MCI

M.C.I. FOODS, INC.

http://www.mcifoods.com

MASTER

TAB I-Title Page

Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	M.C.I. Foods, Inc.
Address:	13013 Molette Street Santa Fe Springs, CA 90670
Opening Date:	April 22, 2016
Opening Time:	2:00 PM

13013 Molette Street Santa Fe Springs, CA. 90670 562-977-4000 Fax 562-977-4099

Tab II- Table of Contents

Tab # Page #

PART I A TECHNICAL PROPOSAL

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Tab III- Vendor Information Sheet

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	***M.C.I. Foods, Inc.***

V2	Street Address	***13013 Molette Street***

V3	City, State, ZIP	***Santa Fe Springs, CA. 90670***

V4	Telephone Number		
	Area Code: ***562***	Number: ***977-4000***	Extension: ***306***

V5	Facsimile Number		
	Area Code: ***562***	Number: ***977-4099***	Extension:

V6	Toll Free Number		
	Area Code: ***800***	Number: ***704-4661***	Extension: ***306***

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: ***Dan Southard***
	Title: ***President***
	Address: ***Same as above***
	Email Address: ***dan@mcifoods.com***

V8	Telephone Number for Contact Person		
	Area Code: ***562***	Number: ***977-4000***	Extension: ***306***

V9	Facsimile Number for Contact Person		
	Area Code: ***562***	Number: ***977-4099***	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: ***Dan Southard***	Title: ***President***

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature:	Date: ***04-16-2016***

13013 Molette Street Santa Fe Springs, CA. 90670 562-977-4000 Fax 562-977-4099

IV- State Documents

The State documents tab must include the following:

A. The signature page from all amendments with an original signature by an individual authorized to bind the organization. ***Attached***

B. Attachment A – Confidentiality and Certification of Indemnification with an original signature by an individual authorized to bind the organization. ***Attached***

C. Attachment C – Vendor Certifications with an original signature by an individual authorized to bind the organization ***Attached***

D. Attachment J – Certification Regarding Lobbying with an original signature by an individual authorized to bind the organization ***Attached***

E. Copies of any vendor licensing agreements and/or hardware and software maintenance agreements. ***Not Applicable***

F. Copies of applicable certifications and/or licenses. ***Attached***

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 SDA?

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: M.C.I. Foods, Inc.

Authorized Signature: _____

Title: President Date: 04-08-2016

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	***NO***
Justification for Confidential Status			

A Public Records CD has been included for the Technical and Cost Proposal			
YES	***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	***Yes***	NO	
Justification for Confidential Status			
We are a privately owned company			

M.C.I. Foods, Inc.
Company Name

Signature

Dan Southard
Print Name

04-16-2016
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.

M.C.I. Foods, Inc.
Vendor Company Name

Vendor Signature

Dan Southard
Print Name

04-16-2016
Date

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

13013 Molette Street Santa Fe Springs, CA. 90670 562-977-4000 Fax 562-977-4099

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: _____ 04-16-2016
Signature of Official Authorized to Sign Application — Date

For: M.C.I. Foods, Inc.
Vendor Name

State of Nevada Request for Proposal 3237 for USDA Foods Processing
Project Title

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

STATE OF CALIFORNIA

DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION

M.C.I FOODS, INC.
LOS CABOS MEXICAN FOODS
13013 MOLETTE ST.
SANTA FE SPRINGS, CA 90670

REGISTRATION NUMBER: 54532
EXPIRATION DATE: 12/2/2016

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

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Printed: 3/4/2016

COUNTY OF LOS ANGELES
Public Health

Jeffrey D. Gunzenhauser, M.D., M.P.H.
Interim Health Officer

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

Public Health Permit
FY 2015/2016
Valid Until 6/30/2016

PR Number: PR0126891
Program ID: M.C.I. FOODS
Description: FOOD PROCESSING WHOLESALE (6,000 + SQ. FT.)

Facility Owner - Mail Address
M.C.I. FOODS, INC
c/o DANIEL SOUTHARD
13013 MOLETTE ST
SANTA FE SPGS, CA 90670-5521

WFJ

Facility Location
M.C.I. FOODS
13013 MOLETTE ST
SANTA FE SPRINGS, CA
90670-5521

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STATE OF CALIFORNIA

DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION

M.C.I FOODS, INC.
12835 ATLANTIC AVE.
COMPTON, CA 90221

REGISTRATION NUMBER: 11517
EXPIRATION DATE: 10/15/2016

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

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Printed: 9/11/2015

OSP 07 102308

COUNTY OF LOS ANGELES
Public Health

Jeffrey D. Gunzenhauser, M.D., M.P.H.
Interim Health Officer

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

Public Health Permit
FY 2015/2016
Valid Until 6/30/2016

PR Number: PR0128027
Program ID: M C I FOODS INC
Description: FOOD WAREHOUSE (0-4,999) SQ. FT.

Facility Owner - Mail Address
SOUTHARD, DONALD
c/o DANIEL SOUTHARD
12835 S ATLANTIC AVE
COMPTON, CA 90221-1903

WFG

Facility Location
M C I FOODS INC
12825 S ATLANTIC AVE
COMPTON, CA 90221-1903

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COUNTY OF LOS ANGELES
Public Health

Jeffrey D. Gunzenhauser, M.D., M.P.H.
Interim Health Officer

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

Public Health Permit
FY 2015/2016
Valid Until 6/30/2016

PR Number: PR0126806
Program ID: M.C.I. FOODS, INC.
Description: FOOD PROCESSOR WHOLESALE (2,000-5,999 SF)

Facility Owner - Mail Address
M.C.I. FOODS, INC
c/o DANIEL SOUTHARD
13013 MOLETTE ST
SANTA FE SPGS, CA 90670-5521

WFG

Facility Location
M.C.I. FOODS, INC.
12835 S ATLANTIC AVE
COMPTON, CA 90221-1903

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ORIGINAL

NATIONAL MASTER PROCESSING AGREEMENT

Agreement is made by and between the United States Department of Agriculture (USDA), Food and Nutrition Service (FNS) and the following processing company (Processor):

Company Name	M.C.I. Foods, Inc.
Company Representative	Dan Southard
Address	12835 Atlantic. Ave
City, State, Zip Code	Compton, CA 90221
Contact Person	Dan Southard
Telephone	800-704-4661 x 306
Fax	310-635-0916
E-Mail	dan@mcifoods.com

and is made with respect to the following facts:

USDA has made federally donated foods (DF) available to State Distributing Agencies (DA) for distribution to eligible Recipient Agencies (RA), using the DF identified on End Product Data Schedules (EPDS) and Summary End Product Data Schedules (SEPDS). Individual State DAs desiring the Processor's finished product have the option to participate in this Agreement for school years 2005-2006 and 2006-2007 by signing a State Participation Agreement (SPA) with the Processor.

The USDA is desirous of arranging with the Processor for the production of end product(s) as described on the USDA approved EPDS at the Processor's plant location(s) listed in Appendix 1.

This agreement is governed by the current and applicable sections of Title 7 Code of Federal Regulations, Parts 210 and 250, including any subsequent changes, and FDD Policy Memoranda.

The negotiation of this Agreement in no way constitutes a commitment that any DF will be shipped to the Processor. USDA cannot guarantee that any donated food will be available for processing. DF is made available depending upon the USDA's ability to purchase and acquire such item.

Processor will notify USDA of any change in material facts that might have bearing on this Agreement. An example might be a change in ownership or other such events.

In consideration of the terms and conditions contained within this Agreement, the parties agree as follows:

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ORIGINAL

Processor shall furnish a performance and surety bond, Irrevocable Letter or Credit, or escrow account in the amount of $ 500,000.00. If processor elects to supply an Irrevocable Letter of Credit, it must be a confirmed irrevocable Letter of Credit in a United States Bank, the terms of which must be agreed to in advance by the USDA. Changes in the amount of inventory protection required during the duration of this Agreement will be attached as an Addendum.

38. **AUTHORIZED PROCESSOR SIGNATURE**

Agreement must be signed by Owner, Partner, or Corporate Officer duly authorized to sign contractual agreements. Disclosure of ownership of Processor shall be submitted if requested by USDA.

Private Owned - The Owner must sign this Agreement.
Partnership - A Partner must sign this Agreement.
Corporation - A Corporate Officer must sign this Agreement.

If an employee other than these specified individuals signs this Agreement, a Power of Attorney indicating employee's authority must accompany this Agreement. All addenda to this Agreement shall be signed by the authorized individual who signed this Agreement except that the EPDS could be signed by his/her authorized designee.

In witness whereof, the Parties hereto have caused this Agreement to be signed by their respective agent.

APPROVED

DISAPPROVED

Cathie McCullough, Director
Food Distribution Division
Food and Nutrition Service, USDA

5/25/05
Date

Dan Southard President
Name and Title
Processor

12-20-2004
Date

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TAB V – Attachment B,
Technical Proposal Certification of Compliance
With Terms and Conditions

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

NO X 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.

M.C.I. Foods, Inc.
Company Name

Signature

Dan Southard
Print Name

04-16-2016
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)
1	3.1.2.2	11 of 58	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; ***MCI will only be receiving donated Cheese and Pinto Beans. USDA will not verify pounds received. MCI Quality Assurance Team will verify pounds received and Quality of Donated Foods received.***
2	3.1.8.7	15 of 58	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

EXCEPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	EXCEPTION (Complete detail regarding exceptions must be identified)
			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; ***Please see MCI Common Carrier Pick Up and Loading Agreement Attached to this Attachment B. Delivery Security***
3	3.1.8.8	15 and 16 of 58	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 ***Please see MCI Common Carrier Pick Up and Loading Agreement Attached to this Attachment B. Delivery Security***
4	Attachment E	Page 2 #4	4. Professional Liability (Errors and Omissions Liability) The policy shall cover professional misconduct or lack of ordinary skill for those positions defined in the Scope of Services of this contract. Each Claim $1,000,000 Annual Aggregate $2,000,000 a. In the event that the professional liability insurance required by this Contract is written on a claims-made basis, Contractor warrants that any retroactive date under the policy shall precede the effective date of this Contract; and that either continuous coverage will be maintained or an extended discovery period will be exercised for a period of two (2) years beginning at the time work under this Contract is completed.. ***M.C.I. Foods, Inc. will not be suppling Professional Liability (Errors and Omissions Liability) Insurance for this contract because this type of Insurance does not apply to this contract.***

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

M.C.I. Shipping and Loading Agreement
For Broker/ Carrier(s) Pick Ups

This agreement made and entered into this____ day of _____, 20__, by and between_____ having its principal place of business at _____, herein after referred to as Broker/ Carrier(s) (circle one) and M.C.I. Foods, Inc. with its principal place of business at 13013 Molette Street, Santa Fe Springs, CA. 90670 hereinafter referred to as "Shipper"

WITNESSETH

WHEREAS, Shipper is in the business of producing Frozen Foods for distribution to designated customers located throughout the United States.

Shipper has a need for transportation of Frozen Food and desires to engage Broker/ Carrier(s) to perform transportation brokerage/ carrier services as described in this Agreement and addenda attached hereto and made a part hereof.

Broker/Carrier(s) is in the business of arranging the transportation of property by carrier(s) and holds authority from the Federal Motor Carrier Safety Administration under Permit Number _____ (see attached Exhibit I), to engage in operations as a transportation broker/ carrier(s) of property for General Commodities (except Household Goods) in interstate or foreign commerce;

WHEREAS, Broker/Carrier(s) desires to arrange for the transportation of Shipper's Frozen Food property by Broker/ Carrier(s) and represents that it is fit, willing and able to perform transportation broker/carrier services;

NOW THEREFORE, in consideration of the foregoing premises and the mutual promises contained herein, Broker/Carrier(s) and Shipper agree as follows:

1. Term and Termination. This Agreement shall take effect on the date above, remain in effect for one (1) year from that date, and unless terminated as provided herein, shall automatically renew for additional periods of one (1) year. Either party may terminate this Agreement upon giving the other thirty (30) days' prior written notice of its intention to terminate. Termination may be with or without cause. Termination of this Agreement shall not release either party from any liability to the other arising pursuant to this Agreement, whether or not such was ascertained at the time of termination.

Delivery Security

Shipper is a USDA Inspected facility and has by Federal Regulations a Food Defense (Security) Program; we must address the physical security of all of our out-bound Frozen Food shipments. This includes security of shipments and identification of delivery drivers. It is imperative that our product is transported to its destination in a sealed or locked trailer. At a minimum, the trailer must be locked at all times. If the driver causes the product to be transported in an unsealed or unlocked trailer, it is possible that the product could be tampered with. There is no way to prove it wasn't tampered with since it is financially unfeasible to preform visual quality assurance inspections or ask a laboratory to analyze each consumable portion contained in each shipping container to prove the food is safe and wholesome for distribution. **THEREFORE, THE FOLLOWING FOOD SECURITY RULES MUST BE ENFORCED ON EACH AND EVERY SHIPMENT.**

Upon arriving and checking at Preferred Freezers the Driver Name and Driver's license will also be noted on the Bill of Lading. Any driver failing to provide the above information will not be allowed access to our Frozen Products. This behavior will trigger restocking fees to the Broker/ Carrier(s) and a new appointment pick up time must be rescheduled within 24 hours or Shipper has the right to cancel freight purchase order with Broker/ Carrier(s).

All TL and LTL orders picked up at Preferred Freezer will receive a trailer door seal once the loading is complete. The seal number will be written on the Preferred Freezer Bill of Lading.

For LTL for cross-docked product: When product is loaded in a new trailer, a new seal or lock must be placed on the trailer and if used the new seal number indicated on the Preferred Freezer bill of lading. All LTL orders MUST have the trailer doors either sealed or locked after each delivery. In the event the order arrives for delivery and is refused because the trailer is not sealed or locked, the Broker/ Carrier(s) will transport the product back to Shipper address for quality assurance inspection at no additional cost. Broker/ Carrier(s) will not charge Shipper for the outbound or inbound shipping costs. Broker/Carrier(s) will be charged the Preferred Freezers restocking fee if the order passes Shipper quality assurances. If the order is damaged or out our temperature specification of no more than 10 degrees F. upon return to Shippers headquarters Broker/ Carriers will be accessed for damages and will reimburse Shipper at Shipper normal sell price for the value of the above damages. At no point in time in any event will Shipper forfeit a Waiver of Subrogation to Broker/ Carrier(s)

All TL orders must have the trailer doors sealed at time of delivery. If the load has to be crossed docked and seal is broken and product moved to a different trailer then the new seal number must be recorded on the original Preferred Freezer Bill of Lading In the event the order arrives for delivery and is refused because the trailer is not sealed, the Broker/ Carrier(s) will transport the product back to Shipper address for quality assurance inspection at no additional cost. Broker/ Carrier(s) will not charge Shipper for the outbound or inbound shipping costs. Broker/Carrier(s) will be charged the Preferred Freezers restocking fee if the order passes Shipper quality assurances. If the order is damaged or out our temperature specification of no more than 10 degrees F. upon return to Shippers headquarters Broker/ Carriers will be accessed for damages and will reimburse Shipper at Shipper normal sell price for the value of the above damages. At no point in time in any event will Shipper forfeit a Waiver of Subrogation to Broker/ Carrier(s)

Driver should never open the trailer doors until our Customers receiving department has had an opportunity to inspect and verify the seal and/or lock on the trailer door exists and is in proper working order.

Temperature Abused Product

Broker/ Carrier(s) must take the necessary steps to ensure their warehouse/vehicles and trailers can safely and securely store and transport Shippers frozen products. The maximum temperature for frozen trailers will be no more than 0° F. degrees while in transit, and until time of delivery.

MCI reserves the right at any time to inspect Broker/ Carrier(s) cross dock/ warehouse facilities and transportation vehicles and frozen trailers. Shipper takes no responsibility and is Held Harmless by Broker/ Carrier(s) for any findings that could harm the public or its products during these inspections. Any inspection costs accessed Shipper will be at the expense of the Broker/ Carrier(s).

At time of delivery the product should show no evidence of defrosting, refreezing, or freezer deterioration. Presence of products showing deviates from these requirements will cause rejection of the involved product.

Most receiving facilities have a thermometer or temperature sensing device to check the temperature of a load. If the receiving party suspects the load might not be frozen or has been abused, they will check the temperature of the trailer and the product inside.

If the load is refused the driver must get the temperature written on the bill of lading and signed by the receiving warehouse clerk/ manager. Driver must notify Broker/ Carrier immediately before leaving Customers dock product has been refused.

Shipper will maintain possession of product once it has been refused by a customer.

If at all possible, a picture of the temperature devise and the actual temperature reading should be captured with a cell phone camera and sent to Shipper immediately.

Product that is refused by any of our customers due to temperature abuse must be shipped to the closest Freezer facility that has USDA Inspection.

Shipper maintains the right to designate what facility refused product is to be shipped to. Shipper will provide the facilities, name, contact name, phone number, and email of the warehouse manager. Shipper will issue a separate freight purchase order for this transaction.

Once the load arrives at the Cold Storage facility driver will cooperate with the facility in the moving of the product off of the trailer.

Shipper will work with the Cold Storage personnel and USDA/FDA to get the product temperature recoded again and then secured under USDA and or FDA authority.

Product will remain under refrigeration.

USDA/ FDA along with Shippers input will determine if the product is fit for Human consumption.

TAB VI- Section 3 –Scope of Work

The State expects vendors to propose creative, competitive solutions to the agency's stated problem or need.

Why we're qualified: Our mission is to provide healthy, nutritious products at a fair price to school children all over the United States. Our goal is to provide prompt, friendly service to all Distributors and Customers. Our objective is to have M.C.I. grow while providing the best working conditions, salaries that are possible, while maintaining a highly qualified sales and operational staff with a pro-active attitude towards quality and food safety.

M.C.I. Foods, Inc. is classified as a small business by the Small Business Administration. We have been providing the State of Nevada wholesome, safe, nutritious and good tasting food for the last fifteen years. We have never had a complaint with any of the school children in the State of Nevada. Our past orders to the State of Nevada have been complete and shipped on time. Our monthly performance reports have always been on time. We have proven our companies core competencies year after year. Why partner with an unknown company when you can go with a sure thing!

M.C.I. Foods, Inc. was instrumental in writing the new WBSCM pinto bean specification that has saved the State of Nevada thousands of dollars in cash purchases. M.C.I. Foods, Inc. supplies pinto beans to USDA.

Also important to know is the eighty thousand pounds of food MCI has donated to the State of Nevada Food Banks in the summer of 2014.

In 2013 MCI was awarded "Vendor of Distinction" from the Clark County School District. The award was for Outstanding Support and Consecutive Dedication for more than five consecutive years.

We currently support and are a member the School Nutrition Association of Nevada for the last 18 years, American Commodity Distribution Association last 10 years, Whole Grain Council last 8 years, North American Meat Association last 2 years, California Chamber of Commerce last 15 years and a Patron member of the School Nutrition Association for the last 5 years. We commodity process in 25 states and ship our product on a National basis.

We have been providing like items on a national level for over thirty four years.

We currently participate in a State Processing Agreement to provide USDA commodity processed Mexican Foods to eligible schools in the State of Nevada. We are set up and currently receive electronic payments from the State.

With the new implementation of the USDA regulations affecting reimbursable school lunch and breakfast meals, MCI has a total solution to keep our products and the State of Nevada in compliance with the all current regulations! We have over 100 items available for back to school shipments in July of 2016.

When the State of Nevada sends M.C.I. Foods, Inc. a purchase order for USDA Commodity Processed Mexican Foods the State is receiving more value added products than any of our competitors provide.

Here is a list of our Quality Assurances

Full Time Trained Quality Assurance Department
Two USDA Inspected Establishments #1162 & P-5890, State of California Inspection Food Drug Administration Inspections, County of Los Angeles Health Inspection, Registered with State of California Food & Drug, All employees are trained and certified prior to handling food, Standard Sanitation Operating Procedures, Good Manufacturing Practice, Hazard Analysis of Critical Control Points approved by USDA, HACCP Certified Staff with Two Persons at all times, Metal Detection on all products, X-Ray detection on products produced, Laboratory Analysis of all Products Prior to Shipment, Environmental swab testing thru out both establishment, Peanut Free Establishment, Allergen Control Program, Food Defense/ Bio- Security Program, Security cameras located thru out processing facility, Full time security on site, Remote monitoring of plant is in place, Recall Program in place and working, Silliker Laboratory 3rd Party Audits every year with Gold Certificates, Pest Control Program, BIT Inspection Program for all tractor & trailers, Driver/ Employee background checks, physicals and drug testing on all new hires.

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. ***Agreed***

3.1.2 USDA Food Shipments

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

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; ***Not Agreed see exceptions***

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

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

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; ***Agreed***

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 ***Agreed***

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

3.1.3 Packaging

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; ***Agreed***

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; ***Agreed***

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

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: ***Agreed***

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

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

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

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

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

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). ***Agreed***

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. ***Agreed***

3.1.3.7 Each pallet may only contain one product. ***Agreed***

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. ***Agreed***

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. ***Agreed***

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. ***Agreed***

3.1.4 Processing Procedures (Grading)

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; ***Not Applicable***

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; ***Not Applicable***

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 ***Not Applicable***

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. ***Not Applicable***

3.1.5 Quantity of Products

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; ***Agreed***

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; ***Agreed***

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 ***Agreed***

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

3.1.6 Product Delivery

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

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

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. ***Agreed***

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. ***Agreed***

3.1.8 Shipping and Storage

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

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

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; ***Agreed***

3.1.8.4 Refrigerated products shall be shipped and stored between 40 and 32 degrees F; ***Not Applicable***

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

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; ***Agreed***

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; ***Not Agreed see exceptions***

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 ***Not Agreed see exceptions***

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: ***Agreed***

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

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; ***Agreed***

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

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

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; ***Agreed***

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; ***Agreed***

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; ***Agreed***

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; ***Agreed***

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 ***Agreed***

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

3.1.9 Issue Resolution

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

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. ***Agreed***

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. ***Agreed***

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. ***Agreed***

3.1.10 Site Inspection

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. ***Agreed***

3.1.11 Product Specifications – Attachment O, Food Group Listing

3.1.11.1 One vendor will be awarded per food group. ***Agreed***

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. ***Agreed***

3.1.12 Performance Reporting

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. ***Agreed***

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. ***Agreed***

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; ***Agreed***

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

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

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

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

TAB VII-Section 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:	***M.C.I. Foods, Inc.***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***California***
Date of incorporation:	***June 1970***
# of years in business:	***46***
List of top officers:	***Dan Southard, John Southard***
Location of company headquarters:	***Santa Fe Springs, CA***
Location(s) of the company offices:	***Santa Fe Springs, CA***
Location(s) of the office that will provide the services described in this RFP:	**13013 Molette Street, Santa Fe Springs CA 90670**
Number of employees locally with the expertise to support the requirements identified in this RFP:	**160**
Number of employees nationally with the expertise to support the requirements in this RFP:	**0**
Location(s) from which employees will be assigned for this project:	***Compton and Santa Fe Springs, CA.***

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.

M.C.I. Foods, Inc. is registered with the Nevada Secretary of State

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:	***1008031518-001***
Legal Entity Name:	***M.C.I. Foods, Inc.***

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

Yes	***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 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	***Yes***	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-Purchasing Division***
State agency contact name:	***Heather Moon***
Dates when services were performed:	***2000 to 2016***
Type of duties performed:	***Processing of USDA Donated Foods***
Total dollar value of the contract:	***YR 1-3 $4.8 Mil /YR 3-6 $5.2 + Million***

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	***No***

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. ***Not Applicable***

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. ***Not Applicable***

Does any of the above apply to your company?

Yes		No	***No***

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. Exception***

Yes	***Yes***	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.

Alaska – July 2010 to June 2016
Arizona - July 1982 to Present
California - July 1982 to Present
Colorado – July 2001 to June 2014
Connecticut – July 2014 to June 2016
Florida – July 2003 to Present
Georgia - July 2005 to June 2010
Illinois – July 2003 to July 2006; July 2011 to Present
Indiana – July 2003 to Present
Iowa – July 2010 to Present
Kentucky – July 2003 to June 2006; July 2012 to June 2014
Louisiana – July 2001 to June 2006
Michigan – July 2007 to Present
Missouri – July 2011 to Present
Montana – July 2007 to June 2008; July 2010 to June 2011
Nevada – July 2001 to Present
New Jersey – July 2008 to June 2013
New Mexico – July 2006 to Present
New York July 2001 to June 2002
Oklahoma – July 2007 to Present
Oregon – July 2007 to June 2013
Pennsylvania – July 2001 to June 2007; July 2009 to June 2015
Tennessee – July 2007 to June 2008; July 2009 to June 2010
Texas – July 2001 to Present
Utah – July 2001 to June 2006; July 2010 Present
Washington – July 2001 to June 2007; July 2009 to Present
Wyoming – July 2001 to June 2010; July 2011 to June 2012; July 2013 to June 2014

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. ***M.C.I Foods, Inc. has been producing and processing food since 1957. We have processed donated foods for States and School districts for thirty four years.***

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.

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		No	*No*

If "Yes", vendor must:

4.2.1.1 Identify specific subcontractors and the specific requirements of this RFP for which each proposed subcontractor will perform services. ***Not Applicable***

4.2.1.2 If any tasks are to be completed by subcontractor(s), vendors must: ***Not Applicable***

A Describe the relevant contractual arrangements; ***Not Applicable***

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 ***Not Applicable***

C Describe your previous experience with subcontractor(s). ***Not Applicable***

4.2.1.3 Vendors must describe the methodology, processes and tools utilized for: ***Not Applicable***

A Selecting and qualifying appropriate subcontractors for the project/contract; ***Not Applicable***

B Ensuring subcontractor compliance with the overall performance objectives for the project; ***Not Applicable***

C Ensuring that subcontractor deliverables meet the quality objectives of the project/contract; and ***Not Applicable***

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. ***Not Applicable***

4.2.1.4 Provide the same information for any proposed subcontractors as requested in ***Section 4.1, Vendor Information. Not Applicable***

4.2.1.5 Business references as specified in ***Section 4.3, Business References*** must be provided for any proposed subcontractors. ***Not Applicable***

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. ***Not Applicable***

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. ***Not Applicable***

Business References start on next page

Background and History: In 1957, AI & Margaret Pizzola and Don & AJ Southard created a partnership called Margaret's Commissary. Their goal was to provide quality sandwiches, pizzas and burritos to convenience stores and neighborhood bars throughout Southern California. Over the next years the industry changed, as did Margaret's Commissary. In the 1970's Margaret's Commissary became the M.C.I. Foods, Inc. In the early 1980's, M.C.I. made inroads into the retail segment and soon became the number one brand throughout the west. Soon after, retailers became more aggressive on cash demands from suppliers. M.C.I. decided to sell its retail distribution to a competitor. Mr. Don Southard, semi-retired, turned over the company to his two sons, Dan & John Southard. The company launched a new brand called Los Cabos® and directed all marketing efforts into Schools Food Service.

The Los Cabos® line of products continues the original philosophy of quality that the founding partners believed in. The Cabo Classics® line of upscale Mexican Foods was added in the mid 1990's representing the highest quality ingredients available to produce center-of-the-plate products. In the year 2001, Cabo Primo® was added to the family of products to fill the sales demand for upscale, ala-carte products for schools.

Reference #:	*#1*		
Company Name:	***Driftwood Dairy***		
Identify role company will have for this RFP project (Check appropriate role below):			
XX	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***Los Angeles Unified School District-Commodity Processing***		
Primary Contact Information			
Name:	***Driftwood Dairy Mr. Paul Kern***		
Street Address:	***10724 E. Lower Azusa Road***		
City, State, Zip:	***El Monte, CA. 91731***		
Phone, including area code:	***626-527-3656***		
Facsimile, including area code:			
Email address:	***paulk@driftwooddairy.com***		
Alternate Contact Information			
Name:	***Driftwood Dairy Mr. John Dolan***		
Street Address:	***10724 E. Lower Azusa Road***		
City, State, Zip:	***El Monte, CA 91731***		
Phone, including area code:	***626-527-3606***		
Facsimile, including area code:			
Email address:	***johnd@driftwooddairy.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:	***Providing commodity processed Mexican food items using LAUSD commodity cheese.***		
Original Project/Contract Start Date:	*7/1/14*		
Original Project/Contract End Date:	*6/31/16*		
Original Project/Contract Value:	***$4,177,360 per year***		
Final Project/Contract Date:	***Project is ongoing***		
Was project/contract completed in time originally allotted, and if not, why not?	***This project is ongoing at this time and no there have been no issues.***		

Reference #:	*#2*		
Company Name:	***Long Beach Unified School District***		
Identify role company will have for this RFP project (Check appropriate role below):			
XX	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***Frozen Food Bid FS346-134 3/1/15-2/29/16***		

Primary Contact Information	
Name:	***Raymond Corbell***
Street Address:	***3333 Airport Way***
City, State, Zip:	***Long Beach, CA. 90806***
Phone, including area code:	***562-427-7923***
Facsimile, including area code:	***562-427-7925***
Email address:	***RCorbell@lbschools.net***
Alternate Contact Information	
Name:	***Steve Lazatin***
Street Address:	***3333 Airport Way***
City, State, Zip:	***Long Beach, CA. 90806***
Phone, including area code:	***562-427-7923 ext. 245***
Facsimile, including area code:	***562-427-7925***
Email address:	***Slazatin@lbusd.k12.ca.us***
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:	***Supplying a variety of frozen Mexican Food products produced as commodity and also commercial products.***
Original Project/Contract Start Date:	***March 1, 2013***
Original Project/Contract End Date:	***June 30, 2016***
Original Project/Contract Value:	***$396,305 per year***
Final Project/Contract Date:	***06/31/16***
Was project/contract completed in time originally allotted, and if not, why not?	***Project is ongoing***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Project is ongoing***

Reference #:	*#3*		
Company Name:	***Dallas ISD***		
Identify role company will have for this RFP project (Check appropriate role below):			
XX	*VENDOR*		*SUBCONTRACTOR*
Project Name:	***Commercial and Commodity Purchases of Mexican Foods***		

Primary Contact Information	
Name:	***Lynn Forrester***
Street Address:	***1515 Grand Ave.***
City, State, Zip:	***Dallas, TX 75215***
Phone, including area code:	***214-932-5506***
Facsimile, including area code:	***214-796-5899***
Email address:	***mforrester@dallasisd.org***
Alternate Contact Information	
Name:	
Street Address:	
City, State, Zip:	
Phone, including area code:	
Facsimile, including area code:	
Email address:	
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:	***Providing commodity processed Mexican food items commodity cheese***
Original Project/Contract Start Date:	***July 1, 2015***
Original Project/Contract End Date:	***June 30th 2016***
Original Project/Contract Value:	***$1,800,000.00 per year***
Final Project/Contract Date:	***June 31, 2016***
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***

ATTACHMENT F – REFERENCE QUESTIONNAIRE

The State of Nevada, as a part of the RFP process, requires proposing vendors to submit business references as required within this document. The purpose of these references is to document the experience relevant to the scope of work and provide assistance in the evaluation process.

INSTRUCTIONS TO PROPOSING VENDOR	
1.	Proposing vendor or vendor's proposed subcontractor **MUST** complete Part A and/or Part B of the Reference Questionnaire.
2.	Proposing vendor **MUST** send the Reference Questionnaire to **EACH** business reference listed for completion of Part D, Part E and Part F.
3.	Business reference is requested to submit the completed Reference Questionnaire via email or facsimile to: State of Nevada, Purchasing Division Subject: ***RFP 3237*** Attention: ***Purchasing Division*** Email: rfpdocs@admin.nv.gov Fax: 775-684-0188 Please reference the RFP number in the subject line of the email or on the fax.
4.	The completed Reference Questionnaire **MUST** be received ***no later than 4:30 PM PT 04/21/16***
5.	Business references are **NOT** to return the Reference Questionnaire to the Proposer (Vendor).
6.	In addition to the Reference Questionnaire, the State may contact any and all business references by phone for further clarification, if necessary.
7.	Questions regarding the Reference Questionnaire or process should be directed to the individual identified on the RFP cover page.
8.	Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

Reference
Questionnaire - 10-12

To open the document, double click on the icon.

If you are unable to access the above inserted file once you have doubled clicked on the icon, please contact Nevada State Purchasing at srvpurch@admin.nv.gov for an emailed copy.

State of Nevada
Department of Administration

Purchasing Division

515 E. Musser Street, Suite 300
Carson City, NV 89701

Brian Sandoval
Governor

Patrick Cates
Director

Jeffrey Haag
Administrator

BUSINESS REFERENCE'S RESPONSE TO REFERENCE QUESTIONNAIRE FOR STATE OF NEVADA REQUEST FOR PROPOSAL (RFP) 3237 USDA FOODS PROCESSING

PART A – TO BE COMPLETED BY PROPOSING VENDOR – *Please type or print*	
Name of Company Submitting Proposal:	M.C.I. Foods, Inc. Los Cabos Mexican Foods

PART B – IF APPLICABLE, NAME OF COMPANY ACTING AS SUBCONTRACTOR FOR VENDOR IDENTIFIED IN PART A – *Please type or print*	
Name of Subcontractor:	

PART C – BUSINESS REFERENCE INSTRUCTIONS	
1.	This Reference Questionnaire is being submitted to your organization for completion as a business reference for the company listed in Part A or Part B, above.
2.	Business reference is requested to submit the completed Reference Questionnaire via email or facsimile to: State of Nevada, Purchasing Division Subject: ***RFP 3237*** ***Attention:*** ***Purchasing Division*** Email: rfpdocs@admin.nv.gov Fax: 775-684-0188 Please reference the RFP number in the subject line of the email or on the fax.
3.	The completed Reference Questionnaire **MUST** be received ***no later than 4:30 PM PT 04/21/16***
4.	Do **NOT** return the Reference Questionnaire to the Proposer (Vendor).
5.	In addition to the Reference Questionnaire, the State may contact references by phone for further clarification, if necessary.
6.	Questions regarding the Reference Questionnaire or process should be directed to the individual identified on the RFP cover page.
7.	When contacting the State, please be sure to include the RFP number listed at the top of this page.
8.	We request all questions be answered. If an answer is not known please answer as "U/K". If the question is not applicable please answer as "N/A".
9.	If you need additional space to answer a question or provide a comment, please attach additional pages. If attaching additional pages, please place your company/organization name on each page and reference the RFP # noted at the top of this page.

PART D – COMPANY PROVIDING REFERENCE – *Please type or print* CONFIDENTIAL INFORMATION WHEN COMPLETED	
Company Providing Reference:	Driftwood Dairy
Contact Name:	Paul Kern
Title:	Procurement
Contact Telephone:	626-527-3606
Contact Email Address:	paulk@driftwooddairy.com

RATING SCALE:

Where a rating is requested and using the Rating Scale provided below, rate the following questions by noting the appropriate number for each item. Please provide any additional comments you feel would be helpful to the State regarding this contractor.

Category	Rating
Poor or Inadequate Performance	0
Below Average Performance	1 – 3
Average Performance	4 – 6
Above Average Performance	7 – 9
Excellent Performance	10

PART E – QUESTIONS:

1. In what capacity have you worked with this vendor in the past?

2. Rate the firm's knowledge and expertise.	**RATING:**
Comments:	

3. Rate the vendor's flexibility relative to changes in the project scope and timelines.	**RATING:**
Comments:	

4. Rate your level of satisfaction with hard copy materials produced by the vendor.	**RATING:**
Comments:	

5. Rate the dynamics/interaction between the vendor and your staff.	**RATING:**
Comments:	

6. Rate your satisfaction with the products developed by the vendor.	**RATING:**
Comments:	

7. Rate how well the agreed upon, planned schedule was consistently met and deliverables provided on time. *(This pertains to delays under the control of the vendor.)*	**RATING:**
Comments:	

8. Rate the overall customer service and timeliness in responding to customer service inquiries, issues and resolutions.	**RATING:**
Comments:	

9. Rate the knowledge of the vendor's assigned staff and their ability to accomplish duties as contracted.	**RATING:**
Comments:	

10. Rate the accuracy and timeliness of the vendor's billing and/or invoices.	**RATING:**
Comments:	

11. Rate the vendor's ability to quickly and thoroughly resolve a problem related to the services provided.	**RATING:**
Comments:	

12. Rate the vendor's flexibility in meeting business requirements.	**RATING:**
Comments:	

13. Rate the likelihood of your company/organization recommending this vendor to others in the future.	**RATING:**
Comments:	

14. With which aspect(s) of this vendor's services are you most satisfied?
Comments:

15. With which aspect(s) of this vendor's services are you least satisfied?
Comments:

16. Would you recommend this vendor to your organization again?
Comments:

PART F – GENERAL INFORMATION:

1. During what time period did the vendor provide these services for your organization?				
Month/Year:	07-01-2014	TO:	Month/Year:	Current Day

State of Nevada
Department of Administration

Purchasing Division

515 E. Musser Street, Suite 300
Carson City, NV 89701

Brian Sandoval
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BUSINESS REFERENCE'S RESPONSE TO REFERENCE QUESTIONNAIRE FOR STATE OF NEVADA REQUEST FOR PROPOSAL (RFP) 3237 USDA FOODS PROCESSING

PART A – TO BE COMPLETED BY PROPOSING VENDOR – *Please type or print*	
Name of Company Submitting Proposal:	M.C.I. Foods, Inc. Los Cabos Mexican Foods

PART B – IF APPLICABLE, NAME OF COMPANY ACTING AS SUBCONTRACTOR FOR VENDOR IDENTIFIED IN PART A – *Please type or print*	
Name of Subcontractor:	

PART C – BUSINESS REFERENCE INSTRUCTIONS	
1.	This Reference Questionnaire is being submitted to your organization for completion as a business reference for the company listed in Part A or Part B, above.
2.	Business reference is requested to submit the completed Reference Questionnaire via email or facsimile to: State of Nevada, Purchasing Division Subject: ***RFP 3237*** ***Attention:*** ***Purchasing Division*** Email: rfpdocs@admin.nv.gov Fax: 775-684-0188 Please reference the RFP number in the subject line of the email or on the fax.
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4.	Do **NOT** return the Reference Questionnaire to the Proposer (Vendor).
5.	In addition to the Reference Questionnaire, the State may contact references by phone for further clarification, if necessary.
6.	Questions regarding the Reference Questionnaire or process should be directed to the individual identified on the RFP cover page.
7.	When contacting the State, please be sure to include the RFP number listed at the top of this page.
8.	We request all questions be answered. If an answer is not known please answer as "U/K". If the question is not applicable please answer as "N/A".
9.	If you need additional space to answer a question or provide a comment, please attach additional pages. If attaching additional pages, please place your company/organization name on each page and reference the RFP # noted at the top of this page.

PART D – COMPANY PROVIDING REFERENCE – *Please type or print* **CONFIDENTIAL INFORMATION WHEN COMPLETED**	
Company Providing Reference:	Long Beach Unified School Dist.
Contact Name:	Steve Lazatin
Title:	Purchasing
Contact Telephone:	562-427-7923 ext 245
Contact Email Address:	Slazatin@lbusd.k12.ca.us

RATING SCALE:

Where a rating is requested and using the Rating Scale provided below, rate the following questions by noting the appropriate number for each item. Please provide any additional comments you feel would be helpful to the State regarding this contractor.

Category	Rating
Poor or Inadequate Performance	0
Below Average Performance	1 – 3
Average Performance	4 – 6
Above Average Performance	7 – 9
Excellent Performance	10

PART E – QUESTIONS:

17. In what capacity have you worked with this vendor in the past?

18. Rate the firm's knowledge and expertise.	**RATING:**
Comments:	

19. Rate the vendor's flexibility relative to changes in the project scope and timelines.	**RATING:**
Comments:	

20. Rate your level of satisfaction with hard copy materials produced by the vendor.	**RATING:**
Comments:	

21. Rate the dynamics/interaction between the vendor and your staff.	**RATING:**
Comments:	

22. Rate your satisfaction with the products developed by the vendor.	**RATING:**
Comments:	

23. Rate how well the agreed upon, planned schedule was consistently met and deliverables provided on time. *(This pertains to delays under the control of the vendor.)*	**RATING:**
Comments:	

24. Rate the overall customer service and timeliness in responding to customer service inquiries, issues and resolutions.	**RATING:**
Comments:	

25. Rate the knowledge of the vendor's assigned staff and their ability to accomplish duties as contracted.	**RATING:**
Comments:	

26. Rate the accuracy and timeliness of the vendor's billing and/or invoices.	**RATING:**
Comments:	

27. Rate the vendor's ability to quickly and thoroughly resolve a problem related to the services provided.	**RATING:**
Comments:	

28. Rate the vendor's flexibility in meeting business requirements.	**RATING:**
Comments:	

29. Rate the likelihood of your company/organization recommending this vendor to others in the future.	**RATING:**
Comments:	

30. With which aspect(s) of this vendor's services are you most satisfied?
Comments:

31. With which aspect(s) of this vendor's services are you least satisfied?
Comments:

32. Would you recommend this vendor to your organization again?
Comments:

PART F – GENERAL INFORMATION:

2. During what time period did the vendor provide these services for your organization?				
Month/Year:	07-01-2014	TO:	Month/Year:	Current day

State of Nevada
Department of Administration

Purchasing Division

515 E. Musser Street, Suite 300
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BUSINESS REFERENCE'S RESPONSE TO REFERENCE QUESTIONNAIRE FOR

STATE OF NEVADA REQUEST FOR PROPOSAL (RFP) 3237

USDA FOODS PROCESSING

PART A – TO BE COMPLETED BY PROPOSING VENDOR – *Please type or print*	
Name of Company Submitting Proposal:	M.C.I. Foods, Inc. Los Cabos Mexican Foods

PART B – IF APPLICABLE, NAME OF COMPANY ACTING AS SUBCONTRACTOR FOR VENDOR IDENTIFIED IN PART A – *Please type or print*	
Name of Subcontractor:	None

PART C – BUSINESS REFERENCE INSTRUCTIONS	
1.	This Reference Questionnaire is being submitted to your organization for completion as a business reference for the company listed in Part A or Part B, above.
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8.	We request all questions be answered. If an answer is not known please answer as "U/K". If the question is not applicable please answer as "N/A".
9.	If you need additional space to answer a question or provide a comment, please attach additional pages. If attaching additional pages, please place your company/organization name on each page and reference the RFP # noted at the top of this page.

PART D – COMPANY PROVIDING REFERENCE – *Please type or print* CONFIDENTIAL INFORMATION WHEN COMPLETED	
Company Providing Reference:	Dallas ISD
Contact Name:	Lynn Forrester
Title:	Procurement
Contact Telephone:	214-932-5506
Contact Email Address:	mforrester@dallasisd.org

RATING SCALE:

Where a rating is requested and using the Rating Scale provided below, rate the following questions by noting the appropriate number for each item. Please provide any additional comments you feel would be helpful to the State regarding this contractor.

Category	Rating
Poor or Inadequate Performance	0
Below Average Performance	1 – 3
Average Performance	4 – 6
Above Average Performance	7 – 9
Excellent Performance	10

PART E – QUESTIONS:

33. In what capacity have you worked with this vendor in the past?

34. Rate the firm's knowledge and expertise.	**RATING:**
Comments:	

35. Rate the vendor's flexibility relative to changes in the project scope and timelines.	**RATING:**
Comments:	

36. Rate your level of satisfaction with hard copy materials produced by the vendor.	**RATING:**
Comments:	

37. Rate the dynamics/interaction between the vendor and your staff.	**RATING:**
Comments:	

38. Rate your satisfaction with the products developed by the vendor.	**RATING:**
Comments:	

39. Rate how well the agreed upon, planned schedule was consistently met and deliverables provided on time. *(This pertains to delays under the control of the vendor.)*	**RATING:**
Comments:	

40. Rate the overall customer service and timeliness in responding to customer service inquiries, issues and resolutions.	**RATING:**
Comments:	

41. Rate the knowledge of the vendor's assigned staff and their ability to accomplish duties as contracted.	**RATING:**
Comments:	

42. Rate the accuracy and timeliness of the vendor's billing and/or invoices.	**RATING:**
Comments:	

43. Rate the vendor's ability to quickly and thoroughly resolve a problem related to the services provided.	**RATING:**
Comments:	

44. Rate the vendor's flexibility in meeting business requirements.	**RATING:**
Comments:	

45. Rate the likelihood of your company/organization recommending this vendor to others in the future.	**RATING:**
Comments:	

46. With which aspect(s) of this vendor's services are you most satisfied?
Comments:

47. With which aspect(s) of this vendor's services are you least satisfied?
Comments:

48. Would you recommend this vendor to your organization again?
Comments:

PART F – GENERAL INFORMATION:

3. During what time period did the vendor provide these services for your organization?				
Month/Year:	07/01/2014	TO:	Month/Year:	Current day

TAB VIII- Attachment G Proposed Staff Resume

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:	***M.C.I. Foods, Inc.***

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:	***Dan Southard***	**Key Personnel: (Yes/No)**	***Yes***
Individual's Title:	***President***		

# of Years in Classification:	***26 yrs***	**# of Years with Firm:**	***40 yrs***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

I began working full time at age 18 in our family owned business. 40+ years' experience of processing frozen food, commodity processing USDA donated foods.

RELEVANT EXPERIENCE

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

I have over 40+ years of experience in Mexican Food business, with knowledge in legal and accounting needs of Corporation. Hands on knowledge of frozen food processing, USDA Regulations, Commodity Processing and sales and marketing. Member of North American Meat Association, California Chamber of Commerce, California Distributors Association, Forty State School Food Service Associations, American Commodity Distribution Association, and Patron Member of School Nutrition Association.

EDUCATION

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

California State University Long Beach, hold degree in Business Administration and Sales and Marketing.

CERTIFICATIONS

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

REFERENCES

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

Sherry Thackeray USDA FNS 703-305-2652 sherry.thackeray@fns.usda.gov
Peggy Cantfil USDA FNS 703-305-2680 Peggy.Cantfil@fns.usda.gov
Homa Hashemi LA USD (213) 249-2969 homa.hashemi@lausd.net

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:	***M.C.I. Foods, Inc.***

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:	***John M. Southard***	**Key Personnel: (Yes/No)**	***Yes***
Individual's Title:	***Vice President of Operations***		
# of Years in Classification:		**# of Years with Firm:**	***21***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

21 years as Vice President of Operations for M.C.I. Foods, Inc. and a minority share holder of the company.

RELEVANT EXPERIENCE

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

April 1995 to present date M.C.I. Foods, Inc. Vice President of Operations during project with State of Nevada Department of Administration Food Distribution Program processing of USDA Donated Foods into Mexican Foods.

EDUCATION

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

North Carolina State University in Raleigh, North Carolina. Bachelors of Science, Industrial Engineering
Suma Cum Laude 4 Years

CERTIFICATIONS

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

REFERENCES

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

Ray Herrera, President, Pride Marketing 626-584-6656 Fax 626-963-7996
Pride.rgh@verizon.net
Art Schapiro, President, AMZ Packaging 323-584-6656 Fax 323-584-4288
amzpkg@yahoo.com
Nick Lowe, President, Platinum Packaging 562-630-6700 Fax 562-630-6716
nlowe@platinumpkggroup.com

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:	***M.C.I. Foods, Inc.***

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:	***Kyle Staley***	**Key Personnel: (Yes/No)**	***Y***
Individual's Title:	***USDA Donated Foods Manager and IT Manager***		
# of Years in Classification:	***3***	**# of Years with Firm:**	***7***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

Kyle Staley, Title USDA Donated Foods and IT Manager, experience in food business since October 1, 2009, Job responsibilities – USDA Donated Foods Management, IT Management, Server Administrator, Office Management, Customer Service, Project Management Education AS, Networking Systems Administration, 2006. Organizations I belong to – ACDA

RELEVANT EXPERIENCE

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

2012 – Present; M.C.I. Foods, Inc. Donated Foods Management; Donated Foods Diversion Management; Donated Foods Inventory Management; Donated Foods Contract/SPA/SEPDS/MPR/NPR Administration. Donated Foods Bill back Auditor

EDUCATION

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

Associates of Science; Networking Systems Administration 2006

CERTIFICATIONS

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

Certifications in MS Office; CCNA

REFERENCES

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

Manuel R. Flores, Food Ordering Specialist for Food and Nutrition, Texas Department of Agriculture, 512-475-0063, Fax 888-237-4958, manuel.flores@texasagriculture.gov
Jeanette Lund, Processing Consultant, California Department of Education, 916-324-6150, jlund@cde.ca.gov
Dawn Irvine, Processing Specialist, Arizona Department of Education, 602 364.0714, Dawn.Irvine@azed.gov

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:	***M.C.I. Foods, Inc.***

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:	***Lynn Mushaney***	**Key Personnel: (Yes/No)**	***Yes***
Individual's Title:	***Director of Marketing/Sales Specialist***		
# of Years in Classification:		**# of Years with Firm:**	***18***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

I have been in foodservice for almost 30 years in both procurement and sales.

RELEVANT EXPERIENCE

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

April 1998 to Present Date. M.C.I. Foods, Inc. Santa Fe Springs, CA. Contract/Project with State of Nevada Dept. of Administration Food Distribution Program. The liaison between M.C.I. Foods, Inc. and the State of Nevada Food Distribution Program office and school districts food service departments in the state of Nevada.

EDUCATION

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

High School Graduate 1969

CERTIFICATIONS

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

REFERENCES

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

Mr. Sean Leer, President Gold Star Foods 909-843-9600 sean@goldstarfood.com
Ms. Brenda Robinson Food Service Director Bakersfield City Schools 661-631-4733 robinsonb@bcsd.com
Ms. Kellie Long, President, Associates Food Service Sales & Marketing 714-398-7058 kelliel@associatesllc.net

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:	***M.C.I. Foods, Inc.***

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:	***Brian Mills***	**Key Personnel: (Yes/No)**	***Yes***
Individual's Title:	***Plant Manager SFS Facility***		
# of Years in Classification:	***6***	**# of Years with Firm:**	***6***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

Twenty plus years working and managing within the food manufacturing industry.

RELEVANT EXPERIENCE

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

August 2010 to Present M.C.I. Foods, Inc. 13013 Molette St. Santa Fe Springs, CA 90670 Plant Manager/Assembly/Production Facility

EDUCATION

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

Cypress College in Cypress CA.
Associate of Arts

CERTIFICATIONS

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

REFERENCES

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

Pat Taffola –Production Manager Dawn Food Products 714-240-2169
Peter Fadul- Quality Manager Dawn Food Products 313-428-8561
Dillon Alley- Orange County Detective, DA Office CA. 562-659-4576

13013 Molette Street Santa Fe Springs, CA. 90670 562-977-4000 Fax 562-977-4099

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:	***M.C.I. Foods, Inc.***

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:	***Javier Moscoso***	**Key Personnel: (Yes/No)**	***Yes***
Individual's Title:	***Compton CA Plant Manager***		
# of Years in Classification:		**# of Years with Firm:**	***15***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

Supervise RTE production at Compton facility. Oversee 30 employees working 2 shifts. Supervise raw kitchen personnel and responsible of raw kitchen scheduling, set up, spice room and allergen program. Knowledge of QC daily operations (calibration/verification of thermometers and scales, weight control, product specifications, HACCP program, Labeling, USDA, pre-operational procedures and inspections, USDA compliance.

RELEVANT EXPERIENCE

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

15 years' experience in food business. Study production schedules and estimate worker hour requirements for completion of job assignment. Explain company policies to workers and enforce safety regulations. Interpret specifications, print, and job order to workers, and assign duties. Establish or adjust work procedures to meet production schedules. Recommend measures to improve production methods, equipment performance, and quality of product. Suggest changes in working conditions and use of equipment to increase efficiency of plant, department, or work crew. Analyze and resolve work problems, or assist workers in solving work problems. Initiate or suggest plans to motivate workers to achieve work goals. Extensive knowledge of HACCP, GMP's, SOP's and SSOP's as demonstrated by successful application of principles while keeping safety at the forefront.

EDUCATION

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

Education: Doctor of Veterinarian Medicine 2001, University of San Carlos of Guatemala, School of Veterinary Medicine Guatemala City, Guatemala. Professional Membership: Member, USAC Veterinarian Professional Association (Guatemala, Central America), Poultry Veterinarians Association of Guatemala

CERTIFICATIONS

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

REFERENCES

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

Moe Lemons, Plant Superintendent, Foster Farms moelemons@sbcglobal.net
Roquia Naitaki, Cost Accounting Manager, Two Chefs On A Roll, 310-702-3918 naitakir@twochefsonaroll.com
Arselia Guerrero, HR Manager, Foster Farms 310-687-5767 querreroa@fosterfarms.com

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:	***M.C.I. Foods, Inc.***

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

Contractor:	***XX***	**Subcontractor:**	

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

Name:	***Nereyda Laguna***	**Key Personnel: (Yes/No)**	***X***
Individual's Title:	***Quality Assurance Manager***		
# of Years in Classification:		**# of Years with Firm:**	***2***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

Quality Assurance Manager for the Santa Fe Springs MCI Foods manufacturing facility; she has 25 years of food related experience. Her entire career has been in the Quality Assurance/Control environment. I began as a QC Line Technician, progressed to a Lead, then Supervisor and currently Manager. I have received several certifications and been involved in numerous specialty trainings. I have traveled throughout the continental states and have been associated with new facility and product start up teams. I have played an intricate roll on several continuous improvement teams and been part of multiple facilities SQF certifications. She is responsible for assuring that this facility produce safe quality products and follow all regulations and requirements prior to releasing goods into commerce. SAFETY, Committee member, Team Lead, Safety Trainer, HACCP,TQM, SQF, Audit experience USDA, FSIS, AIB, Silliker, Prepare, implement and monitor HACCP, SOP's, GMP's, SSOP's, CN and PCCP programs, Environmental programs, Supplier approval and inspections, Plant improvement program, Recall management, Food defense, Record retention

RELEVANT EXPERIENCE

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

2013 to Present Quality Assurance Manager - Sanitation Supervisor MCI Foods, Inc.

2012 to 2013 QA Manager, Artimex Foods, 2004 to July 2012 QA Supervisor, Dawn Food Products and 1989 – 2003 QC Team Leader, Health Valley Foods, Inc.

EDUCATION

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

High School Graduate, 2 yrs. College – Mt. San Antonio College, Walnut, CA

CERTIFICATIONS

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

TQM Certification – June 1996, HACCP Certification – Mar 2006, Serve Safe Certification – May 2014, SQF-IFS Certification – October 2011

REFERENCES

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

Joe Barsotti – Artimex Plant Manager (626) 602-5827
Pat Tafolla – Panera, LLC Plant Manager (909) 972-2779
Sarah Sheel-Cook – Dawn Foods (470) 865-2349

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:	***M.C.I. Foods, Inc.***

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:	***Danielle Southard***	**Key Personnel: (Yes/No)**	***yes***
Individual's Title:	***Customer Service Manager/Logistics Manager***		
# of Years in Classification:		**# of Years with Firm:**	***12***

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE
Information should include a brief summary of the proposed individual's professional experience.

12 years' experience of customer service in food service, at a food manufacturing & processing facility.

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

Processed donated food orders for the past 5 years @ MCI Foods, Inc. Secured transit for all State of Nevada inbound orders.

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

Enrolled at National University; concentration in business management and marketing.

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

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

Jeff DeVito, Vice President at JD Logistics Inc. Phone (909)799-0351 Fax (909) 799-8141 jeff@jdlogisticsinc.com
Bernadette DeMars, Program Specialist/Food Nutrition Division at NV. Dept. of Agriculture Phone (775) 353-3665 Fax (775) 353-3749 bdemars@agri.nv.gov
Steve Turner, Regional Sales Rep at M.C.I. Foods, Inc. Phone (952) 250-6525 Fax N/A sturner@mcifoods.com

13013 Molette Street Santa Fe Springs, CA. 90670 562-977-4000 Fax 562-977-4099

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:	*M.C.I. Foods, Inc.*

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:	*Roberto Campos*	**Key Personnel: (Yes/No)**	*Yes*
Individual's Title:	*Senior Materials Planner*		
# of Years in Classification:	*15*	**# of Years with Firm:**	*2*

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

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

15 years' experience of Production / Manufacturing / Materials Control

RELEVANT EXPERIENCE

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

2014 to Present date M.C.I. Foods, Inc. Santa Fe Springs, CA.
Senior Materials Planning/ Scheduling, Draw up master schedule to establish sequence and lead time of each production operation. Monitor the production processes and adjusting schedules as needed. Confers with production personnel to resolve problems affection production. Performs the daily ordering functions, and serves as the primary liaison with suppliers.

EDUCATION

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

Industrial Engineer Degree – University Autonomous of Guadalajara, Jalisco Mexico - 1985/01

CERTIFICATIONS

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

REFERENCES

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

Javier Campos – Production Scheduler Rich Product Corp, Santa Ana CA 92703 - 714 338-1145
Eric Porat – Director of sales Rich Product Corp, Santa Ana CA 92703 - 714-559-6841
Email: Eporat@Rich.com
Lori Lampitt - Sr. Master Production Scheduler Rich Products Corp. - Crest Hill, IL 60403-905.994.4516 llampitt@rich.com

TAB IX- Other Information Material

SEPDS
SPA Agreement
Proof of Insurance
Peanut Free Statement
Product Specifications
Product Guide

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

MCI FOODS

☐ **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

☐ Correction

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)

End Product Code & Description		Net Weight Per Case (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case (lbs.)	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Certified by State Agency: Effective Date	Certified by State Agency: State Agency Acceptance/Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
13802	Vean Burrito-Vegan Whole Grain Tortilla Bulk Packed	15.75	48	5.25	110382	BEANS PINTO DRY BAG-50 LB	2.70	No	$0.3964	$1.07		
38760	Beef Cheddar Cheese Taco Snack Burrito Whole Grain Tortilla Bulk Packed	17.78	72	3.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.07	No	$1.9862	$4.11		
38765	Beef Cheddar Cheese Taco Snack Burrito Whole Grain Tortilla Indv Wrpd	29.63	120	3.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.44	No	$1.9862	$6.83		
43107	Cheese & Green Chili Quesadilla Whole Grain Tortilla IW	8.25	60	2.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.88	No	$1.9862	$5.72		
43559	Chicken & Black Bean Quesadilla Whole Grain Tortilla IW	13.75	40	5.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	0.73	No	$1.9862	$1.45		
44555	Beef & Cheese Soft Taco Whole Grain Flour Tortilla IW	12.08	40	4.83	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.25	No	$1.9862	$2.48		
44558	Beef & Cheese Whole Grain Tortilla Corn Taco IW	11.57	40	4.63	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.25	No	$1.9862	$2.48		
45227	Cheese & Green Chili Quesadilla Whole Grain Tortilla IW	13.20	48	4.40	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	4.50	No	$1.9862	$8.94		
48501	Sausage & Gravy Brkfst Wrap Whole Grain Tortilla IW	13.50	72	3.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	0.48	No	$1.9862	$0.95		
48504	Sausage & Gravy Brkfst Wrap Whole Grain Tortilla Bulk Packed	13.50	72	3.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	0.48	No	$1.9862	$0.95		
60325	Bean & Cheese Burrito IW	24.38	120	3.25	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.27	No	$1.9862	$4.51		
60325	Bean & Cheese Burrito IW	24.38	120	3.25	110382	BEANS PINTO DRY BAG-50 LB	3.28	No	$0.3964	$1.30		
61257	Chicken & Bean Burrito NEW	14.70	48	4.90	110382	BEANS PINTO DRY BAG-50 LB	0.94	No	$0.3964	$0.37		
61300	Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	29.63	120	3.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.85	No	$1.9862	$5.66		
61300	Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	29.63	120	3.95	110382	BEANS PINTO DRY BAG-50 LB	4.13	No	$0.3964	$1.64		
61576	Combo Beef Chicken Cheese Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.02	No	$1.9862	$2.03		
61673	Southwestern Style Black Bean & Cheese Whole Grain Tortilla Burrito Bulk Packed	15.13	40	6.05	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.52	No	$1.9862	$3.02		
61854	Beef & Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	12.66	90	2.25	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	0.70	No	$1.9862	$1.39		
61953	Shredded Chicken & Cheese WG Corn Tortilla Enchilada Bulk Packed	19.35	144	2.15	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.95	No	$1.9862	$3.87		
62271	Chicken & RF Cheddar Cheese Burrito Whole Grain Tortilla Bulk Pack	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.24	No	$1.9862	$2.46		
63460	Beef & Cheese Taco Snack Burrito w/Whole Grain Tortilla Bulk Packed	14.25	48	4.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.25	No	$1.9862	$4.47		

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case (lbs.)	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
63540	Beef & Bean Burrito w/Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.62	No	$0.3964	$0.64		
63451	Beef & Bean Burrito w/Whole Grain Tortilla Bulk Packed YFT	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.62	No	$0.3964	$0.64		
63455	Beef & Bean Burrito w/Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.50	No	$0.3964	$0.59		
63456	Beef & Bean Red Chili Burrito w/Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.50	No	$0.3964	$0.59		
63457	Bean & Cheese Burrito Whole Grain Tortilla Bulk Packed Clean Label	16.35	48	5.45	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.75	No	$1.9862	$3.48		
63457	Bean & Cheese Burrito Whole Grain Tortilla Bulk Packed Clean Label	16.35	48	5.45	110382	BEANS PINTO DRY BAG-50 LB	1.51	No	$0.3964	$0.60		
64040	Beef & Bean Burrito w/Whole Grain Tortilla Bulk Packed	17.78	72	3.95	110382	BEANS PINTO DRY BAG-50 LB	1.86	No	$0.3964	$0.74		
64042	Beef & Bean Burrito w/Whole Grain Tortilla Individually Wrapped	29.63	120	3.95	110382	BEANS PINTO DRY BAG-50 LB	3.10	No	$0.3964	$1.23		
64141	Reduced Fat Cheddar Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	13.28	144	1.48	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	6.75	No	$1.9862	$13.41		
64142	Reduced Fat Monterey Jack Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	18.00	144	2.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	9.00	No	$1.9862	$17.88		
64143	Reduced Fat Cheddar Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	18.00	144	2.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	9.00	No	$1.9862	$17.88		
64149	Reduced Fat Monterey Jack Cheese Enchilada Whole Grain Corn Tortilla Bulk Pack	13.28	144	1.48	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	6.75	No	$1.9862	$13.41		
64150	Pepper Jack Cheese Enchilada Whole Grain Tortilla Bulk Packed	18.00	144	2.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	9.00	No	$1.9862	$17.88		
64151	Reduced Fat Monterey Jack Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	15.19	90	2.70	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	5.74	No	$1.9862	$11.40		
64153	Reduced Fat Cheese Enchilada Bulk Packed	15.75	144	1.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	6.75	No	$1.9862	$13.41		
64341	Bean & Cheddar Cheese Burrito Whole Grain Tortilla Bulk Packed	17.78	72	3.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.71	No	$1.9862	$3.40		
64341	Bean & Cheddar Cheese Burrito Whole Grain Tortilla Bulk Packed	17.78	72	3.95	110382	BEANS PINTO DRY BAG-50 LB	2.48	No	$0.3964	$0.98		
64404	Reduced Fat Cheese Enchilada NEW	18.00	144	2.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	4.50	No	$1.9862	$8.94		
64441	Beef & Bean Red Chili Burrito w/Whole Grain Tortilla Bulk Packed	17.78	72	3.95	110382	BEANS PINTO DRY BAG-50 LB	1.86	No	$0.3964	$0.74		
64474	Beef & Bean Green Chili Burrito w/Whole Grain Tortilla Bulk Packed	17.87	72	3.95	110382	BEANS PINTO DRY BAG-50 LB	1.82	No	$0.3964	$0.72		
64541	Beef & Bean Red Chili Burrito w/Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.62	No	$0.3964	$0.64		
64620	Beef & American Cheese Taco Snack Whole Grain Tortilla Bulk Packed	14.25	48	4.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.14	No	$1.9862	$2.26		
65227	Two Cheese & Green Chili Quesadilla Whole Grain Tortilla Bulk Packed	11.00	40	4.40	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.74	No	$1.9862	$7.43		
65574	Beef & Bean Green Chili Burrito w/Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.62	No	$0.3964	$0.64		
67262	Chicken Cheese Rice Burrito Whole Grain Tortilla Bulk Packed	14.63	40	5.85	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.17	No	$1.9862	$2.32		
67565	Bean & Cheddar Cheese Burrito Whole Grain Tortilla, Yellow Tortilla Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.53	No	$1.9862	$3.04		

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case (lbs.)	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
67565	Bean & Cheddar Cheese Burrito Whole Grain Tortilla, Yellow Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	2.21	No	$0.3964	$0.88		
67576	Bean & Cheddar Cheese Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.53	No	$1.9862	$3.04		
67576	Bean & Cheddar Cheese Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	2.21	No	$0.3964	$0.88		
67580	Bean & Cheddar Cheese Green Chili Burrito Whole Grain Tortilla, Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.53	No	$1.9862	$3.04		
67580	Bean & Cheddar Cheese Green Chili Burrito Whole Grain Tortilla, Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	2.21	No	$0.3964	$0.88		
67663	Spicy Bean & Cheese Burrito Bulk Pack	16.35	48	5.45	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.52	No	$1.9862	$3.02		
67663	Spicy Bean & Cheese Burrito Bulk Pack	16.35	48	5.45	110382	BEANS PINTO DRY BAG-50 LB	2.29	No	$0.3964	$0.91		
68660	Beef & Bean & Cheddar Cheese Burrito Whole Grain Tortilla, Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	0.69	No	$1.9862	$1.37		
68660	Beef & Bean & Cheddar Cheese Burrito Whole Grain Tortilla, Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	1.24	No	$0.3964	$0.49		
68765	Beef Cheddar Cheese Taco Snack Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.85	No	$1.9862	$3.67		
69213	Reduced Fat American Cheese Enchilada Whole Grain Corn Tortilla Bulk Packed	13.28	144	1.48	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	5.22	No	$1.9862	$10.37		
69542	Bean & Reduced Fat American Cheese Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.17	No	$1.9862	$2.32		
69542	Bean & Reduced Fat American Cheese Burrito Whole Grain Tortilla Bulk Packed	15.60	48	5.20	110382	BEANS PINTO DRY BAG-50 LB	2.21	No	$0.3964	$0.88		
71262	Baja Chicken Cheese Rice Burrito Whole Grain Tortilla IW	29.25	80	5.85	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.34	No	$1.9862	$4.65		
71344	Beef, Bean, Cheddar Cheese, Salsa Burrito Whole Grain Tortilla IW	27.50	80	5.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.95	No	$1.9862	$3.87		
71344	Beef, Bean, Cheddar Cheese, Salsa Burrito Whole Grain Tortilla IW	27.50	80	5.50	110382	BEANS PINTO DRY BAG-50 LB	2.80	No	$0.3964	$1.11		
71470	Cabo Primo Brand Ultra Spicy Bean & Cheese Burrito Whole Grain Tortilla IW	29.75	80	5.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.31	No	$1.9862	$6.57		
71470	Cabo Primo Brand Ultra Spicy Bean & Cheese Burrito Whole Grain Tortilla IW	29.75	80	5.95	110382	BEANS PINTO DRY BAG-50 LB	1.03	No	$0.3964	$0.41		
71571	Cabo Primo Brand Ultra Bean & Cheese Burrito IW Whole Grain Tortilla	27.50	80	5.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.17	No	$1.9862	$6.30		
71571	Cabo Primo Brand Ultra Bean & Cheese Burrito IW Whole Grain Tortilla	27.50	80	5.50	110382	BEANS PINTO DRY BAG-50 LB	2.80	No	$0.3964	$1.11		
71662	Xtreme Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.06	No	$1.9862	$6.08		
71662	Xtreme Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	4.43	No	$0.3964	$1.76		
71663	Spicy Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	32.70	96	5.45	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.03	No	$1.9862	$6.02		
71663	Spicy Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	32.70	96	5.45	110382	BEANS PINTO DRY BAG-50 LB	4.58	No	$0.3964	$1.82		
71667	Macho Chili Cheese Whole Grain Tortilla Burrito Indv Wrpd	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.66	No	$1.9862	$5.28		
71673	Southwestern Style Black Bean & Cheese Whole Grain Tortilla Burrito	30.25	80	6.05	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.04	No	$1.9862	$6.04		

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case (lbs.)	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
71676	Shredded Beef & Cheese & Green Chili Burrito with Whole Grain Tortilla IW	27.00	80	5.40	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.84	No	$1.9862	$5.64		
71692	Buffalo Chicken & Cheese Whole Grain Tortilla Burrito Indv Wrpd	30.00	96	5.00	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.46	No	$1.9862	$4.89		
77897	Egg, Cheese, Turkey Sausage Potato Breakfast Wrap Whole Grain Tortilla Bulk Pack	11.25	72	2.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.41	No	$1.9862	$2.80		
92271	Chicken & RF Cheddar Cheese Burrito IW Whole Grain Tortilla	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.48	No	$1.9862	$4.93		
94040	Beef & Bean Red Chili Burrito Whole Grain Tortilla IW	29.63	120	3.95	110382	BEANS PINTO DRY BAG-50 LB	3.10	No	$0.3964	$1.23		
93540	Beef & Bean Burrito Whole Wheat Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	3.25	No	$0.3964	$1.29		
94541	Beef & Bean Red Chili Burrito Whole Grain Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	3.25	No	$0.3964	$1.29		
95574	Beef & Bean Green Chili Burrito Whole Grain Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	3.25	No	$0.3964	$1.29		
94620	Beef & American Cheese Taco Snack Whole Grain Tortilla IW	28.50	96	4.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.27	No	$1.9862	$4.51		
97331	Egg, Cheese, Ham Breakfast Wrap Whole Grain Tortilla IW	11.25	72	2.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.52	No	$1.9862	$3.02		
97576	Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.06	No	$1.9862	$6.08		
97576	Bean & Cheddar Cheese Burrito Whole Grain Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	4.43	No	$0.3964	$1.76		
97580	Bean & Cheddar Cheese Green Chili Burrito Whole Grain Tortilla IW	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.06	No	$1.9862	$6.08		
97580	Bean & Cheddar Cheese Green Chili Burrito Whole Grain Tortilla IW	31.20	96	5.20	110382	BEANS PINTO DRY BAG-50 LB	4.43	No	$0.3964	$1.76		
97871	Egg, Cheese, Whole Grain Tortilla Breakfast Wrap IW	11.25	72	2.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.88	No	$1.9862	$3.73		
97881	Egg, Cheese, Turkey Sausage Whole Grain Tortilla Breakfast Wrap IW	13.28	72	2.95	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.63	No	$1.9862	$3.24		
97882	Egg, Cheese, Turkey Sausage Breakfast Burrito Whole Grain Tortilla IW	16.20	72	3.60	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.96	No	$1.9862	$3.89		
97887	Egg, Cheese, Turkey Sausage Breakfast Wrap Whole Grain Tortilla IW	11.25	72	2.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.63	No	$1.9862	$3.24		
97879	Egg, Cheese, Turkey Sausage, Potato Breakfast Whole Grain Tortilla Wrap IW	11.25	72	2.50	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	1.41	No	$1.9862	$2.80		
98332	Egg Cheese Chicken Chorizo Burrito Whole Grain Tortilla IW	28.13	120	3.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.85	No	$1.9862	$5.66		
98334	Cheese Egg Salsa Burrito Whole Grain Tortilla IW	28.13	120	3.75	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.77	No	$1.9862	$7.49		
98336	Egg Cheese Bacon Burrito Whole Grain Tortilla IW	25.50	120	3.40	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.57	No	$1.9862	$7.09		
98337	RF RS American Cheese, Egg, Turkey Sausage Breakfast Burrito WG IW	24.00	120	3.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.80	No	$1.9862	$5.57		
98765	Beef Cheese Taco Snk Burrito YFT Whole Grain Tortilla IW	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	3.69	No	$1.9862	$7.33		
99576	Combo Beef Chicken Cheese Burrito Whole Grain Tortilla IW	31.20	96	5.20	110254	CHEESE CHED YEL BLOCK-40 LB (40800)	2.03	No	$1.9862	$4.03		

PROCESSOR: USDA APPROVAL: STATE AGENCY APPROVAL:

10

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case (lbs.)	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
A	B	C	D	E		F	G	H	I	J	K

(not applicable for state summary)

M. C. I Foods, Inc./ Los Cabos Mexican Foods	USDA FNS FDD	
Name of Company	Name of Approving Agency	Name of Approving Agency
Mr. Dan Southard, President	Sherry Thackeray-Comm. Processing	
Name and Title of Authorized Representative	Name and Title of Authorized Representative	Name and Title of Authorized Representative
Dan Southard 11/30/2015	Sherry Thackeray 11/30/2015	
Signature Date Signed	Signature Date Signed	Signature Date Signed

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

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 M.C.I. Foods, Inc. (Processor).
M.C.I. Foods, Inc. (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	M.C.I. Foods, Inc.
State Distributing Agency	**Processor**
	Federal EIN: 95-2653444
Catrina Peters	Dan Southard
Name	**Name**
School Nutrition Services Manager	President
Title	**Title**
405 S 21st Street	13013 Molette Street
Address	**Address**
Sparks NV 89431	Santa Fe Springs, CA. 90670
City, State, Zip	**City, State, Zip**
	Dan Southard
Contact	**Contact**
Phone 775-353-3751	**Phone** 562-977-4000 x306
Fax 775-353-3749	**Fax** 562-977-4099
cpeters@agri.nv.gov	dan@mciffods.com
E-mail	**E-mail**
agri.nv.gov	www.mcifoods.com
Web Address	**Web Address**
Signature _____	Signature _____
Date _____	Date 04-16-2016

Period of Agreement: This Agreement shall become effective on July 1, 20 16 and will terminate on or before June 30, 20 17 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.

_____

_____

_____

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.mcifoods.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.

None

_____

_____

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: M.C.I. Foods, Inc.

Primary Contact

Name: John Southard

Office Telephone Number: 562-977-4000 x303

Mobile Telephone Number: 310-701-7036

Fax Number: 562-977-4099

Email Address: dan@mcifoods.com

Back-up Contact

Name: Dan Southard

Office Telephone Number: 562-977-4000 x306

Mobile Telephone Number: 310-850-4716

Fax Number: 562-977-4099

Email Address: dan@mcifoods.com

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

ACORD®

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 10/27/2015

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

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

PRODUCER
Poms & Associates Insurance Brokers
CA License #0814733
5700 Canoga Ave. #400
Woodland Hills CA 91367

CONTACT NAME: Wendy Delgado
PHONE (A/C, No, Ext): (800) 578-8802 FAX (A/C, No): (818) 449-9321
E-MAIL ADDRESS: wdelgado@pomsassoc.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A: Nationwide Mutual Ins Co/ALLIED	23787
INSURER B: American Fire & Casualty Insurance	24066
INSURER C:	
INSURER D:	
INSURER E:	
INSURER F:	

INSURED
MCI FOODS, INC.
13013 Molette St.
Santa Fe Springs CA 90670

COVERAGES

CERTIFICATE NUMBER: CL15102738221 REVISION NUMBER:

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

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X COMMERCIAL GENERAL LIABILITY CLAIMS-MADE X OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: POLICY PRO-JECT X LOC OTHER:			ACP7826335293	11/1/2015	11/1/2016	EACH OCCURRENCE	$ 1,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence)	$ 300,000
							MED EXP (Any one person)	$ 10,000
							PERSONAL & ADV INJURY	$ 1,000,000
							GENERAL AGGREGATE	$ 2,000,000
							PRODUCTS - COMP/OP AGG	$ 2,000,000
								$
A	AUTOMOBILE LIABILITY X ANY AUTO ALL OWNED AUTOS SCHEDULED AUTOS HIRED AUTOS NON-OWNED AUTOS			BA7826335293	11/1/2015	11/1/2016	COMBINED SINGLE LIMIT (Ea accident)	$ 1,000,000
							BODILY INJURY (Per person)	$
							BODILY INJURY (Per accident)	$
							PROPERTY DAMAGE (Per accident)	$
							Medical payments	$ 5,000
A	X UMBRELLA LIAB X OCCUR EXCESS LIAB CLAIMS-MADE DED RETENTION $			CAA7826335293	11/1/2015	11/1/2016	EACH OCCURRENCE	$ 10,000,000
							AGGREGATE	$ 10,000,000
								$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? Y/N (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	N/A					PER STATUTE OTH-ER	
							E.L. EACH ACCIDENT	$
							E.L. DISEASE - EA EMPLOYEE	$
							E.L. DISEASE - POLICY LIMIT	$
B	Excess Liability			ECA 16 55781154	11/1/2015	11/1/2016	Per Occurrence Limit	$3,000,000
							Aggregate Limit	$3,000,000

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

The certificate holder is included as Additional Insured/Vendor under the General Liability per form attached and as required by written contract.Waiver of subrogation applies to the general liability policy, per form attached as required by written contract.

CERTIFICATE HOLDER

State of Nevada, Department of
Attn: Purchasing Division
515 E. Musser Street, Ste. 300
Carson City, NV 89701

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Wendy Delgado/WDELGA

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ACORD®

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 1/25/2016

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

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

PRODUCER	CONTACT NAME: Susan Travis
Morningstar Insurance Brokers Inc. Member:United Valley Ins Srvcs 138 E Huntington Dr. Arcadia CA 91006	PHONE (A/C, No, Ext): (626)294-2323 FAX (A/C, No): (626)294-2324 E-MAIL ADDRESS: susan@morningstarinure.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A : Old Republic	
INSURER B :	
INSURER C :	
INSURER D :	
INSURER E :	
INSURER F :	

INSURED
MCI Foods, Inc
13013 Molette St
Santa Fe Springs CA 90670

COVERAGES **CERTIFICATE NUMBER:** 16/17Master **REVISION NUMBER:**

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

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
	COMMERCIAL GENERAL LIABILITY						EACH OCCURRENCE	$
	CLAIMS-MADE OCCUR						DAMAGE TO RENTED PREMISES (Ea occurrence)	$
							MED EXP (Any one person)	$
							PERSONAL & ADV INJURY	$
	GEN'L AGGREGATE LIMIT APPLIES PER:						GENERAL AGGREGATE	$
	POLICY PRO-JECT LOC						PRODUCTS - COMP/OP AGG	$
	OTHER:							$
	AUTOMOBILE LIABILITY						COMBINED SINGLE LIMIT (Ea accident)	$
	ANY AUTO						BODILY INJURY (Per person)	$
	ALL OWNED AUTOS / SCHEDULED AUTOS						BODILY INJURY (Per accident)	$
	HIRED AUTOS / NON-OWNED AUTOS						PROPERTY DAMAGE (Per accident)	$
								$
	UMBRELLA LIAB / OCCUR						EACH OCCURRENCE	$
	EXCESS LIAB / CLAIMS-MADE						AGGREGATE	$
	DED RETENTION $							$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? Y/N (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	N/A		MWC303267	2/1/2016	2/1/2017	X PER STATUTE / OTH-ER	
							E.L. EACH ACCIDENT	$ 1,000,000
							E.L. DISEASE - EA EMPLOYEE	$ 1,000,000
							E.L. DISEASE - POLICY LIMIT	$ 1,000,000

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

CERTIFICATE HOLDER

STATE OF NEVADA, DEPT OF ADMIN
PURCHASING DIV.
515 E MUSSER STREET, STE 300
CARON CITY, NV 89701

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Susan Travis/SLT Susan Travis

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MCI

M.C.I. FOODS, INC.

http://www.mcifoods.com

January 10th 2016

To: Whom It May Concern

Subject: Peanut, Tree Nuts and Sesame Oil Free Statement

Please be advised the Los Cabos Brand, Cabo Primo Brand, and Cabo Classic Brand Product(s) you purchase from us neither contains Peanut or other Tree Nuts or Sesame Oil Based ingredients.

In addition none of our products are produced on equipment that may come in contact with Peanut, Tree Nut Based or Sesame Oil based products.

Our facilities are Peanut and Tree Nuts free.

Respectfully Yours,

Vice President
M.C.I. Foods, Inc.

Los Cabos® Mexican Foods

HIGHEST QUALITY • HANDMADE
CABO PRIMO® Mexican Foods

CABO CLASSICS®

13013 Molette Street Santa Fe Springs, CA. 90670-5521 (562) 977-4000 Fax (562) 977-4099

Product Specification and Nutritional Information

Current Revision Date: **10/9/2015** Replaces Spec Dated **7/1/2015**

Stock Code	Product Name
97576 Individually Wrapped	**Bean & Cheese Burritos**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
5.200	**96**	31.20	10006574975765	33.97	1.140	19.250 **L** 14.625 **W** 7.000 **H**	48	6 x 8

Child Nutrition (CN) Meal Pattern Contributions[1] CN # 081011 CN Date 06-12 CN Expiration Date 6/25/2017

Each 5.200 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	2.00	2.00					
--- OR ---							
B	2.00	2.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Ingredients: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Ferrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12], Salt, Flavorings, Modified Food Starch (Refined From Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains WHEAT, SOY , MILK

BID Specification

Burrito -Frozen Bean & Cheese. Each 5.20 oz burrito provides 2 OZ Meat Alternate and 2 OZ EQV Grain towards the NSLP, Whole Grain Rich Tortilla. CN labeled. Preparation instruction printed on outside of case. Burrito is individually wrapped ovenable film containing high impact graphics that can be recycled. 96 count. No more than 480 mg Sodium, Less than 12% Calories from Saturated fat, 0 Trans Fat. No less than 290 Kcal. Hand held, Fully Cooked. Heat & Serve.-Vegetarian Los Cabos Brand 97576

Nutritional Information

% Calories from Fat 25.63%
% Calories from Sat Fat 11.19%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 5.200 oz. (147.42 g)
Servings Per Package: **1**

Calories (Kcal)	291.11
Calories from Fat	74.61
Protein (g)	15.60
Carbohydrates (g)	40.95
Sugars (g)	1.33
Tot. Dietary Fiber (g)	7.96
Ash (g)	1.61

Fats	
Total Fat (g)	8.29
Saturated Fat (g)	3.62
Trans Fat (g)*	0.00
Cholesterol (mg)	15.33
Water (g)	76.07

Vitamins		%DV
Vitamin A (RE)	0.00	
Vitamin A (IU)	295.24	6%
Vitamin C (mg)	1.54	2%

Minerals		%DV
Iron (mg)	3.33	20%
Sodium (mg)	478.94	
Calcium (mg)	171.00	15%
Potassium (mg)	456.88	

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

For Additional Information, visit our website at www.mcifoods.com or contact:
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

80

Stock Code
97576
Lot #

10006574975765
CN-NON FED-WG
CN-NON FED-WG

Individually Wrapped

Los Cabos Mexican Foods

10006574975765

DOP: 174-12-13

KEEP FROZEN

Bean & Cheese Burritos

CN

CN Each 5.20 oz. Burrito provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-12.) CN

081011

CN

96 CT - 5.20 OZ.

W101 PF103

Lot #

Ingredients: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Textured Vegetable Protein Product [Soy Flour, Caramel Color, Zinc Oxide, Ferrous Sulfate, Niacinamide, Calcium Pantothenate, Pyridoxine Hydrochloride (B6), Riboflavin (B2), Thiamine Mononitrate (B1), Vitamin A Palmitate, and Vitamin B12], Salt, Flavorings, Modified Food Starch (Refined From Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 250 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-26 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 60 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

Stock Code

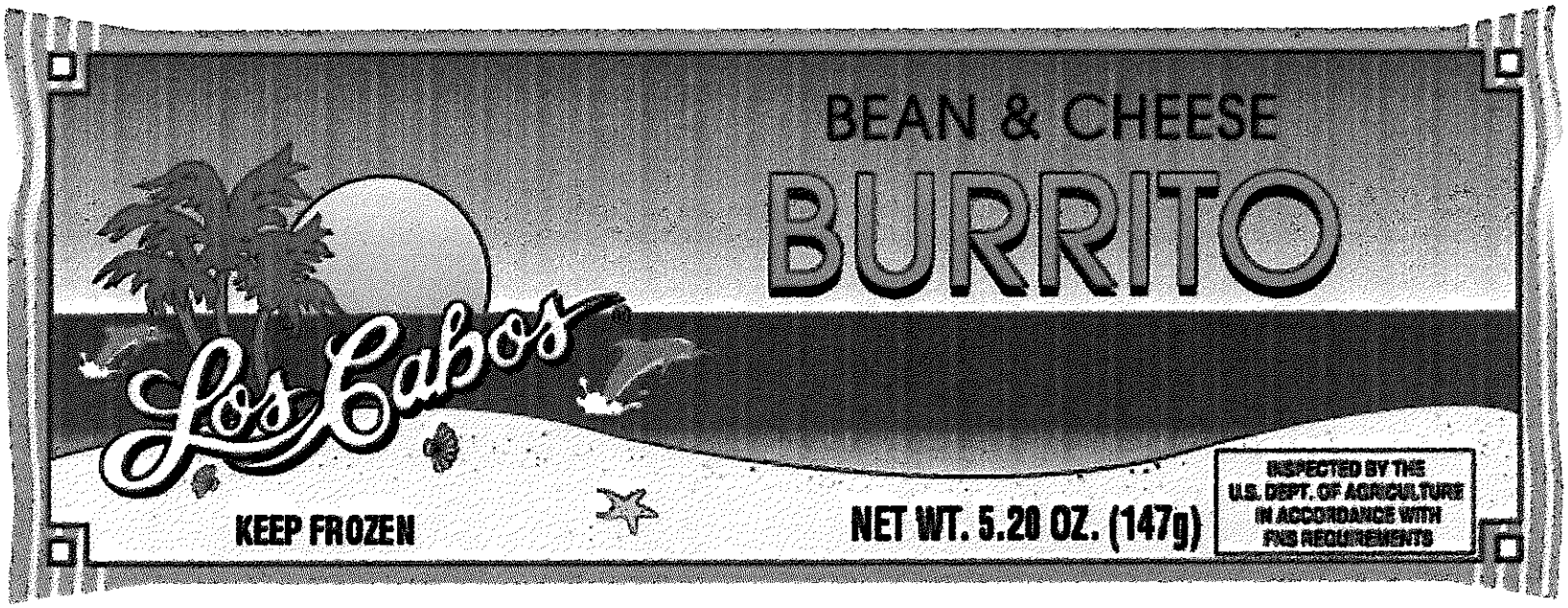
97576

Contains WHEAT, SOY, MILK

NET WT. 31 LBS. 3.20 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Copy not for documenting Federal Meal Requirements


BEAN & CHEESE
BURRITO
Los Cabos
KEEP FROZEN
NET WT. 5.20 OZ. (147g)
INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

28

Product Specification and Nutritional Information

Current Revision Date: **7/1/2015** Replaces Spec Dated **8/26/2014**

Stock Code	Product Name
71663 Individually Wrapped	**Spicy Bean & Cheese Burritos**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
5.450	**96**	32.70	10006574716634	35.47	1.140	19.250 **L** 14.625 **W** 7.000 **H**	48	6 x 8

Child Nutrition (CN) Meal Pattern Contributions[1] CN # **089241** CN Date **03-14** CN Expiration Date **3/17/2019**

Each 5.450 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	2.00	2.00					
--- OR ---							
B	1.00	2.00	1/4				

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Ingredients: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Diced Tomatoes (May contain one or more of the following: Tomato Juice, Salt, Citric Acid, and Calcium Chloride), Jalapeno (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Contains 2% or less of: Diced Onion, Cilantro, Vinegar (White), Spices, Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Taco Seasoning (Spices [Including Paprika, Cumin and Oregano], Onion, Garlic, Potato Flour, Enriched Wheat Flour, (Flour, Niacin, Iron, Thiamine Mononitrate (B1), and Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid and Natural Flavor), Salt, and Modified Food Starch (Refined From Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains WHEAT, SOY , MILK

BID Specification

Burrito -Frozen Bean & Cheese with spicy salsa favor. Each 5.45 oz burrito provides 2 OZ Meat Alternate and 2 OZ EQV Grain towards the NSLP. Whole Grain Rich Tortilla. CN labeled. Preparation instruction printed on outside of case. Burrito is individually wrapped ovenable film containing high impact graphics that can be recycled. 96 count. No more than 480 mg Sodium, Less than 11% Calories from Saturated fat, 0 Trans Fat. No less than 298 Kcal. Hand held, Fully Cooked. Heat & Serve.- Vegetarian. Cabo Primo Brand 71663

Nutritional Information

% Calories from Fat 25.61%
% Calories from Sat Fat 10.99%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 5.450 oz. (154.51 g)
Servings Per Package: **1**

Calories (Kcal)	298.0600
Calories from Fat	76.3200
Protein (g)	15.0000
Carbohydrates (g)	43.3300
Sugars (g)	1.8000
Tot. Dietary Fiber (g)	8.2900
Ash (g)	1.6900

Fats	
Total Fat (g)	8.4800
Saturated Fat (g)	3.6400
Trans Fat (g)*	0.0000
Cholesterol (mg)	15.2100
Water (g)	78.0800

Vitamins		**%DV**
Vitamin A (RE)	31.22	20%
Vitamin A (IU)	921.81	
Vitamin C (mg)	9.42	15%

Minerals		**%DV**
Iron (mg)	3.38	20%
Sodium (mg)	478.32	
Calcium (mg)	170.43	15%
Potassium (mg)	431.38	

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 50 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

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Stock Code 71663

Lot # 49918

10006574716634

CP-CN-NON FED-WG-DUAL

CP-CN-NON FED-WG-DUAL

HIGHEST QUALITY • HANDMADE

CABO PRIMO

10006574716634

Individually Wrapped

DOP: 071-14-12

KEEP FROZEN

Spicy Bean & Cheese Burritos

CN

Each 5.45 oz. Burrito provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains OR 1.00 oz. equivalent meat alternate and 1/4 cup legume vegetables and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-14.)

CN

CN

CN

089241

96 CT - 5.45 OZ.

W246 PF092

Lot # **49918**

Ingredients: Filling: Water, Pinto Beans, Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Diced Tomatoes (May contain one or more of the following: Tomato Juice, Salt, Citric Acid, and Calcium Chloride), Jalapeno (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Contains 2% or less of: Diced Onion, Cilantro, Vinegar (White), Spices, Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Taco Seasoning (Spices [Including Paprika, Cumin and Oregano], Onion, Garlic, Potato Flour, Enriched Wheat Flour, (Flour, Niacin, Iron, Thiamine Mononitrate (B1), and Riboflavin (B2), Folic Acid), Cocoa, Corn Syrup Solids, Citric Acid and Natural Flavor), Salt, and Modified Food Starch (Refined From Corn).

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Heating Instructions: Place burritos on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 350 deg. F. Frozen: Heat for 19-21 min. Refrigerated: Heat for 11-13 min. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Heat for 24-28 min. Refrigerated: Heat for 13-15 min. Microwave: Frozen: Heat on High for 60 seconds. Let rest for 15 seconds. Heat for another 30 seconds. Let rest for 1 min. before consuming. Thawed: Heat for 45 seconds. Let rest for 15 seconds. Heat for another 15 seconds. Let rest for 1 min. before consuming. Do not Fry.

Stock Code

71663

Contains WHEAT, SOY , MILK

NET WT. 32 LBS. 11.20 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Copy not for documenting federal compliance requirements

HIGHEST QUALITY • HANDMADE
CABO PRIMO®
Spicy Bean&Cheese Burrito
INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS

Product Specification and Nutritional Information

Current Revision Date: **10/12/2015** Replaces Spec Dated **7/1/2015**

Stock Code	Product Name
97887 Individually Wrapped	**Egg, Cheese & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
2.500	**72**	11.25	10006574978872	12.71	0.596	19.000 **L** 15.500 **W** 3.500 **H**	66	6 x 11

Child Nutrition (CN) Meal Pattern Contributions[1] CN # **085132** CN Date **11-12** CN Expiration Date **11/26/2017**

Each 2.500 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	1.00	1.00					
--- OR ---							
B	1.00	1.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)

1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Ingredients: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Water, Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt, and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: Wheat, Egg, Milk, Soy.

BID Specification

Wrap -Frozen Egg, Cheese and Turkey Sausage. Each 2.50 oz. Wrap provides 1 OZ Meat Alternate and 1 OZ EQV Grain towards the SBP, Whole Grain Rich Tortilla. CN labeled. Preparation instruction printed on outside of case. Wrap is individually wrapped ovenable film containing high impact graphics that can be recycled. 72 count. No more than 220 mg Sodium, Less than 18% Calories from Saturated fat, 0 Trans Fat. No less than 150 Kcal. Hand held, Fully Cooked. Heat & Serve.- Los Cabos Brand 97887

Nutritional Information

% Calories from Fat 39.98%
% Calories from Sat Fat 17.37%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 2.500 oz. (70.88 g)
Servings Per Package: **1**

Calories (Kcal)	154.88
Calories from Fat	61.92
Protein (g)	8.26
Carbohydrates (g)	15.78
Sugars (g)	0.49
Tot. Dietary Fiber (g)	2.40
Ash (g)	0.45

Fats	
Total Fat (g)	6.88
Saturated Fat (g)	2.99
Trans Fat (g)*	0.00
Cholesterol (mg)	53.76
Water (g)	27.56

Vitamins		%DV
Vitamin A (RE)	0.00	
Vitamin A (IU)	254.60	6%
Vitamin C (mg)	1.78	2%

Minerals		%DV
Iron (mg)	1.29	8%
Sodium (mg)	209.52	
Calcium (mg)	99.21	10%
Potassium (mg)	63.88	

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Place burrito/wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

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Stock Code 97887
Lot # 48756
10006574978872
CN-WRAP-POULTRY-WG
CN-WRAP-POULTRY-WG

Individually Wrapped

Los Cabos Mexican Foods

DOP: 325-12-11

KEEP FROZEN

10006574978872

Egg, Cheese & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap

CN 085132 CN

Each 2.50 oz. Wrap provides 1.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12.)

CN

72 CT - 2.50 OZ.

W104B PF101

Lot # **48756**

Ingredients: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Water, Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt, and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Heating Instructions: Place wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18- 20 min. Refrigerated: Cook for 15- 17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

Stock Code

97887

Contains: Wheat, Egg, Milk, Soy.

NET WT. 11 LBS. 4.00 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Copy not for documentation of Federal Meal Requirements

Los Labos®
Breakfast
WRAP
EGG, CHEESE & COOKED
SAUSAGE CRUMBLES
(MADE WITH TURKEY)
Say NO to DRUGS!
KEEP FROZEN
NET WT. 2.50 OZ. (71g)
INSPECTED U.S.

Product Specification and Nutritional Information

Current Revision Date: **10/12/2015** Replaces Spec Dated **7/1/2015**

Stock Code	Product Name
97879 Individually Wrapped	**Egg, Cheese, Potato & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
2.500	**72**	11.25	10006574978797	12.71	0.596	19.000 L 15.500 W 3.500 H	66	6 x 11

Child Nutrition (CN) Meal Pattern Contributions[1] CN # 085133 CN Date 11-12 CN Expiration Date 11/26/2017

Each 2.500 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	1.00	1.00					
--- OR ---							
B	1.00	1.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

INGREDIENTS: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Diced Potato (Potatoes, Sodium Acid Pyro Phosphate (To Maintain Color)), Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Water, Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: Wheat, Egg, Milk, Soy.

BID Specification

Wrap -Frozen Egg, Cheese Potato and Turkey Sausage. Each 2.50 oz. Wrap provides 1 OZ Meat Alternate and 1 OZ Grain EQV towards the SBP, Whole Grain Rich Tortilla. CN labeled. Preparation instruction printed on outside of case. Wrap is individually wrapped ovenable film containing high impact graphics that can be recycled. 72 count. No more than 220 mg Sodium, Less than 16% Calories from Saturated fat, 0 Trans Fat. No less than 150 Kcal. Hand held, Fully Cooked. Heat & Serve.- Los Cabos Brand 97879

Nutritional Information

% Calories from Fat 37.43%
% Calories from Sat Fat 15.75%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 2.500 oz. (70.88 g)
Servings Per Package: **1**

		Fats		**Vitamins**		**%DV**	**Minerals**		**%DV**
Calories (Kcal)	151.47								
Calories from Fat	56.70								
Protein (g)	7.87	Total Fat (g)	6.30	Vitamin A (RE)	0.00		Iron (mg)	1.28	8%
Carbohydrates (g)	16.72	Saturated Fat (g)	2.65	Vitamin A (IU)	233.58	4%	Sodium (mg)	198.40	
Sugars (g)	0.56	Trans Fat (g)*	0.00	Vitamin C (mg)	3.07	6%	Calcium (mg)	88.69	8%
Tot. Dietary Fiber (g)	2.51	Cholesterol (mg)	46.91				Potassium (mg)	88.43	
Ash (g)	0.51	Water (g)	28.63						

*-Trans Fats naturally occurring

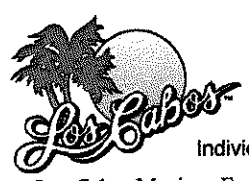
Heating Instructions

Heating Instructions: Place burrito/wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18-20 min. Refrigerated: Cook for 15-17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

For Additional Information, visit our website at www.mcifoods.com or contact:
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

89

Stock Code 97879
Lot # 48756
10006574978797
CN-WRAP-POULTRY-WG
CN-WRAP-POULTRY-WG



Individually Wrapped

Los Cabos Mexican Foods

10006574978797

DOP: 325-12-11

KEEP FROZEN

Egg, Cheese, Potato & Cooked Sausage Crumbles (Made with Turkey) Breakfast Wrap

CN 085133 CN

Each 2.50 oz. Wrap provides 1.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12.)

CN

72 CT - 2.50 OZ.

W107B PF104

Lot # **48756**

INGREDIENTS: Filling: Pre-Cooked Scrambled Eggs (Whole Eggs, Skim Milk, Soybean Oil, Corn Starch, Salt, Xanthan Gum, Citric Acid), Cheddar Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, May contain Annatto Color), Diced Potato (Potatoes, Sodium Acid Pyro Phosphate (To Maintain Color)), Cooked Sausage Crumbles (made with turkey) [Ground Turkey Thigh Meat, Mechanically Separated Turkey, Water, Soy Protein Concentrate, Salt, Spices, Dextrose, Flavoring, Sugar, Disodium Inosinate and Disodium Guanylate], Water, Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Red Sauce Seasoning (Modified Corn Starch, Paprika, Spices, Onion & Garlic Powder, Tomato, Dextrose, Sugar, Autolyzed Yeast Extract, Caramel Color, Extractive of Paprika, Guar Gum, Citric Acid, Malic Acid, Xanthan Gum, Ascorbic Acid, Disodium Inosinate & Guanylate, less than 2% Silicon Dioxide to Prevent Caking), Modified Food Starch (Refined From Corn), Vinegar, Salt and Flavorings.

Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Heating Instructions: Place wrap on a sheet pan with seam of wrapper facing down. Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Preheat Oven to 300 deg. F. Frozen: Bake 16-18 min. Refrigerated: 13-15. Conventional Oven: Preheat Oven to 300 deg. F. Frozen: Bake for 18- 20 min. Refrigerated: Cook for 15- 17 min. Microwave: Frozen: Heat for 50 secs. Refrigerated: Heat for 30 secs.

Stock Code

97879

Contains: Wheat, Egg, Milk, Soy.

NET WT. 11 LBS. 4.00 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

Copy not for documenting Federal Requirements

Los Cabos®
Breakfast
WRAP
EGG, CHEESE, POTATO & COOKED
SAUSAGE CRUMBLES
(MADE WITH TURKEY)
Say NO to DRUGS!
KEEP FROZEN
NET WT. 2.50 OZ. (71g)
INSPECTED
U.S.

Product Specification and Nutritional Information

Current Revision Date: **7/1/2015** Replaces Spec Dated **12/12/2014**

Stock Code	Product Name
65227 Bulk Pack	**Cheese and Green Chile Quesadilla**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
4.400	**40**	11.00	10006574652277	12.46	0.596	19.000 **L** 15.500 **W** 3.500 **H**	66	6 x 11

Child Nutrition (CN) Meal Pattern Contributions[1] CN # **085344** CN Date **11-13** CN Expiration Date **11/18/2018**

Each 4.400 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	2.00	2.00					
--- OR ---							
B	2.00	2.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Filling: Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes), Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), and Green Chile Sauce [Water, Diced Green Chiles (Green Chile Pepper, Salt, Citric Acid), Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Jalapenos (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Vinegar, Diced Onion, Modified Food Starch (Refined from Corn), Tomatoes (May contain one or more of the following: Tomato Juice, Tomato Puree, Water, Salt, Citric Acid, and Calcium Chloride), Salt, and Garlic Powder].

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: Wheat, Soy, Milk.

BID Specification

Quesadilla-Frozen- Blend of Reduced Fat Cheddar Cheese and Reduced Fat Monterey Jack Cheese with diced Green Chili. Quesadilla is sealed to prevent leaking. Each 4.40 oz. quesadilla provides 2.00 OZ Meat/Meat Alternate and 2.00 OZ Grain EQV towards the NSLP. Whole Grain Rich Flour Tortilla. CN labeled. Quesadilla is bulk packed. 40 count. No more than 370 mg Sodium, Less than 21% calories from saturated fat, 0 Trans Fat added, No less than 280 Kcal. Hand held-Fully cooked. Cabo Primo Brand 65227

Nutritional Information

% Calories from Fat 42.57%
% Calories from Sat Fat 20.31%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 4.400 oz. (124.74 g)
Servings Per Package: **1**

Calories (Kcal)	290.7000
Calories from Fat	123.7500
Protein (g)	15.3900
Carbohydrates (g)	28.2100
Sugars (g)	0.7000
Tot. Dietary Fiber (g)	4.2300
Ash (g)	0.7000

Fats	
Total Fat (g)	13.7500
Saturated Fat (g)	6.5600
Trans Fat (g)*	0.0000
Cholesterol (mg)	40.0200
Water (g)	42.9800

Vitamins		%DV
Vitamin A (RE)	0.00	6%
Vitamin A (IU)	345.61	
Vitamin C (mg)	2.10	4%

Minerals		%DV
Iron (mg)	1.81	10%
Sodium (mg)	364.44	
Calcium (mg)	297.12	30%

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Pre-heat to 225 Deg. F. Bake 25-32 Min. Frozen, 13-18 Min. Refrigerated. Conventional Oven: Pre-heat to 225 Deg. F. Bake 30-35 Min. Frozen, 18-22 Min. Refrigerated. DO NOT MICROWAVE PRODUCT.

For Additional Information, visit our website at www.mcifoods.com or contact:
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

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Stock Code
65227
Lot #
58748
10006574652277

CP-CN-QUESADILLA-NON FED WG TF
CP-CN-QUESADILLA-NON FED WG TF

10006574652277

HIGHEST QUALITY • HANDMADE
CABO PRIMO

Bulk Pack

Los Cabos Mexican Foods

DOP: 235-14-14

KEEP FROZEN

Cheese and Green Chile Quesadilla

40 CT - 4.40 OZ.

WC29-TF

Lot # **58748**

CN — 085344

CN Each 4.40 oz. Quesadilla provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-13.) CN

CN

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Filling: Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes), Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), and Green Chile Sauce [Water, Diced Green Chiles (Green Chile Peppers, Salt, Citric Acid), Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Jalapenos (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Vinegar, Diced Onion, Modified Food Starch (Refined from Corn), Tomatoes (May contain one or more of the following: Tomato Juice, Tomato Puree, Water, Salt, Citric Acid, and Calcium Chloride), Salt, and Garlic Powder].

Heating Instructions: Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Pre-heat to 225 Deg. F. Bake 25-32 Min. Frozen, 13-18 Min. Refrigerated. Conventional Oven: Pre-heat to 225 Deg. F. Bake 30-35 Min. Frozen, 18-22 Min. Refrigerated. DO NOT MICROWAVE PRODUCT.

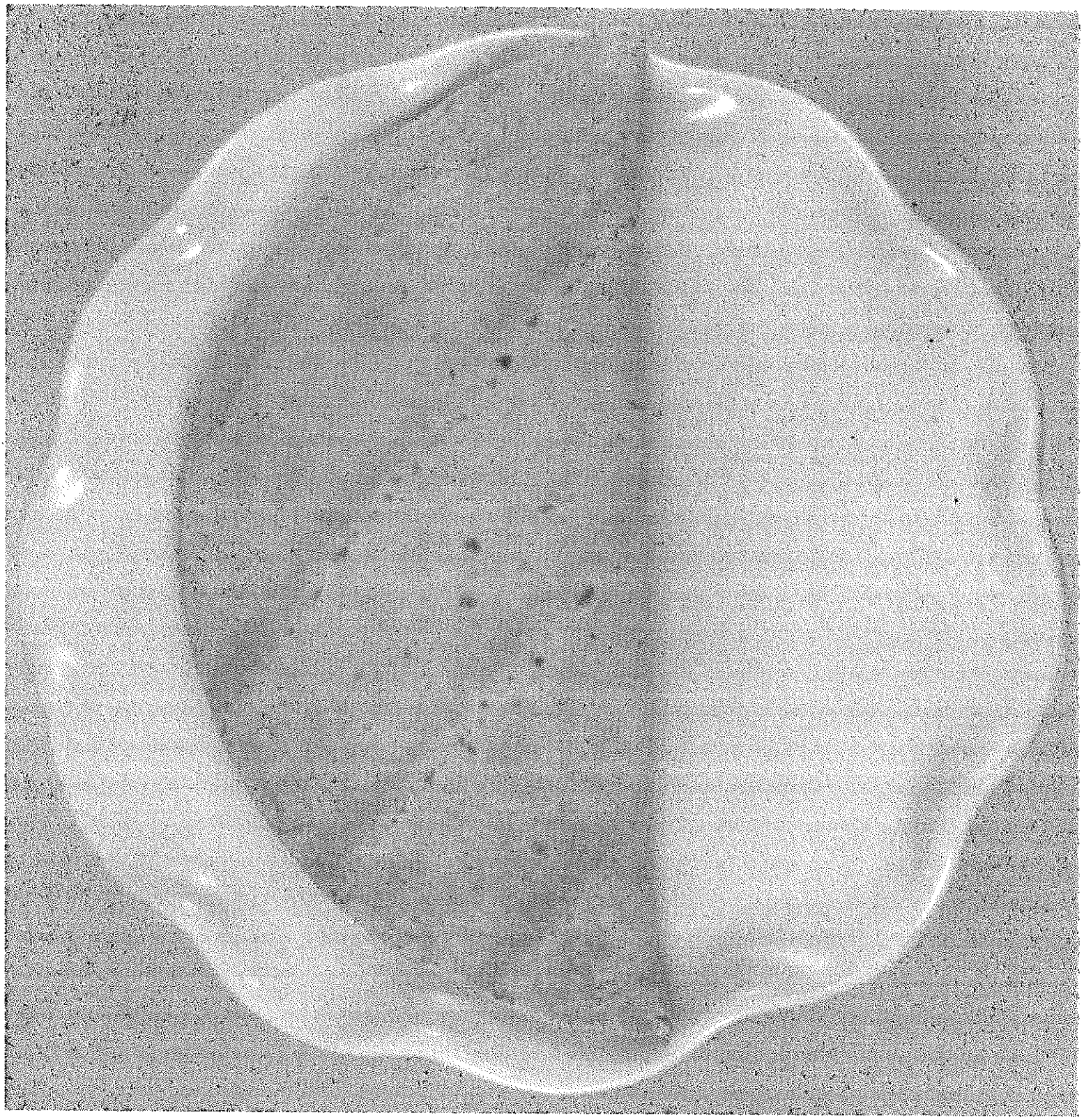
Stock Code
65227

Contains: Wheat, Soy, Milk.

NET WT. 11 LBS. 0.00 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 US

Copy not for documenting Federal Meal Requirements



Product Specification and Nutritional Information

Current Revision Date: **7/1/2015** Replaces Spec Dated **8/21/2014**

Stock Code	Product Name
45227 Individually Wrapped	**Cheese and Green Chile Quesadilla**

Net Wt. (oz)	Case Pack	Case Net Wt. (Lbs)	UPC/ GTIN	Ship Wt. (Lbs)	Case Cube	Case Dimensions (in)	Pallet Count	Tie/High
4.400	**48**	13.20	10006574452273	14.66	0.596	19.000 **L** 15.500 **W** 3.500 **H**	66	6 x 11

Child Nutrition (CN) Meal Pattern Contributions[1] CN # **085344** CN Date **11-13** CN Expiration Date **11/18/2018**

Each 4.400 oz. portion provides*:	Meat/Meat Alternate. (oz)	Equivalent Grains (oz)	Legume veg (cup)	Red/Orange veg (cup)	Dark Green veg (cup)	Starchy veg (cup)	Other veg (cup)
A	2.00	2.00					
--- OR ---							
B	2.00	2.00					

* - use the crediting in row A or row B, but not both. (based on the dual meat alternate/vegetable crediting for legumes.)
1 - if there is a CN number and CN date listed, the item is CN labeled.

Ingredient Statement

Filling: Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes), Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), and Green Chile Sauce [Water, Diced Green Chiles (Green Chile Pepper, Salt, Citric Acid), Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Jalapenos (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Vinegar, Diced Onion, Modified Food Starch (Refined from Corn), Tomatoes (May contain one or more of the following: Tomato Juice, Tomato Puree, Water, Salt, Citric Acid, and Calcium Chloride), Salt, and Garlic Powder].

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Allergen Statement Contains: Wheat, Soy, Milk.

BID Specification

Quesadilla-Frozen- Blend of Reduced Fat Cheddar Cheese and Reduced Fat Monterey Jack Cheese with diced Green Chili. Quesadilla is sealed to prevent leaking. Each 4.40 oz. quesadilla provides 2.00 OZ Meat/Meat Alternate and 2.00 OZ Grain EQV towards the NSLP. Whole Grain Rich Flour Tortilla. CN labeled. Quesadilla is individually wrapped ovenable film containing high impact graphics that can be recycled. 48 count. No more than 370 mg Sodium, Less than 21% calories from saturated fat, 0 Trans Fat added, No less than 280 Kcal. Hand held-Fully cooked. Cabo Primo Brand 45227

Nutritional Information

% Calories from Fat 42.57%
% Calories from Sat Fat 20.31%

Basis of Analysis: as Cooked.
Fat Change +/- 0% Moisture Change +/- 0%
Data Source: USDA Handbook 8

Serving Size 4.400 oz. (124.74 g)
Servings Per Package: **1**

Calories (Kcal)	290.7000
Calories from Fat	123.7500
Protein (g)	15.3900
Carbohydrates (g)	28.2100
Sugars (g)	0.7000
Tot. Dietary Fiber (g)	4.2300
Ash (g)	0.7000

Fats	
Total Fat (g)	13.7500
Saturated Fat (g)	6.5600
Trans Fat (g)*	0.0000
Cholesterol (mg)	40.0200
Water (g)	42.9800

Vitamins		**%DV**
Vitamin A (RE)	0.00	6%
Vitamin A (IU)	345.61	
Vitamin C (mg)	2.10	4%

Minerals		**%DV**
Iron (mg)	1.81	10%
Sodium (mg)	364.44	
Calcium (mg)	297.12	30%
Potassium (mg)	97.92	

*-Trans Fats naturally occurring

Heating Instructions

Heating Instructions: Heat to an internal temperature of 160 deg. F. Caution: Do not over heat. Heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Pre-heat to 225 Deg. F. Bake 25-32 Min. Frozen, 13-18 Min. Refrigerated. Conventional Oven: Pre-heat to 225 Deg. F. Bake 30-35 Min. Frozen, 18-22 Min. Refrigerated. DO NOT MICROWAVE PRODUCT.

For Additional Information, visit our website at www.mcifoods.com or contact:
M.C.I. FOODS, INC. 13013 Molette St., Santa Fe Springs, CA 90670 562-977-4000 or 800-704-4661

Stock Code
45227
Lot #
45782
10006574452273
CP-CN-QUESADILLA-NON FED WG TF
CP-CN-QUESADILLA-NON FED WG TF

Individually Wrapped

Los Cabos Mexican Foods

DOP: 066-12-13

KEEP FROZEN

10006574452273

Cheese and Green Chile Quesadilla

CN 085344 CN

Each 4.40 oz. Quesadilla provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-13.)

CN

48 CT - 4.40 OZ.

WC29 PF107

Lot # **45782**

Ingredients: Whole Wheat Flour Tortilla, Soy Flour Enriched (Wheat Flours [Whole Wheat Flour, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid)], Water, Soy Flour, Soybean Oil, Potato Starch, Pea Fiber, Distilled Monoglyceride, Wheat Gluten, Glycerine, Salt, Baking Powder (Corn Starch, Sodium Bicarbonate, Sodium Aluminum Sulfate, Monocalcium Phosphate).

Filling: Reduced Fat Cheddar Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Cheese Color, Enzymes), Reduced Fat Monterey Jack Cheese (Cultured Pasteurized Part-Skim Milk, Salt, Enzymes), and Green Chile Sauce [Water, Diced Green Chiles (Green Chile Peppers, Salt, Citric Acid), Green Chile Puree (Green Chile Peppers, Water, Citric Acid), Jalapenos (May contain one or more of the following: Water, Salt, Citric Acid and Calcium Chloride), Vinegar, Diced Onion, Modified Food Starch (Refined from Corn), Tomatoes (May contain one or more of the following: Tomato Juice, Tomato Puree, Water, Salt, Citric Acid, and Calcium Chloride), Salt, and Garlic Powder].

Heating Instructions: Heat to an internal temperature of 160 deg. F. Caution: Do not over heat, heating above 165 deg. F. may cause filling leakage. Heating times may vary due to variation in equipment used. Convection Oven: Pre-heat to 225 Deg. F. Bake 25-32 Min. Frozen, 13-18 Min. Refrigerated. Conventional Oven: Pre-heat to 225 Deg. F. Bake 30-35 Min. Frozen, 18-22 Min. Refrigerated. DO NOT MICROWAVE PRODUCT.

Stock Code
45227

Contains: Wheat, Soy, Milk.

NET WT. 13 LBS. 3.20 OZ.

M.C.I. FOODS, INC. SANTA FE SPRINGS, CA 90670 USA

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KEEP FROZEN
HIGHEST QUALITY • HANDMADE
CABO PRIMO®
NET WT. 4.40 OZ. (125g)
FOR INSTITUTIONAL USE ONLY
Cheese & Green Chile Quesadilla

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Product Guide

K12 School Segment

2016-2017

Date: March 18th 2016

Area: ALL

Zone: ALL

Prices effective with the following ship dates: July 1st 2016 through June 30th 2017

Grades 9-12

Mexican Foods that comply with SY 17-18 Sodium and SY 13-14 OZ EQV Grains

PRODUCT STOCK CODE	PRODUCT DESCRIPTION AND Meat/Meat Alternate/ OZ EQV Grains	SIZE OZ.	CASE PACK	GROSS SHIP WT.						CASE CUBE	TIE x HIGH	CASE DIMENSIONS
LOS CABOS BRAND - BURRITOS CN IW PREPRINTED OVENABLE FILM												
97576	BEAN, CHEDDAR CHEESE 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
97580	BEAN, CHEDDAR CHEESE, GREEN CHILI 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
93540	BEEF, BEAN 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
94541	BEEF, BEAN, RED CHILI 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
98765	BEEF, CHEDDAR CHEESE TACO SNACK YFT 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
92271	CHICKEN, CHEDDAR CHEESE 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
99576	COMBO BEEF, CHICKEN, RF AMERICAN CHEESE 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
95574	BEEF, BEAN, GREEN CHILI 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
94620	BEEF, AMERICAN CHEESE TACO SNACK YFT 2/2	4.75	96	31.27						1.140	6 X 8	19.25 x 14.625 x 7

PRODUCT STOCK CODE	PRODUCT DESCRIPTION AND Meat/Meat Alternate/ OZ EQV Grains	SIZE OZ.	CASE PACK	GROSS SHIP WT.						CASE CUBE	TIE x HIGH	CASE DIMENSIONS

Grades 9-12

Mexican Foods that comply with SY 17-18 Sodium and SY 13-14 OZ EQV Grains

LOS CABOS BRAND - BURRITOS - CN BULK PACKED

67576	BEAN, CHEDDAR CHS 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
67565	BEAN, CHEDDAR CHEESE YFT 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
67580	BEAN, CHEDDAR CHS, GREEN CHILI 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
69542	BEAN, REDUCED FAT AMERICAN CHEESE 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
63540	BEEF, BEAN 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
63451	BEEF, BEAN YFT 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
64541	BEEF, BEAN, RED CHILI 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
68765	BEEF, CHEEDAR CHEESE TACO SNACK YFT 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
68660	BEAN, BEEF, CHD CHEESE 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
62271	CHICKEN, CHEDDAR CHEESE 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
61576	COMBO BEEF, CHICKEN, RF AMR CHS 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
64620	BEEF, AMERICAN CHEESE TACO SNACK YFT 2/2	4.75	48	15.56						0.596	6 X 11	19 x 15.5 x 3.5
65574	BEEF, BEAN, GREEN CHILI 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
61257	CHICKEN, BEAN 2/2	4.9	48	16.01						0.596	6 X 11	19 x 15.5 x 3.5

LOS CABOS BRAND - BURRITOS - CN BULK PACKED
SCRATCH COOKED LOOK NO SOY IN FILLING WHOLE BEANS

63455	BEEF, BEAN w/o TVP 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
63456	BEEF, BEAN, RED CHILI w/o TVP 2/2	5.2	48	16.91						0.596	6 X 11	19 x 15.5 x 3.5
63457	BEAN, CHEDDAR CHS w/o TVP 2/2	5.45	48	17.66						0.596	6 X 11	19 x 15.5 x 3.5
63460	BEEF CHEESE TACO SNACK 2/2	4.75	48	15.56						0.596	6 X 11	19 x 15.5 x 3.5

PRODUCT STOCK CODE	PRODUCT DESCRIPTION AND Meat/Meat Alternate/ OZ EQV Grains	SIZE OZ.	CASE PACK	GROSS SHIP WT.						CASE CUBE	TIE x HIGH	CASE DIMENSIONS
CABO PRIMO BRAND - BURRITOS - CN IW PREPRINTED OVENABLE FILM												
71262	BAJA CHICKEN, CHEESE, RICE 2/2	5.85	80	32.02						1.140	6 X 8	19.25 x 14.625 x 7
71344	BEAN, BEEF, CHD CHEESE, SALSA 2/2	5.5	80	30.27						1.140	6 X 8	19.25 x 14.625 x 7
71470	ULTRA SPICY BEAN & CHEDDAR CHEESE 2/2	5.95	80	32.52						1.140	6 X 8	19.25 x 14.625 x 7
71571	ULTRA BEAN, CHEDDAR CHEESE 2/2	5.5	80	30.27						1.140	6 X 8	19.25 x 14.625 x 7
71662	XTREME BEAN, CHEDDAR CHEESE 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
71663	SPICY BEAN, CHEDDAR CHEESE 2/2	5.45	96	35.47						1.140	6 X 8	19.25 x 14.625 x 7
71667	MACHO CHILI BEEF & CHD CHS 2/2	5.2	96	33.97						1.140	6 X 8	19.25 x 14.625 x 7
71673	SOUTHWESTERN STYLE BLACK BEAN, CHEESE 2/2	6.05	80	33.02						1.140	6 X 8	19.25 x 14.625 x 7
71676	SHREDDED BEEF & CHEESE GREEN CHILI YFT 2/2	5.4	80	29.77						1.140	6 X 8	19.25 x 14.625 x 7
CABO PRIMO BRAND - BURRITOS - CN BULK PACKED												
67262	! BAJA CHICKEN, CHEESE, RICE 2/2	5.85	40	15.94						0.596	6 X 11	19 x 15.5 x 3.5
67663	! SPICY BEAN, CHEDDAR CHEESE 2/2	5.45	48	17.66						0.596	6 X 11	19 x 15.5 x 3.5
61673	! Southwestern Black Bean & Cheese 2/2	6.05	40	16.44						0.596	6 X 11	19 x 15.5 x 3.5
BO PRIMO BRAND - SOFT TACO - CN IW PREPRINTED OVENABLE FI												
44555	BEEF, CHEDDAR CHEESE FT 2/2	4.83	40	13.54						0.596	6 X 11	19 x 15.5 x 3.5
44558	BEEF, CHEDDAR CHEESE Corn Tortilla 2/1	4.63	40	13.04						0.596	6 X 11	19 x 15.5 x 3.5
CABO PRIMO BRAND - QUESADILLA - CN IW PREPRINTED OVENABLE FILM												
43559	CHICKEN , BLACK BEAN 2/2	5.5	40	15.21						0.596	6 X 11	19 x 15.5 x 3.5
45227	CHEDDAR, MONTEREY JACK, GREEN CHILI 2/2	4.4	48	14.66						0.596	6 X 11	19 x 15.5 x 3.5
CABO PRIMO BRAND - QUESADILLA - CN BULK PACKED												
65227	* CHEDDAR, MONTEREY JACK, GREEN CHILI 2/2	4.4	40	12.46						0.596	6 X 11	19 x 15.5 x 3.5
LOS CABOS BRAND-VEGAN BURRITOS												
13802	! BEAN BURRITO BULK PACKED 2/2	5.25	48	17.06						0.596	6 X 11	19 x 15.5 x 3.5

PRODUCT STOCK CODE	PRODUCT DESCRIPTION AND Meat/Meat Alternate/ OZ EQV Grains	SIZE OZ.	CASE PACK	GROSS SHIP WT.						CASE CUBE	TIE x HIGH	CASE DIMENSIONS
	Grades K-8											
LOS CABOS BRAND - BURRITOS CN IW PREPRINTED OVENABLE FILM												
61300	BEAN, CHEDDAR CHEESE 1.50/1.50	3.95	120	32.40						1.343	6 X 8	19.25 x 14.625 x 7
94040	BEEF, BEAN, RED CHILI 1.50/1.50	3.95	120	32.40						1.343	6 X 8	19.25 x 14.625 x 7
64042	BEEF, BEAN 1.50/1.50	3.95	120	32.40						1.343	6 X 8	19.25 x 14.625 x 7
38765	BEEF, CHEDDAR CHEESE TACO SNACK YFT 1.50/1.50	3.95	120	32.40						1.343	6 X 8	19.25 x 14.625 x 7
LOS CABOS BRAND - BURRITOS - CN BULK PACKED												
64341	BEAN, CHEDDAR CHEESE 1.50/1.50	3.95	72	19.09						0.596	6 X 11	19 x 15.5 x 3.5
64040	BEEF, BEAN 1.50/1.50	3.95	72	19.09						0.596	6 X 11	19 x 15.5 x 3.5
64441	BEEF,BEAN, RED CHILI 1.50/1.50	3.95	72	19.09						0.596	6 X 11	19 x 15.5 x 3.5
38760	BEEF, CHEDDAR CHEESE TACO SNACK YFT 1.50/1.50	3.95	72	19.09						0.596	6 X 11	19 x 15.5 x 3.5
64474	BEEF, BEAN, GREEN CHILI 1.50/1.50	3.95	72	19.09						0.596	6 X 11	19 x 15.5 x 3.5
	Breakfast											
LOS CABOS BRAND - BURRITOS CN IW PREPRINTED OVENABLE FILM												
98332	CHICKEN CHEESE CHORIZO 1/1.75	3.75	120	30.90						1.343	6 X 8	19.25 x 14.625 x 7
98334	CHEESE, EGG SALSA 1/1.75	3.75	120	30.90						1.343	6 X 8	19.25 x 14.625 x 7
98336	EGG, CHEESE , BACON 1.25/1.50	3.4	120	28.27						1.343	6 X 8	19.25 x 14.625 x 7
98337	EGG, AMERICAN CHEESE, TURKEY SAUSAGE 1/1.50	3.2	120	26.77						1.343	6 X 8	19.25 x 14.625 x 7
LOS CABOS BRAND - WRAPS CN IW PREPRINTED OVENABLE FILM												
48501	TKY SGE, GRAVY, CHS & POTATO WRAP YFT 1/1.50	3	72	14.96						0.596	6 X 11	19 x 15.5 x 3.5
97331	EGG, CHEESE , PORK HAM WRAP 1/1	2.5	72	12.71						0.596	6 X 11	19 x 15.5 x 3.5
97871	EGG & CHEESE WRAP 1/1	2.5	72	12.71						0.596	6 X 11	19 x 15.5 x 3.5
97887	EGG, CHEESE, TURKEY SAUSAGE WRAP 1/1	2.5	72	12.71						0.596	6 X 11	19 x 15.5 x 3.5
97879	EGG, CHEESE, TURKEY SAUSAGE, POTATO WRAP 1/1	2.5	72	12.71						0.596	6 X 11	19 x 15.5 x 3.5
98330	CHICKEN CHORIZO WRAP 1/1	2.5	72	12.71						0.596	6 X 11	19 x 15.5 x 3.5
97881	EGG, CHEESE, TURKEY SAUSAGE WRAP 1/1.50	2.95	72	14.73						0.596	6 X 11	19 x 15.5 x 3.5
97882	EGG, CHEESE, TURKEY SAUSAGE WRAP 1.25/2	3.6	72	17.79						0.756	6 x 10	20.25 x 14.75 x 4.375

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PRODUCT STOCK CODE	PRODUCT DESCRIPTION AND Meat/Meat Alternate/ OZ EQV Grains	SIZE OZ.	CASE PACK	GROSS SHIP WT.						CASE CUBE	TIE x HIGH	CASE DIMENSIONS
LOS CABOS BRAND - WRAPS BREAKFAST CN BULK PACKED												
77897	EGG, CHEESE, TURKEY SAUSAGE, POTATO WRAP 1/1	2.5	72	12.56						0.596	6 X 11	19 x 15.5 x 3.5
48504	TKY SGE, GRAVY, CHS & POTATO WRAP YFT 1/1.50	3	72	14.81						0.596	6 X 11	19 x 15.5 x 3.5
LOS CABOS BRAND - BREAKFAST QUESADILLA CN IW PREPRINTED OVENABLE FILM												
43107	CHEDDAR, MONTEREY JACK, GREEN CHILI 1/1	2.2	60	9.71						0.596	6 X 11	19 x 15.5 x 3.5
LOS CABOS BRAND - ENCHILADAS - CN BULK PACKED												
64404	REDUCED FAT CHEDDAR CHEESE 5" .50/1	2	144	19.42						0.756	6 x 10	20.25 x 14.75 x 4.37
64143	REDUCED FAT CHEDDAR CHEESE 6" 1/1	2	144	19.43						0.596	6 X 11	19 x 15.5 x 3.5
64153	REDUCED FAT CHEDDAR CHEESE 5" .75/1	1.75	144	17.18						0.596	6 X 11	19 x 15.5 x 3.5
64141	REDUCED FAT CHEDDAR CHEESE 5" .75/.50	1.475	144	14.71						0.596	6 X 11	19 x 15.5 x 3.5
64142	REDUCED FAT MONTEREY JACK 6" 1/1	2	144	19.43						0.596	6 X 11	19 x 15.5 x 3.5
64149	REDUCED FAT MONTEREY JACK CHEESE 5" .75/.50	1.475	144	14.71						0.596	6 X 11	19 x 15.5 x 3.5
64151	REDUCED FAT MONTEREY JACK CHEESE 6" 1/1	2.7	90	16.78						0.756	6 x 10	20.25 x 14.75 x 4.375
64150	PEPPER JACK 6" 1/1	2	144	19.43						0.596	6 X 11	19 x 15.5 x 3.5
69213	RF AMERICAN CHEESE 6".75/.50	1.475	144	14.71						0.596	6 X 11	19 x 15.5 x 3.5
61853	GROUND BEEF 6" .50/.50	1.725	144	16.96						0.596	6 X 11	19 x 15.5 x 3.5
61854	GROUND BEEF & CHEDDAR CHEESE 6" .75/1	2.25	90	14.09						0.596	6 X 11	19 x 15.5 x 3.5
61957	CHICKEN ENCHILADA 6" .50/.50	1.725	144	16.96						0.596	6 X 11	19 x 15.5 x 3.5
61953	SHREDDED CKN & CHEDDAR CHEESE 6" .75/1	2.15	144	20.94						0.756	6 x 10	20.25 x 14.75 x 4.37
LOS CABOS BRAND - Whole Grain Pressed Flour Tortillas CN BULK PACKED												
51714	Whole Grain Flour Tortilla 7" 1 Tortilla = 1.25 OZ EQV GRAIN	1.20 oz	12/10ct 120 PCS	9.77						0.353	15 x 13	15.25 x 8 x 5
51716	Whole Grain Flour Tortilla 8" 1 Tortilla = 2 OZ EQV GRAINS	1.75 oz	12/12 ct 144 PCS	16.75						0.501	10 x 10	17.25 x 9.1 25 x 5.5
51721	Whole Grain Flour Tortilla 10" 1 Tortilla = 2.25 OZ EQV GRAINS	2 oz	12/12 ct 144 PCS	19.44						0.681	8 x 10	21 x 11 .5 x 4.87

Store Frozen
Shelf Life Frozen 1 Year
Refrigerated 20 Days
Ambient 70° Fahrenheit 7 Days

***= Limited Inventory**
! = 0 Inventory kept on hand

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M.C.I. Foods, Inc./ Los Cabos Mexican Foods

Business Policies- Terms and Conditions of Sale

Effective 07-01-2016

CORPORATE OFFICE, REMIT TO,
CUSTOMER SERVICE & MANUFACTURING

M.C.I. Foods, Inc./ Los Cabos Mexican Foods
13013 Molette Street
Santa Fe Springs, CA. 90670-5521
PHONE: (800) 704-4661
EXTENSIONS 307, 329 and 330 CUSTOMER SERVICE
FAX: (562) 977-4099

SHIPPING WAREHOUSE

Preferred Ultra Freeze Freezer Services
2100 E. 55th Street
VERNON, CA 90058-3440
PHONE: (323) 582-6333 X3063
FAX: (323) 582-7955
M-F 6 AM- 6 PM

CASH DISCOUNT: Net 30 Days

MINIMUM SHIPMENT: 5,000 POUNDS (COMBINED WEIGHT)

ORDER LEAD TIME: **21 WORKING DAYS FOR COMMERCIAL ORDERS**

PICK-UP APPOINTMENT: ALL PICK-UPS MUST HAVE AN APPOINTMENT SCHEDULED AT LEAST FORTY-EIGHT HOURS IN ADVANCE

UNLOADING POLICY: Customers are responsible for unloading product, verifying case count and product code. Any discrepancies or damaged cases must be noted on drivers bill of lading prior to driver leaving your dock.

LOADING POLICY: Drivers are responsible for checking stock codes and case quantities at time of pick up before signing bill of lading. Drivers responsible for loading their own trucks

PALLET EXCHANGE POLICY: NOT NECESSARY
FOR ORDERS SHIPPED ON PALLETS
HARDWOOD- 4 WAY # 1 OR # 2 PALLETS ONLY.

DAMAGE CLAIMS POLICY: ALL DAMAGE AND SHORT CLAIMS MUST BE MADE AT THE TIME OF PICK UP AND OR AT TIME OF DELIVERY WITH CARRIER. NO CLAIMS OR RETURNS WILL BE PROCESSED WITHOUT WRITTEN DOCUMENTATION AND AUTHORIZATION.

RETURN POLICY: PRODUCTS MAY NOT BE RETURNED WITHOUT PRIOR WRITTEN APPROVAL FROM M.C.I. FOODS, INC.

CREDITMEMO POLICY: ALL CREDIT MEMOS ISSUED TO YOUR ACCOUNT MUST BE DEDUCTED OR A CLAIM MADE TO BE PAID BY CASH WITHIN SIX MONTHS

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