NOVEMBER 07, 2017

State of Nevada RFP 3487

NORTHERN NEVADA MENTAL HEALTH

TECHNICAL PROPOSAL

A'viands®
an elior company

SECTION I
TITLE PAGE

Part 1A – Technical Proposal	
RFP Title:	***Food Services***
RFP:	***3487***
Vendor Name:	***A'viands, LLC***
Address:	***1751 County Road B West, Suite 300*** ***Roseville, MN 55113***
Opening Date:	***November 7, 2017***
Opening Time:	***2:00 PM***

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SECTION III VENDOR INFORMATION SHEET

Vendor information sheet **Page 5**

VENDOR INFORMATION SHEET FOR RFP 3487

Vendor Shall:

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

B) Type or print responses; and

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

V1	Company Name	A'viands, LLC

V2	Street Address	1751 County Road B West, Suite 300

V3	City, State, ZIP	Roseville, MN 55113

V4	Telephone Number		
	Area Code: 651	Number: 631.0940	Extension:

V5	Facsimile Number		
	Area Code: 651	Number: 631.0941	Extension:

V6	Toll Free Number		
	Area Code: 888	Number: 872.3788	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Patrick Brown
	Title: Business Development Director
	Address: 1751 County Road B West, Suite 300 Roseville, MN 55113
	Email Address: pbrown@aviands.com

V8	Telephone Number for Contact Person		
	Area Code: 651	Number: 262.9018	Extension:

V9	Facsimile Number for Contact Person		
	Area Code: 651	Number: 631.0941	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Mitch Speicher	Title: Chief Financial Officer

V11	Signature ***(Individual shall be legally authorized to bind the vendor per NRS 333.337)***	
	Signature:	Date: 10.26.17

SECTION IV STATE DOCUMENTS

State Documents

- Amendment 1 to Request for Proposal 3487 ***Page 7***
- Attachment A – Confidentiality and Certification of Indemnification ***Page 8***
- Attachment B – Vendor Certification ***Page 9***

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

Brian Sandoval
Governor

Jeffrey Haag
Administrator

SUBJECT:	Amendment 1 to Request for Proposal 3487
RFP TITLE:	Food Services
DATE OF AMENDMENT:	October 9, 2017
DATE OF RFP RELEASE:	October 3, 2017
OPENING DATE:	November 7, 2017
OPENING TIME:	2:00 PM
CONTACT:	Heather Moon, Purchasing Officer

The following shall be a part of RFP ***3487.*** If a vendor has already returned a proposal and any of the information provided below changes that proposal, please submit the changes along with this amendment. You need not re-submit an entire proposal prior to the opening date and time.

A mandatory walk through will be held October 17, 2017 at 2:00 p.m. All vendors interested in submitting a response to RFP 3487 must attend.

Mandatory Site Visit Form.doc

ALL ELSE REMAINS THE SAME FOR RFP 3487.

Vendor must sign and return this amendment with proposal submitted.

Vendor Name: A'viands, LLC

Authorized Signature:

Title: Chief Financial Officer Date: 10.26.17

This document must be submitted in the "State Documents" section 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" **shall 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 files marked "**Part IB Confidential Technical**" and "**Part III Confidential Financial**".

The State shall not be responsible for any information contained within the proposal. If vendors do not comply with the labeling and packing requirements, proposals shall 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 shall be in an open meeting format, the proposals shall 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 shall constitute a complete waiver and all submitted information shall 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.

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

Part IB – Confidential Technical Information			
YES	MS	NO	
Justification for Confidential Status			
A'viands' business references and staff resumes are confidential documents to be used only for A'viands' operation of business and are nor to be released to the public			

Part III – Confidential Financial Information			
YES	MS	NO	
Justification for Confidential Status			
A'viands' financial statements			

A'viands, LLC
Company Name

Signature

Mitch Speicher
Print Name

10.26.17
Date

This document shall be submitted in Section IV of vendor's technical proposal

ATTACHMENT B – VENDOR CERTIFICATIONS

Vendor agrees and shall comply with the following:

(1) Any and all prices that may be charged under the terms of the contract do not and shall 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, shall 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, shall 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 shall 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 shall be in writing and included in the proposal at the time of submission.

(7) Each vendor shall 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 shall 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 shall automatically result in the disqualification of a vendor's proposal. An award shall not be made where a conflict of interest exists. The State shall 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 shall 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 shall certify that any and all subcontractors comply with Sections 7, 8, 9, and 10, above.

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

A'viands, LLC

Vendor Company Name

Vendor Signature

Mitch Speicher — 10.26.17

Print Name — Date

This document shall be submitted in Section IV of vendor's technical proposal

SECTION V
SCOPE OF WORK

2.1 MEALS AND REQUIREMENTS

Prepare and distribute three (3) meals (breakfast, lunch, and dinner) per day each day of the year. The number of meals in the RFP is estimated on current and historical information available at the time the RFP was developed. However, fluctuations in funding, census program evolution, and other factors affect the actual number of meals served. There is no way to guarantee that the estimated number of meals in the RFP will not increase or decrease during the term of the contract.

2.1.1 Provide an annual total of approximately 160,000 prepared meals and bag meals.

A'viands has read, understands and will comply.

2.1.2 Approximately 150,000 meals shall be served.

A'viands has read, understands and will comply.

2.1.3 Approximately 300 meals shall be provided as bag meals.

A'viands has read, understands and will comply.

2.1.4 Approximately 9,120 meals shall be provided as snacks based on health professional recommendation.

A'viands has read, understands and will comply.

2.1.5 In the event of a new, additional program, totals may change and may affect pricing tiers.

A'viands has read, understands and will comply.

2.1.6 Based on FY2017 budgeted meal counts. Provide raw food for snacks as required. It is estimated $30,000.00 (current cost) of raw food for snacks may be ordered annually, with a maximum 5% added to raw food cost for a total estimated at $31,500.00.

A'viands has read, understands and will comply.

2.1.6.1 Vendor shall perform the following tasks:

A. Menu planning;
B. Purchasing;
C. Food production;
D. Meal distribution;
E. Quality control and assurance; performance improvement and documentation;
F. Staff training;
G. Pest control of the central kitchen building #26;
H. Inventory maintenance;
I. Fiscal management;
J. Personnel services including hiring, completion of medical clearance prior to starting to work, disciplinary actions, terminations, supervision and management;
K. Daily cleanup of food receiving, storage, preparation, dish and pot washing, garbage disposal and dumpster areas;
L. Maintenance and repair of all kitchen areas used by the vendor pursuant to this Agreement; and
M. Maintenance, repair, and replacement of all equipment and fixtures used by the vendor pursuant to this agreement.

A'viands has read, understands and will comply.

2.2 REPORTING

Vendor shall have an accounting period that is compatible with the State fiscal year (July 1 through June 30).

2.2.1 Statements shall include expense relative to the following:

- 2.2.1.1 Number of meals and snacks served by date, meal, and unit;
- 2.2.1.2 Raw food costs; and
- 2.2.1.3 Equipment maintenance.

A'viands has read, understands and will comply.

2.2.2 Books of accounts on all operations shall be provided with appropriate supporting data, maintained in an accurate, complete manner according to accepted standards of accounting, and reflecting the awarded vendor's operations at NNAMHS.

A'viands has read, understands and will comply.

2.2.3 Vendor shall make books of accounts and supporting documentation available during regular business hours for inspection, reproduction, and audit by NNAMHS with a minimum of five (5) days' notice at all reasonable times and shall retain all records, data, and documents at a mutually agreed-upon location for a period of at least five (5) years after the expiration of the contract, or subsequent renewals, or as long as required for the resolution of issues raised by an audit.

A'viands has read, understands and will comply.

2.2.4 Special reports covering the awarded vendor's operations may be required by NNAMHS and various federal or state agencies from time to time.

A'viands has read, understands and will comply.

2.2.5 Statements and reports furnished to NNAMHS shall routinely be made available to relevant governing bodies and advisory committees.

A'viands has read, understands and will comply.

2.3 RESTRICTIONS

2.3.1 Any Agreements, written or oral, between the vendor and parties other than NNAMHS, where such Agreements involve the vendor's personnel assigned the NNAMHS account, is prohibited without the express written consent of NNAMHS.

A'viands has read, understands and will comply.

2.3.2 Any use of kitchen facilities by vendor for purposes other than those pursuant to this Agreement is prohibited without the express written consent of NNAMHS.

A'viands has read, understands and will comply.

2.3.3 Vendor shall not purchase, store, or dispense, any alcoholic beverages, drugs, or other controlled substances on the premises.

A'viands has read, understands and will comply.

2.3.4 Vendor shall ensure that all information concerning clients of the Division of Public and Behavioral Health (PPBH), Psychosocial Rehabilitation Programs, and other state agencies that are serviced or employed by the vendor, is confidential and access is limited to persons specifically authorized by the individual or a legally qualified representative.

A'viands has read, understands and will comply.

2.4 INSPECTIONS

NNAMHS shall reserve the right, but shall have no affirmative obligation, to have a designated representative and/or registered dietitian review, inspect, and evaluate the operation and condition of the food service facilities at any time with respect to the quantity and quality of food served, the methods of service, food costs, the hours of meal service, and generally with respect to the safety, sanitation, and maintenance of the facilities and equipment, all of which shall be maintained at levels satisfactory to NNAMHS. Any discrepancies found shall be corrected by the vendor to State or federal guidelines within one (1) work day or vendor shall be charged per day the cost of meals to be serviced outside the agency until the inspection error(s) are corrected.

2.4.1 NNAMHS shall reserve the right to make reasonable regulations, from time to time, with respect to these matters.

A'viands has read, understands and will comply.

2.4.2 Vendor shall comply with all current federal, State, and local health and sanitation regulations, including any which may become effective during the effective period of this agreement.

A'viands has read, understands and will comply.

2.4.3 Vendor shall keep on file at the facility, written reports of inspections by federal, State, and local authorities, as well as internal reviews with notations made of actions taken by the awarded vendor to comply with recommendations and requirements. All inspection reports, including corrective actions, shall be provided to NNAMHS.

A'viands has read, understands and will comply.

2.4.4 Vendor shall submit all surveys and reviews, e.g. Bureau of Licensure and Certification (BLC), Joint Commission, Medicaid, Health Care Finance Administration (HCFA), Hazard Analysis and Critical Control Point (HACCP), Health Insurance Portability and Accountability Act (HIPAA), Occupational Safety and Health Administration (OSHA), Department of Agriculture, and Washoe County Health Department during the term of the agreement.

A'viands has read, understands and will comply.

2.4.5 Vendor shall be responsible for payment of monetary sanctions levied by regulatory agencies for deficiencies related to the vendor's responsibility as defined herein.

A'viands has read, understands and will comply.

2.5 EXISTING INVENTORY

2.5.1 The vendor and NNAMHS shall jointly participate in a walk-through inspection to inventory and record the quantity and condition of dishes, trays, bulk containers, pots, pans, cooking utensils, silverware, linen, food service equipment, fixtures, and the physical plant owned by the State of Nevada, at both the commencement and termination of the contract. A copy of the inspection shall be provided to both parties.

A'viands has read, understands and will comply.

2.5.2 Vendor may utilize such inspection and inventory reports (including physical plant) in the performance of this contract.

A'viands has read, understands and will comply.

2.5.3 Repair or replacement of items identified in the inspection reports at the termination of the contract shall be at the vendor's expense as required or at termination of this contract.

A'viands has read, understands and will comply.

2.5.4 At the termination of the contract, the awarded vendor shall relinquish to the NNAMHS Business Manager or designee the inventories of NNAMHS, Division of Public Behavioral Health (DPBH), including but not limited to: dishes, trays, bulk containers, pots, pans, cooking utensils, silverware, linen, food service equipment and fixtures, replenished to initial levels and return the kitchen and physical plant, except for normal wear and tear, to the same condition as at the commencement of this contract.

A'viands has read, understands and will comply.

2.6 SUPERVISION

Vendor shall have management and supervisory personnel on site during all hours of service which are 7 days a week, including holidays and weekends 5:00 a.m. – 5:00 p.m.

Supervisors shall be required to provide the following services:

2.6.1 Keep food storage, preparation and serving areas in a safe and sanitary condition;

A'viands has read, understands and will comply.

2.6.2 Ensure meals are prepared in accordance with published menus with allowed snacks between meals;

A'viands has read, understands and will comply.

2.6.3 Ensure that adequate food is available;

A'viands has read, understands and will comply.

2.6.4 Be available to respond to issues raised by NNAMHS or other consumer agencies;

A'viands has read, understands and will comply.

2.6.5 Supervise assigned food service employees;

A'viands has read, understands and will comply.

2.6.6 Ensure appropriate safety and sanitary measures are being followed;

A'viands has read, understands and will comply.

2.6.7 Ensure adherence to performance improvement programs; and

A'viands has read, understands and will comply.

2.6.8 Ensure adherence to specialized diet requirements, individualized patient plans, and portion control.

A'viands has read, understands and will comply.

2.7 PERSONNEL REQUIREMENTS

Vendor shall at all times under this agreement maintain an adequate staff in order to provide high quality food service, administrative support, dietetic consulting, food purchasing, safe and sanitary kitchen operations, as well as meal supervision.

2.7.1 Vendor shall comply with the following:

2.7.1.1 Vendor's personnel shall be subject to a standard of conduct not less than that provided by NNAMHS regulations regarding work-related behavior and use of NNAMHS facilities; and
2.7.1.2 NNAMHS is an Equal Opportunity Employer and complies with all applicable provisions of Federal law governing affirmative action and the Americans with Disabilities Act (ADA). Vendor shall also be required to comply.

A'viands has read, understands and will comply.

2.7.2 Vendor shall not discriminate against clients of the DPBH seeking employment with the vendor.

A'viands has read, understands and will comply.

2.7.3 Vendor may screen, interview, or otherwise consider for employment all employees of the previous vendor, if applicable

A'viands has read, understands and will comply.

2.7.4 Employees of the vendor whose work or conduct is not consistent with the Department of Human Resources Prohibitions and Penalties, upon written notification by NNAMHS, shall be removed from any work assignment in connection therewith and be replaced by the vendor with another employee.

A'viands has read, understands and will comply.

2.7.5 Vendor shall indemnify NNAMHS against any and all liability, hold NNAMHS harmless from any and all liability, and hold NNAMHS harmless from any and all losses arising out of NNAMHS exercise of its right hereunder to request and obtain removal of any such vendor's employee.

To the extent permissible under local, state and federal law, A'viands asks that all obligations to hold harmless and that all indemnification rights be mutually and equivalently applied to both parties in only those circumstances where a party (or its employee, agent or subcontractor) engages in negligent acts or omissions, willful misconduct, or otherwise fails to perform obligations under the Contract.

2.7.6 Vendor's personnel shall be subject to the State of Nevada's policy to provide a safe, secure, and productive work environment. Vendor's personnel and work place shall be free from alcohol, illegal drugs, and other controlled substances.

A'viands has read, understands and will comply.

2.7.7 Vendor shall be responsible for all salaries, wages, withholdings, and employee benefits payable to, or on behalf of, vendor's employees.

A'viands has read, understands and will comply.

2.7.8 All employees shall be employed by the vendor in its own name, and the vendor shall hold NNAMHS harmless from any and all claims, demands, or liability on account of such employment by the vendor.

A'viands has read, understands and will comply.

2.7.9 Vendor's on-site management personnel shall hold a college degree representing at least two (2) years of work in a food-related field from an accredited institution, and have a minimum of two (2) years of experience in health care food service management; or graduation from high school or equivalent education and at least four (4) years' experience in the management of a large-scale health care food operation, including planning, organizing, and purchasing.

A'viands has read, understands and will comply.

2.7.10 Vendor's on-site management shall have experience in thermal tray, bulk, and other food service delivery systems.

A'viands has read, understands and will comply.

2.7.11 Vendor's on-site management will actively serve on NNAMHS and LCC Infectious Control Committees, Accreditation Leadership/Performance Improvement and Safety, as well as Environment of Care Committees and will participate in implementation of recommendations made by these committees.

A'viands has read, understands and will comply.

2.7.12 Vendor shall warrant that vendor's on-site management participates with the facility's dietitians in health inspections and regulatory surveys.

A'viands has read, understands and will comply.

2.7.13 On-site management personnel résumés shall be made available to NNAMHS upon request.

A'viands has read, understands and will comply.

2.7.14 Vendor's on-site management shall be a Certified Dietary Manager and ServSafe Food Protection Certified.

A'viands has read, understands and will comply.

2.7.15 An orientation meeting shall be held by the vendor with all non-management employees prior to commencement of this agreement.

A'viands has read, understands and will comply.

2.7.16 All staff shall be instructed by vendor's management and documentation maintained for monthly in-service training to assure that the following policies and procedures are followed.

A'viands has read, understands and will comply.

2.7.17 Food preparation methods, timing, and temperature documentation;

2.7.17.1 Pan types and sizes;
2.7.17.2 Portion control;
2.7.17.3 Dress (uniform);
2.7.17.4 Personal habits;
2.7.17.5 Cleaning and sanitary procedures, with documentation of dishwashing/rinse temperatures, daily, weekly, and monthly cleaning schedules;
2.7.17.6 Responsibilities and duties;
2.7.17.7 Energy conservation;
2.7.17.8 Safe operation and maintenance of equipment;
2.7.17.9 Therapeutic diets, menu compliance, and documentation of substitutions;
2.7.17.10 Disaster and Fire Plan for each facility site;
2.7.17.11 Required food temperatures;
2.7.17.12 Emergency menu substitution to maintain meal schedules in the event of staff or equipment failure; and
2.7.17.13 Implementation of Performance Improvement Plan (Quality Control).

A'viands has read, understands and will comply.

2.7.18 Employees shall be polite and diplomatic in enforcing vendor and NNAMHS regulations.

A'viands has read, understands and will comply.

2.7.19 Housekeeping and sanitation programs shall meet and be maintained within the State standards of cleanliness.

A'viands has read, understands and will comply.

2.7.20 Employees shall be instructed in and shall practice proper hygiene, safe food service, HACCP process, and HIPAA regulations as mandated.

A'viands has read, understands and will comply.

2.8 SPECIAL PERSONNEL REQUIREMENTS

Vendor shall initiate and provide to NNAMHS the following information for all prospective food delivery and snack delivery drivers prior to any assignment:

2.8.1 Driver's license check

2.8.1.1 Eight (8) or more demerits shall be considered unacceptable for employment as a driver under this contract.
2.8.1.2 Drivers shall have a valid Nevada Driver's License for the appropriate class of vehicle.

A'viands has read, understands and will comply.

2.8.2 Background checks, fingerprinting, and police checks through the State of Nevada Criminal History Repository must be obtained at vendor or prospective employee expense.

2.8.2.1 Background checks shall include information from previous employers as part of the reference process regarding honesty and treatment of customers.
2.8.2.2 Any history of theft and/or mistreatment of customers shall be considered unacceptable for employment under this agreement.
2.8.2.3 Prospective drivers shall be required by vendor to sign the necessary release form for verification of employee background.

A'viands has read, understands and will comply.

2.8.3 Vendor shall comply with all security policies and procedures at all agencies.

A'viands has read, understands and will comply.

2.8.4 Vendor shall meet the following minimum requirements

2.8.4.1 Vendors' employees shall be medically cleared prior to employment.
2.8.4.2 Pre-employment physical and subsequent annual physicals shall include at a minimum:
A. Physical examination and statement from physician certifying employee is free of communicable disease; and
B. Two-Step Purified Protein Derivative (PPD) skin test for tuberculosis (pre-employment physical); One-Step PPD (annual physical).
C. The results of the pre-employment physical and annual physical shall be on file in the kitchen facility.
D. Results of pre-employment physicals and laboratory results shall be reviewed by the registered dietitian from NNAMHS for compliance and documentation.

A'viands has read, understands and will comply.

2.9 FOOD STANDARDS

Service excellence through programs of standardized preparation, serving, and cleaning are to be maintained. The following minimum standards shall apply:

2.9.1 All food shall be garnished, if practical;

A'viands has read, understands and will comply. Because A'viands believes residents deserve food that looks appealing as well as tastes delicious, food production support will be provided to include cooking and plate garnishing that emphasizes outstanding flavor and creative presentation.

2.9.2 Serving lines shall be well-stocked throughout the entire service period, with the last participant offered the same food quantity and quality as the first;

A'viands has read, understands and will comply. The ultimate goal of our dining service program is customer satisfaction. We ensure quality and the proper quantity for each resident we serve. We understand that each client has a different expectation for the quality and quantity of food to be served. A'viands is flexible enough to have several menu variations available to ensure your expectations are being met.

2.9.3 All participants at point of service shall receive all hot foods at 140 degrees F or above, and all cold foods 40 degrees F or below; and

A'viands has read, understands and will comply. In addition to each facility's policies and procedures, A'viands also has rigid standard operating procedures to ensure quality, safety and compliance to meet set standards.

2.9.4 The same level of quality ingredients must be maintained throughout the vendor's operation.

A'viands has read, understands and will comply. When developing our menus we focus on quality and variety. We are committed to food integrity. Quality ingredients will be used, including minimally processed whole foods. The menus developed will incorporate seasonal and sustainably-raised foods, fresh meats, dairy products free from antibiotics and hormones, and fresh fruits and vegetables. Healthy fats, whole grains, whole lean meats, fish, nuts, legumes, fresh fruits and vegetables will be utilized in our menus, but with culinary flair and precision to entice residents and guests to try new foods and flavors. A'viands food preparation methods are centered on maintaining culinary integrity and supporting the wellbeing of patients, residents, customers and employees.

2.10 FOOD AND SUPPLIES SPECIFICATION

All food and supplies purchased shall be in conformance with all minimum standards of federal and State specifications not otherwise stated herein.

2.10.1 NNAMHS shall periodically, or as deemed necessary, inspect the vendor's inventory of food and supplies to determine that food standards are being maintained.

A'viands has read, understands and will comply.

2.10.2 All meat cuts must meet U.S.D.A. specifications. Indicated grades are intended as minimum standards only. Vendor is encouraged to exceed these minimums whenever possible.

2.10.2.1 Meat:

A. Beef: U.S.D.A. Choice or better when served as a whole meat item; U.S.D.A. Good or better when used in stews; 18%-20% maximum fat content in ground beef products;

B. Chicken, veal, fish and beef patties may contain no more than 30% vegetable protein (soy flour) and shall be limited to once or twice per week; and

C. Other meat or protein sources must satisfy all or part of the meat/meat alternate requirements of the Child Nutrition Programs, NSLP and SBP shall refer to both alternate protein product and textured vegetable protein.

D. Veal and Lamb: U.S.D.A. Choice and inspected.

E. Pork and Poultry: U.S.D.A., Grade A. and inspected.

F. Eggs and Dairy Products: U.S.D.A., Grade A.

a. Pasteurized, natural, non-processed cheeses shall be served whenever possible.

b. Milk alternatives for lactose intolerance or personal preference shall contain protein, calcium, and Vitamin D comparable to cow's milk.

2.10.2.2 Frozen Foods: U.S.D.A., Grade A.

2.10.2.3 Fresh Produce: U.S. Number 1 Quality.

2.10.2.4 Canned Foods:

A. Grade A Fancy (except Choice) may be used for cooking purposes.

B. Fruit may be juice pack or light syrup.

C. Diabetic diets shall receive water-packed canned fruits.

2.10.2.5 Mayonnaise, equivalent to real mayonnaise, light or low-fat mayonnaise as required.

2.10.2.6 All other food items shall be comparable quality and U.S.D.A. specifications.

A'viands has read, understands and will comply. Our menus meet and/or exceed all Federal and State requirements, and once they are developed, we have systems in place to ensure these requirements are being met on a meal-to-meal basis.

2.10.3 Vendor shall maintain rigid procurement procedures throughout the entire process of purchasing, receiving, storage, and inventory of all foods, as well as direct supplies related to food production, service, and management applicable to this contract.

A'viands has read, understands and will comply.

2.10.4 Food shall be stored at according to the following:

2.10.4.1 Dry storage, 50 degrees F to 70 degrees F;
2.10.4.2 Refrigerated storage, 40 degrees F or lower; and
2.10.4.3 Freezer storage, 0 degrees F or lower.

A'viands has read, understands and will comply. We provide employees with properly working equipment to prepare and hold foods effectively and in proper temperature zones. In addition, our sanitation and maintenance programs portray our commitment to keep our valued clients safe and maintain a safe working environment for all our team members.

2.10.5 Hot, cold, and dry food storage temperatures shall be recorded daily and made available to the NNAMHS Dietitian upon request.

A'viands has read, understands and will comply.

2.10.6 The vendor shall maintain a file of manufacturer's specifications for:

2.10.6.1 Convenience food items and prepackaged mixes served at breakfast, lunch, and dinner;
2.10.6.2 Nutritional content of snack foods and sack lunch meals, i.e., calories, grams of protein, fat, carbohydrates, and other pertinent information.
2.10.6.3 Menus must meet food component and nutrient requirements of the National School Lunch Program and School Breakfast Programs. Menus are to meet standards based from the National School Lunch Program and School Breakfast Program.

A'viands has read, understands and will comply.

2.10.7 NNAMHS and consumer agencies shall receive credit or exchange for any bulk food at NNAMHS that exceeds an expiration date, and for foods that spoil or are stale prior to expiration date, such as pre-packaged cereals, chips and snacks, dairy and milk products, nutritional supplements, fresh fruit and other food supplies.

A'viands has read, understands and will comply.

2.11 MEAL PLANNING – MINIMUM STANDARDS

2.11.1 Provide proposed biannual cycle menus (no less than 28-day cycles) to NNAMHS for review at least one (1) month prior to serving dates. Menus must be approved by the NNAMHS Dietitian and NNCAS Dietitian prior to serving dates. The following schedule shall apply (beginning serving dates):

Season	Serve Date	Menu Date
Fall/Winter	October 1	September 1
Spring/Summer	April 1	March 1

A'viands has read, understands and will comply. We will provide two, six-week menu cycles per year, a Fall/Winter menu and a Spring/Summer menu. Each menu will include one main selection and an always available menu. Menus and nutritional analysis will be provided to the Veterans Home for review at least one month prior to implementation. Additionally, all menus will be reviewed with the Resident Food Committee for approval. Our menus are developed by a team consisting of our Corporate Executive Chef, Registered Dietitian Nutritionists and Operational Experts based on standard recipes.

Please see attached sample menus on the following pages.

NNAMHS MENU

Week 1 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
8 Fl Oz Juice of Day 1 Cup Oatmeal w/Raisins 1 Each Scr Egg w/Cheese-English Muffin 1 each Fresh Fruit 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 2 each WG Pancakes 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 2 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Piece Egg & Bacon Bake 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Brown Sugar Oatmeal 4 Each WG French Toast Sticks 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 3/4 Cup Country Breakfast Eggs 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each Egg, Ham & Cheese on Bagel 1 each Fresh Fruit 8 Fl Oz Skim Milk
LUNCH						
1 Each WG Chicken Patty 1/2 Cup Au Gratin Potatoes 1/2 Cup Fresh Broccoli 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Canned Peaches 8 Fl Oz Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Diced Beets 2 Each Wheat Dinner Roll 1 Each Ketchup 2 Pc Soft Butry Spread 1 Cup Chilled Fruit Cocktail 8 Fl Oz Skim Milk	1 1/2 Cup 4 Orange Chicken & Vegetables 1 Cup Brown Rice 1/2 Cup Seasoned Carrots 1 Cup Tropical Fruit 8 Fl Oz Skim Milk	3 Oz Roast Turkey 2 Fl Oz Poultry Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Green Bean Casserole 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Applesauce 8 Fl Oz Skim Milk	1 each Breaded Fish Fillet 1/2 Cup Parslied Potatoes 1/2 Cup Fresh Baby Carrots 1 Each Wheat Dinner Roll 1 Pc Soft Butry Spread 1 Each Tartar Sauce 1 Cup Blushing Pears 8 Fl Oz Skim Milk	7 Each BBQ Meatballs 1/2 Cup Tator Tots 1/2 Cup LS Brussels Sprouts 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	3 Oz Baked Glazed Ham 1 each Baked Potato 1/2 Cup Baked Beans 2 Each Wheat Dinner Roll 1 Each Sour Cream 2 Pc Soft Butry Spread 1 Cup Chilled Pineapple Tidbits 8 Fl Oz Skim Milk
DINNER						
1 Each Hamburger on a Bun 1 Each Lettuce & Tomato Slice 1/2 Cup 4 Cajun Spicy Potato Wedges 1/2 Cup Baked Beans 1 Each Mustard 1 Each Ketchup 1/2 Cup Hot Spiced Cinnamon Apples 8 Fl Oz Skim Milk	8 Fl Oz Potato Bacon Chowder 1 Pkg Saltine Crackers 1 Each Tuna Salad On Croissant 1/2 Cup Marinated Vegie Salad 1 piece Unfrosted Brownie 1/2 Cup Mandarin Oranges 8 Fl Oz Skim Milk	2 Each Chicken Tenders 1 packet Honey Mustard Sauce 1/2 Cup French Fries 1/2 Cup 4 Way Vegetable Mix 2 Slice Wheat Bread 1 Each Ketchup 2 Pc Soft Butry Spread 1/2 Cup Blushing Pears 8 Fl Oz Skim Milk	1 Cup Chili Con Carne 1/2 Cup Chuckwagon Corn 1 Cup Tossed Lettuce Salad 1 Each Biscuit 1 Each 1000 Isle Dressing 1 Pc Soft Butry Spread 1 Piece Peach Sour Cream Cake 1/2 Cup Pineapple Tidbits 8 Fl Oz Skim Milk	1 each Hot Dog 1/2 Cup Macaroni Veg Salad 1/2 Cup Baked Beans 1 each Hot Dog Bun 1 Each Mustard 1 Each Ketchup 1/2 Cup Chilled Apricots 8 Fl Oz Chocolate Skim Milk	4 Oz Sloppy Joe Meat 1/2 Cup French Fries 1/2 Cup Herbed Corn 1 Whole Wheat Hamburger Bun 1 Each Ketchup 1/2 Cup Chocolate Pudding 1/2 Cup Chilled Peaches 8 Fl Oz Skim Milk	1 Cup Beef Pizza Casserole 1 Cup Mixed Vegetables Sticks 1 Each Garlic Baked Breadstick 1 Each Frosted Pumpkin Bar 1/2 Cup Cinnamon Applesauce 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNAMHS Menu FW 2017 - Regular / Regular - Week 1

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,645	Kcal
Protein:	107.12*	g
Carbohydrates:	393.42*	g
Total Fat:	77.84*	g
Monounsat Fat:	21.54*	g
Polyunsat Fat:	15.38*	g
Saturated Fat:	21.11*	g
Trans Fat:	1.98*	g
Water:	2,040*	ml
Total Sugar:	161.21*	g
Total Dietary Fiber:	33.66*	g
Cholesterol:	326*	mg
Alcohol:	0.02*	g
Caffeine:	0.31*	mg

Minerals

Calcium:	1,489.84*	mg
Magnesium:	407.05*	mg
Phosphorus:	1,893.43*	mg
Potassium:	4,273.38*	mg
Sodium:	3,472.51*	mg
Copper:	1.450*	mg
Iron:	27.31*	mg
Manganese:	5.670*	mg
Zinc:	23.230*	mg

Vitamins

Vitamin A:	2,711.12*	RE
Vitamin E:	14.05*	mg
Thiamin (B1):	3.00*	mg
Riboflavin (B2):	3.84*	mg
Niacin (B3):	34.60*	mg
Vitamin (B6):	3.51*	mg
Vitamin B12:	10.11*	mcg
Folacin:	633.25*	mcg
Pantothenic Acid:	14.23*	mg
Vitamin C:	231.87*	mg
Vitamin D:	430.91*	IU
Vitamin K:	110.14*	mcg

Fatty Acids

Linoleic:	11.13*	g
Oleic:	19.43*	g

Other Information

Calories from Carbohydrates:	57%
Calories from Fat:	26%
Calories from Protein:	16%
Poly/SatFat:	0.73:1
Sodium/Potassium:	0.81:1
Calcium/Phosphorus:	0.79:1

*** indicates 1 or more Unreported values.**

NNAMHS MENU

Week 2 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
8 Fl Oz Juice of Day 1 Cup Cinnamon Oatmeal 1/2 Cup Denver Scrambled Eggs 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 4 Each WG French Toast Sticks 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each Egg Sausage-Cheese-English Muffn 1 each Fresh Fruit 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Brown Sugar Oatmeal 1 Piece Egg & Ham Bake 1 each Fresh Fruit 2 Slice Wheat Bread 2 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 each Breakfast Sausage 2 each WG Pancakes 1 each Fresh Fruit 1 Each Pancake Syrup 2 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1/4 Cup Scrambled Egg 1 each Fresh Fruit 1 each WG Apple-Cinn Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each Egg, Ham & Cheese on Bagel 1 each Fresh Fruit 8 Fl Oz Skim Milk
LUNCH						
1 Cup Beef Shepherd's Pie 1 Cup Seasoned Peas 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	8 Fl Oz Garden Vegetable Soup 1 Pkg Saltine Crackers 1 sandwich Egg Salad on Wheat 1 Oz Potato Chips 6 each Celery Sticks 1 Each Ranch Dressing 1 Cup Tropical Fruit 8 Fl Oz Skim Milk	8 Oz Creamy Chicken WG Pasta Bake 1/2 Cup 4 Way Vegetable Mix 1 Cup Romaine Lettuce Salad 1 Each Wheat Dinner Roll 1 Each Ranch Dressing 1 Pc Soft Butry Spread 1 Cup Peaches & Pears 1/2 Cup Chilled Pears 8 Fl Oz Skim Milk	1 Cup Elbow Noodles & Meat Sauce 1/2 Cup Marinated Carrot Salad 1/2 Cup Green Beans 1 Each Wheat Dinner Roll 1 Pc Soft Butry Spread 1 Cup Chilled Apricots 8 Fl Oz Skim Milk	1 each Breaded Fish Fillet 1 Cup Macaroni & Cheese 1/2 Cup Broccoli 1/2 Cup Baked Beans 1 Each Tartar Sauce 1 Cup Hot Spiced Cinn Apples 8 Fl Oz Skim Milk	1 Each BBQ Pork Riblet 1/2 Cup Roasted Red Potatoes 1/2 Cup Capri Blend Vegies 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Each Ketchup 1 Cup Oranges & Pineapple 8 Fl Oz Skim Milk	3 Oz Glazed Ham Loaf 1/2 Cup Baby Carrots 1/2 Cup Herbed Corn 2 Each Wheat Dinner Roll 2 Pc Soft Butry Spread 1 Cup Chilled Fruit Cocktail 8 Fl Oz Skim Milk
DINNER						
1 Each Cheeseburger on Bun 1 Each Lettuce & Tomato Slice 1/2 Cup French Fries 1/2 Cup Three Bean Salad 1 Each Mustard 1 Each Ketchup 1/2 Cup Peaches & Pears 8 Fl Oz Skim Milk	1 Cup Ham & Scalloped Potatoes 1/2 Cup Herbed Green Beans 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Each Chocolate Chip Cookie 1/2 Cup Mandarin Oranges 8 Fl Oz Skim Milk	1 Each WG Corn Dog 1/2 Cup Macaroni Veg Salad 1/2 Cup Baked Beans 1 Each Ketchup 1 Each Mustard 1/2 Cup Hot Spiced Cinn Apples 8 Fl Oz Skim Milk	1 4x6 Piece Smart Cheese Pizza 1 Cup Herbed Brussel Sprouts 1 Each Baked Breadstick 1 packet Ranch Dressing 1 piece Apple Cobbler 1/2 Cup Chilled Peaches 8 Fl Oz Skim Milk	8 Oz Beef Stew 1 Each Turkey & Cheese Croissant 1 Oz Potato Chips 1/2 Cup Carrot Sticks 1 Each Mayonnaise 1/2 Cup Pineapple Tidbits 8 Fl Oz Chocolate Skim Milk	1 Each Kielbasa Sausage 1/2 Cup Steak Fries 1/2 Cup 4 Way Vegetable Mix 2 Slice Wheat Bread 1 Each Ketchup 2 Pc Soft Butry Spread 1 Each Mustard 1/2 Cup Vanilla Pudding 1/2 Cup Chilled Peaches 8 Fl Oz Skim Milk	1 each Chicken Patty 1 Each Lettuce & Tomato Slice 1/2 Cup Tator Tots 1/2 Cup Creamy Coleslaw 1 each Hamburger Bun 1 Each Mayonnaise 1 piece Yellow Cake w/Frosting 1/2 Cup Blushing Pears 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNAMHS Menu FW 2017 - Regular / Regular - Week 2

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,661	Kcal
Protein:	105.73*	g
Carbohydrates:	384.85*	g
Total Fat:	83.48*	g
Monounsat Fat:	20.99*	g
Polyunsat Fat:	16.74*	g
Saturated Fat:	22.51*	g
Trans Fat:	1.50*	g
Water:	2,029*	ml
Total Sugar:	169.11*	g
Total Dietary Fiber:	35.58*	g
Cholesterol:	369*	mg
Alcohol:	0.06*	g
Caffeine:	0.00	mg

Minerals

Calcium:	1,559.29*	mg
Magnesium:	367.54*	mg
Phosphorus:	1,803.28*	mg
Potassium:	4,029.62*	mg
Sodium:	3,910.10*	mg
Copper:	1.220*	mg
Iron:	46.50*	mg
Manganese:	4.530*	mg
Zinc:	22.340*	mg

Vitamins

Vitamin A:	3,172.42*	RE
Vitamin E:	14.85*	mg
Thiamin (B1):	2.95*	mg
Riboflavin (B2):	3.89*	mg
Niacin (B3):	31.55*	mg
Vitamin (B6):	3.24*	mg
Vitamin B12:	9.84*	mcg
Folacin:	666.50*	mcg
Pantothenic Acid:	13.94*	mg
Vitamin C:	223.72*	mg
Vitamin D:	436.68*	IU
Vitamin K:	174.23*	mcg

Fatty Acids

Linoleic:	12.12*	g
Oleic:	18.43*	g

Other Information

Calories from Carbohydrates:	56%
Calories from Fat:	28%
Calories from Protein:	16%

Poly/SatFat:	0.74:1
Sodium/Potassium:	0.97:1
Calcium/Phosphorus:	0.86:1

*** indicates 1 or more Unreported values.**

NNAMHS MENU

Week 3 | Fall/Winter 2017

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	8 Fl Oz Juice of Day 1 Cup Cinnamon Oatmeal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each English Muffin Sandwich 1 each Fresh Fruit 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 4 Each WG French Toast Sticks 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Oatmeal w/Raisins 1/2 Cup Denver Scrambled Eggs 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each Egg, Ham & Cheese on Bagel 1 each Fresh Fruit 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 2 each WG Pancakes 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 2 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Piece Egg & Potato Bake 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk
LUNCH	3 Oz Roast Turkey 2 Fl Oz Poultry Gravy 1/2 Cup Potato Corn Bake 1/2 Cup Herbed Sliced Carrots 2 Each Wheat Dinner Roll 1 Tbsp Cranberry Sauce 2 Pc Soft Butry Spread 1 Cup Blushing Pears 8 Fl Oz Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Italian Vegies 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Each Ketchup 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	1 1/2 Cup 4 Orange Chicken & Vegetables 2/3 Cup Brown Rice Pilaf 1/2 Cup Green Beans 1 Each Wheat Dinner Roll 1 Pc Soft Butry Spread 1 Cup Tropical Fruit 8 Fl Oz Skim Milk	10 Oz Beef Stroganoff with WG Pasta 1/2 Cup Herbed Sliced Carrots 1/2 Cup Herbed Brussel Sprouts 1 Slice Wheat Bread 1 Pc Soft Butry Spread 1 Cup Canned Peaches 8 Fl Oz Skim Milk	1 each Breaded Fish Fillet 1/2 Cup Herbed&Onion Potatoes 1/2 Cup Seasoned Peas 1 Each Wheat Dinner Roll 1 Pc Soft Butry Spread 1 Each Tartar Sauce 1 Cup Applesauce 8 Fl Oz Skim Milk	1 Each WG Chicken Patty 1/2 Cup Baked Beans 1/2 Cup Fresh Broccoli 1 Slice Wheat Bread 1 Pc Soft Butry Spread 1 Cup Chilled Pineapple Tidbits 8 Fl Oz Skim Milk	1 each BBQ Pork on a Bun 1/2 Cup Potato Wedges 1/2 Cup Creamy Cole Slaw 1 Whole Fresh Whole Apple 8 Fl Oz Skim Milk
DINNER	10 Oz Lasagna Beef Casserole 1 Cup Herbed Biscayne Vegies 1 Each Garlic Baked Breadstick 1 Pc Soft Butry Spread 1/2 Cup Pineapple Tidbits 8 Fl Oz Skim Milk	1 Each Chili Dog on Bun 1/2 Cup Potato Wedges 1 Cup Garden Green Salad 1 Each Ketchup 1 packet Dressing Packet 1 each Peanut Butter Cookie 1/2 Cup Chilled Applesauce 8 Fl Oz Skim Milk	8 Fl Oz Garden Vegetable Soup 1 Each Ham & Cheese on Wheat 1/2 Cup Tator Tots 1 Pkg Saltine Crackers 1 Pkt Mayonnaise 1/2 Cup Chilled Apricots 8 Fl Oz Skim Milk	1 4x6 Piece Smart Cheese Pizza 1/2 Cup Carrot & Celery Sticks 1/2 Cup Three Bean Salad 1 Each Garlic Baked Breadstick 1 Each Ranch Dressing 1 piece Apple Cobbler 1/2 Cup Chilled Fruit Cocktail 8 Fl Oz Skim Milk	1 Pkg Saltine Crackers 8 Fl Oz Tomato Soup 1 Each Chicken Salad Croissant 1 Oz Potato Chips 1/2 Cup Capri Blend Vegies 1/2 Cup Blushing Pears 8 Fl Oz Chocolate Skim Milk	8 Fl Oz Garden Vegetable Soup 1 Pkg Saltine Crackers 1 Each Ham Sandwich on WW 1/2 Cup Tator Tots 1 Each Mayonnaise 1 piece Cake w/Frosting 1/2 Cup Chilled Pears 8 Fl Oz Skim Milk	4 Oz Sloppy Joe Meat 1 Oz Potato Chips 1/2 Cup Green Beans 1/2 Cup Chuckwagon Corn 1 Whole Wheat Hamburger Bun 1 Tbsp Whipped Topping 1/2 Cup Vanilla Pudding 1/2 Cup Mandarin Oranges 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNAMHS Menu FW 2017 - Regular / Regular - Week 3

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,533*	Kcal
Protein:	109.30*	g
Carbohydrates:	365.14*	g
Total Fat:	76.73*	g
Monounsat Fat:	20.93*	g
Polyunsat Fat:	14.69*	g
Saturated Fat:	20.86*	g
Trans Fat:	1.46*	g
Water:	2,060*	ml
Total Sugar:	158.54*	g
Total Dietary Fiber:	32.39*	g
Cholesterol:	349*	mg
Alcohol:	0.01*	g
Caffeine:	0.39*	mg

Minerals

Calcium:	1,560.70*	mg
Magnesium:	372.79*	mg
Phosphorus:	1,824.72*	mg
Potassium:	4,298.93*	mg
Sodium:	3,375.49*	mg
Copper:	1.340*	mg
Iron:	26.51*	mg
Manganese:	4.880*	mg
Zinc:	22.650*	mg

Vitamins

Vitamin A:	2,801.38*	RE
Vitamin E:	14.78*	mg
Thiamin (B1):	2.99*	mg
Riboflavin (B2):	3.90*	mg
Niacin (B3):	34.23*	mg
Vitamin (B6):	3.45*	mg
Vitamin B12:	9.80*	mcg
Folacin:	623.21*	mcg
Pantothenic Acid:	13.94*	mg
Vitamin C:	229.64*	mg
Vitamin D:	433.59*	IU
Vitamin K:	129.64*	mcg

Fatty Acids

Linoleic:	11.12*	g
Oleic:	19.19*	g

Other Information

Calories from Carbohydrates:	55%
Calories from Fat:	27%
Calories from Protein:	17%
Poly/SatFat:	0.70:1
Sodium/Potassium:	0.79:1
Calcium/Phosphorus:	0.86:1

*** indicates 1 or more Unreported values.**

NNAMHS MENU

Week 4 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
8 Fl Oz Juice of Day 1 Cup Cinnamon Oatmeal 1/2 Cup Denver Scrambled Eggs 1 each Fresh Fruit 1 each WG Apple-Cinn Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 4 Each WG French Toast Sticks 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Piece Egg & Ham Bake 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Brown Sugar Oatmeal 1/4 Cup Scrambled Eggs and Cheese 1 each Fresh Fruit 1 each WG English Muffin 1 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 2 each WG Pancakes 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 2 Pc Soft Butry Spread 8 Fl Oz Skim Milk	8 Fl Oz Juice of Day 1 Cup Whole Grain Cereal 1 Each Egg, Ham & Cheese on Bagel 1 each Fresh Fruit 8 Fl Oz Skim Milk
LUNCH						
1 Cup Beef Shepherd's Pie 1 Cup Romaine Lettuce Salad 1/2 Cup Seasoned Peas 2 Each Wheat Dinner Roll 1 packet Golden Italian Dressing 2 Pc Soft Butry Spread 1 Cup Canned Pears 8 Fl Oz Skim Milk	3 Oz Baked Ham 1 each Baked Potato 1/2 Cup Herbed Sliced Carrots 2 Each Wheat Dinner Roll 1 Each Sour Cream 2 Pc Soft Butry Spread 1 Cup Applesauce 8 Fl Oz Skim Milk	1 Each BBQ Pork Riblet 1/2 Cup Baked Beans 1/2 Cup Seasoned Sweet Potatoes 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	1 Cup WG Tuna Noodle Casserole 1/2 Cup Herbed Green Beans 1/2 Cup Herbed Sliced Carrots 1 Slice Wheat Bread 1 Pc Soft Butry Spread 1 Cup Canned Peaches 8 Fl Oz Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Brussel Sprouts 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Each Ketchup 1 Cup Tropical Fruit 8 Fl Oz Skim Milk	1 Cup Ham & Scalloped Potatoes 1/2 Cup Green Beans 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	1 Cup Rotini w/Meat Sauce 1/2 Cup Herbed Italian Vegies 1 Cup Romaine Lettuce Salad 1 Each Wheat Dinner Roll 1 packet Ranch Dressing 1 Pc Soft Butry Spread 1 Whole Fresh Whole Apple 8 Fl Oz Skim Milk
DINNER						
1 Each Cheeseburger on Bun 1 Each Lettuce & Tomato Slice 1/2 Cup Tator Tots 1/2 Cup Baked Beans 1 Each Mustard 1 Each Ketchup 1/2 Cup Fruit Cocktail 8 Fl Oz Skim Milk	1 Cup Chicken Fettuccine Alfredo 1 Cup Broccoli 1 Each Garlic Baked Breadstick 1 Slice Pumpkin Pie w/Topping 1/2 Cup Spiced Peaches 8 Fl Oz Skim Milk	1 Each Chili Dog on Bun 1/2 Cup Potato Wedges 1/2 Cup Peeled Cucumber Slices 2 Oz Shredded Cheese 1 packet Ranch Dressing 1/2 Cup Hot Cinn Apple Slices 8 Fl Oz Skim Milk	2 Each Chicken Tenders 1/2 Cup French Fries 6 each Celery Sticks 2 Slice Wheat Bread 1 Each Ketchup 1 Fl Oz BBQ Sauce 2 Pc Soft Butry Spread 1/2 Cup Chilled Pears 8 Fl Oz Skim Milk	1 Cup Trky Enchilada Casserole 4 Oz Brown Spanish Rice 1/2 Cup Herbed Sliced Carrots 1/2 Cup Refried Beans 1/2 Cup Peaches & Pears 8 Fl Oz Chocolate Skim Milk	1 Each Kielbasa Sausage 1/2 Cup Macaroni Veg Salad 1/2 Cup Assort Raw Vegetables 1 Piece Cornbread 1 Pc Soft Butry Spread 1 Each Ketchup 1/2 Cup Sherbet 1/2 Cup Tropical Fruit 8 Fl Oz Skim Milk	1 each BBQ Chicken (#10 scp) on Wheat Bun 1/2 Cup Potato Salad 1/2 Cup Chuckwagon Corn 1 Each Pickle Spear 4 Oz Ice Cream 1/2 Cup Oranges & Pineapple 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNAMHS Menu FW 2017 - Regular / Regular - Week 4

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,584	Kcal
Protein:	105.99*	g
Carbohydrates:	374.60*	g
Total Fat:	79.15*	g
Monounsat Fat:	21.41*	g
Polyunsat Fat:	15.39*	g
Saturated Fat:	22.26*	g
Trans Fat:	1.42*	g
Water:	2,109*	ml
Total Sugar:	162.74*	g
Total Dietary Fiber:	34.34*	g
Cholesterol:	352*	mg
Alcohol:	0.00	g
Caffeine:	0.00	mg

Minerals

Calcium:	1,585.83*	mg
Magnesium:	395.79*	mg
Phosphorus:	1,937.02*	mg
Potassium:	4,231.75*	mg
Sodium:	3,712.77*	mg
Copper:	1.440*	mg
Iron:	45.78*	mg
Manganese:	4.870*	mg
Zinc:	23.760*	mg

Vitamins

Vitamin A:	3,138.41*	RE
Vitamin E:	14.35*	mg
Thiamin (B1):	3.06*	mg
Riboflavin (B2):	3.94*	mg
Niacin (B3):	35.03*	mg
Vitamin (B6):	3.46*	mg
Vitamin B12:	10.28*	mcg
Folacin:	646.75*	mcg
Pantothenic Acid:	14.43*	mg
Vitamin C:	234.92*	mg
Vitamin D:	430.18*	IU
Vitamin K:	133.67*	mcg

Fatty Acids

Linoleic:	10.65*	g
Oleic:	18.51*	g

Other Information

Calories from Carbohydrates:	56%
Calories from Fat:	28%
Calories from Protein:	16%

Poly/SatFat:	0.69:1
Sodium/Potassium:	0.88:1
Calcium/Phosphorus:	0.82:1

*** indicates 1 or more Unreported values.**

NNCAS MENU

Week 1 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
4 Oz 100% Fruit Juice 1/2 Cup Oatmeal w/Raisins 1 Each Scr Egg w/Cheese-English Muffin 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 2 each WG Pancakes 1 each Fresh Fruit 2 each TFF Margarine Cup 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Piece Egg & Bacon Bake 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1/2 Cup Brown Sugar Oatmeal 2 Each WG French Toast Sticks 1 each Fresh Fruit 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1/4 Cup Country Breakfast Eggs 1 each Fresh Fruit 1/2 each WG English Muffin 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg & Cheese on Bagel 1 each Fresh Fruit 8 Oz 1% or Skim Milk
LUNCH						
1 Each WG Chicken Patty 1/4 Cup Au Gratin Potatoes 3/4 Cup Fresh Broccoli 1 slice WG Bread 1 each TFF Margarine Cup 1 Cup Canned Peaches 8 Oz 1% or Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Diced Beets 2 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Cup Chilled Fruit Cocktail 8 Oz 1% or Skim Milk	1 1/2 Cup 4 Orange Chicken & Vegetables 1 Cup Brown Rice 1/2 Cup Seasoned Carrots 1 Cup Tropical Fruit 8 Oz 1% or Skim Milk	3 Oz Roast Turkey 2 Fl Oz Poultry Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Green Bean Casserole 2 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Applesauce 8 Oz 1% or Skim Milk	1 each Breaded Fish Fillet 1/2 Cup Parslied Potatoes 3/4 Cup Fresh Baby Carrots 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Each Tartar Sauce 1 Cup Blushing Pears 8 Oz 1% or Skim Milk	7 Each BBQ Meatballs 1/3 Cup Tator Tots 3/4 Cup LS Brussels Sprouts 2 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Mandarin Oranges 8 Oz 1% or Skim Milk	3 Oz Baked Glazed Ham 1 each Baked Potato 1/2 Cup Baked Beans 2 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Each Sour Cream 1 Cup Chilled Pineapple Tidbits 8 Oz 1% or Skim Milk
DINNER						
1 Each Hamburger on a Bun 1 Each Lettuce & Tomato Slice 1/2 Cup 4 Cajun Spicy Potato Wedges 1/2 Cup Baked Beans 1 Each Mustard 1 Each Ketchup 1 Cup Hot Spiced Cinn Apples 8 Fl Oz Skim Milk	8 Fl Oz Potato Bacon Chowder 1 Pkg Saltine Crackers 1 Each Tuna Salad On Croissant 1/2 Cup Marinated Vegie Salad 1 piece Unfrosted Brownie 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	2 Each Chicken Tenders 1 packet Honey Mustard Sauce 1/2 Cup French Fries 1/2 Cup 4 Way Vegetable Mix 2 Slice Wheat Bread 1 Each Ketchup 2 Pc Soft Butry Spread 1 Cup Blushing Pears 8 Fl Oz Skim Milk	1 Cup Chili Con Carne 1/2 Cup Chuckwagon Corn 1 Cup Tossed Lettuce Salad 1 Each Biscuit 1 Each 1000 Isle Dressing 1 Pc Soft Butry Spread 1 Piece Peach Sour Cream Cake 1 Cup Chilled Pineapple Tidbits 8 Fl Oz Skim Milk	1 each Hot Dog 1/2 Cup Macaroni Veg Salad 1/2 Cup Baked Beans 1 each Hot Dog Bun 1 Each Mustard 1 Each Ketchup 1 Cup Chilled Apricots 8 Fl Oz Chocolate Skim Milk	4 Oz Sloppy Joe Meat 1/2 Cup French Fries 1/2 Cup Herbed Corn 1 Whole Wheat Hamburger Bun 1 Each Ketchup 1/2 Cup Chocolate Pudding 1 Cup Chilled Peaches 8 Fl Oz Skim Milk	1 Cup Beef Pizza Casserole 1 Cup Mixed Vegetable Sticks 1 Each Garlic Baked Breadstick 1 Each Frosted Pumpkin Bar 1 Cup Cinnamon Applesauce 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNCAS Menu FW 2017 - Regular / Regular - Week 1

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,459*	Kcal
Protein:	101.69*	g
Carbohydrates:	368.73*	g
Total Fat:	70.62*	g
Monounsat Fat:	23.16*	g
Polyunsat Fat:	15.12*	g
Saturated Fat:	21.45*	g
Trans Fat:	2.13*	g
Water:	2,021*	ml
Total Sugar:	170.19*	g
Total Dietary Fiber:	32.17*	g
Cholesterol:	305*	mg
Alcohol:	0.04*	g
Caffeine:	0.31*	mg

Minerals

Calcium:	1,462.47*	mg
Magnesium:	391.57*	mg
Phosphorus:	1,812.85*	mg
Potassium:	4,139.76*	mg
Sodium:	3,125.62*	mg
Copper:	1.410*	mg
Iron:	24.11*	mg
Manganese:	5.450*	mg
Zinc:	20.960*	mg

Vitamins

Vitamin A:	1,724.83*	RE
Vitamin E:	12.77*	mg
Thiamin (B1):	2.65*	mg
Riboflavin (B2):	3.55*	mg
Niacin (B3):	31.04*	mg
Vitamin (B6):	3.09*	mg
Vitamin B12:	9.16*	mcg
Folacin:	562.12*	mcg
Pantothenic Acid:	12.52*	mg
Vitamin C:	193.01*	mg
Vitamin D:	422.04*	IU
Vitamin K:	131.49*	mcg

Fatty Acids

Linoleic:	10.96*	g
Oleic:	19.59*	g

Other Information

Calories from Carbohydrates:	58%
Calories from Fat:	26%
Calories from Protein:	17%
Poly/SatFat:	0.70:1
Sodium/Potassium:	0.76:1
Calcium/Phosphorus:	0.81:1

*** indicates 1 or more Unreported values.**

NNCAS MENU

Week 2 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
4 Oz 100% Fruit Juice 1/2 Cup Cinnamon Oatmeal 1/2 Cup Denver Scrambled Eggs 1 each Fresh Fruit 1/2 each WG English Muffin 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 2 Each WG French Toast Sticks 1 each Fresh Fruit 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg Sausage-Cheese-English Muffn 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1/2 Cup Brown Sugar Oatmeal 1 Piece Egg & Ham Bake 1 each Fresh Fruit 2 Slice Wheat Bread 2 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Breakfast Sausage 2 each WG Pancakes 1 each Fresh Fruit 2 each TFF Margarine Cup 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1/4 Cup Scrambled Egg 1 each Fresh Fruit 1 each WG Apple-Cinn Muffin 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg & Cheese on Bagel 1 each Fresh Fruit 8 Oz 1% or Skim Milk
LUNCH						
1 Cup Beef Shepherd's Pie 1 Cup Seasoned Peas 2 Slice Wheat Bread 2 each TFF Margarine Cup 1 Cup Mandarin Oranges 8 Oz 1% or Skim Milk	8 Fl Oz Garden Vegetable Soup 1 sandwich Egg Salad on Wheat 6 each Celery Sticks 1 Each Ranch Dressing 1 Cup Tropical Fruit 8 Oz 1% or Skim Milk	1 Each Mozzarella String Cheese 8 Oz Creamy Chicken WG Pasta Bake 1/2 Cup 4 Way Veggie Mix 1 Cup Romaine Lettuce Salad 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Each Ranch Dressing 1 Cup Peaches & Pears 8 Oz 1% or Skim Milk	1 Cup Elbow Noodles & Meat Sauce 1/2 Cup Marinated Carrot Salad 1/2 Cup Green Beans 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Cup Chilled Apricots 8 Oz 1% or Skim Milk	1 each Breaded Fish Fillet 3/4 Cup Macaroni & Cheese 1/2 Cup Broccoli 1/2 Cup Baked Beans 1 Each Tartar Sauce 1 Cup Hot Spiced Cinnamon Apples 8 Oz 1% or Skim Milk	1 Each BBQ Pork Riblet 1/2 Cup Roasted Red Potatoes 1/2 Cup Herbed Capri Blend Vegies 2 Slice Wheat Bread 2 each TFF Margarine Cup 1 Each Ketchup 1 Cup Oranges & Pineapple 8 Oz 1% or Skim Milk	3 Oz Glazed Ham Loaf 1/2 Cup Baked Beans 1/2 Cup Baby Carrots 1/2 Cup Herbed Corn 2 Each Wheat Dinner Roll 2 each TFF Margarine Cup 1 Cup Chilled Fruit Cocktail 8 Oz 1% or Skim Milk
DINNER						
1 Each Cheeseburger on Bun 1 Each Lettuce & Tomato Slice 1/2 Cup French Fries 1/2 Cup Three Bean Salad 1 Each Mustard 1 Each Ketchup 1 Cup Peaches & Pears 8 Fl Oz Skim Milk	1 Cup Ham & Scalloped Potatoes 1/2 Cup Herbed Green Beans 2 Slice Wheat Bread 2 Pc Soft Butry Spread 1 Each Chocolate Chip Cookie 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk	1 Each WG Corn Dog 1/2 Cup Macaroni Veg Salad 1/2 Cup Baked Beans 1 Each Ketchup 1 Each Mustard 1 Cup Hot Spiced Cinnamon Apples 8 Fl Oz Skim Milk	1 4x6 Piece Smart Cheese Pizza 1 Cup Herbed Brussel Sprouts 1 Each Baked Breadstick 1 packet Ranch Dressing 1 piece Apple Cobbler 1 Cup Chilled Peaches 8 Fl Oz Skim Milk	8 Oz Beef Stew 1 Each Turkey & Cheese Croissant 1 Oz Potato Chips 1/2 Cup Carrot Sticks 1 Each Mayonnaise 1 Cup Chilled Pineapple Tidbits 8 Fl Oz Chocolate Skim Milk	1 Each Kielbasa Sausage 1/2 Cup Steak Fries 1/2 Cup 4 Way Vegetable Mix 2 Slice Wheat Bread 1 Each Ketchup 2 Pc Soft Butry Spread 1 Each Mustard 1/2 Cup Vanilla Pudding 1 Cup Chilled Peaches 8 Fl Oz Skim Milk	1 each Chicken Patty 1 Each Lettuce & Tomato Slice 1/2 Cup Tator Tots 1/2 Cup Creamy Coleslaw 1 each Hamburger Bun 1 Each Mayonnaise 1 piece Yellow Cake w/Frosting 1 Cup Blushing Pears 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNCAS Menu FW 2017 - Regular / Regular - Week 2

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,597*	Kcal
Protein:	104.17*	g
Carbohydrates:	370.88*	g
Total Fat:	83.63*	g
Monounsat Fat:	23.74*	g
Polyunsat Fat:	17.69*	g
Saturated Fat:	25.61*	g
Trans Fat:	1.86*	g
Water:	2,003*	ml
Total Sugar:	180.49*	g
Total Dietary Fiber:	34.78*	g
Cholesterol:	375*	mg
Alcohol:	0.07*	g
Caffeine:	0.00	mg

Minerals

Calcium:	1,597.74*	mg
Magnesium:	362.14*	mg
Phosphorus:	1,783.83*	mg
Potassium:	3,946.36*	mg
Sodium:	3,795.38*	mg
Copper:	1.230*	mg
Iron:	46.29*	mg
Manganese:	4.450*	mg
Zinc:	22.570*	mg

Vitamins

Vitamin A:	2,292.31*	RE
Vitamin E:	14.59*	mg
Thiamin (B1):	2.84*	mg
Riboflavin (B2):	3.89*	mg
Niacin (B3):	31.21*	mg
Vitamin (B6):	3.08*	mg
Vitamin B12:	9.86*	mcg
Folacin:	651.06*	mcg
Pantothenic Acid:	13.67*	mg
Vitamin C:	184.32*	mg
Vitamin D:	438.62*	IU
Vitamin K:	175.75*	mcg

Fatty Acids

Linoleic:	12.08*	g
Oleic:	19.01*	g

Other Information

Calories from Carbohydrates:	55%
Calories from Fat:	29%
Calories from Protein:	16%

Poly/SatFat:	0.69:1
Sodium/Potassium:	0.96:1
Calcium/Phosphorus:	0.90:1

*** indicates 1 or more Unreported values.**

NNCAS MENU

Week 3 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
4 Oz 100% Fruit Juice 1/2 Cup Cinnamon Oatmeal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg & Cheese on English Muffin 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 2 Each WG French Toast Sticks 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1/2 Cup Oatmeal w/Raisins 1/4 Cup Denver Scrambled Eggs 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg & Cheese on Bagel 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 2 each WG Pancakes 1 each Fresh Fruit 1 Each Pancake Syrup 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Piece Egg & Potato Bake 1 each Fresh Fruit 1/2 each WG English Muffin 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk
LUNCH						
3 Oz Roast Turkey 2 Fl Oz Poultry Gravy 1/2 Cup Potato Corn Bake 3/4 Cup Seasoned Carrots 2 Each Wheat Dinner Roll 2 each TFF Margarine Cup 1 Cup Blushing Pears 8 Oz 1% or Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Italian Vegies 2 Slice Wheat Bread 2 each TFF Margarine Cup 1 Each Ketchup 1 Cup Mandarin Oranges 8 Oz 1% or Skim Milk	1 1/2 Cup 4 Orange Chicken & Vegetables 2/3 Cup Brown Rice Pilaf 1/2 Cup Green Beans 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Cup Tropical Fruit 8 Oz 1% or Skim Milk	10 Oz Beef Stroganoff with WG Pasta 1/2 Cup Herbed Sliced Carrots 1/2 Cup Herbed Brussel Sprouts 1 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Canned Peaches 8 Oz 1% or Skim Milk	1 each Breaded Fish Fillet 1/2 Cup Herbed & Onion Potatoes 1/2 Cup Seasoned Peas 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 Each Tartar Sauce 1 Cup Applesauce 8 Oz 1% or Skim Milk	1 Each WG Chicken Patty 1/2 Cup Baked Beans 1/2 Cup Fresh Broccoli 1 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Chilled Pineapple Tidbits 8 Oz 1% or Skim Milk	1 each BBQ Pork (3oz) on a Bun 1/2 Cup Potato Wedges 1/2 Cup Creamy Cole Slaw 1 Whole Fresh Whole Apple 8 Oz 1% or Skim Milk
DINNER						
10 Oz Lasagna Beef Casserole 1 Cup Herbed Biscayne Vegies 1 Each Garlic Baked Breadstick 1 Pc Soft Butry Spread 1 Cup Chilled Pineapple Tidbits 8 Fl Oz Skim Milk	1 Each Chili Dog on Bun 1/2 Cup Potato Wedges 1 Cup Garden Green Salad 1 Each Ketchup 1 packet Dressing Packet 1 each Peanut Butter Cookie 1 Cup Chilled Applesauce 8 Fl Oz Skim Milk	8 Fl Oz Garden Vegetable Soup 1 Each Ham & Cheese on Wheat 1/2 Cup Tator Tots 1 Pkg Saltine Crackers 1 Pkt Mayonnaise 1 Cup Chilled Apricots 8 Fl Oz Skim Milk	1 4x6 Piece Smart Cheese Pizza 1/2 Cup Carrot & Celery Sticks 1/2 Cup Three Bean Salad 1 Each Garlic Baked Breadstick 1 Each Ranch Dressing 1 piece Apple Cobbler 1 Cup Chilled Fruit Cocktail 8 Fl Oz Skim Milk	1 Pkg Saltine Crackers 8 Fl Oz Tomato Soup 1 Each Chicken Salad Croissant 1 Oz Potato Chips 1/2 Cup Capri Blend Vegies 1 Cup Blushing Pears 8 Fl Oz Chocolate Skim Milk	8 Fl Oz Garden Vegetable Soup 1 Pkg Saltine Crackers 1 Each Ham Sandwich on WW 1/2 Cup Tator Tots 1 Each Mayonnaise 1 piece Cake w/Frosting 1 Cup Chilled Pears 8 Fl Oz Skim Milk	4 Oz Sloppy Joe Meat 1 Oz Potato Chips 1/2 Cup Green Beans 1/2 Cup Chuckwagon Corn 1 Whole Wheat Hamburger Bun 1 Tbsp Whipped Topping 1/2 Cup Vanilla Pudding 1 Cup Mandarin Oranges 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNCAS Menu FW 2017 - Regular / Regular - Week 3

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,395*	Kcal
Protein:	103.38*	g
Carbohydrates:	342.72*	g
Total Fat:	73.62*	g
Monounsat Fat:	22.35*	g
Polyunsat Fat:	14.90*	g
Saturated Fat:	22.24*	g
Trans Fat:	1.48*	g
Water:	2,035*	ml
Total Sugar:	166.01*	g
Total Dietary Fiber:	30.09*	g
Cholesterol:	324*	mg
Alcohol:	0.01*	g
Caffeine:	0.39*	mg

Minerals

Calcium:	1,538.97*	mg
Magnesium:	351.62*	mg
Phosphorus:	1,716.62*	mg
Potassium:	4,160.28*	mg
Sodium:	3,110.84*	mg
Copper:	1.290*	mg
Iron:	20.96*	mg
Manganese:	4.470*	mg
Zinc:	18.250*	mg

Vitamins

Vitamin A:	2,013.03*	RE
Vitamin E:	11.54*	mg
Thiamin (B1):	2.41*	mg
Riboflavin (B2):	3.35*	mg
Niacin (B3):	28.12*	mg
Vitamin (B6):	2.72*	mg
Vitamin B12:	8.01*	mcg
Folacin:	492.06*	mcg
Pantothenic Acid:	10.81*	mg
Vitamin C:	176.39*	mg
Vitamin D:	416.41*	IU
Vitamin K:	131.01*	mcg

Fatty Acids

Linoleic:	10.79*	g
Oleic:	18.99*	g

Other Information

Calories from Carbohydrates:	55%
Calories from Fat:	28%
Calories from Protein:	17%
Poly/SatFat:	0.67:1
Sodium/Potassium:	0.75:1
Calcium/Phosphorus:	0.90:1

*** indicates 1 or more Unreported values.**

NNCAS MENU

Week 4 | Fall/Winter 2017

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST						
4 Oz 100% Fruit Juice 3/4 Cup Cinnamon Oatmeal 1/4 Cup Denver Scrambled Eggs 1 each Fresh Fruit 1 each WG Apple-Cinn Muffin 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 2 Each WG French Toast Sticks 1 each Fresh Fruit 1 Each Pancake Syrup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1/2 Piece Egg & Ham Bake 1 each Fresh Fruit 1 each WG English Muffin 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Pork Breakfast Bowl 1 each Fresh Fruit 1 Each WG Tortilla 8in 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 3/4 Cup Brown Sugar Oatmeal 1/4 Cup Scrambled Eggs and Cheese 1 each Fresh Fruit 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 2 each WG Pancakes 1 each Breakfast Sausage 1 each Fresh Fruit 1 Each Pancake Syrup 2 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 Each Egg & Cheese on Bagel 1 each Fresh Fruit 8 Oz 1% or Skim Milk
LUNCH						
1 Cup Beef Shepherd's Pie 1 Cup Romaine Lettuce Salad 1/2 Cup Seasoned Peas 2 Each Wheat Dinner Roll 1 packet Golden Italian Dressing 2 each TFF Margarine Cup 1 Cup Canned Pears 8 Oz 1% or Skim Milk	3 Oz Baked Ham 1 each Baked Potato 1/2 Cup Herbed Sliced Carrots 2 Each Wheat Dinner Roll 2 each TFF Margarine Cup 1 Each Sour Cream 1 Cup Applesauce 8 Oz 1% or Skim Milk	1 Each BBQ Pork Riblet 1/2 Cup Baked Beans 1/2 Cup Seasoned Sweet Potatoes 2 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Mandarin Oranges 8 Oz 1% or Skim Milk	1 Cup WG Tuna Noodle Casserole 1/2 Cup Herbed Sliced Carrots 1/2 Cup Herbed Green Beans 1 Slice Wheat Bread 1 each TFF Margarine Cup 1 Cup Canned Peaches 8 Oz 1% or Skim Milk	1 srvg Classic Meatloaf 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Herbed Brussel Sprouts 2 Slice Wheat Bread 2 each TFF Margarine Cup 1 Each Ketchup 1 Cup Tropical Fruit 8 Oz 1% or Skim Milk	1 Cup Ham & Scalloped Potatoes 3/4 Cup Green Beans 2 Slice Wheat Bread 2 each TFF Margarine Cup 1 Cup Mandarin Oranges 8 Oz 1% or Skim Milk	1 Cup Rotini w/Meat Sauce 1 Cup Romaine Lettuce Salad 1/4 Cup Herbed Italian Vegies 1 Each Wheat Dinner Roll 1 each TFF Margarine Cup 1 packet Ranch Dressing 1 Whole Fresh Whole Apple 8 Oz 1% or Skim Milk
DINNER						
1 Each Cheeseburger on Bun 1 Each Lettuce & Tomato Slice 1/2 Cup Tator Tots 1/2 Cup Baked Beans 1 Each Mustard 1 Each Ketchup 1 Cup Fruit Cocktail 8 Fl Oz Skim Milk	1 Cup Chicken Fettuccine Alfredo 1 Cup Broccoli 1 Each Garlic Baked Breadstick 1 Slice Pumpkin Pie w/Topping 1 Cup Spiced Peaches 8 Fl Oz Skim Milk	1 Each Chili Dog on Bun 1/2 Cup Potato Wedges 1/2 Cup Peeled Cucumber Slices 2 Oz Shredded Cheese 1 packet Ranch Dressing 1 Cup Hot Cinnamon Apple Slices 8 Fl Oz Skim Milk	2 Each Chicken Tenders 1/2 Cup French Fries 6 each Celery Sticks 2 Slice Wheat Bread 1 Each Ketchup 1 Fl Oz BBQ Sauce 2 Pc Soft Butry Spread 1 Cup Chilled Pears 8 Fl Oz Skim Milk	1 Cup Trky Enchilada Casserole 4 Oz Brown Spanish Rice 1/2 Cup Herbed Sliced Carrots 1/2 Cup Refried Beans 1 Cup Peaches & Pears 8 Fl Oz Chocolate Skim Milk	1 Each Kielbasa Sausage 1/2 Cup Macaroni Veg Salad 1/2 Cup Assort Raw Vegetables 1 Piece Cornbread 1 Pc Soft Butry Spread 1 Each Ketchup 1/2 Cup Sherbet 1 Cup Tropical Fruit 8 Fl Oz Skim Milk	1 each BBQ Chicken (#10 scp) on Wheat Bun 1/2 Cup Potato Salad 1/2 Cup Chuckwagon Corn 1 Each Pickle Spear 4 Oz Ice Cream 1 Cup Oranges & Pineapple 8 Fl Oz Skim Milk

Nutrient Analysis

RFP NNCAS Menu FW 2017 - Regular / Regular - Week 4

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,504*	Kcal
Protein:	101.13*	g
Carbohydrates:	364.49*	g
Total Fat:	77.25*	g
Monounsat Fat:	24.02*	g
Polyunsat Fat:	16.18*	g
Saturated Fat:	24.40*	g
Trans Fat:	1.68*	g
Water:	2,071*	ml
Total Sugar:	175.56*	g
Total Dietary Fiber:	33.02*	g
Cholesterol:	314*	mg
Alcohol:	0.00	g
Caffeine:	0.00	mg

Minerals

Calcium:	1,558.38*	mg
Magnesium:	385.74*	mg
Phosphorus:	1,862.53*	mg
Potassium:	4,108.27*	mg
Sodium:	3,526.34*	mg
Copper:	1.410*	mg
Iron:	45.28*	mg
Manganese:	4.730*	mg
Zinc:	23.410*	mg

Vitamins

Vitamin A:	1,996.48*	RE
Vitamin E:	14.41*	mg
Thiamin (B1):	2.92*	mg
Riboflavin (B2):	3.86*	mg
Niacin (B3):	34.60*	mg
Vitamin (B6):	3.26*	mg
Vitamin B12:	10.05*	mcg
Folacin:	617.89*	mcg
Pantothenic Acid:	14.01*	mg
Vitamin C:	188.83*	mg
Vitamin D:	419.21*	IU
Vitamin K:	136.69*	mcg

Fatty Acids

Linoleic:	10.68*	g
Oleic:	18.89*	g

Other Information

Calories from Carbohydrates:	56%
Calories from Fat:	28%
Calories from Protein:	16%
Poly/SatFat:	0.66:1
Sodium/Potassium:	0.86:1
Calcium/Phosphorus:	0.84:1

*** indicates 1 or more Unreported values.**

2.11.2 The NNCAS menu shall include a TrakNOW computer nutritional analysis of regular and therapeutic diets that meets requirements of the National School Lunch Program (NSLP) and School Breakfast Program (SBP) to be reviewed and approved by NNAMHS Dietitian and NNCAS Dietitian. The NNAMHS and LCC menu shall also meet adapted requirements from National School Lunch Program (NSLP) and School Breakfast Program (SBP) as determined by the NNAMHS Dietitian and include a TrakNOW and/or SureQuest computer nutritional analysis or equivalent of regular and therapeutic diets that meet requirements of Dietary Guidelines of Americans 2015-2020 or as updated and the USDA MyPlate Food Guidance System.

A'viands has read, understands and will comply.

2.11.3 Menu substitutions of similar nutritional and caloric value shall be submitted to NNAMHS for approval prior to serving. In the case of emergency situations, only like items will be accepted. Example: meat for meat, green vegetable for green vegetable. Notification of emergency changes must be made within ten days of the change.

A'viands has read, understands and will comply. Menu substitutions of similar nutritional and caloric value will be provided and submitted to the State RDN for approval prior to serving.

A'viands is committed to the wellness of our customers and currently employs a team of registered dietitians and diet technicians. The Wellness team works closely together with the Culinary and Purchasing teams to develop, support and maintain our wellness programs.

Our registered dietitians will support each facility's registered dietitians or designees as needed. Our dietitians are always available to review menus, provide consultation and assist with special diets and menu adjustments to meet nutritional requirements.

2.11.4 A written policy statement and procedure relative to menu substitutions shall be developed by the vendor and approved by the NNAMHS Dietitian within three (3) months of contract inception.

A'viands has read, understands and will comply. See the following page for Menu Alternatives Policy.

A'viands
FOOD & SERVICES MANAGEMENT

MENU ALTERNATIVES

Policy:

Residents' preferences will be accommodated with food item alternatives as available.

Procedure:

1. Alternatives will be planned in advance and listed on the cycle menu for entrees, starches and vegetables.

2. Alternatives will be nutritionally equivalent to the main menu item.

3. The alternative selections will be prepared daily for lunch and supper and served by methods that conserve nutritive value, flavor, and appearance.

4. Menu alternatives will be maintained as appropriate temperature during serving (i.e., hot foods hot, cold foods cold).

5. The Foodservice Director is responsible for assuring that appropriate alternatives are planned, prepared, served, and recorded. The Dietitian or designee is responsible for offering guidance and/or approval of substitution selections.

6. The Foodservice Department will be informed of residents who wish to have the alternative for that meal and it will be provided.

7. If the resident wishes to make another substitute, this will be accommodated as long as the food of their choice is available. The staff member receiving the request is responsible for communicating the request to the kitchen and delivering the requested food item(s) or designating another staff member to deliver the food item(s).

2.11.5 Menus must be planned by a registered dietitian or food service director employed or contracted by the awarded vendor, and must meet nutritional requirements as recommended by the dietary allowances of the Food and Nutrition Board of the National Research Council, National Academy of Sciences, Dietary Guidelines for Americans 2015-2020 or as updated, and NSLP and SBP.

A'viands has read, understands and will comply. All menus are analyzed through our menu software program to ensure they meet the nutritional requirements as set forth by the U.S. Department of Agriculture, Food & Nutrition.

2.11.6 Generally, the total available calories shall be distributed in the following manner: 15-20% protein, 25-30% fat, and 55-60% carbohydrates for a regular diet plan. Exceptions may be made on a regular basis and may include therapeutic diets requiring less or more protein, fat, and carbohydrates.

A'viands has read, understands and will comply.

2.11.7 An approved Diet Manual of Clinical Nutrition shall be created by the vendor and approved by NNAMHS medical staff and Dietitian, which shall be used as a guide in planning all regular and therapeutic diets. A copy of this manual shall be kept in the kitchen or the vendor's office.

2.11.7.1 Therapeutic diets shall meet the medical and clinical needs, preferences, cultural, allergies, intolerances, and ethnic characteristics of the patient and consumer as prescribed by the medical staff or the Interdisciplinary Team.

2.11.7.2 Therapeutic diets may require increased amounts of food over the regular diet plan. Increased food as a result of high caloric meals is canceled out by low caloric meals and shall not be an added charge.

A'viands has read, understands and will comply. Our team of Registered Dietitian Nutritionists plan meals for regular and therapeutic diets utilizing the Academy of Nutrition and Dietetics Manual of Nutrition Care Manual (formerly American Dietetic Association Manual of Clinical Dietetics). This manual is only available online, but our Food Service Director will be given access as needed. Additionally, a hard-copy of Becky Dorner's Diet Manual will be available in the kitchen. We will follow prescribed medical diets and personalize resident meals to meet cultural and ethnic preferences. Our standard diet formulary is attached.

STANDARD DIET LIST – 705.0.0

Policy

Each location will have a facility approved list of standard diets and terminology. This will be used as the basis for physician/health care practitioner diet orders and diet modifications. The list will include the most liberal diets medically appropriate for the residents based on the approved diet manual to promote adequate intake and enhance the quality of life.

Procedure

The diets listed below are the approved standard diets offered in this facility to contribute to the overall health and quality of life of our elderly residents. Whenever possible, the regular diet is recommended to promote optimal nutritional intake and mealtime enjoyment. When diet interventions are warranted, the most liberal diet medically appropriate will help ensure adequate calorie intake and increased diet compliance.

The diets listed are nutritionally adequate meeting 100% of the USDA RDA/AI for the majority of individuals and have been planned by a team of Registered Dietitians. The standard diets meet menu guidelines for your states licensed nursing facilities. (Please see separate policy regarding state menu guidelines). Approved Diet Manuals, Becky Dorner Diet Manual and Nutrition Care Manual published by the Academy of Nutrition and Dietetics, were used as a reference for the formulation of the standardized diets.

The following diet order terminology will be used to assure consistency and accuracy in providing the diets as ordered by the physician/healthcare practitioner. Clarification will be requested by licensed Nursing staff to the physician/healthcare practitioner for diet orders not in the standard terminology.

When a therapeutic diet or texture-modified diet is ordered, the physician's/healthcare practitioner's diet order should include the diet type and texture (i.e., Regular Puree, Regular Mechanical Soft, CSC Puree, CSC Regular). If no diet type is ordered, it will be assumed that the diet type is Regular. If no diet texture is ordered, it will be assumed the diet texture is Regular.

DIET TYPES

REGULAR

The regular diet permits the use of all foods and is designed for the elderly population. It provides approximately 2000-2300 calories per day, 85-95 grams (g) protein, less than 3500 milligrams (mg) sodium *without* additional table salt, 25 grams or more of dietary fiber, and a balance of protein, fat, and carbohydrates.

If needed, any individual restrictions or additions may be added to the diet to meet individual needs. For example:

- "No raw fruits or raw vegetables" – Avoid raw foods which may cause irritation or discomfort to an individual.
- "With unprocessed bran 2 tablespoons added daily" – To increase dietary fiber, alleviate constipation or for diverticular disease.
- "With in-between meal snacks or House Supplements" – To add additional protein and calories to the diet.
- "Regular with no salt packet" – avoid additional table salt to assist in controlling edema or hypertension. Salt substitute is available with physician/healthcare practitioner order.

REGULAR SMALL PORTIONS:
This is a smaller version of the regular diet which permits the use of all foods and is designed for residents with a smaller appetite. The plan follows small portions policy and provides 1700 – 1800 calories, 70-80 g of protein, and less than 3000 mg of sodium *without* added salt at the table.

CONSISTENT CARBOHYDRATE DIET (CSC):
The regular diet is modified to provide consistent amounts of carbohydrate at meals with moderate amounts of fat. It includes simple desserts or half portions of regular desserts. It provides approximately 1700-2000 calories and is designed to control blood sugar levels and/or weight control. Snacks are provided in the afternoon or evening per individual nutritional assessment and/or medication need.

CONSISTENT CARBOHYDRATE LOW CALORIES (CSCLC):
This diet is a lower calorie version of the Consistent Carbohydrate diet and provides 1400-1700 calories with consistent amounts of carbohydrate at meals and moderate amounts of fat. Snacks are provided in the afternoon or evening per individual nutritional assessment and/or medication need.

CARDIAC:
This diet follows the regular diet with additional restrictions in fat, saturated fat, cholesterol, and sodium. This diet provides approximately 1800-2000 calories. On this diet eggs yolks are limited to 4 times per week, skim milk and margarine are provided, elimination of salt packets, limited fried and high fat foods, and fat modification of desserts, entrees, and salads as needed.

2 GRAM SODIUM DIET:
This diet maybe used as a nutritional intervention for residents with hypertension, renal complications, or congestive heart failure. This diet follows the regular diet, except for the elimination of salt packets, reduction of milk to 16 oz per day, and high sodium foods such as bacon, ham, lunch meat, etc. The diet provides approximately 1800 – 2000 calories.

DIALYSIS:
This diet is primarily used in conjunction with dialysis. It provides 82-87 g protein, 2000-2400 calories, less than 3000 mg potassium, less than 2400 mg sodium, 800-1000 mg phosphorus, and fluid per resident's requirements. The diet can be individualized further as needed.

DIALYSIS/CSC:
This diet is primarily used in conjunction with dialysis for residents with diabetes. It provides 82-87 g protein, 1700-2000 calories, less than 3000 mg potassium, less than 2400 mg sodium, 800-100 mg phosphorus, and fluid per resident's requirements. This diet can be individualized further as needed. Other substitutions may be required to meet CSC guidelines.

RENAL:
This diet is primarily used for residents with decreased kidney function and provides 55-68 g of protein, 1600-2400 calories, less than 2400 mg of potassium, 800-1000 mg phosphorus restriction, and less than 2400 mg sodium. The diet can be individualized further as needed.

RENAL/CSC
This diet is primarily used for residents with decreased kidney function and provides 55-68 g of protein, 1700-2000 calories, less than 2400 mg of potassium, 800-1000 mg phosphorus, and less than 2400 mg sodium. The diet can be individualized further as needed. Other substitutions may be required to meet CSC guidelines.

FOOD INSTEAD OF SUPPLEMENTS (FIS):

FIS program is a successful meal intervention program for residents who are at risk for weight loss, have a poor appetite or other conditions that increase nutritional needs. The program includes nutrient-dense foods with meals instead of supplements with a goal to provide needed calories through food at mealtime. This diet can provide an additional 1000 Kcals and 20 grams of protein per day when used in full. See Policy 703.0.0 for specifics.

VEGETARIAN:

This diet is written as a Lacto-Ovo-Vegetarian diet which includes dairy products and eggs, but no animal flesh. Individual food preferences can be accommodated. The diet provides approximately 2000-2300 calories, 80-90 g of protein and less than 4000 mg of sodium *without* added salt at the table.

DIET TYPES				
DIET TYPES	**COMPARABLE DIET REFERENCE**	**INDICATIONS FOR USE**	**NUTRITIONAL COMPONENTS**	**DIET PARAMETERS**
REGULAR		General geriatric diet	2000 – 2300 Calories 85-95 g Protein <3500 mg Sodium w/out salt packet	Permits use of all foods
SMALL PORTIONS	Half Portions	Those with smaller appetites or requesting smaller portions	1700 – 1800 Calories 70-80 g protein <3000 mg Sodium w/out salt packet	Permits use of all foods in smaller quantities.
CONSISTENT CARBOHYDRATE (CSC)	1700 ADA/Cal 1800 ADA/Cal 2000 ADA/Cal No Concentrated Sweets Liberal Diabetic Low Concentrated Sweets	To control blood sugar/fat levels. Can be used for weight control	1700 – 2000 Calories 80 – 90 g Protein 30 – 35% Fat <3500 mg Sodium without salt packet	Consistent amounts of carbohydrates during the day. No regular sweetened condiments Sugar substitute; Individualized nourishments/ snacks for blood sugar and weight control. Simple desserts or half portions of regular desserts.
CONSISTENT CARBOHYDRATE LOW CALORIE (CSCLC)	1450 ADA/Cal 1600 ADA/Cal Strict No Concentrated Sweets	To control blood sugar/fat levels. Can be used for weight control	1400 – 1700 Calories w/out snacks 75 – 85 g Protein 30 – 35% Fat <3000 mg Sodium w/out salt packet	Consistent amounts of carbohydrates during the day. No regular sweetened condiments Sugar substitute; Individualized nourishments/ snacks for blood sugar and weight control. Simple desserts or half portions of regular desserts.
CARDIAC	Low Fat Low Cholesterol	To control blood fat and/or cholesterol levels and needs sodium restriction. Beneficial for residents with cardiac issues	1800 – 2000 Calories 80 – 90 g Protein <30% Fat <10% Saturated Fat <2300 mg Sodium <300 mg Cholesterol	Fat modified salads, desserts, and entrées Limit egg yolks to 4 times per week Avoid table salt Margarine only Skim Milk
2 GRAM SODIUM	Low Sodium/Salt No Salt	Moderate sodium restriction to control edema, hypertension or congestive heart failure	1800 - 2000 Calories 70-80 g Protein 2000 mg of Sodium	No salt shaker, salt packets and restricted use of high sodium foods. Elimination of bacon, sausage, ham, lunch meat, processed cheese and high sodium soups/vegetables 16 oz milk per day

DIET TYPES				
DIET TYPES	**COMPARABLE DIET REFERENCE**	**INDICATIONS FOR USE**	**NUTRITIONAL COMPONENTS**	**DIET PARAMETERS**
DIALYSIS	Protein, Sodium, Potassium, Phosphorus Controlled	For use in conjunction with dialysis; provides adequate protein while minimizing potassium, phosphorus and sodium.	2000 – 2400 Calories 82 – 87 g Protein <3000 mg K+ <800-1000 mg Phos <2400 mg Sodium	Provides 6 oz high quality protein daily 4 oz Milk daily Limit high potassium/high phosphorus foods No salt shaker Limit higher salt foods such as bacon, breakfast sausage, or foods with visible salt. Fluid restriction per physician order.
DIALYSIS CONSISTENT CARBOHYDRATE	Protein, Carbohydrate, Sodium, Potassium, Phosphorus Controlled	For use in conjunction with dialysis. Provides adequate protein and consistent carbohydrate while minimizing potassium, phosphorus and sodium.	1700 - 2000 calories 82 – 87 g Protein <3000 mg K+ <800-1000 mg Phos <2400 mg Sodium	Provides 6 oz high quality protein daily 4 oz Milk daily Limit high potassium/high phosphorus foods No salt shaker Limit higher salt foods such as bacon, breakfast sausage, or foods with visible salt. Follows CSC parameters.
RENAL	Low protein diet Pre-dialysis renal diet 60 Grams Protein 3 Grams Sodium	For use with residents with decreased kidney function. Provides low protein, potassium, phosphorus and sodium.	1600 – 2400 Calories 55-68 g Protein <800-1000 mg Phos <2400 mg Potassium <2400 mg Sodium	Provides 3-4 oz. high quality protein daily Limit high K+/high Phos foods No salt packet/shaker
FOOD INSTEAD OF SUPPLEMENTS (FIS)	High Calorie/High Protein	Residents who are at risk for weight loss, decreased oral intake, or have increased nutritional needs	2600 – 3400 Calories 100 – 120 g Protein <4000 mg of Sodium w/out salt packet	Use of nutrient dense foods, higher fat foods such as whole milk, cream, etc. May also have additional sugar added to items such as juice or hot cereal
VEGETARIAN	Lacto-Ovo-Vegetarian diet	Used for those who follow a vegetarian diet.	2000 – 2300 Calories 80-90 g Protein <4000 mg Sodium w/out salt packet	Lacto-Ovo Vegetarian diet Allows milk and eggs No animal flesh

DIET TEXTURES

REGULAR:
This diet texture has no foods restricted because of texture.

MECHANICAL SOFT:
This diet is indicated for residents with chewing problems. It uses ground or chopped meats, soft textured fruits and vegetables, and shredded items to minimize chewing and ease of swallowing. Other minor substitutions are provided based on the resident's ability to chew and swallow foods.

DYSPHAGIA ADVANCED: (mechanical or dental soft)
This diet is indicated for those residents with mild oral and/or pharyngeal dysphagia. Adequate dentition and mastication are required. It is expected that mixed textures are tolerated on this diet. This diet utilized thinly sliced, ground and chopped meats with extra sauces. Crunchy, hard or sticky foods must be avoided. This diet is comparable to National Dysphagia Diet Level III.

DYSPHAGIA MECHANICAL: (mechanical soft)
This diet is indicated for residents that have some chewing ability and have mild to moderate oral and/or pharyngeal dysphagia. It uses thinly sliced, ground, or chopped meats; cohesive, moist, semi-solid foods; and fork mashable fruits and vegetables. This diet is comparable to the National Dysphagia Diet, Level II.

PUREED:
This diet is for residents who are edentulous, have severe chewing and/or swallowing problems that are not eliminated by the mechanical soft diet. All foods are of a pureed consistency thus eliminating the entire chewing process. Foods must stay in a bolus in the mouth. This diet meets the requirements for the National Dysphagia Diet, Level I (Dysphagia Pureed).

THICKENED LIQUIDS:
Thickened liquids are to be ordered separately from the above consistency modified diets, if indicated. The viscosity must also be specified: honey-like, nectar-like or pudding-like consistency. See Policy 707.0.0 for specifics.

DIET TEXTURES			
DIET TEXTURES	**COMPARABLE DIET REFERENCE**	**INDICATIONS FOR USE**	**CONSISTENCY**
REGULAR		Can be added to any of the diet types.	No restrictions on texture.
MECHANICAL SOFT	Ground Meat	Minimize chewing or swallowing difficulties	Ground Meat Soft textured fruits and vegetables
DYSPHAGIA ADVANCED	National Dysphagia Diet Level III Dental Soft	Minimize chewing or swallowing difficulties	Nearly regular textures with the exception of very hard, sticky, or crunchy foods. Extra sauces and gravies provided with meats. Utilizes buttered white bread.
DYSPHAGIA MECHANICAL	National Dysphagia Diet Level II Mechanical Soft	Minimize difficulties for residents/ patients with moderate swallowing problems	Moistened ground meat, poultry, or fish. Cohesive, moist, semi-solid foods. Mashable fruits and vegetables. Extra sauces and gravies provided with meats. May have some pureed foods due to the type of food.
PUREED	Bulbar Edentulous	Used with edentulous residents or for chewing and/or swallowing problems.	All foods are of pureed (mashed potato/pudding) consistency.
THICKENED FLUIDS	Pudding-like Honey-like Nectar-like	Used for individuals with swallowing problems.	All beverages thickened to physician-ordered consistency. Can include other thickened liquid foods such as soup and some gelatin products.

All diets will be physician/healthcare practitioner ordered including texture modifications. Exceptions: Per Nursing discretion, texture changes may be initiated downward on a trial basis for up to three (3) days before a physician/healthcare practitioner order is received.

Residents on therapeutic diets may have items from the regular menu on holidays and at special events if indicated on the physician's standing order sheet.

New diet orders from New Admissions and physician/healthcare practitioner ordered diet changes are to be communicated to Food Services with a written Dietary Communication form.

I have reviewed and approved the standard diet list and terminology for

_____ (facility):

_____ _____

Medical Director/Date *Director of Nursing/Date*

_____ _____

Registered Dietitian/Date *Administrator/Date*

2.11.8 Servings shall be defined as the size listed as one exchange as defined by the American Diabetic Association. The minimum caloric level for a regular diet of three meals shall be at least 2,400 calories.

A'viands has read, understands and will comply.

2.11.9 Menus shall include the following minimum servings of food daily:

2.11.9.1 7 ounces of cooked meat/meat alternatives;
2.11.9.2 6 servings of fruits and 4 servings of vegetables;
2.11.9.3 9 servings of whole grain bread/cereals; and
2.11.9.4 3-8 ounces of milk, milk substitute, or alternative.

A'viands has read, understands and will comply.

2.11.10 Special menu items shall be planned for holidays and special occasions, theme events, and create-a-meal(s) (prior approved and planned) once a month for NNAMHS, LCC and NNCAS clients. Vendor shall provide a catering menu and pricing for facilities to utilize to order special items for client holiday, special occasions, theme events and special non-client events (prior approved and planned).

A sample of our Special Holiday/Monthly Celebrations is provided below. The sample demonstrates the types of meals we provide for holiday meals in recognition of various national holidays.

2.11.11 Decorated birthday cakes or individual cupcakes with enough to serve all NNAMHS patients on the unit shall be provided on a determined day of each month at no additional charge.

A'viands has read, understands and will comply.

2.11.12 Menu ingredients and preparation methods shall vary on an annual or seasonal basis, e.g., the fall menu should not be totally repeated the following fall.

A'viands has read, understands and will comply.

2.11.13 Menus shall include approved sack meals. Therapeutic sack meal will be provided by the Vendor, and approved by the NNAMHS Dietitian.

A'viands has read, understands and will comply.

2.11.14 Menus shall include at least six (6) fresh fruits and four (4) fresh vegetable items (more substantial than shredded lettuce) per week, exclusive of bag meals.

A'viands has read, understands and will comply.

2.11.15 Menus shall provide a variety and compatible combinations of colors, temperatures, and textures, including soft, creamy, crisp, chewy, and firm foods.

2.11.15.1 Foods high in fiber such as whole grain breads and cereals shall be included in menu planning.

2.11.15.2 Standard foods used for medical purposes such as prune juice, Instant Carnation Breakfast, All-Bran or bran flakes, broth, Gatorade, and high calorie supplementation will be readily available.

A'viands has read, understands and will comply.

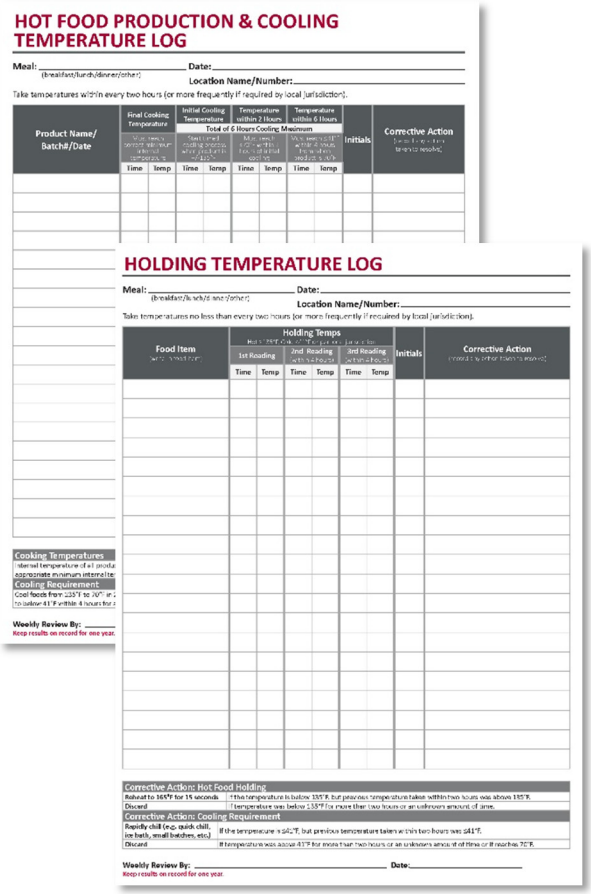
2.11.16 The vendor shall complete the USDA 7-day certification worksheets for the 4-week cycle menus for the NSLP and SBP to assure that all meal components are met when the menu is submitted for review.

A'viands has read, understands and will comply.

2.11.17 The vendor shall provide food labels on any new products when the menus are submitted for review.

A'viands has read, understands and will comply.

2.12 FOOD PRODUCTION – MINIMUM STANDARDS



HOT FOOD PRODUCTION & COOLING TEMPERATURE LOG

Meal: _____ Date: _____
(breakfast/lunch/dinner/other) Location Name/Number: _____

Take temperatures within every two hours (or more frequently if required by local jurisdiction).

Product Name/ Batch#/Date	Final Cooking Temperature		Initial Cooling Temperature		Temperature within 2 Hours		Temperature within 6 Hours		Initials	Corrective Action
	Minimum cooked internal temperature		Total of 6 Hours Cooling Maximum							
	Time	Temp	Time	Temp	Time	Temp	Time	Temp		

Cooking Temperatures
Internal temperature of all produ
appropriate minimum internal te

Cooling Requirement
Cool foods from 135°F to 70°F in
to below 41°F within 4 hours for

Weekly Review By: _____
Keep results on record for one year.

HOLDING TEMPERATURE LOG

Meal: _____ Date: _____
(breakfast/lunch/dinner/other) Location Name/Number: _____

Take temperatures no less than every two hours (or more frequently if required by local jurisdiction).

Food Item (which is most risk)	Holding Temps (hot ≥ 135°F; cold ≤ 41°F or per local jurisdiction)						Initials	Corrective Action (recorded by other than a reviewer)
	1st Reading (within 2 hours)		2nd Reading (within 4 hours)		3rd Reading (within 6 hours)			
	Time	Temp	Time	Temp	Time	Temp		

Corrective Action: Hot Food Holding

Reheat to 165°F for 15 seconds	If the temperature is below 135°F, but previous temperature taken within two hours was above 135°F,
Discard	Temperature was below 135°F for more than two hours or an unknown amount of time.

Corrective Action: Cooling Requirement

Rapidly chill (e.g. quick chill, ice bath, small batches, etc.)	If the temperature is ≤41°F, but previous temperature taken within two hours was ≤41°F,
Discard	If temperature was above 41°F for more than two hours or an unknown amount of time or if reaches 70°F.

Weekly Review By: _____ Date: _____
Keep results on record for one year.

2.12.1 At the point of service, temperatures should be maintained for hot food at a minimum of 140 degrees F or above, and cold food at 40 degrees F or below.

A'viands has read, understands and will comply.

2.12.2 Food temperatures, date, and time shall be recorded daily, both when food leaves production area and upon food service to the client or consumer.

A'viands has read, understands and will comply.

2.12.3 Food production and order records shall be maintained to ensure the correct ordering of fresh food products, frozen, dried, as well as other packaged and processed food products.

A'viands has read, understands and will comply.

2.12.4 Food items shall be displayed and garnished for maximum visual appeal.

A'viands has read, understands and will comply. Food production support will be provided to include plate garnishing and creative presentation.

2.12.5 Menu items shall be prepared only from standardized recipes.

A'viands has read, understands and will comply.

2.12.6 A master copy shall be kept on file in a printed format accessible to NNAMHS and NNCAS.

A'viands has read, understands and will comply.

2.12.7 Standardized records shall prescribe quantity to be prepared in compliance with established portion control procedures.

A'viands has read, understands and will comply.

2.12.8 Food shall be prepared by methods that conserve maximum nutritive value, flavor, and color.

A'viands has read, understands and will comply. A'viands will implement and monitor a quality assurance program, which includes food production audits and sanitation, along with meal satisfaction surveys. The results of these surveys shall be shared with both dining service personnel and administration. Our District Manager will assist the onsite management team in developing action plans that will address any issues identified in the survey.

2.12.9 Utilize resources effectively by portion control, proper preparation, and reducing waste.

A'viands has read, understands and will comply.

2.12.10 Maintain at all times clean, neat, sanitary, safe, orderly work environment, and food service areas. Condiment containers and kitchen equipment must be cleaned daily, weekly, or as required per state regulations and assigned cleaning schedules by vendor.

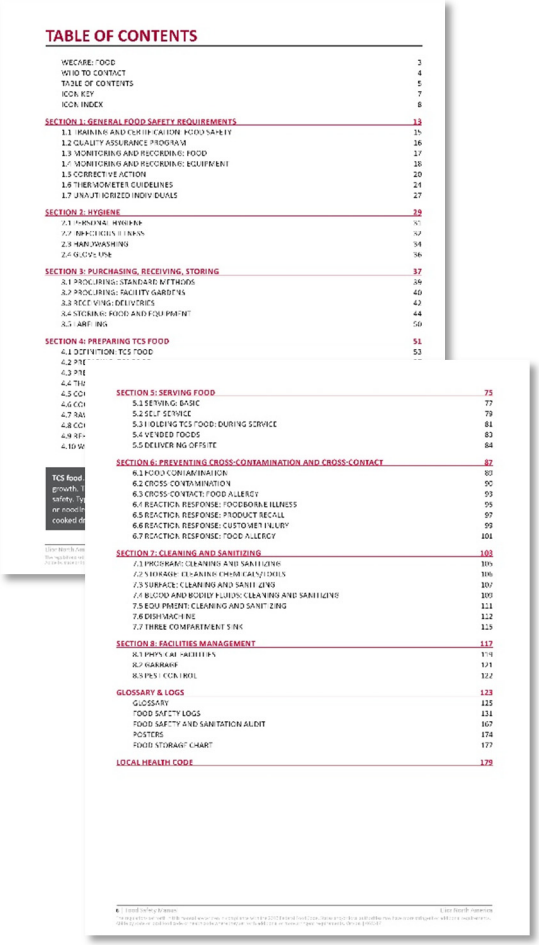
A'viands has read, understands and will comply. Since customer service, sanitation and safety are cornerstones of our business, we also include training on these relevant topics. The designated staff will receive food safety and sanitation training, monthly SAFE training and in-service trainings on a number of different topics. Multiple, ongoing learning and development opportunities are available for all A'viands team members to assist them in performing their jobs and to support the growth of each individual. We are committed to employing the best-trained people in the business and providing each member of the team with the training required to meet the specific needs of each client.

2.12.11 A specific cleaning schedule, available for viewing by NNAMHS staff, shall be developed according to vendor's standards and shall be approved by NNAMHS staff, posted, maintained, and verified by vendor.

A'viands has read, understands and will comply. We create easy to understand cleaning schedules and checklists. Our district managers and food service directors ensure these are posted and maintained. A'viands educates its staff to understand that all kitchen functions must be centered on shared responsibility for cleaning duties.

2.12.12 At all times, vendor shall ensure that employees maintain a high degree of personal cleanliness, hygiene, proper attire, and hair restraints.

A'viands has read, understands and will comply. We address personal hygiene and foodborne illness in our sanitation and safety programs, which is provided to all team members.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2.12.13 Vendor shall comply with requirements of NSLP regulations 7-CFR-210 and SBP 7-CFR-220 to receive funding from the Department of Agriculture.

A'viands has read, understands and will comply.

2.12.14 Develop and maintain written policy and procedure statements relative to food production and sanitation, and submit same to NNAMHS and NNCAS for review and approval within 90 days of contract inception.

A'viands has read, understands and will comply. In addition, it is our policy to maintain a sanitary dining service operation, which includes the cleanliness of equipment, the dining service department and personnel. Sanitary and proper food handling techniques will be used at all times. There will be a comprehensive system for ongoing sanitation inspections of the work environment in the dining service department. Part of this inspection includes our Weekly Sanitation Checklist and Sanitation QA Checklist, which documents observations related to sanitation. It also documents any corrective action that needs to be taken. The designated staff will receive food safety and sanitation training, monthly SAFE training and in-service trainings on a number of different topics.

2.12.15 As deemed necessary by the utilizing agency, provide the following at awarded vendor's expense: drinking straws and/or paper cups; tray liners; sturdy, disposable plastic eating utensils; napkins and other paper products; salt or salt substitute, pepper, sugar, catsup, mustard, mayonnaise, syrup, jelly, sauces, crackers, and all other condiments normally served with meals or deemed necessary, including alternatives for therapeutic diets.

A'viands has read, understands and will comply.

2.12.16 Prepare all meals under this contract at the NNAMHS-owned kitchen facility.

2.12.16.1 Awarded vendor may not use the NNAMHS-owned kitchen facility to provide service to outside facilities without prior written approval from NNAMHS.

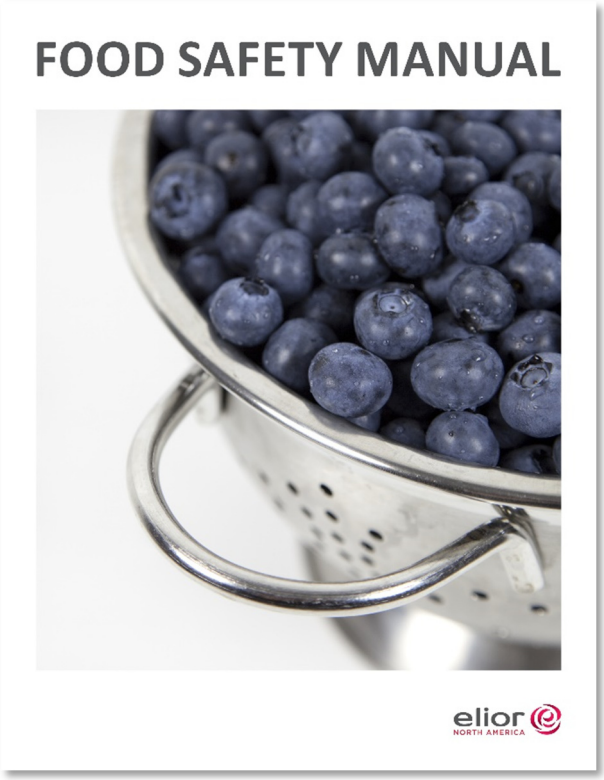
2.12.16.2 If approved, reimbursement for meals provided to outside facilities shall be calculated on the percentage of the outside-facility meals to the total number of meals provided from the State-owned kitchen facility.

2.12.16.3 The percentage will be applied to the contract rate to obtain the rate of reimbursement.

A. Number of meals served to outside facilities divided by total meals served equals percentage.

B. Rate per meal times percentage equals reimbursement rate per meal served to outside facilities.

A'viands has read, understands and will comply.



2.13 DISTRIBUTION

2.13.1 Vendor shall provide and maintain in good condition an insulated tray system, and/or provide insulated bulk container delivery service to all utilizing agencies.

A'viands has read, understands and will comply.

2.13.2 Vendor shall either call or obtain census from delivery sites each day at 4:30 a.m. to determine the breakfast order; 8:00 a.m. to determine the lunch order; and 1:00 p.m. to determine the dinner order.

A'viands has read, understands and will comply.

2.13.3 Written procedures for packaging and transporting food from kitchen to meal site shall be developed by vendor and approved by NNAMHS within 90 days of contract inception.

A'viands has read, understands and will comply.

2.13.4 Delivery times shall be established by consumer agencies to interact with program requirements for each facility. Changes to the delivery schedule shall be agreed upon, in writing, by the vendor, consumer agencies, and the NNAMHS Dietitian within 30 days of contract inception or change in programs.

A'viands has read, understands and will comply.

2.13.5 A listing of available snacks shall be negotiated by the awarded vendor and NNAMHS, LCC and NNCAS. The listing, in agreed-upon format, shall be provided to each user agency for the purpose of placing weekly orders.

A'viands has read, understands and will comply.

2.13.5.1 Snacks shall be delivered weekly to the various food service sites.

A'viands has read, understands and will comply.

2.13.5.2 Orders shall be submitted to the vendor two (2) days in advance of deliveries for the following week.

A'viands has read, understands and will comply.

2.13.6 Ensure meals, trays, and food and beverage containers are adequately provided identified and assembled so each patient receives the appropriate diet, meal, and beverage at temperatures required by regulation.

A'viands utilizes SureQuest, a menu and diet management system that ensures all residents are provided accurate meal trays at each meal period.

2.14 QUALITY ASSURANCE AND PERFORMANCE IMPROVEMENT – MINIMUM STANDARDS

2.14.1 An approved written policy and procedure statement shall be developed by the awarded vendor relative to quality assurance and performance improvement plans. This statement shall interface with the quality improvement and food service monitoring practices in place at each of the serving sites and measurable outcomes.

A'viands has read, understands and will comply. A'viands has rigid standard operating procedures to ensure quality assurance, safety and compliance to meet set standards that will be implemented within one month of the contract start date.

2.14.2 Vendor shall allow the NNAMHS Dietitian access to quality assurance and performance improvement documentation that is developed and maintained by the vendor.
A'viands has read, understands and will comply.

2.14.3 A biannual written report of results of qualitative monitoring of meal temperatures, presentation, taste, cleanliness, food quality, therapeutic diet, and portion compliance for all consumer agency service sites shall be made available to the administration of the utilizing agencies, with a copy to the NNAMHS Dietitian.

2.14.3.1 Report shall be provided with fifteen (15) days of surveys or documentation.

2.14.3.2 If the survey results are not delivered on time, the State shall hold payment of services without penalty until the survey is delivered.

A'viands has read, understands and will comply. We will maintain complete operating records and submit regular operating reports, as well as a quarterly written report, and we will communicate the financial status of the program to you on a regular basis.

2.14.4 Vendor shall maintain operational written records, e.g. daily food temperatures, temperature records of refrigerators, freezers, dishwasher, etc., as required by applicable State and federal standards for food management services.

A'viands has read, understands and will comply.

2.14.5 Vendor shall maintain records of ongoing interaction with consumer agencies, daily, or as necessary, and with monthly contact with the NNAMHS Dietitian.

A'viands has read, understands and will comply.

2.14.6 Vendor shall maintain records of at least quarterly meetings with utilizing agencies' contract food service director and NNAMHS Dietitian.

A'viands has read, understands and will comply.

2.14.7 Vendor shall provide one (1) test meal per week to NNAMHS and LCC at vendor's expense. Staff comments shall be provided, in writing, to the vendor for food quality monitoring and evaluation with a copy sent to NNAMHS Dietitian.

A'viands has read, understands and will comply.

2.14.8 Vendor is not permitted to provide complimentary meals or beverages to NNAMHS or consumer agency staff.

A'viands has read, understands and will comply.

2.15 STAFF TRAINING

2.15.1 In accordance with regulatory agency requirements, staff shall receive regular or monthly in-service training.

2.15.1.1 Vendor's on-site management will participate in agencies "Train the Trainer" in-service training upon request.

2.15.1.2 Evidence of training shall be maintained by the vendor.

2.15.1.3 Training documentation shall include participating staff signatures, date, topic, and instructor.

2.15.1.4 Vendor may provide additional training at its own discretion.

A'viands has read, understands and will comply.

Monthly Safety Training

SAFE training is conducted every month and includes topics such as accident and fire prevention, personal hygiene, prevention of spreading communicable illnesses, first aid equipment and supplies and incident reporting process. The monthly SAFE training module features key pertinent topics related to one or more areas of safety. The SAFE trainings include a facilitator guide with participant activities as well as a corresponding poster that highlights the key points of the training.

In-service Training

A'viands in-service trainings consists of a variety of short training sessions to develop specific job knowledge and skills. These informative in-services are available on the company intranet and include a wide variety of topics in the following categories: food safety, food production, management skills, leadership skills, food presentation, special diets and nutrition, work safety, customer service, meal service, cost control, equipment, human resources and team building.

Food Safety Certification and Training

A'viands sanitation and safety programs portray our commitment to keep our valued clients safe and maintain a safe working environment for all of our associates. Our sanitation and safety standards are a critical key to a successful dining service program. All dining service staff are required to complete training in food safety and sanitation upon hire and ongoing training to ensure that our team members have the knowledge to maintain a safe and sanitary foodservice program.

2.15.2 Monthly training shall involve but not be limited to:

2.15.2.1 Quality assurance, quality improvement, and department goals and measurable outcomes;

2.15.2.2 Nutrition and therapeutic diets;

2.15.2.3 Safe food handling techniques and infection control;

2.15.2.4 Interpersonal communication skills;

2.15.2.5 Safety, sanitation, hygiene and HACCP;

2.15.2.6 Equipment cleaning and maintenance;

2.15.2.7 Food storage; and

2.15.2.8 Recipe controls - product and portion control.

A'viands has read, understands and will comply.

2.15.3 Ongoing training shall be provided to enhance skills relative to food production, meal preparation, communication, and interdepartmental relations.

A'viands has read, understands and will comply.

2.15.4 Vendor on-site management to provide vendor, facility and agency specific orientation to ensure that each new employee receives all orientation prior ro the first day of work.

A'viands has read, understands and will comply. Each facility is unique in its own design, customer base, services and needs. It is only logical that training programs should be individually designed to meet those requirements.

New Employee Orientation

A'viands conducts an orientation meeting with all of our hourly staff members new to our management. We feel it is important to review our policies as well as provide an overview about A'viands and what we stand for through our vision and core values. Since customer service, sanitation and safety are cornerstones of our business, we also include training on these relevant topics. Our training program includes a thorough understanding and presentation of: program objectives; customer service; food production; food service; food handling; sanitation and safety; equipment care and use; personal hygiene; and assessment development.

New Management Orientation

As a part of the onboarding process, A'viands provides company-wide orientation training at the home office for all new food service directors/management joining the company. The orientation is filled with useful information about A'viands to familiarize the directors with our systems, explain their role in the organization and provide them with the tools they need to succeed in their new position. It also provides opportunities to meet all the A'viands home office support staff and ask specific questions.

2.15.5 Vendor shall be familiar with and meet all applicable safety and health standards adopted by the State of Nevada, Division of Occupational Safety and Health, and must initiate, maintain, and supervise all safety precautions and programs necessary to prevent damages, injury or loss.

A'viands has read, understands and will comply.

2.15.6 Employees of the Vendor shall be required to sign an annual client confidentiality statement.

A'viands has read, understands and will comply.

EMPLOYEE DEVELOPMENT MONTHLY TRAINING CALENDAR

Monthly Topics & Assignments:

	Required				Encouraged	
Training	SAFE	Just in Time (JITT)	Discovery Days	Driver's Training**	Achieve*	Management Webinars*
October	Personal Hygiene and Reporting Illness		Introduction And Diversity Wheel	Expecting the Unexpected	Three Key Ingredients for Success	
November	Safety Awareness and Reporting Injury	Elior Values/Three Ingredients for Success	Native American Heritage Month	Driving in Inclement Weather		Selecting Top Performers: Interviewing
December	Preventing Cross Contamination		Holidays Around the World	Distracted Driving	Elior: Our Values	
January	Preventing Slips and Falls	Employee Handbook		Disabled Vehicle		Engaging Top Performers:
February	Labels and Date Marking					
March	Safe Lifting Techniques	Engaging Teams What Matters M				
April	Receiving & Storing Food					
May	Using Cut Resistant Gloves	Following Recipe				
June	Calibrating and Using Thermometers					
July	Chemical Safety	Exemplary Servi				
August	Allergen Awareness					
September	Climbing & Reaching	Respectful Workplace				

	Training	Audience	Frequency	Method	Distribution By	Required (Tracking completed) /Optional
Required	SAFE	All Employees	Every month	Emailed with JITT	By Business Unit for time being	Tracking is Business Unit specific based on if the training is required/optional
	Just in Time	All Employees	Every other month	Emailed with SAFE	By Business Unit for time being	
	Discovery Days	All Employees	Every month	Emailed with JITT & SAFE	By Business Unit for time being	
	Driver's Training**	Drivers of meal delivery vehicles **ONLY**	Every month	Emailed with JITT & SAFE	By Business Unit for time being	
Encouraged	Achieve*	Managers	Every other month	Emailed with SAFE	By Business Unit for time being	
	Management Webinars*	Managers	Every other month	Email announcement of days/times offered	Attend via live webinar and session will be recorded	

Key	* = Encouraged as part of individual employee development ** = Only required for employees that drive meal delivery vehicles

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2.16 HAZARDOUS SUBSTANCES AND MATERIALS

2.16.1 Vendor shall maintain on-site Safety Data Sheets (SDS) as defined and prescribed in 29 C.F.R. Section 1910.1200, for all hazardous substances purchased by vendor.

A'viands has read, understands and will comply.

2.16.2 Vendor shall apprise personnel of the hazards to which they may be exposed in using, handling, transporting, or disposing of hazardous substances, and obtain medical treatment for those who may be affected by the substance.

A'viands has read, understands and will comply.

2.16.3 Vendor shall immediately report all spills of hazardous substances to NNAMHS.

A'viands has read, understands and will comply.

2.17 INVENTORY CONTROL

2.17.1 Vendor shall be responsible for care, safekeeping, and appropriate utilization of all food service goods, purchased or delivered for use in meals.

A'viands has read, understands and will comply.

2.17.2 Inventories of food and non-food items shall be purchased, stored, maintained, and inventory-documented.

A'viands has read, understands and will comply.

2.17.3 NNAMHS reserves the right to inspect and verify inventories submitted and as documented monthly by the vendor.

A'viands has read, understands and will comply.

2.17.4 An annual physical inventory of kitchen contents and an inspection of the physical plant shall be conducted by the vendor and NNAMHS on the effective date of the contract and a written report shall be prepared by the vendor and submitted within 30 days of the inventory.

A'viands has read, understands and will comply.

2.17.5 A written inventory of all kitchen equipment, utensils, serving items, and office equipment, as well as a summary of the condition of the physical plant, shall be submitted to the NNAMHS Administrative Services Officer (ASO), with a copy to the NNAMHS Dietitian.

A'viands has read, understands and will comply. A'viands will conduct an inventory with Nevada State Veterans Home at the start of the contract and end of the contract. A'viands shall certify the inventory is correct and provide a listing of all shortage and repairs/replacements needed.

2.17.6 Vendor shall certify that inventory is correct and shall include a shortage listing and will replace all items included in the shortage listing.

A'viands has read, understands and will comply.

2.17.7 Vendor shall certify the condition of the physical plant and shall include a listing of all repairs and any replacements made.

A'viands has read, understands and will comply.

2.17.8 Food supplies shall be held and stored under proper temperatures and conditions as defined by federal and State regulations.

A'viands has read, understands and will comply.

2.18 MAINTENANCE, REPAIR, AND REPLACEMENT OF NNAMHS EQUIPMENT AND PHYSICAL PLANT

2.18.1 Vendor shall be responsible to pay promptly for all maintenance, repairs, and replacement of equipment, fixtures and/or damage to the physical plant, including: receiving, transportation, preparation, and cooking equipment, including hoods and exhaust ducts; dish and pot washing equipment and fixtures; telephones; disposers; freezers and refrigerators, including compressors and motors.

A'viands has read, understands and will comply.

2.18.2 Vendor shall also be responsible for all maintenance (except for normal wear and tear) of Building 26 on the NNAMHS campus:

- 2.18.2.1 Plumbing system;
- 2.18.2.2 Floor and floor coverings;
- 2.18.2.3 Wall surfaces;
- 2.18.2.4 Electrical panels and fixtures, from the main circuit breaker panel to the equipment or fixture;
- 2.18.2.5 Ductwork;
- 2.18.2.6 Water pipes; and
- 2.18.2.7 Water system.

A'viands has read, understands and will comply.

2.18.3 Vendor shall maintain grease interceptors in a manner that prevents the flow of grease past the containment system and into main sewer lines.

A'viands has read, understands and will comply.

2.19 SAFETY PROGRAM

2.19.1 The vendor shall be familiar with and meet all applicable occupational safety and health standards adopted by the State of Nevada Division of Industrial Relations, Occupational Safety and Health Enforcement Section.

A'viands has read, understands and will comply.

2.19.2 Vendor shall also be responsible for initiating, maintaining, and supervising all safety precautions and programs related to the work environment, taking all necessary precautions to prevent damage, injury, or loss to:

2.19.2.1 All employees on the job and all other persons who may be affected thereby; and

2.19.2.2 All the job-related materials and equipment to be incorporated in the workplace, whether in storage on or off the premises.

A'viands has read, understands and will comply.

2.20 VENDOR'S RESPONSIBILITIES

The vendor shall operate the NNAMHS kitchen as described herein at its own expense as indicated below.

2.20.1 Vendor shall not remove or permit the removal from the premises of any of the fixtures and equipment owned by NNAMHS.

A'viands has read, understands and will comply.

2.20.2 Vendor shall comply with all applicable ordinances, laws, rules, and regulations of the county, city, State, and federal government, and of any political subdivision or agency, authority or commission thereof, which may have jurisdiction to pass laws, ordinances, or make and enforce rules or regulations with respect to the operations of the food service program, including, but without limiting the generality of the foregoing, such rules and regulations of NNAMHS as are consistent with the rights herein granted the vendor.

A'viands has read, understands and will comply.

2.20.3 Vendor shall operate all food service facilities on vendor's own credit and shall hold harmless NNAMHS from any and all claims, demands, or liabilities on account thereof. NNAMHS shall not be responsible for any debts incurred by the vendor in the performance of this contract.

A'viands has read, understands and will comply.

2.20.4 Vendor shall deliver meals and snacks to various food service sites of each agency within agreed upon time frames and designated day(s). Vendor shall obtain any required signature(s) verifying delivery time and meal counts for each meal or snack.

A'viands has read, understands and will comply.

2.20.5 Upon termination of this contract, awarded vendor shall surrender NNAMHS property in a condition equal to the condition as when received, except for ordinary wear and tear or acts of God. NNAMHS reserves the right to withhold payment of vendor's final payment until all property is returned to the condition as when received.

A'viands has read, understands and will comply.

2.20.6 Vendor shall pay all labor and support service cost specific to the food services contract.

A'viands has read, understands and will comply.

2.20.7 Vendor shall pay all food and beverage costs, including nutritional supplements and daily required food replacements.

A'viands has read, understands and will comply.

2.20.8 Vendor shall pay all laundry service costs specific to the food service contract.

A'viands has read, understands and will comply.

2.20.9 Vendor shall reimburse NNAMHS the cost of all long-distance calls made from Building 26.

A'viands has read, understands and will comply.

2.20.10 Vendor shall pay to NNAMHS as reimbursement the cost of all natural gas, water, sewer, and electricity pro-rated by square footage.

2.20.10.1 Said payment shall be made within 30 days of vendor's receipt of NNAMHS invoice.

2.20.10.2 NNAMHS reserves the right to withhold payment of vendor's invoice for non-payment of utility invoice until such time as payment is received.

A'viands has read, understands and will comply.

2.20.11 Vendor shall provide all drinking straws and/or paper cups; sturdy, disposable plastic eating utensils; trays and tray liners; bulk food delivery inserts; canisters, napkins and other paper products; linens; salt, pepper, sugar, catsup, mustard, mayonnaise, and all other condiments normally served with meals.

A'viands has read, understands and will comply.

2.20.12 Vendor shall provide and is responsible for all operating expenses and repairs for delivery vehicle; including, if necessary, a back-up vehicle and related expenses/repairs.

A'viands has read, understands and will comply.

2.20.13 Vendor shall pay all taxes imposed by the local, State, or federal government with respect to the vendor's operation of the food service program at the NNAMHS.

A'viands has read, understands and will comply.

2.20.14 Vendor shall pay for pumping of grease interceptors, disposal of fats, and routine sewer maintenance.

A'viands has read, understands and will comply.

2.20.15 Vendor shall pay for routine cleaning of food receiving, storage and preparation and service areas, including areas around loading docks and dumpsters, grease traps, and interceptors. The awarded vendor shall maintain clean, dry floors in the food preparation and service areas and shall provide cleaning of floors at least daily, or more often if needed.

A'viands has read, understands and will comply.

2.20.16 Vendor shall pay for all kitchen and janitorial supplies specific to the NNAMHS kitchens.

A'viands has read, understands and will comply.

2.20.17 Vendor shall pay for all licenses, fees, and insurance premiums necessary for the performance of this contract, and any fines resulting from sanctions imposed by regulatory agencies.

A'viands has read, understands and will comply.

2.20.18 Vendor shall pay all clerical and copier costs resulting from this Food Services contract.

A'viands has read, understands and will comply.

2.20.19 Vendor shall develop a disaster plan that interfaces with each consumer agency's disaster plan to address interim food production in the event of more than a temporary disruption in utility service or in receiving supplies.

A'viands has read, understands and will comply.

2.20.20 Vendor shall provide all refuse and trash removal from the food service area at least daily.

A'viands has read, understands and will comply.

2.21 NNAMHS RESPONSIBILITIES

2.21.1 NNAMHS shall provide a NNAMHS Dietitian to act as liaison between the vendor and NNAMHS/other consumer agencies. The NNAMHS Dietitian shall perform such reviews and provide such approvals, within the scope of employment, as may be required under the contract.

A'viands has read, understands and will comply.

2.21.2 NNAMHS shall facilitate the space, facilities, utilities (including water), sewer, garbage, electricity, and existing equipment reasonably required by the vendor for performance as specified hereunder, all of which shall be and remain the sole property of NNAMHS.

2.21.2.1 NNAMHS does not guarantee an uninterrupted supply of water, gas, electric current, or other utilities.

2.21.2.2 The NNAMHS shall not be liable to the vendor or to others for any loss, damage, cost, or expense which may result from the interruption or failure of any utility services.

A'viands has read, understands and will comply.

2.21.3 NNAMHS will provide the vendor office space and office furniture as may be available.

2.21.3.1 The office and related items shall be for the exclusive use of the awarded vendor during the term of this Agreement.

2.21.3.2 The office and furnishings shall remain the property of NNAMHS.

A'viands has read, understands and will comply.

2.21.4 NNAMHS will allow the vendor's employees to use the NNAMHS employee parking facilities.

A'viands has read, understands and will comply.

2.21.5 Major capital improvement projects affecting the structure of the buildings may be requested from time to time and, if approved by the Legislature, will be paid for by the State.

A'viands has read, understands and will comply.

2.21.6 NNAMHS will provide heating and air-conditioning service to the kitchen, and necessary repairs, maintenance, and replacement of these systems due to normal wear and tear.

A'viands has read, understands and will comply.

2.22 INSPECTIONS

NNAMHS shall reserve the right, but shall have no affirmative obligation, to have designated representatives for NNAMHS and the Division of Public and Behavioral Health review, inspect, and evaluate the operation and condition of the food service facilities at any time with respect to the quantity and quality of food served, the methods of service, food costs, the hours of meal service, and generally with respect to the safety, sanitation, and maintenance of the facilities and equipment, all of which shall be maintained at levels satisfactory to the NNAMHS.

A'viands has read, understands and will comply.

2.22.1 Any discrepancies found shall be corrected or a plan of correction shall be submitted to NNAMHS by the vendor to State or federal guidelines within one (1) working day, or as soon as practicable.

A'viands has read, understands and will comply.

2.22.2 Vendor shall comply with all current federal, State and local health and sanitation regulations, including any that may become effective during the term of this agreement.

A'viands has read, understands and will comply.

2.23 PERFORMANCE

2.23.1 Performance of vendors will be rated semi-annually following contract of award and then annually for the term of the contract by the using State agency in six (6) categories:

2.23.1.1 Customer Service;
2.23.1.2 Timeliness;
2.23.1.3 Quality;
2.23.1.4 Technology;
2.23.1.5 Flexibility; and
2.23.1.6 Pricing

A'viands has read, understands and will comply.

2.23.2 Vendors will be notified in writing of their rating.

A'viands has read, understands and will comply.

2.24 BUY AMERICAN ACT

2.24.1 This required provision must be correctly applied to the procurement process to ensure that its application does not restrain or restrict competition. This provision requires the School Food Authorities (SFA) to purchase domestically grown and processed foods, to the maximum extent practicable. The law defines "domestic commodity or product" as one that is substantially produced and processed in the United States using agricultural commodities that are produced in the United States. The report accompanying the Law stipulates that "substantially" means that over 51% of the final processed product consists of agricultural commodities that were grown in the United States.

A'viands has read, understands and will comply.

FEDERAL COMMODITIES / USDA FOODS

To be successful in managing food costs, we must have a firm understanding of the USDA Foods/Commodity program. It all begins with the menu planning process and understanding the edible portion of each USDA Food that we look at using to optimize our cost per a meal. Our cycle menus for the following year are distributed to the food service directors the spring of the current year. The cycle menu identifies the USDA foods that they are to use in each entree, enabling them to create a list prior to the state opening the ordering of the commodities for the next year. They request any changes to optimize participation and send back to our Wellness team for analysis. We are constantly testing new recipes utilizing USDA Foods to optimize the full use of the school's entitlement dollars.

A'viands incorporates USDA commodities into production and menus whenever possible. We also attempt to purchase less processed commodities and do more scratch or speed scratch preparation whenever possible.

A'viands is aware that not all of the commodity products may be appropriate for the menu created for program. Our Culinary team is always testing and developing new recipes utilizing commodity products. Once these recipes are tested and proven to be popular with students and staff, they are made available to all schools where commodities are used.

Experience conducting procurement/USDA commodities

Food service directors experienced in institutional management are typically involved in quantity purchasing of food and supplies. A'viands provides unit-level purchasing support, making procurement straightforward and painless. Each food service director is provided with an order guide, created specifically by our Purchasing department. The A'viands District Manager and Purchasing department provide assistance to all new directors with this online ordering system.

USDA Commodities

A'viands district managers and Purchasing department will provide support for all USDA commodity procurement. We are familiar with numerous state commodity programs, including ordering commodities, bonus commodities, cash in lieu of commodities, Department of Defense produce and direct diversion

SECTION VI COMPANY BACKGROUND AND REFERENCES

3.1VENDOR INFORMATION

3.1.1Vendors shall provide a company profile in the table format below

Question	Response
Company name:	***A'viands, LLC***
Ownership (sole proprietor, partnership, etc.):	***Limited Liability Company***
State of incorporation:	***Minnesota***
Date of incorporation:	***2003***
# of years in business:	***14***
List of top officers:	***Tom Cusimano – Chief Executive Officer*** ***Mitch Speicher – Chief Financial Officer***
Location of company headquarters, to include City and State:	***Roseville, MN***
Location(s) of the office that shall provide the services described in this RFP:	***Roseville, MN***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***In addition to our corporate support team, A'viands currently has 15 local Nevada employees staffed at Northern Nevada Mental Health to provide support as needed.***
Number of employees nationally with the expertise to support the requirements in this RFP:	***A'viands consists of over 2,700 team members.***
Location(s) from which employees shall be assigned for this project:	***We will provide support via onsite employees at Northern Nevada Mental Health as well as our regional support team located at our headquarters in Roseville, MN.***

3.1.2 A Nevada-based business may apply for a five percent (5%) preference on its proposal. This preference may apply if a business has its principal place of business within Nevada. This preference cannot be combined with any other preference, granted for the award of a contract using federal funds, or granted for the award of a contract procured on a multi-state basis. To claim this preference a business must submit a letter with its proposal showing that it qualifies for the preference.

3.1.3 Please be advised, pursuant to NRS 80.010, a corporation organized pursuant to the laws of another state shall 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.

3.1.4 The selected vendor, prior to doing business in the State of Nevada, shall 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:	***NV20121572278***
Legal Entity Name:	***A'viands, LLC***

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

Yes	***X***	No	

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

Yes	***X***	No	

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

Question	**Response**
Name of State agency:	***Northern Nevada Adult Mental Health Services***
State agency contact name:	***Albert Kenneson***
Dates when services were performed:	***January 2014 to Present***
Type of duties performed:	***Food Service***
Total dollar value of the contract:	***$2,500,000***

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

Yes		No	***X***

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

N/A

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 shall be performing or producing the services which you shall be contracted to provide under this contract, you shall disclose the identity of each such person in your response to this RFP, and specify the services that each person shall be expected to perform.

N/A

3.1.7 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 shall also be disclosed.

Does any of the above apply to your company?

Yes		No	***X***

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

Question	**Response**	
Date of alleged contract failure or breach:	***N/A***	
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:		

3.1.8 Vendors shall review and provide if awarded a contract the insurance requirements as specified in Attachment D, Insurance Schedule for RFP 3487.

A'viands has an insurance policy in place with the requested insurance requirements, including a fidelity bond. Please see attached Evidence of Insurance coverage.

CERTIFICATE OF LIABILITY INSURANCE

9/1/2018

DATE (MM/DD/YYYY) 8/23/2017

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 have ADDITIONAL INSURED provisions or 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
Lockton Companies
3280 Peachtree Road NE, Suite #250
Atlanta GA 30305
(404) 460-3600

CONTACT NAME:
PHONE (A/C, No, Ext):
FAX (A/C, No):
E-MAIL ADDRESS:

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A :	
INSURER B : Sentry Casualty Company	28460
INSURER C : Sentry Insurance a Mutual Company	24988
INSURER D :	
INSURER E :	
INSURER F :	

INSURED
1357140
A'viands, LLC
1751 West County Road B
Suite 300
Roseville MN 55113

COVERAGES **CERTIFICATE NUMBER:** 13122677 **REVISION NUMBER:** XXXXXXX

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	
C	X COMMERCIAL GENERAL LIABILITY [ ] CLAIMS-MADE [X] OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: X POLICY [ ] PRO-JECT [ ] LOC [ ] OTHER:	N	N	90-18840-06	9/1/2017	9/1/2018	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG	$ 1,000,000 $ 1,000,000 $ 5,000 $ 1,000,000 $ 2,000,000 $ 2,000,000 $
C C	AUTOMOBILE LIABILITY X ANY AUTO [ ] OWNED AUTOS ONLY [ ] SCHEDULED AUTOS [ ] HIRED AUTOS ONLY [ ] NON-OWNED AUTOS ONLY X Drive Other	N	N	90-18840-04 (AOS) 90-18840-05 (MA)	9/1/2017 9/1/2017	9/1/2018 9/1/2018	COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident)	$ 2,000,000 $ XXXXXXX $ XXXXXXX $ XXXXXXX $ XXXXXXX
	[ ] UMBRELLA LIAB [ ] OCCUR [ ] EXCESS LIAB [ ] CLAIMS-MADE [ ] DED [ ] RETENTION $			NOT APPLICABLE			EACH OCCURRENCE AGGREGATE	$ XXXXXXX $ XXXXXXX $
C B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y/N N If yes, describe under DESCRIPTION OF OPERATIONS below	N/A	N	90-18840-01 90-18840-02 (Retro)	9/1/2017 9/1/2017	9/1/2018 9/1/2018	X PER STATUTE [ ] OTH-ER E.L. EACH ACCIDENT E.L. DISEASE - EA EMPLOYEE E.L. DISEASE - POLICY LIMIT	 $ 1,000,000 $ 1,000,000 $ 1,000,000
C	Hired Auto Physical Damage	N	N	90-18840-04 (AOS)	9/1/2017	9/1/2018	$1,000 Comp/Collision	

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

CERTIFICATE HOLDER

13122677

A'viands, LLC/Summit Food Service, LLC
1751 West County Road B/Suite 300
Roseville MN 55113

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

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3.1.9 Company background/history and why vendor is qualified to provide the services described in this RFP. Limit response to no more than five (5) pages.

Since our establishment in 2003, A'viands has grown into a top food and service management company based out of Roseville, MN. A'viands is a member of Elior North America, which is among the top five contract foodservice companies within the United States. Elior North America's regional companies combine almost 16,000 team members and provide services at over 1,300 client locations across the nation.

Currently, A'viands serves over 275 locations throughout the United States with more than 2,700 team members, serving more than 22,000,000 meals annually. Our largest healthcare facility serves over 700,000 meals per year. In addition to healthcare, we provide service to higher education, corporate dining, school districts, senior communities, juvenile and correctional facilities. Created out of passion to serve great food by great people, we provide consistent, professional service. We are responsive and committed to finding solutions for our clients' needs.

Our staff blends smart, strategic thinking with innovation and creativity in a highly collaborative environment, providing powerful ideas and creative solutions that deliver results. The A'viands management and operational teams are passionate about serving all of our clients. Our teams have a partnership mentality and all planning and decision making is done with our clients, not for them. Our service model involves customizing each operation plan with our clients individually to create a personal foodservice design that specifically fits their requirements. A'viands provides a personal touch and has invested in resources and support that meet or exceed those of larger companies.

We care just as much about the message as we do the experience. We believe that customer service through communication and the best possible dining service program are essential for a successful relationship with our clients. In addition, our team members are active in both local and national associations, staying current on issues, trends, and challenges facing the clients we serve.

Our flexibility and bigger-picture thinking helps us drive transformation and deliver quality results in everything we do.

COMMITTED AND SKILLED

Operating a successful dining service is an intricate enterprise requiring expertise in a variety of disciplines. With A'viands as your partner, our management support and resources are available to you—whenever and wherever you need them. Our management and operational teams are passionate about serving our clients. We are responsive and committed to finding solutions for our clients' needs.

We share your enthusiasm for quality, reliability and accessibility. A'viands focuses on providing exceptional food with seasonal flavors and world-class service. We seek to understand the taste preferences of our customers. Our passion, dedication and execution sets us apart and fuels our success for continued growth and customer loyalty. Every member of our team is committed to exceeding your expectations!

We implement, support, train and guide all dietary staff in production standards and service protocols. Through our healthcare partners, we offer exceptional dining and meal programs, exceeding our clients' expectations.

The leadership team at A'viands has over 35 years of experience working in the foodservice industry. A'viands has extensive experience providing service to behavioral health hospitals, juvenile centers, long-term care organizations, assisted living, independent living, acute care hospitals, post-acute care and transitional care.

As a regional food and services management provider, A'viands currently operates approximately 50 healthcare related facilities, including hospitals, nursing homes, senior living and behavioral health. Our primary focus is to provide the highest level of support through many of our support services, including nutrition, culinary, training, regulatory compliance, purchasing, accounting, human resources and marketing.

EXPERIENCE SERVING STATE GOVERNMENTS

Within A'viands and its sister companies in North America, we serve several state governments and quasi-governmental accounts. We provide services for four locations within the state of Mississippi. The size and scope of work varies from each facility, and we customize our service approach to meet our clients' needs. We are the leader in senior services nutrition Meals on Wheels, and we have over 208 clients in senior services (Area Agency in Aging, funded by state and local agencies). Within each of our state and government partnerships we follow all regulatory compliance, including applicable hospital accrediting standards, such as The Joint Commission on Accreditation of Healthcare Organizations (JCAHO) or the Center for Medicare and Medicaid Services (CMS).

We have maintained working relationships with numerous state government and quasi-governmental agencies throughout the country by creating partnerships with them and executing our commitments in order to properly meet their needs.

A'viands prides itself in designing programs specifically tailored to meet our customers' needs no matter what the size of the setting. A'viands is committed to providing quality dining services at an efficient cost, while maintaining high standards of client, patient, resident, family, staff and guest satisfaction. We are proven leaders in the industry and our management team understands that client satisfaction begins with a cost-effective plan while providing exceptional, high-quality meals served by customer-focused professionals.

Our overall approach to resident satisfaction will include a focus in these three areas: Culinary Integrity, Hospitality and Communication.

Culinary Integrity

The ultimate goal of our dining services program is resident and client satisfaction. The culture and demographics of our client community is taken into consideration in developing menus. Menus are created using a collaborative approach to ensure a customized menu that exceeds the expectations and needs of the community.

We are committed to food integrity. Quality ingredients will be used, including minimally processed whole foods. The menus developed will incorporate seasonal and sustainably-raised foods, fresh meats, dairy products free from antibiotics and hormones, and fresh fruits and vegetables. Healthy fats, whole grains, whole lean meats, fish, nuts, legumes, fresh fruits and vegetables will be utilized in our menus with culinary flair and precision to entice residents and guests to try new foods and flavors. A focus on scratch recipes and balanced menus will be used.

Events to include special theme meals, menu tasting events, cooking classes, chef demonstrations and exhibition cooking will all be an integral part of our program to ensure the residents remain engaged and excited about the culinary program.

Hospitality

Providing high-quality service is extremely important to resident satisfaction.

We achieve this through offering a wide variety of beverages and refills during meal service, offering seconds as permitted, training our team members in the areas of customer satisfaction and hospitality, and implementing customer service standards including uniforms that provide a professional and welcoming look throughout the facility.

Engaging the residents through wellness initiatives is also key to continued satisfaction. Some of the programs we would implement include:

Fit Choices 4 Life - Our current wellness program developed by A'viands to provide our guests with healthy menu options and education to assist them in achieving their health and fitness goals. The program includes heart healthy dining options, nutrition education materials, signs to promote healthy eating and special wellness events.

Wellness Seminars and Events - Wellness seminars and wellness challenges promote healthy eating and provide nutrition education for residents and guests.

H2Ahhh Station - A flavorful way to stay hydrated with fruit, vegetable or herb-infused water stations located throughout the building.

Communication

The key to a great dining program is constant and consistent communication with both our clients and those we serve on a daily basis. We facilitate communication through constant interaction, listening and implementing change. This strategy is implemented through following key area:

Resident Touch Points - Interacting with residents and listening to what they say is vital to continuing to improve resident satisfaction. We listen to our residents and employees and provide multiple channels to gather feedback.

We engage residents through:

- ***Food Sampling and Menu Tasting Events***
- ***iPad Preference Surveys conducted at a frequency of your choosing***
- ***Weekly A'viands Team and Resident Chats***
- ***Food Committee Meetings***
- ***Nutrition and Wellness Events***
- ***Chef inspired Special Events and Tastings***

Shared Vision/Planning/Implementation - Communication is key to providing exemplary service to our residents and clients. Customer satisfaction surveys and comment cards are two ways in which we gather feedback, along with the Resident Touch Points mentioned above.

A'viands stays in communication with our clients through monthly client meetings and annual business planning sessions with quarterly reviews. We meet with the management at our client locations to review operations, achievements, innovations and overall improvements.

Monthly Client Meetings - Client meetings are held every month with the client, District Manager and Dining Service Director to discuss monthly achievements, plans for next month, challenges and financials.

Annual Business Planning Sessions - A'viands works with our clients to develop our goals and benchmarks using a scorecard system. This planning session involves the District Manager, Dining Service Director, A'viands support staff and our clients. During this session, solutions are discussed and created on ways to evolve, expand and enhance the services and resident satisfaction. We encourage open communication from all key players, including residents and team members, to continue to evolve our services. Quarterly reviews and planning sessions are held to ensure we stay on track to achieve our goals for the year and update the scorecard based on feedback The quarterly Business Planning Sessions involve upper-level management at our client locations.

3.1.10 Provide a brief description of the length of time vendor has been providing services described in this RFP to the public and/or private sector.

A'viands has been successfully providing services to public and private sectors since 2003, and our leadership team has over 35 years of experience in the foodservice industry.

3.1.11 Financial information and documentation to be included in accordance with Section 8.5, Part III – Confidential Financial Information.

3.1.11.1 Dun and Bradstreet Number
3.1.11.2 Federal Tax Identification Number
3.1.33.3 The last two (2) years and current year interim:
A. Profit and Loss Statement
B. Balance Statement

A'viands' Financial Information can be found in Part III Confidential Financial Information.

3.2 SUBCONTRACTOR INFORMATION

Subcontractors are defined as a third party, not directly employed by the contractor, who shall provide services identified in this RFP. This does not include third parties who provide support or incidental services to the contractor.

3.2.1 Does this proposal include the use of subcontractors?

Yes		No	***X***

If "Yes", vendor shall:

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

3.2.1.2 If any tasks are to be completed by subcontractor(s), vendors shall:

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

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

3.2.1.3 Provide the same information for any proposed subcontractors as requested in Section 3.1, Vendor Information.

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

3.2.1.5 Vendor shall 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 3.2, Subcontractor Information. The vendor shall receive agency approval prior to subcontractor commencing work.

N/A

3.3 BUSINESS REFERENCES

3.3.1 Vendors shall provide a minimum of three (3) business references from similar projects performed for private and/or public sector clients within the last two (2) years.

A'viands Business Reference can be found in Part 1B Confidential Technical Proposal.

3.3.2 Vendors shall submit Attachment E, Reference Questionnaire to their business references.

A'viands Business Reference can be found in Part 1B Confidential Technical Proposal.

3.3.3 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in Section 7, RFP Timeline for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

A'viands has read, understands and will comply.

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

A'viands has read, understands and will comply.

SECTION VII ATTACHMENT F PROPOSED STAFF RESUMES

3.4 VENDOR STAFF RESUMES

A resume shall be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per Attachment F, Proposed Staff Resume.

A'viands Staff Resumes can be found in Part 1B Confidential Technical Proposal.

SECTION VII OTHER INFORMATIONAL MATERIAL

Vendors shall include any other applicable reference material in this section clearly cross referenced with the proposal.

CONTRACT CLARIFICATIONS

The State of Nevada, Purchasing Division Request for Proposal 3487 for Food Services at North Nevada Adult Mental Health Services (RFP) contains a few provisions that A'viands would like to clarify. This serves as A'viands' respectful requests (but does not demand) that State of Nevada, Purchasing Division consider the following terms for inclusion in the Contract.

Section 10, Attachment A - Termination

A'viands asks that any subsequent contract allows for either party to terminate the Contract without cause with thirty (30) days written notice.

Section 21, Attachment A – State Ownership of Proprietary Information

A'viands requests that this provision be clarified to apply only to those items created solely for the benefit of Northern Nevada Adult Mental Health Services and not those items created by A'viands for general business use or for use in multiple facilities.

THANK YOU

A'viands
an elior company

Web // aviands.com
Phone // 651.631.0940
Fax // 651.631.0941
Location //1751 County B Rd W #300, St Paul, MN 55113