropriately licensed by the State of Nevada, Secretary of State's Office pursuant to NRS76. Information regarding the Nevada Business License can be located at http://nvsos.gov.

Question	Response
Nevada Business License Number:	***NV20111272488***
Legal Entity Name:	***Let's Do Lunch – DBA Integrated Food Service***

Is "Legal Entity Name" the same name as vendor is doing business as?

Yes	X	No	

If "No", provide explanation.

4.1.4 Vendors are cautioned that some services may contain licensing requirement(s). Vendors shall be proactive in verification of these requirements prior to proposal submittal. Proposals that do not contain the requisite licensure may be deemed non-responsive.

4.1.5 Has the vendor ever been engaged under contract by any State of Nevada agency?

Yes	X	No	

If "Yes", complete the following table for each State agency for whom the work was performed. Table can be duplicated for each contract being identified.

Question	Response
Name of State agency:	***State of Nevada***
State agency contact name:	***Jenelle Gimlin / Catrina Peters***
Dates when services were performed:	***July 10, 2012 through June 30, 2016***
Type of duties performed:	***Processing of commodity food***
Total dollar value of the contract:	***$3,733,217.00***

4.1.6 Are you now or have you been within the last two (2) years an employee of the State of Nevada, or any of its agencies, departments, or divisions?

Yes		No	X

If "Yes", please explain when the employee is planning to render services, while on annual leave, compensatory time, or on their own time?

If you employ (a) any person who is a current employee of an agency of the State of Nevada, or (b) any person who has been an employee of an agency of the State of Nevada within the past two (2) years, and if such person will be performing or producing the services which you will be contracted to provide under this contract, you must disclose the identity of each such person in your response to this RFP, and specify the services that each person will be expected to perform.

4.1.7 Disclosure of any significant prior or ongoing contract failures, contract breaches, civil or criminal litigation in which the vendor has been alleged to be liable or held liable in a matter involving a contract with the State of Nevada or any other governmental entity. Any pending claim or litigation occurring within the past six (6) years which may adversely affect the vendor's ability to perform or fulfill its obligations if a contract is awarded as a result of this RFP must also be disclosed.

Does any of the above apply to your company?

Yes		No	X

If "Yes", please provide the following information. Table can be duplicated for each issue being identified.

Question	Response	
Date of alleged contract failure or breach:		
Parties involved:		
Description of the contract failure, contract breach, or litigation, including the products or services involved:		
Amount in controversy:		
Resolution or current status of the dispute:		
If the matter has resulted in a court case:	Court	Case Number
Status of the litigation:		

4.1.8 Vendors must review the insurance requirements specified in ***Attachment E, Insurance Schedule for RFP 3237.*** Does your organization currently have or will your organization be able to provide the insurance requirements as specified in ***Attachment E.***

Yes	X	No	

Any exceptions and/or assumptions to the insurance requirements ***must*** be identified on ***Attachment B, Technical Proposal Certification of Compliance with Terms and Conditions of RFP.*** Exceptions and/or assumptions will be taken into consideration as part of the evaluation process; however, vendors must be specific. If vendors do not specify any exceptions and/or assumptions at time of proposal submission, the State will not consider any additional exceptions and/or assumptions during negotiations.

Upon contract award, the successful vendor ***must*** provide the Certificate of Insurance identifying the coverages as specified in ***Attachment E, Insurance Schedule for RFP 3237.***

4.1.9 Please list states you have provided processed end products for NSLP/CACFP and the length of time you have provided processed end products. Limit response to no more than five (5) pages. ***Please See Attached***

4.1.10 Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description.

Please See Attached

4.1.11 Financial information and documentation to be included in Part III, Confidential Financial Information of vendor's response in accordance with Section 9.5, Part III – Confidential Financial Information.

Confidential Financial Information submitted in Part III

4.1.9 "Please list states you have provided processed end products for NSLP/CACFP and the length of time you have provided processed end products. Limit response to no more than five (5) pages"

Following is a summarized list which includes but not limited to the states we currently process end products for the National School Lunch Program/CACFP and approximate time we have services these states.

State	Years of Service
California	25
Nevada	22
Arizona	21
Utah	21
Colorado	20
Oregon	20
Washington	20
Louisiana	19
Texas	18
Michigan	13
Indiana	13
Oklahoma	12
Pennsylvania	8
North Carolina	8
South Carolina	8
Florida	7
New York	4

4.1.10 "Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description".

Integrated Food Service (IFS) has been providing the same services described in this RFP for 25 years, since the beginning of the company. We began processing commodities in California in late 1991 and servicing the private sector (Trader Joes) since 1993. IFS has been a multi-state commodity processor for over 20 years.

4.1.11.1 Dun and Bradstreet Number

4.1.11.2 Federal Tax Identification Number

4.2 SUBCONTRACTOR INFORMATION

4.2.1 Does this proposal include the use of subcontractors?

Yes	X	No	

If "Yes", vendor must: ***Please See Attached for sections 4.2.1.1 through 4.2.1.3***

4.2.1.1 Identify specific subcontractors and the specific requirements of this RFP for which each proposed subcontractor will perform services.

4.2.1.2 If any tasks are to be completed by subcontractor(s), vendors must:

A. Describe the relevant contractual arrangements;

B. Describe how the work of any subcontractor(s) will be supervised, channels of communication will be maintained and compliance with contract terms assured; and

C. Describe your previous experience with subcontractor(s).

4.2.1.3 Vendors must describe the methodology, processes and tools utilized for:

A. Selecting and qualifying appropriate subcontractors for the project/contract;

B. Ensuring subcontractor compliance with the overall performance objectives for the project;

C. Ensuring that subcontractor deliverables meet the quality objectives of the project/contract; and

D. Providing proof of payment to any subcontractor(s) used for this project/contract, if requested by the State. Proposal should include a plan by which, at the State's request, the State will be notified of such payments.

4.2.1.4 Provide the same information for any proposed subcontractors as requested in ***Section 4.1, Vendor Information***.

4.2.1.5 Business references as specified in ***Section 4.3, Business References*** must be provided for any proposed subcontractors.

4.2 Subcontractor Information

4.2.1.1 "Identify specific subcontractors and the specific requirement of this RFP for which each proposed subcontractor will perform services".

Integrated Food Service (IFS) presently only has one subcontractor that we work with to perform the related services of this RFP. IFS is an equity partner with our subcontractor, Pro Portion Foods (PPF) therefore we share many of the same business practices and philosophies related to, product quality and customer service.

4.2.1.2 "If any tasks are to be completed by subcontractor(s), vendors must":

A. "Describe the relevant contractual agreements;

PPF produces virtually all our commercial and commodity pre-cooked beef products(pre-cooked patties, kettle cooked meats, crumbles, meatballs, etc.) As an equity partner, IFS has an exclusive arrangement with PPF regarding all the products and formulas produced and sold into the School Food Service market segment.

B. "Describe how the work of any subcontractor(s) will be supervised, channels of communication will be maintained and compliance with contract terms assured; and"

PPF operates under the same set of compliance regulations as IFS and we monitor these systems on a regular basis. We receive grading reports, quality control and inventory reports on a regular basis. In addition, we perform quality assurance inspections and audits through the year. Grading reports related to products produced for this contract are available for your review through the State Commodity Distribution program or USDA or they can be obtained through IFS upon request. IFS and PPF work as one company to formulate product profiles, EPDS, CN labels, labeling, design, packaging, marketing and quality control issues.

C. "Describe your previous experience with subcontractor(s)"

PPF opened approx. seven (7) years ago with IFS being its first and only customer. Over the years, PPF has been an exceptional partner/subcontractor and has allowed us to compete with the largest national companies in the commodity beef arena. Their quality and on-time service has allowed us to grow and obtain new customer nationwide every year.

4.2.1.3 "Vendors must describe the methodology, processes and tools utilized for":

A. "Selecting and qualifying appropriate subcontractors for the project/contract;

As mentioned above IFS is an equity partner and original customer of PPF therefore involved in overall process of setting up the production, processes and products produced for our School Food Service customers.

B. "Ensuring subcontractor compliance with the overall performance objectives for the project;

As mentioned above, IFS receives grading reports, quality control and inventory reports on a regular basis. IFS performs all of the functions related to commodity processing, i.e. tracking, bond, multi-state audits and required documentation.

C. "Ensuring that subcontractor deliverables meet the quality objectives of the project/contract; and

IFS/PPF maintains par levels of inventory based on historical usage and forecast provided by our customers. We work closely with customers to communicate increases or decreases in volume to meet the lead-times required. We have a history of on-time deliveries over the past 22 years servicing the State of Nevada and Clark County SD. In many cases when requested, we were able to move up lead-times and deliver orders earlier.

D. "Providing proof of payment to any subcontractor(s) used for this project/contract, if requested by the State. Proposal should include a plan by which, at the State's request, the State will be notified of such payments.

The state may obtain a report to verify that IFS is within the agreed payment terms between the contractor and subcontractor by sending a written request via fax or e-mail to the responsible party noted on this RFQ. IFS will supply this report within 48 hours of request.

4.2.1.6 Vendor shall not allow any subcontractor to commence work until all insurance required of the subcontractor is provided to the vendor.

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:	***Humble ISD***		
Company Name:	***Integrated Food Service***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***Choice Partners Co-op RFP 13/031CM***		
Primary Contact Information			
Name:	***Shirley Parker, Director of Child Nut.***		
Street Address:	***1705 Wilson Rd., Bldg. D***		
City, State, Zip:	***Humble, TX 77396***		
Phone, including area code:	***281-641-8467***		
Facsimile, including area code:	***281-641-1072***		
Email address:	Shirley.parker@humble.k12.tx.us		
Alternate Contact Information			
Name:	***Kara Lam, Assistant Director***		
Street Address:	***1705 Wilson Rd., Bldg. D***		
City, State, Zip:	***Humble, TX 77396***		
Phone, including area code:	***281-641-8462***		
Facsimile, including area code:	***281-641-1072***		
Email address:	Kara.Lam@humble.k12.tx.us		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications,	***Provide breakfast, lunch and supper products produced within specification of project. Commercial products/commodity utilizing USDA beef & cheese in products. Pre-***		

etc.) if applicable:	***cooked beef items such as hamburgers and Taco Meat, Breakfast entrees, Grilled Cheese and Deli Sandwiches & Mexican items like Enchiladas and Quesadillas.***
Original Project/Contract Start Date:	***7/01/2014***
Original Project/Contract End Date:	***6/30/2015***
Original Project/Contract Value:	***$1,000,000.00***
Final Project/Contract Date:	***6/30/2015***
Was project/contract completed in time originally allotted, and if not, why not?	***YES***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***YES***

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

4.2.1.6 Vendor shall not allow any subcontractor to commence work until all insurance required of the subcontractor is provided to the vendor.

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:	***Clark County School District***		
Company Name:	***Integrated Food Service***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***Frozen Sandwiches, Entrees and Meat***		
Primary Contact Information			
Name:	***Alicia Torres-Kelly, Buyer II***		
Street Address:	***4212 Eucalyptus Avenue, Bldg. #7***		
City, State, Zip:	***Las Vegas, NV 89121***		
Phone, including area code:	***702-799-3990 x5804***		
Facsimile, including area code:	***702.799.3992***		
Email address:	aitorres@interact.ccsd.net		
Alternate Contact Information			
Name:	***Dani Blackburn, Purchasing Supervisor***		
Street Address:	***4212 Eucalyptus Avenue, Bldg. #7***		
City, State, Zip:	***Las Vegas, NV 89121***		
Phone, including area code:	***702-799-3990 x5802***		
Facsimile, including area code:	***702.799.3992***		
Email address:	DaniCulbert@interact.ccsd.net		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software	***Provide commercial products produced with in specification of project. Provide breakfast, lunch - items such as Cheeseburger Sliders***		

applications, data communications, etc.) if applicable:	***and BBQ Rib Sandwich, Breakfast entrees, Grilled Cheese***
Original Project/Contract Start Date:	***11/30/2014***
Original Project/Contract End Date:	***11/29/2015***
Original Project/Contract Value:	***1,384,114.00***
Final Project/Contract Date:	***11/29/2015***
Was project/contract completed in time originally allotted, and if not, why not?	***Yes***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Yes***

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

4.2.1.6 Vendor shall not allow any subcontractor to commence work until all insurance required of the subcontractor is provided to the vendor.

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:	***Vallejo City USD***		
Company Name:	***Integrated Food Service***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***SLIC Co-Op Lead District***		
Primary Contact Information			
Name:	***Kerri Braverman, Director of Student Nutrition Service***		
Street Address:	***665 Walnut Avenue***		
City, State, Zip:	***Vallejo CA 94592***		
Phone, including area code:	***Phone: 707 556-8921 x50007***		
Facsimile, including area code:	***707 649-3953***		
Email address:	KBraverman@vallejo.k12.ca.us		
Alternate Contact Information			
Name:	***Irene Reynolds, Assistant Director***		
Street Address:	***665 Walnut Avenue***		
City, State, Zip:	***Vallejo CA 94592***		
Phone, including area code:	***Phone: 707 556-8921***		
Facsimile, including area code:	***707 649-3953***		
Email address:	ireynolds@vallejo.k12.ca.us		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software	***Provides Products produced with in specification of project. Commodity & Non-Commodity products***		

applications, data communications, etc.) if applicable:	
Original Project/Contract Start Date:	***7/01/2014***
Original Project/Contract End Date:	***6/30/2015***
Original Project/Contract Value:	***1,139,379.00***
Final Project/Contract Date:	***6/30/2015***
Was project/contract completed in time originally allotted, and if not, why not?	***Yes***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Yes***

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

4.1 VENDOR INFORMATION - *SUBCONTRACTOR*

4.1.1 Vendors must provide a company profile in the table format below.

Question	Response
Company name:	***ProPortion Foods***
Ownership (sole proprietor, partnership, etc.):	***LLC, Corp***
State of incorporation:	***California***
Date of incorporation:	***01/09/2009***
# of years in business:	***7***
List of top officers:	***Brian Levy, Jay Wiviott, Todd Waldman***
Location of company headquarters:	***Los Angeles***
Location(s) of the company offices:	***Los Angeles***
Location(s) of the office that will provide the services described in this RFP:	***Los Angeles***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***130***
Number of employees nationally with the expertise to support the requirements in this RFP:	***130***
Location(s) from which employees will be assigned for this project:	***1***

4.1.2 **Please be advised**, pursuant to NRS 80.010, a corporation organized pursuant to the laws of another state must register with the State of Nevada, Secretary of State's Office as a foreign corporation before a contract can be executed between the State of Nevada and the awarded vendor, unless specifically exempted by NRS 80.015.

4.1.3 The selected vendor, prior to doing business in the State of Nevada, must be appropriately licensed by the State of Nevada, Secretary of State's Office pursuant to NRS76. Information regarding the Nevada Business License can be located at http://nvsos.gov.

Question	Response
Nevada Business License Number:	
Legal Entity Name:	

Is "Legal Entity Name" the same name as vendor is doing business as?

Yes		No	

If "No", provide explanation.

4.1.4 Vendors are cautioned that some services may contain licensing requirement(s). Vendors shall be proactive in verification of these requirements prior to

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:			
Company Name:	***Stater Bros Markets***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:			
Primary Contact Information			
Name:	***Tim Lewis***		
Street Address:	***301 S. Tippecanoe***		
City, State, Zip:	***San Bernardino, CA 92408***		
Phone, including area code:	***909-733-5294***		
Facsimile, including area code:			
Email address:	Tim.lewis@staterbros.com		
Alternate Contact Information			
Name:	***Eric Fleming***		
Street Address:	***301 S. Tippecanoe***		
City, State, Zip:	***San Bernardino, CA 92408***		
Phone, including area code:	***909-733-5101***		
Facsimile, including area code:			
Email address:	Eric.fleming@staterbros.com		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:	***Supply Raw Marinated Beef and poultry items***		
Original Project/Contract Start Date:			
Original Project/Contract End Date:			

Original Project/Contract Value:	
Final Project/Contract Date:	***Continuous***
Was project/contract completed in time originally allotted, and if not, why not?	
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

6.1.1 Pursuant to NRS 227.185 and NRS 333.450, the State shall pay claims for supplies, materials, equipment and services purchased under the provisions of this RFP electronically, unless determined by the State Controller that the electronic payment would cause the payee to suffer undue hardship or extreme inconvenience.

6.1.1.1 Before payment is made, the division shall verify that all invoiced charges are correct and financial conditions are in compliance with the contract and corresponding purchase order. Only properly

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:			
Company Name:	***CSCS***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:			
Primary Contact Information			
Name:	***Shannon Collins***		
Street Address:	***8140 Ward Park Way***		
City, State, Zip:	***Kansas City, MO 64114***		
Phone, including area code:	***913-890-0377***		
Facsimile, including area code:	***913-890-9301***		
Email address:	***Shannon.collins@cscscoop.com***		
Alternate Contact Information			
Name:	***Candice Waers***		
Street Address:	***8140 Ward Park Way***		
City, State, Zip:	***Kansas City, MO 64114***		
Phone, including area code:	***913-890-0301***		
Facsimile, including area code:	***913-890-9301***		
Email address:	Candice.waers@cscscoop.com		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:	***Vendor supplies $20M fully cooked and raw proteins***		
Original Project/Contract Start Date:	***01/2012***		
Original Project/Contract End Date:	***Current***		

Original Project/Contract Value:	***As specified***
Final Project/Contract Date:	***Current***
Was project/contract completed in time originally allotted, and if not, why not?	
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

6.1.1 Pursuant to NRS 227.185 and NRS 333.450, the State shall pay claims for supplies, materials, equipment and services purchased under the provisions of this RFP electronically, unless determined by the State Controller that the electronic payment would cause the payee to suffer undue hardship or extreme inconvenience.

6.1.1.1 Before payment is made, the division shall verify that all invoiced charges are correct and financial conditions are in compliance with the contract and corresponding purchase order. Only properly

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:			
Company Name:	***Del Taco***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:			
Primary Contact Information			
Name:	***John Haugh***		
Street Address:	***25521 Commercentre Drive, 200***		
City, State, Zip:	***Lake Forest, CA 92630***		
Phone, including area code:	***949-462-7340***		
Facsimile, including area code:	***949-462-7444***		
Email address:	jhaugh@deltaco.com		
Alternate Contact Information			
Name:	***Ellen Sasada***		
Street Address:	***25521 Commercentre Drive, 200***		
City, State, Zip:	***Lake Forest, CA 92630***		
Phone, including area code:	***949-462-7340***		
Facsimile, including area code:	***949-462-7444***		
Email address:	esasada@deltaco.com		
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:	***Vendor supplies $25M + fully cooked and raw protein***		
Original Project/Contract Start Date:	***1/2012***		
Original Project/Contract End Date:	***Continues***		

Original Project/Contract Value:	
Final Project/Contract Date:	***Continues***
Was project/contract completed in time originally allotted, and if not, why not?	
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

4.3.1.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

4.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

5. COST

Cost shall be submitted on the cost proposal score sheet for all food groups the Vendor is submitting a proposal for. All five fields (Servings per case, USDA foods draw down item number, pounds of USDA food draw down per case, Net price per case not including the value of USDA foods and Net Price per serving not including value of USDA foods) must be completed for each item in each food group submitted for proposal. (refer to ***Attachment H, Cost Schedule***).

6. FINANCIAL

6.1 PAYMENT

6.1.1 Pursuant to NRS 227.185 and NRS 333.450, the State shall pay claims for supplies, materials, equipment and services purchased under the provisions of this RFP electronically, unless determined by the State Controller that the electronic payment would cause the payee to suffer undue hardship or extreme inconvenience.

6.1.1.1 Before payment is made, the division shall verify that all invoiced charges are correct and financial conditions are in compliance with the contract and corresponding purchase order. Only properly

9.2.3.7 "Tab VII-Section 4 – Company Background and References"

Integrated Food Service (IFS) - ***currently provides commodity and non-commodity quality products for School Districts nationwide. We maintain Donated Food State Processing Agreements (SPA) in thirty-eight states and service 42 States across the U.S. Our systems have been refined and tailored to the commodity program throughout the years and cater to the needs of School Districts. We belong to the American Commodity Distribution Association (ACDA) and attend the annual conference. This conference us informed of the changes and new programs that the USDA offers to processors and School Districts. This information is also useful in providing new and innovative ideas for the use of commodity products and systems.***

We currently employ a USDA Grader full-time to assure we can produce commodity products as required and validate the quality of these products as mandated. This also provides assurance for our customers by eliminating potential interruption with production of commodity products that can arise from a grader being unavailable. Our Distribution currently includes three trucks, which we employ for local and emergency delivery runs, common carriers and Distributors that currently service areas in your market.

Integrated Food Service is sensitive to the nutritional demands of the School Food Service industry therefore we have formulated the majority of our items to reduce Tran's fats, saturated fats and sodium. We use the best quality products available with the price sensitive customer in mind. Our Product Formulation Statements (PFS) are available on our web-site for your easy access and convenience.

We operate in approx. 100,000 square feet of state of the art USDA facility that is owned by the operating members of Integrated Food Service. This includes a 16,500 square foot bakery adjacent to the USDA facility that is also owned by the common members. This enables our sandwich products to be produced with the freshest bakery ingredients possible. Currently we produce 150,000 to 300,000 meals per day with the ability to more than double our current production.

IFS produces several types of sandwiches on a variety of breads including Sub, Ciabatta, and Kaiser rolls, Tortillas, Mini Hamburger Buns, and Grilled Bread. We also produce a line of Taco Boats filled with commodity or commercial Meat, Cheeses and Beans. We currently have a licensing agreement with a fast food chain called Wienerschnitzel for their signature item "Chili Cheese Dog". We are also working with a few other large name Companies to co-brand items that enhance the image and quality of the products that we sell to the School District. This helps increase participation and acceptability of the Students. Along with our base of Schools Districts and National Distributors, we currently private label for regional and national retail customers such as Trader Joe's, Sprouts and other well-known companies.

While the Scope of Work for this RFP# 3237 is specific to only a few items below, they can be produced either commercially or using USDA Commodity Beef Code 110254 and USDA Commodity Cheese Codes 100036/110244. Currently we produce both non-commodity and commodity Beef and Cheese Products

for School Districts and commercial Beef products for medium to large National and Regional Retail chain stores, Quick Service Restaurants (QSR) and various other customers nationwide. Our abilities encompass a wide range of products that include but are not limited to:

- *Pre-cooked Charbroiled patties (Beef, Chicken Pork, etc.) several flavors and sizes*
- *Kettle cooked proteins (Taco Meat, Chili, Meat sauces)*
- *Fajita Meat*
- *Meatballs*
- *Teriyaki Beef nuggets*
- *Beef Ribs*

Value added items both commercial and commodity:

- *Grilled Cheese Sandwiches - Individually wrapped (IW) or Bulk*
    - *Several varieties of Grains and Meat/Meat Alternate (M/MA) contributions*
    - *Variety of Flavors*
        - *Sourdough*
        - *Spicy*
    - *Breakfast*
    - *Lunch*
- *Pre-made frozen Sandwiches - (IW)*
    - *Deli*
    - *Bagels (Mini and Thins)*
        - *Breakfast*
        - *Lunch*
    - *Sandwich thins*
    - *Hot Dogs*
        - *Chili Dogs*
        - *Mini Dogs-Doubles*
- *Mexican Entrée's*
    - *Chalupa's (Beef and Cheese, Bean and Cheese) IW or Bulk*
    - *Taco Sticks*
    - *Three Cheese Enchilada's*
    - *Sunrise Sticks (Breakfast roll-ups)*
- *Burgers*
    - *Mini Burger Sliders*
    - *Hamburgers*
    - *Cheeseburgers*
    - *Teriyaki*
    - *BBQ Rib*

Realizing that not every customer or demographic prefers the same flavor profile, size or pack, we offer the above items in several options. On several occasions, we have developed custom formulas,

sizes and even new concepts developed though the combined effort of our in house Certified Executive Chef, production staff and key employees of the School Districts. Being a mid-size company we pride ourselves in the ability to work directly with our customers to design new products and/or modify existing ones, to meet the needs of our school district customers and help them gain acceptability among their students. As a long term valued customer, we would like offer selected Districts in Nevada the opportunity to work directly with our owners, R& D and production staff to design and develop product(s) within our capability to their specification.

Professional Association Memberships/ involvement -

- ***The School Nutrition Association (SNA}.***
- ***The American Commodity Distribution Association (ACDA).***
- ***Several State and Regional School Nutrition Associations.***
- ***The National Meat Association (NMA).***
- ***American Culinary Federation.***
- ***Institute of Food Technology.***
- ***Various other food manufacturing associations.***

Distribution – 30 + Distributors (Nationwide) –

- *We own and operate a fleet of refrigerated trucks that we use for local and emergency deliveries. The fleet enables us to transfer raw materials and finished product between our plants and cold storage facilities.*

- *We work with national and regional common carriers for our deliveries outside of Southern California.*

- *Nevada deliveries can be made within 48 hours if needed. In cases of emergency, we can respond even quicker.*

PROPOSED STAFF RESUME FOR RFP 3237

A resume must be completed for all proposed prime contractor staff and proposed subcontractor staff.

Company Name Submitting Proposal:	*Let's Do Lunch dba: Integrated food Service*

Check the appropriate box as to whether the proposed individual is prime contractor staff or subcontractor staff.

Contractor:	X	Subcontractor:	

The following information requested pertains to the individual being proposed for this project.

Name:	Paul G. Giuliano		Key Personnel: (Yes/No)	Yes
Individual's Title:	President			
# of Years in Classification:	40	# of Years with Firm:		25

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

Information should include a brief summary of the proposed individual's professional experience.

Paul's family has been in the Deli Industry since 1952 when his grandfather opened an Italian Delicatessen in Gardena CA. Since then, the small Italian Deli has expanded into a wholesale bakery and commissaries several of its own proprietary ingredients and components. Paul has been involved in the food business for over 40 years. He began working in the family Delicatessen as a young boy.

RELEVANT EXPERIENCE

Information required should include: timeframe, company name, company location, position title held during the term of the contract/project and details of contract/project.

Paul co-founded Integrated Food Service (IFS) in late 1990. Let's Do Lunch dba Integrated Food Service was officially incorporated in March of 1991. Since its inception, IFS has grown from a small business operating in a 4,000 square foot production facility with only 20 employees to a compound of over 8 acres, 100,000 square feet of USDA and Bakery Production and Frozen, Refrigerated and Dry Storage with over 320 employees owned and operated by the common owners. Paul is directly responsible for the finances and construction of the company, the national retail accounts and over sees the day to day production and operations.

EDUCATION

Information required should include: institution name, city, state, degree and/or Achievement and date completed/received.

University of Southern California (USC)
City: Los Angeles, CA
 # Years Experience: Four (4)

CERTIFICATIONS

Information required should include: type of certification and date completed/received.

 # Years Experience: Four (4)

REFERENCES

A minimum of three (3) references are required, including name, title, organization, phone number, fax number and email address.

Shirley Parker, Director of Child Nutrition
Humble ISD
Phone: 281-641-8467
Fax: 281-641-1072
Shirley.parker@humble.k12.ts.us

Alicia Torres-Kelly, Buyer II
Clark County School District
Phone: 702-799-3990 X5804
Fax: 702-799-3992
aitorres@interact.ccsd.net

Kerri Braverman, Director of Student Nutrition Service
Vallejo City USD
Phone: 707-556-8921 x50007
Fax: 707-649-3953
kbraverman@vallego.k12.ca.us

PROPOSED STAFF RESUME FOR RFP 3237

A resume must be completed for all proposed prime contractor staff and proposed subcontractor staff.

Company Name Submitting Proposal:	*Let's Do Lunch dba: Integrated Food Service*

Check the appropriate box as to whether the proposed individual is prime contractor staff or subcontractor staff.

Contractor:	X	Subcontractor:	

The following information requested pertains to the individual being proposed for this project.

Name:	Jon R. Sugimoto		Key Personnel: (Yes/No)	Yes
Individual's Title:	Vice President			
# of Years in Classification:	37	# of Years with Firm:		25

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

Information should include a brief summary of the proposed individual's professional experience.

Jon began his career in the food business as a bakery delivery man in 1978 where he serviced several of the Giuliano Delicatessen stores. In 1980 Jon started a food distribution business where he sold commodity and commercial products to School Districts in Southern California. In 1991 Jon & Paul founded Integrated Food Service (IFS). February 2016 marks IFS's 25th year anniversary.

RELEVANT EXPERIENCE

Information required should include: timeframe, company name, company location, position title held during the term of the contract/project and details of contract/project.

Jon co-founded Integrated Food Service (IFS) in late 1990. Let's Do Lunch dba Integrated Food Service was officially incorporated in March of 1991. Since its inception, IFS has grown from a small business operating in a 4,000 square foot production facility with only 20 employees to a compound of over 8 acres, 100,000 square feet of USDA and Bakery Production and Frozen, Refrigerated and Dry Storage with over 320 employees owned and operated by the common owners. Jon is directly responsible for the national school sales of the company which includes directly managing the six (6) Regional Sales Managers, and the oversight the business in 42 States. This business consists of the largest districts in the nation, and brokers and distributors in forty eight (48) markets across the U.S. and over sees the day to day production and operations.

EDUCATION

Information required should include: institution name, city, state, degree and/or Achievement and date completed/received.

Institution Name: El Camino College
City: Torrance, CA
 # Years Experience: Two (2)

CERTIFICATIONS

Information required should include: type of certification and date completed/received.

Not completed

REFERENCES

A minimum of three (3) references are required, including name, title, organization, phone number, fax number and email address.

Shirley Parker, Director of Child Nutrition
Humble ISD
Phone: 281-641-8467
Fax: 281-641-1072
Shirley.parker@humble.k12.ts.us

Alicai Torres-Kelly, Buyer II
Clark County School District
Phone: 702-799-3990 X5804
Fax: 702-799-3992
aitorres@interact.ccsd.net

Kerri Braverman, Director of Student Nutrition Service
Vallejo City USD
Phone: 707-556-8921 x50007
Fax: 707-649-3953
kbraverman@vallejo.k12.ca.us

4.4 Vendor Staff Resumes – Attachment G

Name: Paul G. Giuliano

Classification: President – Co Founder/Owner
Key Personnel: Yes
 # Years in Classification: 40
 # Years with Firm: 25

Brief Summary of Experience: Paul's family has been in the Deli Industry since 1952 when his grandfather opened an Italian Delicatessen in Gardena CA. Since then, the small Italian Deli has expanded into a wholesale bakery and commissaries several of its own proprietary ingredients and components. Paul has been involved in the food business for over 40 years. He began working in the family Delicatessen as a young boy.

Relevant Professional Experience
Paul co-founded Integrated Food Service (IFS) in late 1990. Let's Do Lunch dba Integrated Food Service was officially incorporated in March of 1991. Since its inception, IFS has grown from a small business operating in a 4,000 square foot production facility with only 20 employees to a compound of over 8 acres, 100,000 square feet of USDA and Bakery Production and Frozen, Refrigerated and Dry Storage with over 320 employees owned and operated by the common owners. Paul is directly responsible for the finances and construction of the company, the national retail accounts and over sees the day to day production and operations.

Education:
Institution Name: University of Southern California (USC)
City: Los Angeles, CA
 # Years Experience: Four (4)
Certifications: A Degree in Business Finance

Name: Jon R. Sugimoto

Classification: Vice President – Co Founder/ Owner
Key Personnel: Yes
 # Years in Classification: 37
 # Years with Firm: 25

Brief Summary of Experience:
Jon began his career in the food business as a bakery delivery man in 1978 where he serviced several of the Giuliano Delicatessen stores. In 1980 Jon started a food distribution business where he sold commodity and commercial products to School Districts in Southern California. In 1991 Jon & Paul founded Integrated Food Service (IFS). February 2016 marks IFS's 25th year anniversary.

Relevant Professional Experience

Jon co-founded Integrated Food Service (IFS) in late 1990. Let's Do Lunch dba Integrated Food Service was officially incorporated in March of 1991. Since its inception, IFS has grown from a small business operating in a 4,000 square foot production facility with only 20 employees to a compound of over 8 acres, 100,000 square feet of USDA and Bakery Production and Frozen, Refrigerated and Dry Storage with over 320 employees owned and operated by the common owners. Jon is directly responsible for the national school sales of the company which includes directly managing the six (6) Regional Sales Managers, and the oversight the business in 42 States. This business consists of the largest districts in the nation, and brokers and distributors in forty eight (48) markets across the U.S. and over sees the day to day production and operations.

Education:

Institution Name: El Camino College

City: Torrance, CA

 # Years Experience: Two (2)

Certifications: Not completed

David J. Watzke – V.P. Operations

David has been in the Food Service industry since 1980. He has worked as a Certified Executive Chef for the Marriott Corporation and Total Food management. David has also been a Director of Food Service for Riverside Unified School District and Assistant Director at Ontario – Montclair before joining the IFS team in 2001.

Bill Kirk – Controller/Commodity Manager

Bill has been employed with Integrated Food Service since 1995. He graduated from the University of Missouri with a degree in business. Bill had been involved with the operations and functionality of commodities since 1998. Therefore he was able to grow with the program and increasing commodity product sales of the company.

Jean-Yves Courbin – Plant Manager

Jean-Yves has been employed in the Food Industry since 1987. He is a native of France and graduated from the University of Dijon with a degree in Mathematics and Science. He arrived in the United States in 1987 to begin his career in the Airline Industry in the catering side of the business as a Regional Catering Manager for several major city airports. Jean-Yves began working at IFS in April of 2011 as the Plant Manager. He currently manages the production and warehouse which entails over 250 employees.

Pete Duran – Quality Assurance Manager

Pete Duran, Quality Assurance Manager has over 30 years as a Quality Professional in the food industry. He has an extensive background in the beverage and snack food industries. He is HACCP certified, a Safe Quality Food (SQF) Practitioner, and a member of the American Society for Quality (ASQ). He has experience with the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA), who both have jurisdiction over our plant. Pete oversees the British Retail Consortium (BRC) certification Program for Integrated Food Service. His team of 20 Quality Control employees works very closely with our suppliers to ensure that all ingredients are of the highest quality.

Dan J. Halford – Operation and Efficiency Manager

Dan has been working in an Operations capacity since 1991 until 2014 where he was the Senior Vice President at Contessa Foods. His responsibilities have included plant development, process design/enhancement and cost containment. Dan was the project manager in constructing Contessa's $40 million facility back in 2000 which was completed on time and within budget. He managed a $22 million budget, 5,000 retail SKU's and six Distribution Centers for Contessa directly before joining the IFS team in 2015.

Linda Williams – Western Regional Sales Manager

Linda has over 30 years' experience in the Food Service industry and worked in both the Distribution and Manufacturer segments. She has held positions as a senior buyer and inventory manager while working in distribution. Linda began as a Regional Sales Manager in 1999, about eighteen (18) years ago with Best Express Foods in Cincinnati, OH. In 1992 she took a position with Pierre Foods and remained there for over eight (8) years. She has been with IFS almost seven (7) years now and manages 8 states in the Western U.S. While working as a Regional Sales manager with Pierre and IFS, she has been the account manager for Nevada. Linda's years of experience in the food business provides her customers with a wide scope of knowledge and direct experience with the State of Nevada and their customers.

NATIONAL PROCESSING AGREEMENT (NPA)
STATE PARTICIPATION AGREEMENT (SPA)

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and Integrated Food Service (Processor).
Integrated Food Service (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	Integrated Food Service
State Distributing Agency	**Processor**
	Federal EIN: 95-4310375
Catrina Peters	Paul G. Giuliano
Name	**Name**
School Nutrition Services Manager	President
Title	**Title**
405 S 21st Street	310 West Alondra Blvd.
Address	**Address**
Sparks NV 89431	Gardena, CA 90248
City, State, Zip	**City, State, Zip**
	Bill Kirk
Contact	**Contact**
Phone 775-353-3751	**Phone** 310-523-3664
Fax 775-353-3749	**Fax** 310-523-1619
cpeters@agri.nv.gov	bk@integratedfoodservice.com
E-mail	**E-mail**
agri.nv.gov	www.integratedfoodservice.com
Web Address	**Web Address**
Signature _____	Signature _____
Date _____	Date 4/14/2016

Period of Agreement: This Agreement shall become effective on July 1, 20____ and will terminate on or before June 30, 20____ pursuant to USDA Policy Memorandum FD-048 (Maximum of 5 years). Additionally, the SPA may be amended as necessary should any of the information change during the agreement period. This Agreement shall not be amended except by a written agreement signed by the parties hereto.

Agreement Termination: This agreement may be terminated by either party upon 30 days written notice. Disposition of the USDA Foods inventory shall be in accordance with Article 20 of the National Processing Agreement.

Hold/Recall Contact Information: At a minimum, the State and processor must provide each other with the following hold and recall contact information:

Primary point of contact

- Name
- Telephone number
- Mobile phone number
- Fax number
- Email address

A back-up contact if the primary is unavailable

- Name
- Telephone number
- Mobile phone number
- Fax number
- Email address

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

Permitted By State	Value Pass Through System	Selected by Processor
☐	Direct Sale	☐
☐	Refund to Recipient Agency	☐
☐	Net Price Through Distributor (NOI)*	☐
☐	Alternate Value Pass Thru System* (requires FNS approval)	☐
☑	Fee for Service – billed by processor	☑
☐	Fee for Service – billed by distributor	☐

*Sales Verification Required

If sales verification is required, check one:

☐ State delegates sales verification to the processor [see 7 CFR 250.19(2)(vi)(C)]

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

☐ State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given

State. The State also has the option to accept or reject individual products listed on the SEPDS and, in the case of multiple USDA Foods available for processing, may accept or reject certain USDA Foods for processing. Note: the case weight listed on the SEPDS **MUST** match the label on the finished case.

Do you use a subcontractor for the production of any items covered in this agreement? ☒ Yes ☐ No

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

Pro Portion Foods, LLC. 3501 E. Vernon Ave., LA 90058

Plant #40036

Beef Line

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

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

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

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

   ☐ Submit CN labels with SEPDS.

4. **Nutritional Information**. Recipient Agencies need nutritional information to comply with USDA regulations. State should check those that apply:

   ☒ Processor must provide nutrition information to RA upon request.

   ☐ Processor's nutrition information has been submitted to USDA Database.

   ☐ Processor's nutrition information is available on their web site.

   (Provide the web address) www.integratedfoodservice.com

   ☒ Processor must submit nutrition information with the SEPDS

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

   ☐ Full Certification per AMS Instruction MGC 640 (formerly known as Option 2 grading)

   ☒ PCCP per AMS Instruction MGC 638

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

7. **List of Eligible Recipient Agencies.** State will provide a list of eligible Recipient Agencies to the processor upon State approval of the State Participation Agreement.

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

   State permits backhauling ☐ Yes ☒ No

   Backhauling permitted from State Warehouse ☐ School District ☐

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

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

_____

_____

_____

10. **Electronic Receipting for USDA Foods (FD-062)**

    Processor must register on the USDA's Web Supply Chain Management (WBSCM) or other applicable USDA system(s). Please register immediately after receiving business partner identification number.

    Processor is required to enter all shipment receipts within three business days of delivery, using the Web Supply Chain Management (WBSCM) Shipment Receipt Function. (USDA FD Memo-062).

11. **Additional State Requirements.**

Hold/Recall Contact Information

State Agency: Nevada Department of Agriculture

PROCESSOR HOLD AND RECALL CONTACT INFORMATION

Name of Processor: Integrated Food Service

Primary Contact

Name: Dave Watzke

Office Telephone Number: 310-523-3664

Mobile Telephone Number: 310-505-2805

Fax Number: 310-523-1619

Email Address: dw@integratedfoodservice.com

Back-up Contact

Name: Jean-Yves Courbin

Office Telephone Number: 310-523-3664

Mobile Telephone Number: 310-415-6414

Fax Number: 310-523-1619

Email Address: jyc@integratedfoodservice.com

PLEASE COMPLETE AND RETURN ALONG WITH THE SPA AND NOTIFY THE STATE AGENCY IMMEDIATELY AS CHANGES OCCUR

SEPDS A

SUMMAR ND PRODUCT DATA SCHEDULE

INTEGRATED OD SVC

☑ **National Summary**
(EPDS approved by USDA)

☐ **State Summary**
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

☐ Reflects Change in Formulation ***(Italic)***

☐ Additional Products Listed NEW!

☑ **Corrections**

VALUE PASS THROUGH SYSTEMS APPROVED:

☐ Direct Sale

☐ Refund to Recipient Agency

☐ Net Price Through Distributor

☐ Fee for Service (billed by Processor)

☐ Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K
C02172	02172	WG Turkey Ham and Cheese Melt	21.65	72.00	4.81	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C02184	02184	WG Turkey Ham and Cheese Sub	26.83	84.00	5.11	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	5.25	1.99	10.43		
C02272	02272	WG Oven Roasted Turkey and Cheese Melt	22.82	72.00	5.07	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C02284	02284	5" WG Oven Roasted Turkey Breast and Cheese Sub	28.19	84.00	5.37	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	5.25	1.99	10.43		
C02372	02372	WG Cold Cut Combo	20.03	72.00	4.45	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C02384	02384	5" Whole Grain Super Sub	28.46	84.00	5.42	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	5.25	1.99	10.43		
C02472	02472	WG Turkey Bologna and Cheese	18.00	72.00	4.00	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C02572	02572	Oven Roasted Turkey Breast/Salami on Kaiser	21.87	72.00	4.86	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C02772	02772	WG Oven Roasted Turkey/Pepperoni and Cheese Melt	22.46	72.00	4.99	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C10200	102000	Whole Grain Sourdough Grilled Cheese	19.40	72.00	4.31	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C10300	103000	Whole Grain Sourdough Grilled Cheese with Turkey Bacon	19.40	72.00	4.31	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	8.55	1.99	16.98		
C10310	103100	Whole Grain Sourdough Grilled Cheese with Turkey Bacon	12.42	72.00	2.76	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.28	1.99	8.50		
C10400	104000	1.5 oz Reduced Sodium Grilled Cheese Sandwich on Whole Grain	16.61	72.00	3.69	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C10800	108000	2 oz Whole Grain Grilled Cheese	18.86	72.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C10900	109000	1.5 oz Whole Grain Grilled Cheese	16.61	72.00	3.69	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C12001	120001	Turkey Bologna & Cheese Sandwich	18.00	72.00	4.00	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.25	1.99	4.47		
C12120B		Charbroiled Beef Patty, 1.2 oz 10% VPP Patty Bulk Pack	18.75	250.00	1.20	100155	BEEF FRESH BNLS COMBO-20/2000 LB	20.56	2.89	59.52		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.56	3.00	61.61		
C12120V		Charbroiled Beef Patty, 1.2 oz 10% VPP Patty Bulk Value Pack	40.05	534.00	1.20	100155	BEEF FRESH BNLS COMBO-20/2000 LB	43.94	2.89	127.19		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	43.94	3.00	131.67		
C12160V		Charbroiled Beef Patty, 1.6 oz 10% VPP Patty Bulk Value Pack	40.00	400.00	1.60	100155	BEEF FRESH BNLS COMBO-20/2000 LB	43.89	2.89	127.05		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	43.89	3.00	131.52		
C12200V		Charbroiled Beef Patty, 2 oz 10% VPP Patty Bulk Value Pack	40.00	320.00	2.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	43.85	2.89	126.93		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	43.85	3.00	131.40		

Information Certified as Accurate from Approved EPDS (requires ure from agency that approved EPDS)											Certified ate Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K
C12225B		2.25oz 10%VPP Charbroiled Beef Patty/Bulk Pack	19.69	140.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.58	3.00	64.66		
C12225B-40		2.25oz 10%VPP Charbroiled Beef Patty/Bulk Pack	40.08	285.00	2.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	43.94	2.89	127.19		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	43.94	3.00	131.67		
C12225P		2.25oz 10%VPP Charbroiled Beef Patty/Sleeve	14.77	105.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.19	3.00	48.51		
C12225P-30		2.25oz 10%VPP Charbroiled Beef Patty/Sleeve	29.53	210.00	2.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	32.40	2.89	93.79		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	32.40	3.00	97.09		
C-12225V		2.25oz 10%VPP Charbroiled Beef Patty/Bulk Pack	40.08	285.00	2.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	43.94	2.89	127.19		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	43.94	3.00	131.67		
C12240B		2.4oz 10%VPP Charbroiled Beef Patty/Bulk Pack	19.80	132.00	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.71	3.00	65.05		
C12240P		2.4oz 10%VPP Charbroiled Beef Patty/Sleeve	15.75	105.00	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	17.27	3.00	51.75		
C12300B		Low Sodium Charbroiled Beef Patty 3.0oz 10% VPP Bulk Pack	20.63	110.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	22.61	2.89	65.45		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.61	3.00	67.75		
C12300P		3oz 10% VPP Fully Cooked Beef Patty/Sleeve	18.00	96.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	19.75	2.89	57.17		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	19.75	3.00	59.18		
C13001	130001	Turkey Ham & Cheese Sandwich	21.65	72.00	4.81	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C13008	130008	Turkey Ham & Cheese Sandwich on Whole Grain Kaiser Roll	21.65	72.00	4.81	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C13018	130018	Turkey Ham & Cheese on WG Hawaiian Bun	21.25	100.00	3.40	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	**2.50**	1.99	4.97		
C13100	131000	Breakfast Grilled Cheese on Whole Grain	14.36	72.00	3.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C13400	134000	2 oz. Whole Grain Reduced Sodium Grilled Cheese	18.86	72.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C13600	136000	1.5 oz. Whole Grain Reduced Fat and Reduced Sodium Grilled Cheese	14.45	72.00	3.21	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C14001	140001	Submarine Sandwich	19.13	72.00	4.25	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.25	1.99	4.47		
C14004	140004	Italian Submarine Sandwich	24.08	72.00	5.35	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.50	1.90	8.54		
C14006	140006	Submarine Sandwich on a Whole Grain Ciabatta Roll	19.13	72.00	4.25	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.25	1.99	4.47		
C15008	150008	Turkey Breast Combo on Whole Grain Knot Roll	22.73	72.00	5.05	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C15250B		2.5oz Beef Patty with Applesauce Bulk Pack	21.88	140.00	2.50	100155	BEEF FRESH BNLS COMBO-20/2000 LB	21.88	2.89	63.34		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.88	3.00	65.56		
C15260B		2.6oz Charbroiled Mesquite Beef Patty/Bulk Pack	21.94	135.00	2.60	100155	BEEF FRESH BNLS COMBO-20/2000 LB	23.52	2.89	68.08		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.52	3.00	70.48		
C16001	160001	Turkey Breast and Cheese on WG French Roll	22.82	72.00	5.07	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	**4.50**	1.99	8.94		
C16070GLZ		Teriyaki Beef Blasters with Sauce	21.00	101.82	3.30	100155	BEEF FRESH BNLS COMBO-20/2000 LB	17.58	2.89	50.89		

Information Certified as Accurate from Approved EPDS (requires : re from agency that approved EPDS)											Certified L ate Agency	
		End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	17.58	3.00	52.68		
C17010	170010	2 oz Cheese Sandwich on Whole Grain	17.78	72.00	3.95	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C17021	170021	Egg and Cheese Sunrise Stick	13.13	100.00	2.10	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	3.12	1.99	6.20		
C19021	190021	Egg, Sausage and Cheese Sunrise Stick	14.06	100.00	2.25	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.56	1.99	3.10		
C21000	200000	Grilled Ham and Cheese	20.21	72.00	4.49	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C22148	22148	Turkey Ham and Cheese Deli Flat	14.43	48.00	4.81	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	3.00	1.99	5.96		
C22348	22348	Oven Roasted Turkey and Cheese Deli Flat	15.21	48.00	5.07	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	3.00	1.99	5.96		
C22296	22296	Whole Grain Grilled Cheese - Bulk	25.14	96.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	12.00	1.99	23.83		
C22548	22548	Italian Deli Flat	15.24	48.00	5.08	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.50	1.99	2.98		
C23296	23296	Whole Grain Grilled Cheese-Processed Cheddar American	25.14	96.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	12.00	1.99	23.83		
C22050B		School Lunch Meatballs 20% VPP 5 x 0.5oz Bulk	40.00	256.00	2.50	100155	BEEF FRESH BNLS COMBO-20/2000 LB	34.34	2.89	99.40		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	34.34	3.00	102.90		
C22225B		2.25oz 20% VPP Charbroiled Beef Patty/Bulk Pack	19.69	140.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	18.95	3.00	56.78		
C22225P		2.25oz 20% VPP Charbroiled Beef Patty/Sleeve	14.77	105.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	14.22	3.00	42.61		
C22240B		2.4oz 20% VPP Charbroiled Beef Patty/Bulk Pack	19.80	132.00	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.11	3.00	69.25		
C23180B		1.8 oz Charbroiled Beef & Onion Patty Bulk Pack	21.94	195.00	1.80	100155	BEEF FRESH BNLS COMBO-20/2000 LB	18.70	2.89	54.13		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	18.70	3.00	56.03		
C23260B		2.6oz Charbroiled Beef & Onion Patty/Bulk Pack	21.94	135.00	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	18.70	3.00	56.03		
C25215B		2.15 oz Salisbury Beef Patty Bulk Pack	20.96	156.00	2.15	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.20	3.00	60.53		
C25260B		2.6 oz Salisbury Beef Patty Bulk Pack	22.75	140.00	2.60	100155	BEEF FRESH BNLS COMBO-20/2000 LB	21.93	2.89	63.48		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.93	3.00	65.71		
C32000B		Beef Crumbles Bulk Pack	40.00	284.44	2.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	53.52	2.89	154.92		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	53.52	3.00	160.37		
C32120B		Fully Cooked Beef Sausage Patty Bulk Pack	18.75	250.00	1.20	100155	BEEF FRESH BNLS COMBO-20/2000 LB	26.75	2.89	77.43		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.75	3.00	80.16		
C32120V		Fully Cooked Beef Sausage Patty Bulk Pack	40.05	534.00	1.20	100154	BEEF COARSE GROUND FRZ CTN-60 LB	57.13	3.00	171.19		
C32225B		2.25oz Fully Cooked Hamburger Patty/Bulk Pack	19.69	140.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.34	3.00	78.93		
C32225P		2.25oz Fully Cooked Hamburger Patty/Sleeve Pack	14.77	105.00	2.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	19.76	2.89	57.20		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	19.76	3.00	59.21		
C32225P-30		2.25oz Fully Cooked Hamburger Patty/Sleeve Pack	29.53	210.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	39.51	3.00	118.39		

Information Certified as Accurate from Approved EPDS (requires ire from agency that approved EPDS)											Certified L ate Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K
C32240B		2.4 oz Natural Shape Hamburger Patty Bulk Pack	22.50	150.00	2.40	100155	BEEF FRESH BNLS COMBO-20/2000 LB	30.11	2.89	87.16		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	30.11	3.00	90.22		
C32240B-NF		2.4 oz Natural Shape Hamburger Patty Bulk Pack / No Foils	22.50	150.00	2.40	100155	BEEF FRESH BNLS COMBO-20/2000 LB	30.11	2.89	87.16		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	30.11	3.00	90.22		
C32300B		3oz Natural Shape Hamburger Patty/Bulk Pack	16.88	90.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	22.58	2.89	65.36		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.58	3.00	67.66		
C32300B-30		3oz Natural Shape Hamburger Patty/Bulk Pack	30.00	160.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	40.14	2.89	116.19		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	40.14	3.00	120.28		
C32300B-NF		3oz Natural Shape Hamburger Patty/Bulk Pack No Foils	16.88	90.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	22.58	2.89	65.36		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.58	3.00	67.66		
C32300B-30NF		3oz Natural Shape Hamburger Patty/Bulk Pack No Foils	30.00	160.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	40.14	2.89	116.19		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	40.14	3.00	120.28		
C33300B		Meatloaf Patty 3 oz. Bulk Pack	27.38	146.00	3.00	100155	BEEF FRESH BNLS COMBO-20/2000 LB	30.19	2.89	87.39		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	30.19	3.00	90.46		
C34260B		2.6 oz BBQ Beef Rib Patty Bulk Pack	24.05	148.00	2.60	100155	BEEF FRESH BNLS COMBO-20/2000 LB	24.32	2.89	70.40		
C34260B					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	24.32	3.00	72.87		
C34260B-BQ		2.6 oz BBQ Beef Rib Patty Bulk Pack with BBQ Sauce	30.06	148.00	3.25	100155	BEEF FRESH BNLS COMBO-20/2000 LB	24.32	2.89	70.40		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	24.32	3.00	72.87		
C34260V		2.6 oz BBQ Beef Rib Patty Value Pack	39.98	246.00	2.60	100155	BEEF FRESH BNLS COMBO-20/2000 LB	40.42	2.89	117.00		
					OR	100154	BEEF COARSE GROUND FRZ CTN-60 LB	40.42	3.00	121.12		
C36100	361000	Twice Grilled Breakfast Quesadilla IW	13.19	100.00	2.11	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.27	1.90	11.90		
C36110	361100	Twice Grilled Breakfast Quesadilla Bulk Pack	13.19	100.00	2.11	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.27	1.90	11.90		
C36200	362000	Twice Grilled Cheese Quesadilla IW	25.69	100.00	4.11	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	12.51	1.90	23.75		
C36210	362100	Twice Grilled Cheese Quesadilla Bulk Pack	25.69	100.00	4.11	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	12.51	1.90	23.75		
C36300	363000	Southwest Veggie Quesadilla	28.94	100.00	4.63	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	12.51	1.90	23.75		
C36310	363100	Southwest Veggie Quesadilla Bulk Pack	28.94	100.00	4.63	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	12.51	1.90	23.75		
C36400	364000	Twice Grilled Three Cheese Quesadilla	12.38	100.00	1.98	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.69	1.90	8.90		
C38004	380004	Egg and Cheese Bagel Thin Sandwich	15.75	72.00	3.50	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.25	1.99	4.47		
C38021	380021	Turkey Ham, Cheese & Egg Sunrise Stick	14.06	100.00	2.25	100007	CHEESE CHED YEL CUTS-4/10 LB	1.56	1.99	3.10		
C44019	440019	Beef Taco Stick Bulk	14.38	50.00	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	3.71	3.00	11.11		

Information Certified as Accurate from Approved EPDS (requires s re from agency that approved EPDS)											Certified t te Agency	
		End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K
C44019		C44019 Requires C78000V Kettle Cook Taco Meat	40.00	426.67	1.50	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	31.64	1.90	60.07		
C44019		Beef Taco Stick Bulk	14.38	50.00	4.60	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.12	1.90	5.92		
C45019		Beef Taco Stick	14.38	50.00	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	3.71	3.00	11.11		
C45019		C45019 Requires C78000V Kettle Cook Taco Meat	40.00	426.67	1.50	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	31.64	1.90	60.07		
C45019		Beef Taco Stick	14.38	50.00	4.60	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.12	1.90	5.92		
C45019CH	270019	Beef Taco Sticks- w/DF Cheese only	14.38	50.00	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	3.12	3.00	9.35		
C46007		BBQ Rib Sandwich	22.08	75.00	4.71	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.32	3.00	36.92		
C46007		C46007 Requires C34260V BBQ Beef Rib Patty	39.98	246.00	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	40.42	3.00	121.12		
C47007		All American Burger	13.28	50.00	4.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.71	3.00	23.10		
C47007		C47007 Requires C12225V Charbroil Beef Patty	40.08	285.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	45.61	3.00	136.67		
C47107		All American Cheeseburger	14.38	50.00	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.71	3.00	23.10		
C47107		C47107 Requires C12225V Charbroiled Beef Patty	40.08	285.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	45.61	3.00	136.67		
C47107		C47107 All American Cheeseburger	14.38	50.00	4.60	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.09	1.99	2.16		
C47220		Cheeseburger Sliders	20.39	75.00	4.35	100154	BEEF COARSE GROUND FRZ CTN-60 LB	10.28	3.00	30.80		
C47220		C47220 Requires C12200V Charbroiled Beefy Patty	40.00	320.00	2.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	45.52	3.00	136.40		
C47220						100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.17	1.99	2.32		
C48008		Teriyaki Burger	14.22	50.00	4.55	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.32	3.00	21.94		
C48008		C48008 Requires C16240V Teriyaki Beef Patty	40.05	267.00	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	39.10	3.00	117.16		
C50140	50140	Sunrise Twist-Egg and Cheese on a Twist Roll	21.44	140.00	2.45	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.19	1.99	4.35		
C51140	51140	Sunrise Twist-Turkey Ham, Egg and Cheese on a Twist Roll	24.50	140.00	2.80	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.19	1.99	4.35		
C52140	52140	Sunrise Twist-Sausage and Cheese on a Twist Roll	21.70	140.00	2.48	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.19	1.99	4.35		
C70302	703002	1.5 oz Whole Grain Reduced Fat and Reduced Sodium Grilled Cheese Bulk Pack	14.45	72.00	3.21	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C70303	703003	2oz Whole Grain Reduced Sodium Grilled Cheese Bulk Pack	18.86	72.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C70306	703006	1.5 oz Whole Grain Grilled Cheese Bulk Pack	16.61	72.00	3.69	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	6.75	1.99	13.41		
C70401	704001	Spicy Grilled Cheese Sandwich	19.31	72.00	4.29	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.23	1.99	18.33		
C70502	705002	Whole Grain Sourdough Grilled Cheese-Bulk Pack	19.40	72.00	4.31	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C78000B		Kettle Cook Taco Meat 8/5lb bags	40.00	213.33	3.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.64	3.00	94.81		
C80705		2oz Whole Grain Grilled Cheese NYC	18.86	72.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	9.00	1.99	17.88		
C80824		Whole Grain Grilled Cheese	12.20	72.00	2.71	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	4.50	1.99	8.94		
C80916		Beef Sausage & Cheese Sandwich	11.93	72.00	2.65	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.70	3.00	23.07		

Information Certified as Accurate from Approved EPDS (requires : re from agency that approved EPDS)												Certified I ite Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval	
Commodity Code #	Commercial Equivilant	A	B	C	D	E		F	H	I	J	K	
C80916						100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.13	1.99	2.24			
C80940		Three Cheese Enchilada	15.38	120.00	2.05	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	7.50	1.90	14.24			
C80950	809050	Chicken Little Sliders	19.92	75.00	4.25	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.17	1.99	2.32			
C82705	827005	Bean & Cheese Chalupa Bulk	17.19	72.00	3.82	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.95	1.90	9.40			
C82751	827051	Bean & Cheese Chalupa Wrapped	17.19	72.00	3.82	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.95	1.90	9.40			
C82605	826005	Beef Chaulpa Bulk - No Beans	14.00	72.00	3.11	100154	BEEF COARSE GROUND FRZ CTN-60 LB	2.85	3.00	8.54			
C82605		C82605 Requires C78000V Kettle Cook Taco Meat	40.00	800.00	0.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.64	3.00	94.81			
C82605		Beef Chaulpa Bulk - No Beans				110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.76	1.90	12.84			
C82651	826051	Beef Chaulpa Wrapped - No Beans	14.00	72.00	3.11	100154	BEEF COARSE GROUND FRZ CTN-60 LB	2.85	3.00	8.54			
C82651		C82651 Requires C78000V Kettle Cook Taco Meat	40.00	800.00	0.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.64	3.00	94.81			
C82651		Beef Chaulpa Wrapped - No Beans				110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.76	1.90	12.84			
C92296	92296	Whole Grain Grilled Cheese - Wrapped	25.14	96.00	4.19	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	12.00	1.99	23.83			
C95150	951500	Reduced Sodium Reduced Fat Chili Cheese Dog	18.00	72.00	4.00	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.13	1.99	2.24			
C95200	952000	Reduced Sodium, Reduced Fat Chili Cheese Dog	20.25	72.00	4.50	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	2.25	1.99	4.47			
C96100	960000	Chili Cheese Dog	14.00	50.00	4.48	100036	CHEESE BLEND AMER SKM YEL SLC LVS-6/5 LB	1.25	1.99	2.48			
C99018		Beef Breakfast Sausage Sandwich	19.38	100.00	3.10	100154	BEEF COARSE GROUND FRZ CTN-60 LB	10.70	3.00	32.06			
C99018		C99018 Requires C32120V FC Beef Sausage Patty Bulk	40.05	534.00	1.20	100154	BEEF COARSE GROUND FRZ CTN-60 LB	57.13	3.00	171.19			
CMA100242PC		50% Reduced Sodium 50% Reduced Fat	30.00	960.00	0.50	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	22.91	1.99	45.50			

PROCESSOR:	USDA APPROVAL: (not applicable for state summary)	Saltate Agecny Approval
Integrated Food Service	**USDA FNS FDD**	
Name of Company	Name of Approving Agency	Name of Approving Agency
Paul G. Giuliano, President	Sherry Thackeray-Comm. Processing	
Name and Title of Authorized Representative	Name and Title of Authorized Representative	Name and Titlle of Authorized Representative
11/23/2015	Sherry Thackeray 11/23/2015	
Signature Date Signed	Signature Date Signed	Signature Date Signed

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

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 07/20/15
Version #: 07/29/15
Supersedes Version #: 07/20/15

Brand: Hot Off The Grill

Commodity Code #: C32240B
Commercial Code #: N32240B

Commodity UPC#: 007219391 3422 1
Commercial UPC#: 007219391 2234 1

Product Name:

Triple B 100% Beef Burger with Foil Wrappers- Bulk Pack (Natural Shape Hamburger)

Packaging: CN Label: N.A. Case Count: 150 Case Cube: 0.90 Cases/Pallet: 84

Portion Size: 2.40 oz. Net Wt./Case: 22.5 LBS. Case Dimensions: 19.44 x 13.88 x 5.5 Pallet Config: 7 x 12

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	No	Grain crediting from Exhibit "A" School Lunch and Breakfast
Does product contain non-creditable grains?	No	

Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	0.00	16 grams	0.00
Enriched Wheat Flour (grams)	0.00	16 grams	0.00
TOTAL CREDITABLE GRAINS BY WEIGHT:	0.00	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	0.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	0.00 oz.	0.00 oz.	0.00
		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	0.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
A. Total Creditable Cheese or M/MA				0.00
Commodity Beef, Ground, 20% fat	3.42 oz.	x	0.69	2.36 oz.
Commercial Beef, Ground, 24% fat	3.42 oz.	x	0.68	2.33 oz.
B. Total Creditable Beef amount				2.33

Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.25

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	0.00	MEAT/ MEAT ALTERNATE:	2.25

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: **07/20/15**
Version #: **07/29/15**
Supersedes Version #: **07/20/15**

Brand: **Hot Off The Grill**

Commodity Code #: **C32240B**
Commercial Code #: **N32240B**

Commodity UPC#: **007219391 3422 1**
Commercial UPC#: **007219391 2234 1**

Product Name: **Triple B 100% Beef Burger with Foil Wrappers- Bulk Pack (Natural Shape Hamburger)**
Product Description:

USDA Commodities used: **100154- Beef Coarse Ground**

Handling and Cooking Instructions:

Shelf Life: **18 Months Frozen**

Conventional Oven (Frozen): **350 F 16 - 20 Minutes**
Conventional Oven (Thawed): **350 F 12 - 15 Minutes**

Convection Oven (Frozen): **325 F 14 - 18 Minutes**
Convection Oven (Thawed): **325 F 9 - 12 Minutes**

Ingredients:

Ground beef and not more than 2% of each of the following ingredients: Salt, Spice, Sodium Phosphate.

Allergen Statement (Product Contains):

- ■ Wheat
- ■ Eggs
- ■ Tree Nuts
- ■ Fish/Shellfish
- ■ Milk
- ■ Peanuts
- ■ Soy
- ■ Gluten

Nutritional Information:

Weight	**68.04** g	Dietary Fiber	**0.04** g	Sugar	**0.00** g
Calories	**156.75**	Fat (total)	**9.21** g	Calcium	**14.61** mg
% Calories Fat	**52.88** %	Fat (saturated)	**3.64** g	Iron	**1.96** mg
% Calories Sat Fat	**0** %	Trans Fat	**0.00** g	Vitamin C	**0.03** mg
Protein	**17.10** g	Cholesterol	**41.50** mg	Vitamin A	**0.02** IU
Carbohydrate	**0.09** g	Sodium	**213.33** mg	Riboflavin	**0.14** mg
Niacin	**4.27** mg	Thiamine	**0.04** mg	Potassium	**272.92** mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, V.P. of Operations	**7/20/2015**	(310) 523-3664
Printed Name	Date	Phone Number

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 08/14/14
Version #: 07/29/15
Supersedes Version #: 09/02/14

Brand: Hot Off The Grill

Commodity Code #: C32225B
Commercial Code #: N32225B

Commodity UPC#: 007219391 3225 8
Commercial UPC#: 007219391 3226 5

Product Name:

Triple B 100% Beef Burger - Bulk Pack (Natural Shape Hamburger)

Packaging: CN Label: 078736 | Case Count: 140 | Case Cube: 0.90 | Cases/Pallet: 84

Portion Size: 2.25 oz. | Net Wt./Case: 19.69 LBS. | Case Dimensions: 19.44 x 13.88 x 5.5 | Pallet Config: 7 x 12

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	No	Grain crediting from Exhibit "A" School Lunch and Breakfast
Does product contain non-creditable grains?	No	

Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	0.00	16 grams	0.00
Enriched Wheat Flour (grams)	0.00	16 grams	0.00
TOTAL CREDITABLE GRAINS BY WEIGHT:	0.00	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	0.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	0.00 oz.	0.00 oz.	0.00
		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	0.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
A. Total Creditable Cheese or M/MA				0.00
Commodity Beef, Ground, 20% fat	3.21 oz.	x	0.74	2.38 oz.
Commercial Beef, Ground, 24% fat	3.21 oz.	x	0.73	2.34 oz.
B. Total Creditable Beef amount				2.38

Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.25

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	0.00	MEAT/ MEAT ALTERNATE:	2.25

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: **08/14/14**
Version #: **07/29/15**
Supersedes Version #: **09/02/14**

Brand: **Hot Off The Grill**

Commodity Code #: **C32225B**
Commercial Code #: **N32225B**

Commodity UPC#: **007219391 3225 8**
Commercial UPC#: **007219391 3226 5**

Product Name: **Triple B 100% Beef Burger - Bulk Pack (Natural Shape Hamburger)**
Product Description:

USDA Commodities used: **100154- Beef Coarse Ground**

Handling and Cooking Instructions:
Shelf Life: **18 Months Frozen**

Conventional Oven (Frozen): **350 F 16 - 20 Minutes**
Conventional Oven (Thawed): **350 F 12 - 15 Minutes**
Convection Oven (Frozen): **325 F 14 - 18 Minutes**
Convection Oven (Thawed): **325 F 9 - 12 Minutes**

Ingredients:
Ground beef (not more than 20% fat) and not more than 2% of each of the following ingredients: salt, spice, sodium phosphate.

Allergen Statement (Product Contains):
- Wheat
- Eggs
- Tree Nuts
- Fish/Shellfish
- Milk
- Peanuts
- Soy
- Gluten

Nutritional Information:

Weight	63.79 g	Dietary Fiber	0.03 g	Sugar	0.01 g
Calories	147.28	Fat (total)	8.65 g	Calcium	13.67 mg
% Calories Fat	52.85 %	Fat (saturated)	3.40 g	Iron	1.85 mg
% Calories Sat Fat	%	Trans Fat	0.00 g	Vitamin C	0.03 mg
Protein	16.08 g	Cholesterol	39.04 mg	Vitamin A	0.02 IU
Carbohydrate	0.10 g	Sodium	200.00 mg	Riboflavin	0.13 mg
Niacin	4.02 mg	Thiamine	0.04 mg	Potassium	256.62 mg

Case Coding Example:
(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, V.P. of Operations	8/14/2014	(310) 523-3664
Printed Name	Date	Phone Number

***CN only applies to commodity product. test**

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 06/26/15
Version #: 07/03/15
Supersedes Version #: 02/28/15

Brand: Hot Off The Grill

Commodity Code #: C47220
Commercial Code #: 470220

Commodity UPC#: 007219391 4722 1
Commercial UPC#: 007219391 4723 8

Product Name:

Cheeseburger Sliders on Whole Grain Buns (Reduced Sodium) - Individually Wrapped

Packaging: CN Label: N.A. Case Count: 75 Case Cube: 1.13 Cases/Pallet: 72

Portion Size: 4.35 oz. Net Wt./Case: 20.39 LBS. Case Dimensions: 18 x 12 x 9 Pallet Config: 8 x 9

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast
Does product contain non-creditable grains?	No	

Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	18.05	16 grams	1.13
Enriched Wheat Flour (grams)	17.35	16 grams	1.08
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.21	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	2.10 oz.	1.00 oz.	2.10
		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount
Processed American Cheese	0.25 oz.	x	1.00	0.25 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
A. Total Creditable Cheese or M/MA				0.25
Commodity Beef, Ground, 20% fat	2.25 oz.	x	0.74	1.67 oz.
Commercial Beef, Ground, 24% fat	2.25 oz.	x	0.73	1.64 oz.
B. Total Creditable Beef amount				1.64

Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
Ultra-Soy 3000 C	0.06	x	50.00	18	0.17 oz.
C. Total Creditable APP amount					0.17
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	2.00	MEAT/ MEAT ALTERNATE:	2.00

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Product Specification/Formula Statement

Current as of: **06/26/15**
Version #: **07/03/15**
Supersedes Version #: **02/28/15**

Brand: **Hot Off The Grill**

Commodity Code #: **C47220**
Commercial Code #: **470220**

Commodity UPC#: **007219391 4722 1**
Commercial UPC#: **007219391 4723 8**

Product Name: **Cheeseburger Sliders on Whole Grain Buns (Reduced Sodium) - Individually Wrapped**
Product Description:

USDA Commodities used: **(100154) Ground Beef and (100036) Processed Cheese**

Handling and Cooking Instructions:

Shelf Life: **Frozen 18 months, once thawed 3 days (refrigerated).**
Do not remove wrap before heating.

Conventional Oven (Frozen): **350 F 30 -35 Minutes**
Conventional Oven (Thawed): **350 F 18 - 20 Minutes**

Convection Oven (Frozen): **325 F 30 - 35 Minutes**
Convection Oven (Thawed): **325 F 18 - 20 Minutes**

Ingredients:

Whole Grain Hamburger Bun: Whole Wheat Flour, Enriched Wheat **Flour** (Flour, Malted Barley Flour, **Niacin, Reduced Iron**, Thiamin, Mononitrate, Riboflavin, Folic Acid), Water, Sugar, Contains 2% or Less of: Soybean Oil, Wheat Gluten, Yeast, Salt, Dough Conditioners (Calcium **Sulfate**, Enzymes, Sodium Stearoyl Lactylate, Ascorbic Acid, Monoglycerides), Calcium Propionate. **Beef Patty**: Ground Beef, Water, Textured Vegetable **Protein** (Soy Flour, Caramel Color), Seasoning (Salt, Garlic Powder, Onion, Powder, Spice, Sugar, Beef Flavor (Contains Beef Extract Maltodextrin, Beef stock, **yeast extract**, salt, lactic acid, flavor, citric acid), flavorings (Soybean Oil, Butter Flavor, Annatto and Turmeric for Color), Mesquite Flavor (Maltodextrin, Natural Mesquite Smoke Flavoring) and Grill Flavor (from Vegetable Oil), Caramel **Color. Reduced Sodium, Reduced Fat American Cheese**: Cultured Pasteurized Milk and Skim Milk, Milk Fat, Whey Protein Concentrate, Contains less than 2% of Salt, **Sodium Citrate, Potassium** Citrate, Guar Gum, Locust Bean Gum, Xanthan Gum, Lactic Acid, Sorbic Acid (Preservative), APO-Carotenal and Beta-Carotene (Color-If Colored), Enzymes, **Vitamin A** Palmitate, Soy Lecithin and Soybean Oil Blend.

Allergen Statement (Product Contains):

- [x] Wheat
- [x] Milk
- [ ] Eggs
- [ ] Peanuts
- [ ] Tree Nuts
- [x] Soy
- [ ] Fish/Shellfish
- [x] Gluten

Nutritional Information:

Weight	123.32 g	Dietary Fiber	2.39 g	Sugar	2.81 g
Calories	272.06	Fat (total)	9.16 g	Calcium	114.22 mg
% Calories Fat	30.30 %	Fat (saturated)	3.00 g	Iron	3.09 mg
% Calories Sat Fat	9.92 %	Trans Fat	0.00 g	Vitamin C	10.30 mg
Protein	18.65 g	Cholesterol	31.46 mg	Vitamin A	78.52 IU
Carbohydrate	29.82 g	Sodium	475.00 mg	Riboflavin	0 mg
Niacin	0 mg	Thiamine	0 mg	Potassium	0 mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, V.P. of Operations	**6/26/2015**	(310) 523-3664
Printed Name	Date	Phone Number

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 02/17/15
Version #: 02/28/15
Supersedes Version #: 08/08/14

Brand: Hot Off The Grill

Commodity Code #: C10900
Commercial Code #: 109000

Commodity UPC#: 007219391 1091 1
Commercial UPC#: 007219391 1091 1

Product Name:
Grilled Cheese on WG w/ Reduced Fat American Cheese- IW

Packaging: CN Label: N.A. Case Count: 72 Case Cube: 0.93 Cases/Pallet: 80
Portion Size: 3.69 oz. Net Wt./Case: 16.61 LBS. Case Dimensions: 19.5 x 9.06 x 9.13 Pallet Config: 10 x 8

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast
Does product contain non-creditable grains?	No	

Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	18.31	16 grams	1.14
Enriched Wheat Flour (grams)	17.59	16 grams	1.10
TOTAL CREDITABLE GRAINS BY WEIGHT:	2.24	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Bread or Buns	2.18 oz.	1.00 oz.	2.18
		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	2.00

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount
Processed American Cheese	1.50 oz.	x	1.00	1.50 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
A. Total Creditable Cheese or M/MA				1.50
Commodity Beef, Ground, 20% fat	0.00 oz.	x	0.00	0.00 oz.
Commercial Beef, Ground, 24% fat	0.00 oz.	x	0.00	0.00 oz.
B. Total Creditable Beef amount				0.00

Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					1.50

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	2.00	MEAT/ MEAT ALTERNATE:	1.50

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 02/17/15
Version #: 02/28/15
Supersedes Version #: 08/08/14

Brand: Hot Off The Grill

Commodity Code #: C10900
Commercial Code #: 109000

Commodity UPC#: 007219391 1091 1
Commercial UPC#: 007219391 1091 1

Product Name: Grilled Cheese on WG w/ Reduced Fat American Cheese- IW
Product Description:

USDA Commodities used: Processed Cheese (100036)

Handling and Cooking Instructions:

Shelf Life: Frozen 18 months, once thawed 5 days (refrigerated).
Do not remove wrap on wrapped product before heating. Oven temperatures may vary.

Conventional Oven (Frozen): 325 F 18 - 20 Minutes
Conventional Oven (Thawed): 350 F 10 - 12 Minutes

Convection Oven (Frozen): 300 F 18 - 20 Minutes
Convection Oven (Thawed): 325 F 10 - 12 Minutes

Ingredients:

Whole Grain Bread: Water, Whole Wheat Flour, Enriched Bread Flour (Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Bread Base (Sugar, Soy Oil, Dextrose, Salt, Wheat Flour, Mono & Diglycerides, Calcium Stearoyl Lactylate, Wheat Gluten, Calcium Sulfate, Diacetyl Tartaric Acid Esters of Mono & Diglycerides, Ammonium Sulfate, Ethoxylated Mono & Diglycerides, Guar Gum, Ascorbic Acid, Monocalcium Phosphate, Potassium Iodite, Enzyme, Calcium Peroxide), Sugar, Yeast, Wheat Gluten, Calcium Propionate (Preservative). Reduced Sodium, Reduced Fat American Cheese: Cultured Pasteurized Milk and Skim Milk, Milk Fat, Whey Protein Concentrate, Contains less than 2% of Salt, Sodium Citrate, Potassium Citrate, Guar Gum, Locust Bean Gum, Xanthan Gum, Lactic Acid, Sorbic Acid (Preservative), APO-Carotenal and Beta Carotene (Color-If Colored), Enzymes, Vitamin A Palmitate, Soy Lecithin and Soybean Oil Blend. Soybean Oil.

Allergen Statement (Product Contains):

- [x] Wheat
- [x] Milk
- [ ] Eggs
- [ ] Peanuts
- [ ] Tree Nuts
- [x] Soy
- [ ] Fish/Shellfish
- [x] Gluten

Nutritional Information:

Weight	104.61 g	Dietary Fiber	3.00 g	Sugar	5.49 g
Calories	244.31	Fat (total)	7.66 g	Calcium	355.04 mg
% Calories Fat	28.22 %	Fat (saturated)	4.12 g	Iron	1.61 mg
% Calories Sat Fat	15.18 %	Trans Fat	0.00 g	Vitamin C	0.00 mg
Protein	15.11 g	Cholesterol	22.78 mg	Vitamin A	455.79 IU
Carbohydrate	30.57 g	Sodium	493.05 mg	Riboflavin	0 mg
Niacin	0 mg	Thiamine	0 mg	Potassium	0 mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, V.P. of Operations	2/17/2015	(310) 523-3664
Printed Name	Date	Phone Number

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: 06/26/15
Version #: 06/29/15
Supersedes Version #: 02/28/15

Brand: Hot Off The Grill

Commodity Code #: C82651
Commercial Code #: 826051

Commodity UPC#: 007219391 8651 0
Commercial UPC#: 007219391 8262 8

Product Name:

Beef & Cheese Chalupa on a Whole Grain Tostada Bowl - Individually Wrapped

Packaging: CN Label: 084343 | Case Count: 72 | Case Cube: 0.91 | Cases/Pallet: 72

Portion Size: 3.11 oz. | Net Wt./Case: 14 LBS. | Case Dimensions: 16.75 x 12.25 x 7.69 | Pallet Config: 8 x10

EQUIVALENT GRAIN CALCULATIONS

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?)	Yes	Grain crediting from Exhibit "A" School Lunch and Breakfast
Does product contain non-creditable grains?	No	

Description of Creditable Grain Ingredient:	Grams of Creditable Grain ingredient in each portion?	Gram Standard of Creditable Grain per ounce equivalent?	Creditable Amount (A/B)
Whole Wheat/Grain Flour (grams)	8.16	16 grams	0.51
Enriched Wheat Flour (grams)	7.84	16 grams	0.49
TOTAL CREDITABLE GRAINS BY WEIGHT:	1.00	TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	1.00

EQUIVALENT GRAINS CALCULATIONS PER FOOD BUYING GUIDE (GROUP B)

Description of Product per Food Buying Guide:	Portion size of product as purchased	Weight of one ounce equivalent as listed in SP 30-2012	Creditable Amount
Taco Shells	0.81 oz.	1.00 oz.	0.81
		TOTAL CREDITABLE GRAINS BY WEIGHT ROUNDED TO NEAREST 1/4:	0.75

MEAT/ MEAT ALTERNATIVE CALCULATIONS

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces of Raw Portion in Creditable Ingredient	Multiply	FBG Yield/Servings per Unit	Creditable Amount
Mozzarella Cheese	1.35 oz.	x	1.00	1.35 oz.
Cheddar Cheese	0.15 oz.	x	1.00	0.15 oz.
	0.00 oz.	x	0.00	0.00 oz.
	0.00 oz.	x	0.00	0.00 oz.
A. Total Creditable Cheese or M/MA				1.50
Commodity Beef, Ground, 20% fat	0.80 oz.	x	0.74	0.59 oz.
Commercial Beef, Ground, 24% fat	0.80 oz.	x	0.73	0.58 oz.
B. Total Creditable Beef amount				0.58

Description of APP, Manufacturer's Name and Code #	Oz. Dry APP per Portion	Multiply	% of Protein As-Is	Divide by 18	Creditable Amount
	0.00	x	0.00	18	0.00 oz.
C. Total Creditable APP amount					0.00
D. Total Creditable Amount (A + B + C, rounded down to nearest 1/4 ounce)					2.00

TOTAL CREDITABLE MEAL CONTRIBUTION:	EQUIVALENT GRAINS:	1.00	MEAT/ MEAT ALTERNATE:	2.00

Product Specification/Formula Statement

integrated FOOD SERVICE
310 W. Alondra Blvd.
Gardena, CA 90248
(310) 523-3664 - Office (310) 523-1619- Fax

Current as of: **06/26/15**
Version #: **06/29/15**
Supersedes Version #: **02/28/15**

Brand: **Hot Off The Grill**

Commodity Code #: **C82651**
Commercial Code #: **826051**

Commodity UPC#: **007219391 8651 0**
Commercial UPC#: **007219391 8262 8**

Product Name: **Beef & Cheese Chalupa on a Whole Grain Tostada Bowl - Individually Wrapped**
Product Description:

USDA Commodities used: **110244-Mozzarella Cheese and 100154-Beef Coarse Ground**

Handling and Cooking Instructions:

Shelf Life: **Frozen 18 months.**

Make Sure that the product is completely frozen when it is received. If the product is not frozen contact us immediately at 800-560-9999.

Do not thaw product! Cook from a frozen state!

Preheat convection oven to 350 degrees, place product onto a bun pan and cook for 10 to 12 minutes, until an internal temperature of 160 degrees is achieved. Hold at > 140 degrees in dry heat conditions until served.

Conventional Oven (Frozen): **n/a**
Conventional Oven (Thawed): **n/a**
Convection Oven (Frozen): **350 F 10 - 12 Minutes**
Convection Oven (Thawed): **n/a**

Ingredients:

Mozzarella Cheese: Pasteurized Part Skim Milk, Cheese Cultures, Salt and Enzymes. **Tostada Bowl:** Whole Grain Corn Masa Flour, Vegetable Oil (May Contain one or more of the following: High Oleic Safflower, Mid Oleic Sunflower, Corn or Cottonseed Oil) and a Trace of Lime. **Taco Beef Filling:** Ground Beef (Not More than 20% Fat), Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Onions, Seasoning (Salt, Chili Pepper, Spices, Tomato Powder, Garlic Powder, Hydrolyzed Corn Gluten, Wheat and Soy Protein, Silicon Dioxide, Autolyzed Yeast Extract, Sugar, Citric Acid, Sodium Diacetate, Malic Acid, Paprika), Oats, Modified Food Starch, Paprika, Caramel Color. **Cheddar Cheese:** Milk, Culture, Salt, Enzyme, Annatto (Color). **Powdered Cellulose (Anti-Caking Agent).**

Allergen Statement (Product Contains):

- [x] Wheat
- [x] Milk
- [ ] Eggs
- [ ] Peanuts
- [ ] Tree Nuts
- [x] Soy
- [ ] Fish/Shellfish
- [x] Gluten

Nutritional Information:

Weight	88.17 g	Dietary Fiber	0.32 g	Sugar	0.56 g
Calories	244.50	Fat (total)	13.94 g	Calcium	347.14 mg
% Calories Fat	51.31 %	Fat (saturated)	5.92 g	Iron	0.84 mg
% Calories Sat Fat	21.79 %	Trans Fat	0.00 g	Vitamin C	0.24 mg
Protein	16.28 g	Cholesterol	44.07 mg	Vitamin A	296.12 IU
Carbohydrate	11.18 g	Sodium	404.03 mg	Riboflavin	mg
Niacin	mg	Thiamine	mg	Potassium	mg

Case Coding Example:

(Manufacture Date/ Production Line #)
(Example: January 1st 2013 Product produced on Line A)

010113A

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210,220,225,226, Appendix A)

Signature

David J. Watzke, V.P. of Operations	**6/26/2015**	(310) 523-3664
Printed Name	Date	Phone Number