Invitation for Bid/Contract with Food Service Management Company

This packet contains the prototype Invitation for Bid/Contract with a Food Service Management Company. If the institution wishes to use a document other than this form, it must receive prior approval from Bright from the Start.

Institutions must ensure that goods and services are properly procured and maintain all records relating to the purchase of goods and services and the procurement process.

Use the Procurement Manual to determine if formal procurement is needed and ensure that the procurement action is properly conducted. This prototype bid/contract should only be used when formal procurement is necessary. Otherwise, the organization may only need an Agreement with the vendor. A sample Agreement can be found in the Procurement Manual located at the following website address www.decal.ga.gov in the Nutrition section under program guidance.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
Fax: (202) 690-7442; or
Email: program.intake@usda.gov.

This institution is an equal opportunity provider.

Revised 08/2018
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SECTION A
Procurement Objective and Intent

This document contains an invitation for food service management companies to bid for the furnishing of unitized meals to be served to participants in the Child and Adult Care Food Program (CACFP) authorized by Section 13 of the National School Lunch Act, and operated under Part 226 of the United States Department of Agriculture (USDA) regulations. This document set forth the terms and conditions applicable to the proposed procurement. Upon acceptance it shall constitute the contract between the bidder and the contracting institution. The awarded bidder(s) must adhere to the specifications listed herein.

SECTION A-2
Acknowledgment of Summer Food Service Program Inclusion

☐ YES - This solicitation and document will contain an Invitation for Bid to Vendors and/or Contractors supplying goods, individual food items in bulk, milk, and/or non-food supplies for meals to be prepared and served to participants in the Summer Food Service Program (SFSP) authorized by Section 13 of the National School Lunch Act, and operated under Part 225 of the U.S. Department of Agriculture (USDA) Regulations, this document sets forth the terms and conditions applicable to the proposed procurement, upon acceptance it shall constitute the contract between the bidder and the contracting institution named below.

☐ NO - None of the food, milk, or non-food items solicited in this document will be prepared and served to participants in the Summer Food Service Program (SFSP) authorized by Section 13 of the National School Lunch Act, and operated under Part 225 of the U.S. Department of Agriculture (USDA) regulations, this document set forth the terms and conditions applicable to the proposed procurement, upon acceptance it shall constitute the contract between the bidder and the contracting institution named below.

Both the Contracting Institution and the Bidder shall execute this Acknowledgement that SFSP meals are/are not included.

Name of Contracting Institution

Name of Vendor

Note: Accepting a Bidder’s offer does not constitute award of the contract.
SECTION B  
General Instructions to Bidders

BID SUBMITTAL REQUIREMENTS

1. Bids must be submitted in accordance to 7 Code of Federal Regulation (CFR) 226, 7 CFR 210.6, and 2 CFR Part 200.318-326. Bidders are expected to examine carefully the specifications, delivery schedules, attachments, terms and conditions of this Invitation for Bid. Failure to do so will be at the bidder’s risk.

2. The bid must be securely sealed in a suitable envelope, addressed to the office issuing the Invitation for Bid and marked on the outside with the following information:
   a) Company Name
   b) Bidder’s Name
   c) Company Address
   d) Bidder’s Phone Number
   e) Bid Issue Number

3. Bids must be submitted in TRIPLICATE with one copy marked “ORIGINAL” by the bid deadline date, time, and location as stated in Section C – Part B. The delivery date of the bid will be used to determine if the bid was submitted timely. Late bids will not be accepted. Bids submitted via facsimile and/or email will not be accepted.

4. If accepted, this invitation for bid (IFB) will become the contract, one copy of the contract will be forwarded to the successful bidder with the notice of award, and the remaining copies will remain at the contracting institution and the State Agency reviewing the bid.

5. There will be no changes in the specifications or general conditions that will cause a material change to the IFB. Prior to submission, the bidder must “cross-out” with a SINGLE LINE of any written mistakes and initial on all copies. Failure to do so may result in rejection of the bid.

6. All SIGNATURES must be made in BLUE INK ONLY.

7. **Bid Bond Requirements:** Bids over $250,000 shall include a bid bond amount of ______% (*contracting institution inserts percentage between 5%-10%) of the bid price. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approving officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable July 1, annually.
   a. Bid bonds will be returned (a) to unsuccessful bidders as soon as practicable after the opening of the bids and (b) to the successful bidder upon execution of such further contractual documents and bonds as may be required by the bid as accepted.
8. **Performance Bond Requirements:** For bids over $250,000, the successful bidder shall provide the sponsor with a performance bond in the amount of _____% (**contracting institution must insert amount 10%-25%) of the contract price. The bond shall be executed by the contractor and a licensed surety company listed in the current Department of Treasury Circular 570. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approving officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable July 1, annually. The bond shall be furnished no later than ten (10) business days following the award of the contract.

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

10. **Acknowledgement of Amendments to IFBs:** The Contracting Institution must acknowledge receipt of an amendment to an IFB by a bidder signing and returning the amendment. Such acknowledgement must be received prior to the hour and date specified for bid opening.

11. **Bidders Having Interest in more than One Bid:** If more than one bid is submitted by any one person, by or in the name of a clerk, partner or other person, all such bids shall be rejected.

12. **Errors In Bids:** Bidders or their authorized representative are expected to fully inform themselves as to the conditions, requirements, and specifications before submitting bids; failure to do so will be at the bidders own risk and relief cannot be secured on the plea of error.

13. **Time for Receiving Bids:** Sealed bids shall be deposited at the Contracting Institution’s address no later than the exact time and date indicated on the face of this IFB. Bids received prior to the time of opening will be securely kept, unopened.

14. **Bid Withdrawal:** Bidders wishing to withdraw a previously submitted bid must do so in writing prior to the bid opening date. The withdrawal should be addressed to the contact person listed in Section C – Part A of this IFB.

15. **License and Fees:** The bidder shall be responsible for obtaining all necessary licenses and pay all fees required by local, state, and federal governments. This shall include but not be limited to licenses required under the Georgia Revenue Code. Information on this license may be obtained from the county probate office.

16. **Insurance Requirements:** The FSMC shall carry product casualty and liability insurance (theft, storm, fire damage, general food safety and sanitation) on all food and supplies in the contractor’s custody or
control regardless of their location, in accordance with acceptable industry practices.

a. Bids shall be accompanied by a statement from the insurance carrier licensed to conduct business in the State of Georgia, indicating the carrier’s agent has reviewed the bid and insurance requirements, and can satisfy all required coverage specifying the type of policy/coverage providing said coverage. The successful bidder shall provide proof of insurance to the sponsoring organization or agency no later than ten (10) working days after receiving the official letter of notification. Coverage shall not lapse during the period of the contract. Contract extension will require proof of insurance for the period of time service is extended according to the contract or amendments made to the contract. Each item below must be covered in writing on the certificate of insurance.

17. The policies must state “all risks,” or “special causes of loss”, or “broadest coverage available in the marketplace” and the dollar value limit.

18. There must be a 30-day cancellation or non-renewal notice rather than ten. This notice must be directed to the sponsoring organization or agency.

19. The certificate of insurance must remove the words “endeavor to” from the cancellation section to reflect a firm commitment toward issuing a written cancellation or non-renewal notice to the certificate holder.

20. The food and supplies used for meeting the terms of the food service contract must be covered using one of the following acceptable terms: marine, cargo, inventory, contents, stock, or warehouse legal liability.

21. The sponsoring organization or agency shall be provided an endorsed/executed copy of the insurance policies that cover the food and supplies.

AWARD NOTIFICATION

22. The contract will be awarded to the responsible bidder whose bid conforms to the specifications of the IFB.

23. All non-responsive bids will be rejected.

24. The Contracting Institution reserves the right to reject any or all bids for sound business practices and to waive informalities and minor irregularities in bids received.

25. The Contracting Institution reserves the right to reject the bid of a bidder who previously failed to perform properly, or complete on time, contracts of a similar nature, or the bid of a bidder, whose investigation shows is not in a position to perform to contract.

26. The award of the contract will be made as indicated below:
   i. ☐ At Bid Opening
   ii. ☐ Upon the approval or ratification by officials of the contracting institution
SECTION B
Contract Term

The FSMC agrees to delivery unitized meals *inclusive / exclusive* (contracting institution circles) of milk ordered to the locations as set out in Attachment 1 and must be subjected to the terms and conditions of this solicitation.

All unitized meals must meet or exceed USDA requirements.

The FSMC shall furnish unitized meals as ordered by the Contracting Institution during

____________________       TO       ____________________

*Date Begin     *Date End

This contact may be renewed for ______________ renewal periods (may not exceed 4 renewals and automatic renewals are prohibited).

Price Adjustments

☐ The prices submitted by this bid in response to this original solicitation will not change.

☐ Price adjustments for each renewal period will increase or decrease:

By no more than ______% as agreed upon by both parties (increase or decrease)

*Selecting this option must be confirmed in writing and based on either of the following factors, environmental, consumer price index (CPI) change, budget restrictions, etc.

☐ Contract can be modified to acquire additional goods or increase quantities:

Cost of additional goods will be increased by no more than ______% of estimated value of the contract as agreed upon by both parties.

*Selecting this option must be confirmed in writing and based on new food purchases needed on an ongoing basis.

*Recommended increase in additional cost of goods should not exceed 10% of estimated value of the contract.

*If the additional cost of goods exceeds the above specified limit, separate applicable procurement procedure must be conducted.

*Contracting Institution must insert the information as areas noted.

END OF SECTION B
## SECTION C
Bidder and Contracting Institution Information

### A. Contracting Institution Information

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### B. Bid Submission & Opening

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**Part C to be completed by Bidder only**

### C. Bidder Information

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<tr>
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<th>Contact Person</th>
<th>Phone Number</th>
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<tr>
<th>Signature (In Ink)</th>
<th>Name (Print or Type)</th>
<th>Title</th>
<th>Date</th>
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SECTION C
Bid Evaluation

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

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

**Evaluation of bids will be performed as follows:**

A. Determine the grand total bid for each bidder by totaling the bids for each meal type from Section C – Bid Sheet. Bidder’s calculations will be checked prior to totaling.

B. Pricing shall be on the menus described in Attachment 2. All bidders must submit bids on the same menu cycle provided by the Sponsor. Deviation from this menu cycle shall be permitted only upon authorization of the Sponsor. Bid price must include the price of food components (including milk, and/or juice, if part of the unitized meal), packaging, transportation and all other related costs (e.g. condiments, utensils, etc.)

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

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

**Each bidder will be evaluated on the following factors. The Contracting Institution should indicate with a check mark, what additional information, if any, for each letter, will be used in the evaluation process:**

A. Evidence that bidder is registered by the State where the service is to be performed and is registered to deliver at least the number of meals estimated to be required under the contract.

B. Financial capability to perform a contract of the scope required.
   - ☐ Providing a financial statement or audit that demonstrates financial viability
☐ Providing a notarized statement affirming that the bidder has not filed bankruptcy in the last 5-10 years.

C. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety and sanitation standards.

D. Previous experience of the bidder in performing series similar in nature and scope.
   ☐ Submitting a list (no less than 3) of previous accounts serviced, and the name of contacts to verify.
   ☐ Submitting reference letters _______ (*insert number no less than 2) from previous/current customers.

E. Other factors such as transportation capability by agreeing to deliver to sites listed (per instructions for Attachment 1 – Site Information List).
   ☐ Documenting sanitation and proper packaging
   ☐ Documenting temperature control during transport

**Bidders that do not satisfactorily meet the above criteria may be rejected as non-responsive and not be considered for award.**

**Meal Orders:** Sponsors will order meals on _______________ *(contracting institution inserts day of the week) of the week preceding the week of delivery; orders will be placed for the total number of operating days in the succeeding week, and will include the breakdown totals for each site and each type of meal.

The sponsor reserves the right to increase or decrease the number of meals ordered on a *_______ hour notice (contracting institution inserts number greater than 8), or less if mutually agreed upon between the parties to this contract.

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

**Non-compliance:** The sponsor reserves the right to inspect and determine the quality of food delivered and reject any meals which do not comply with the requirements and specifications of the contract. The FSMC will not be paid for unauthorized menu changes, incomplete meals, meals not delivered within the specified delivery time period, and meals rejected because they do not comply with the specifications. The Sponsor reserves the right to obtain meals from other sources, if meals are rejected due to any of the stated reasons. The FSMC will be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at lesser cost. The Sponsor or inspecting agency shall notify the FSMC in writing at to the number of meals rejected and the reasons for rejection.

The CACFP regulations provide that statistical sampling methods may be used to disallow payment for meals which are not served in compliance with Program regulations. In the event that disallowances are made on the basis of statistical sampling, the Sponsor and the administering agency as to the number of meals disallowed, the reasons for disallowance, and the methodology of the statistical sampling procedures employed.
SECTION C
Bid Specifications

Packaging:
I. Hot meal unit – Package suitable for maintaining hot meals in accordance with local health standards. Container and overlay should have an air-tight closure, be free of non-toxic material, and be capable of withstanding temperatures of 400 degrees F (204 degrees C) or higher.

II. Cold meal unit (or unnecessary to heat) – container and overlay to be plastic or paper and non-toxic.

III. Milk Cartons – Each carton to be labeled. Label to include:
   ▪ Processor’s name and address (plant)
   ▪ Item identity, meal type
   ▪ Date of production
   ▪ Quantity of individual units per carton

Meals shall be delivered with appropriate nonfood items: condiments, straws for milk, napkins, single service ware, etc. Sponsor shall insert the types of nonfood items that are necessary for the meals to be eaten: Non-essential items must be excluded.

Food Preparation
Meals shall be prepared in accordance with State and local health standards

Food Specifications
Bids are to be submitted on the menu cycle included in Attachment 2; and portions shall, as a minimum, be the quantities specified by USDA for each component of each meal, as included in Attachment 3 of this contract.

All meals in the menu cycle must meet the food specifications and quality standards. All meat and meat products, shall have been slaughtered, processed and manufactured in plants inspected under USDA approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary, and free of objectionable odors or signs of deterioration on delivery.

Milk and milk products are defined as “…pasteurized fluid types of flavored or unflavored whole milk, low-fat milk, skim milk, or cultured buttermilk which meet State and local standards for such milk…All milk should contain vitamins A and D at the levels specified by the Food and Drug Administration and be consistent with State and local standards for such milk.” Milk delivered hereunder shall conform to these specifications. Special meal requirements to meet ethnic or religious need may not be specified, unless necessary to meet the needs of participants served.
SECTION C  
Bid Sheet/Unit Price Schedule

<table>
<thead>
<tr>
<th>(a) Meal Type</th>
<th>(b) Average daily number meals needed¹</th>
<th>(c) Total Number of Meals²</th>
<th>(d) Unit Cost³</th>
<th>(e) Total</th>
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<tbody>
<tr>
<td>Breakfast</td>
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**Price Adjustments**

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

**EXAMPLE:** If the average daily meals billed – by the “average daily meals needed” (item b above) = .82 or 82%, multiply the “unit cost” (item d above) by 1.05.

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

Note: The unit cost per meal may not exceed the maximum operational reimbursement for each meal type as stated in Part 7 CFR 226 of the federal regulations.

1. Obtained from columns (3) and (6), Schedule A, by dividing total meals for each specific meal type by the greatest number of days operated by a site in column (3).
2. Obtained from Schedule A by totaling Column (6) for each specific meal type.
3. Unit cost specified is that cost based on 100% Average Meals Needed Per Day.
SECTION C
Bid Acceptance

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

1. The prices in this offer have been arrived at independently, without consultation, communication or agreement, as to any matter relating to such prices with any other offeror or with any competitor;
2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not be knowingly disclosed by the offeror prior to opening the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other offeror or to any competitor;
3. No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.

B. Each person signing this offer certifies that:

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

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a bid for the same materials, supplies or equipment, and is in all respects fair and without collusion or fraud. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the Bidder and that the Bidder is in compliance with all requirements of the Invitation for Bid, including but not limited to, certification requirement.

<table>
<thead>
<tr>
<th>Contract Number</th>
<th>Bidder Name</th>
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<td>Bidder Signature</td>
<td>Title</td>
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(Accepting a bidder’s offer does not constitute acceptance of the contract.)

END OF SECTION C
SECTION D
General Terms and Conditions

DELIVERY REQUIREMENTS
Delivery will be made by the contractor to each site in accordance with the order from the Sponsor.

A. Meals are to be delivered daily, unloaded, and placed in the designated location by the contractor’s personnel at each of the sites and times listed in Schedule A.

B. The contractor shall be responsible for delivery of all meals and/or daily products at the specified time. Adequate refrigeration or heating shall be provided during delivery of all food to insure the wholesomeness of food at delivery in accordance with State or local health codes.

C. The Sponsor reserves the right to add or delete food service sites by amendment of the initial list of approved sites in Schedule A, and make changes in the approved level for the maximum number of meals which may be served under the Program at each site (established under Section 226.2(d)(2) of the CACFP regulations). The Sponsor shall notify the contractor by providing an amendment to Schedule A, of all sites which are approved, cancelled, or terminated subsequent to acceptance of this contract, and of any changes in the approved level of meal service for a site. Such amendments shall be provided within *_________ hours or less (*contracting institution inserts amount more than 8 hours).

SUPERVISION AND INSPECTION
The contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance and packaging, in addition to the quality of the products.

RECORDKEEPING
Delivery tickets must be prepared by the contractor at a minimum in three copies: one for the contractor, one for the site personnel and one for the Sponsor. Delivery tickets must be itemized to show the number of meals of each type delivered to each site. Designees to the sponsor at each site will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the Sponsor only if signed by the Sponsor’s designee at the site.

The contractor shall maintain records supported by delivery tickets, invoices, receipts, purchase orders, production records for this contract, or other evidence for inspection and reference, to support payments and claims, and shall submit required reports to sponsor promptly at the end of each month, unless more frequent reports are required by the sponsor.

The books and records of the contractor pertaining to this contract shall be available for a period of three years from the date of submission of the sponsors final claim for reimbursement, or until the final resolution of any audits, for inspection and audit by representatives of the State agency, representative of the U.S. Department of Agriculture, the Sponsor and the U.S. General Accounting Office at any reasonable time and place.

METHOD OF PAYMENT
The contractor shall submit its itemized invoices to the Sponsor *____________________ (contracting institution inserts weekly, bi-monthly, or monthly) in compliance with Section 226.6(h)(2)(iv) of the CACFP regulations. Each invoice shall give a detailed breakdown of the number of meals delivered at each site during...
the preceding period. The Sponsor shall calculate the average number of meals delivered each day for the applicable period. Payment will be made at the unit price shown for that range. Each payment period will be calculated and paid for independently of other periods. No payment shall be made unless the required delivery receipts have been signed by the site representative of the Sponsor.

The contractor shall be paid by the sponsor for all meals delivered in accordance with this contract and CACFP regulations. However, neither the Department nor the State agency assumes any liability for payment of differences between the number of meals delivered by the contractor and the number of meals served by the sponsor that are eligible for reimbursement.

**INSPECTION OF FACILITY**
The sponsor, the State Agency and USDA reserve the right to inspect the contractor’s facilities without notice at any time during the contract period, including the right to be present during preparation and delivery of meals.

The supplier’s facilities shall be subject to periodic inspections by State and local health departments or any other agency designated to inspect meal quality for the State. This will be accomplished in accordance with USDA regulations.

The supplier shall provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacterial levels in the meals being served. Such levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

**PERFORMANCE BOND REQUIREMENT**
When the award is greater than $250,000, the successful bidder shall provide the sponsor with a performance bond in the amount of __________ (*contracting institution insert amount between 10% - 25%*) of the contract price. The bond shall be executed by the contractor and a licensed surety company listed in the current Department of Treasury Circular 570. Only those bonding and surety companies contained in the current Treasury Circular 570 may be used to obtain the required bonding. The Treasury Circular is published annually, for the information of Federal bond-approved officers and persons required to give bonds to the United States. All certificates of Authority expire June 30, and are renewable by July 1, annually. The bond shall be furnished no later than ten (10) business days following award of the contract.

**PERFORMANCE GUARANTEES**
Per FNS 796-4, Rev. 4, Contractors shall provide performance guarantees in the amount of 10% and not more than 25% of the total contract awarded. The guarantee provided shall be a surety bond issued by a company listed in the Department of Treasury Circular 570 for the current year and licensed to do business in the state of Georgia. The guarantee must have a rating of A- or better as rated by the A.M. Best Company. A letter from the bonding company confirming commitment to provide bond coverage in accordance with specifications of the Request for Bid shall be included with the bid. In addition to the performance guarantee, the bond shall also provide coverage for failure of the contractor to maintain appropriate records. If either of these situations are discovered during administrative reviews or audits by the State and/or USDA, it will be deemed unfaithful performance and constitute automatic grounds for the issuance of payment of the surety bond to the sponsoring organization or agency without additional proof, documentation or evidence.

The cost of the guarantee must be included in the bid. The bond, accompanied by a Power of Attorney, must be filed by the successful bidder within ten (10) working days after receiving the letter of notification. The sponsoring organization or agency, or their designee, shall be the custodian of the performance guarantee. The performance guarantee must reference this bid and shall, be made payable to the sponsoring organization or agency. The contractor shall provide continuous coverage for the duration of the contract. If the contract is
extended, the contractor shall provide proof of the extension of coverage to the state agency 30 days prior to the date the original coverage guarantee will terminate.

**INSURANCE REQUIREMENTS**
The contractor shall carry product casually and liability insurance (theft, storm, and fire damage, general safety and sanitation) on all food and supplies in the contractor’s custody or control regardless of their location, in accordance with acceptable industry practices.

A. Bids shall be accompanied by a statement from an insurance carrier, licensed to do business in the state of Georgia, indicating the carrier’s agent has reviewed the bid and insurance requirements, can satisfy all required coverage specifying the type of policy/coverage providing said coverage.

B. The successful bidder shall provide proof of insurance to the sponsoring organization or agency within ten (10) working days after receiving the official letter of notification. Coverage shall not lapse during the period of the contract. Contract extension will require proof of insurance for the period of time service is extended according to the contract or amendments made to the contract. Each item below must be covered in writing on the certificate of insurance.

C. The policies must state “all risks”, or “special causes of loss”, or “broader coverage available in the market place” and the dollar value limit.

D. There must be a 30-day cancellation or non-renewal notice rather than ten. This notice must be directed to the sponsoring organization or agency.

E. The certificate of insurance must remove the words “endeavor to” from the cancellation section to reflect a firm commitment toward issuing a written cancellation or non-renewal notice to the certificate holder.

F. The food and supplies used for meeting the terms of the food service contract must be covered using one of the following acceptable terms: marine, cargo, inventory, contents, stock, or warehouse legal liability.

G. The sponsoring organization or agency shall be provided an endorsed/executed copy of the insurance policies that cover the food and supplies.

**LICENSE AND FEES**
The contractor shall be responsible for obtaining all the necessary licenses and paying all fees required by local, state, and federal governments. This shall include but not be limited to licenses required under the applicable Georgia Revenue Code. Information on any licensing agreements may be obtained from the county probate office.

**AVAILABILITY OF FUNDS**
The sponsor reserves the right to cancel this contract if the Federal funding to support the CACFP is withdrawn. It is further understood that, in the event of cancellation of the contract, the Sponsor shall be responsible for meals that have already been assembled and delivered in accordance with this contract.

**MONETARY BENEFIT**
This Invitation for Bid does not provide for loans or any other monetary benefit or terms or conditions to be made to the institutions by the Food Service Management Company(ies) (Including non-food service activities that benefit Program participants).
NUMBER OF MEALS AND DELIVERY TIMES
The supplier must provide exactly the number of meals ordered. Counts of meals will be made by the sponsor at all sites before meals are accepted. Damaged or incomplete meals will not be included when the number of delivered meals is determined.

EMERGENCIES
In the event of unforeseen emergency circumstances, the supplier shall immediately notify the sponsor by telephone of the following: (1) the impossibility of on-time delivery; (2) the circumstance(s) precluding delivery; and (3) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than *____________hours after the specified meal time (contracting institution inserts number of hours).

Emergency circumstances at the site precluding utilization of meals are concern of the Sponsor. The sponsor may cancel orders provided if gives the supplier at least *_____________ hours’ notice (contracting institution inserts number of hours) or less if mutually agreed upon between parties of this contract.

Adjustments for emergency situations affecting the contractor’s ability to deliver meals, or Sponsor’s ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the supplier and the Sponsor.

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

The Sponsor shall have the right, upon such written notice, to immediately terminate the contract and supplier or surety company, if applicable, shall be liable for any damages incurred by the Sponsor. Prior to termination, the Sponsor shall contact the state agency concerning procedures for conducting a re-procurement action.

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

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

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

SUBCONTRACTORS AND ASSIGNMENTS
The contractor shall not subcontract for the total meal, or for the assembly the meal, and shall not assign, without the advance written consent of the Sponsor, this contract or any interest therein.
In the event of any assignment, the contractor shall remain liable to the Sponsor as principal for the performance of all obligations under this contract.

**MISCELLANEOUS CIRCUMSTANCES**
The contracting organization *does ___ or does not ____ have special circumstances (*contracting institution must check), or uncommon business practices that are likely to impact purchasing patterns. Disclosures are located on (Page 20). Contracting organization is to disclose any possible fluctuations in purchasing.

END OF SECTION D
SECTION E
General USDA Provisions

Read the following provisions and determine if each applies to this contract. Check whether each is or is not applicable to the contract.

The Contracting Institution is a public institution with a contract in excess of $10,000 or is a non-profit institution.
☐ The following condition does apply
☐ The following condition does not apply

EXECUTIVE ORDER 11246, EQUAL EMPLOYMENT OPPORTUNITY
“The food supplier shall comply with Executive Order 11246, as amended by Executive Order 11375 (October 13, 1967 and Department of Labor Regulations (41 CFR Part 60)

The following condition results when the contract is in excess of $100,000
☐ The following condition does apply
☐ The following condition does not apply

BYRD ANTI-LOBBYING AMENDMENT (31 U.S.C. 1352)
Suppliers agree to comply with the certification and reporting requirements of 2 CFR Part 200 attached copy which is part of this contract.

The following condition results when a supplier or subcontract exceeds $100,000
☐ The following condition does apply
☐ The following condition does not apply

CLEAN AIR AND WATER
The supplier shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act of 1970 (42 U.S.C. Section 1857), or the Federal Water Pollution Control Act (33 U.S.C. Section 1319), as amended, Executive Order 11738 and Environmental Protection Agency regulations.

The following condition results when a contract is expected to equal or exceed $100,000
☐ The following condition does apply
☐ The following condition does not apply

BUY AMERICAN PROVISION
This applies to contracts involving food acquisitions using nonprofit food service account funds and the use, or processing, of substitutable USDA donated foods. Contracts must contain provisions meeting the requirements of the “Buy-American Provisions” per 49 CFR Part 661, required for contracts inclusive of the National School Lunch Program.

The following condition results when a contract is expected to equal or exceed $100,000
☐ The following condition does apply
☐ The following condition does not apply

USDA DATA RIGHTS
USDA Rights in Data, Reporting Discoveries and Inventions and Copyrights Rights to inventions made under a contract or agreement under 37 CFR 401.2(a). Applies to research, developmental (such as a new food product or software), experimental or demonstration work contracts.

☐ The following condition does apply
☐ The following condition does not apply

MISCELLANEOUS CIRCUMSTANCES [If checked on Page 18]

1.

2.

3.

4.

5.

6.

7.

8.

9.

10.
Instructions for Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions

1. By signing and submitting this certification, the prospective lower tier participant is providing the certification set out in accordance with these instructions.

2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or State Agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

3. The prospective lower tier participant shall provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

4. The terms “covered transaction,” “debarred,” “suspended,” “ineligible,” “lower tier covered transaction,” “participant,” “person,” “primary covered transaction,” “principal,” “proposal,” and “voluntarily excluded,” as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions,” without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.

7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-procurement List.

8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred,
ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or State Agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

This certification is required by the regulations implementing Executive Order 12549 and 12689, Debarment and Suspension. A contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide Excluded Parties List System in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR Part 1986 Comp., p. 189) and 12689 (3 CFR Part 1989 Comp., p. 235), “Debarment and Suspension.” The Excluded Parties List System in SAM contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

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

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

Organization Name

PR/Award Number or Project Name

Name(s) and Title(s) of Authorized Representative(s)

Signature(s) Date
According to 2 CFR Part 200.318 regulations, institutions must maintain a written code of standards of conduct.

A. Representatives in the award and administration of contracts supported by Program payments.

B. No representative of the Contracting Institution or Vendor can participate in the selection, award or administration of this contract, which is supported by Federal funds, if and when a conflict of interest (real or apparent) is involved.

C. A conflict would occur when:
   1. The employee, officer or agent;
   2. Any member of his/her immediate family;
   3. His or her partner; or
   4. An organization, which employs or will employ any of the above, has a financial or other interest in the vendor that has been selected.

D. The Contracting Institution’s representatives can and will not solicit nor accept gratuities, favors or any monetary incentive from Contractors or suppliers, possible contractors, suppliers or parties to sub agreements.

E. Written Code of Conduct outlines the standards set for determining when financial interest is not substantial and when an unsolicited gift item is of nominal value and may be accepted.

F. The code also provides for disciplinary actions to be applied in the event the standards are violated.

### Contracting Institution Name

<table>
<thead>
<tr>
<th>Name(s) and Title(s) of Authorized Representative(s): (Print or Type)</th>
<th>Signature(s) of Authorized Representative(s):</th>
</tr>
</thead>
<tbody>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Date (MM/DD/YY)</th>
<th>Date (MM/DD/YY)</th>
</tr>
</thead>
</table>
CERTIFICATE OF INDEPENDENT PRICE DETERMINATION – MANDATORY FORM C

Both the Contracting Institution and the Bidder shall execute this Certificate of Independent Price Determination.

<table>
<thead>
<tr>
<th>Name of Contracting Institution</th>
<th>Name of Supplier</th>
</tr>
</thead>
</table>

A. By submission of this offer, the Bidder certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this Invitation for Bid:

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

2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the Bidder and will not knowingly be disclosed by the Bidder prior to opening of this advertised bid directly or indirectly to any other Bidder or to any competitor; and

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

B. Each person signing this offer on behalf of the supplier certifies that:

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

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

<table>
<thead>
<tr>
<th>Signature of Bidder’s Authorized Representative</th>
<th>Title</th>
<th>Date (MM/DD/YY)</th>
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</thead>
</table>

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

<table>
<thead>
<tr>
<th>Signature of Authorized Contracting Institution Representative</th>
<th>Title</th>
<th>Date (MM/DD/YY)</th>
</tr>
</thead>
</table>

Note: Accepting a Bidder’s offer does not constitute award of the contract.
ATTACHMENT 1 – SITE INFORMATION LIST

Bidder’s please following instructions for completion of Schedule A: Site Information List

1) Enter contracting institution’s name in the upper left corner, and complete all header information.

2) Use correct street address for all sites listed.

3) Under columns (1) and (2), enter the beginning and ending dates for food delivery at each site.

4) Under column (3), enter the total number of days deliveries are made at each site.

5) Enter in column (5) beside the appropriate meal type, the average number of each type of meal that is estimated to be served each day at the site. For example, if a site plans to serve 20,000 lunches for 320 days, then the average is 62.5 (20,000 / 320). Do not insert the maximum number that will be served on a particular day.

6) Enter in column (6) the delivery time(s)*.

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

7) BIDDER MUST ADD INITIALS to the right of “INT:” for each site listed, to affirm that delivery can be made as requested based on information provided in Schedule A.
## Schedule A: Site Information List

<table>
<thead>
<tr>
<th>Contracting Institution’s Name</th>
<th>Contact Person</th>
<th>Phone Number</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Street Address</strong></td>
<td><strong>City</strong></td>
<td><strong>State</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SITE Name/Address/Phone/Contact Person</strong></th>
<th><strong>Begin Date (1)</strong></th>
<th><strong>End Date (2)</strong></th>
<th><strong>Total Days of Operation (3)</strong></th>
<th><strong>Meal Type (4)</strong></th>
<th><strong>Average Meals/Day (5)</strong></th>
<th><strong>Delivery Time (6)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast</td>
<td>AM Supplement/Snack</td>
<td>Lunch</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PM Supplement/Snack</td>
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<td></td>
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<tr>
<td><strong>INT:</strong></td>
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<td></td>
</tr>
<tr>
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<td>Lunch</td>
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<td></td>
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<td><strong>INT:</strong></td>
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</tbody>
</table>

**Schedule Notes:**
- **Begin Date (1)** and **End Date (2)** indicate the operational period of the site.
- **Total Days of Operation (3)** represents the duration of the operation.
- **Meal Type (4)** specifies the types of meals served.
- **Average Meals/Day (5)** provides the average number of meals served daily.
- **Delivery Time (6)** indicates the delivery schedule.
ATTACHMENT 2 – CONTRACTING INSTITUTION MENU

CONTRACTING INSTITUTION MAY ATTACH A MENU CYCLE FOR EACH SITE
## Infant Meal Pattern

### Breakfast

<table>
<thead>
<tr>
<th>Birth through 5 months</th>
<th>6 through 11 months</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-6 fluid ounces breastmilk(^1) or formula(^2)</td>
<td>6-8 fluid ounces breastmilk(^1) or formula(^2); and</td>
</tr>
<tr>
<td></td>
<td>0-4 tablespoons infant cereal(^2,3)</td>
</tr>
<tr>
<td></td>
<td>meat,</td>
</tr>
<tr>
<td></td>
<td>fish,</td>
</tr>
<tr>
<td></td>
<td>poultry,</td>
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<tr>
<td></td>
<td>whole egg,</td>
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<tr>
<td></td>
<td>cooked dry beans, or</td>
</tr>
<tr>
<td></td>
<td>cooked dry peas; or</td>
</tr>
<tr>
<td></td>
<td>0-2 ounces of cheese; or</td>
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<tr>
<td></td>
<td>0-4 ounces (volume) of cottage cheese; or</td>
</tr>
<tr>
<td></td>
<td>0-4 ounces or ½ cup of yogurt(^4); or a combination of the above(^5); and</td>
</tr>
<tr>
<td></td>
<td>0-2 tablespoons vegetable or fruit or a combination of both(^5,6)</td>
</tr>
</tbody>
</table>

\(^1\) Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

\(^2\) Infant formula and dry infant cereal must be iron-fortified.

\(^3\) Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

\(^4\) Yogurt must contain no more than 23 grams of total sugars per 5 ounces.

\(^5\) A serving of this component is required when the infant is developmentally ready to accept it.

\(^6\) Fruit and vegetable juices must not be served.
## Infant Meal Pattern

<table>
<thead>
<tr>
<th>Snack</th>
<th>Birth through 5 months</th>
<th>6 through 11 months</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>4-6 fluid ounces breastmilk(^1) or formula(^2)</td>
<td>2-4 fluid ounces breastmilk(^1) or formula(^2); and</td>
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<tr>
<td></td>
<td></td>
<td>0-½ slice bread(^3,4); or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0-2 crackers(^3,4); or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0-4 tablespoons infant cereal(^2,3,4) or ready-to-eat breakfast cereal(^3,4,5,6); and</td>
</tr>
<tr>
<td></td>
<td></td>
<td>0-2 tablespoons vegetable or fruit, or a combination of both(^5,7)</td>
</tr>
</tbody>
</table>

\(^1\) Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.  
\(^2\) Infant formula and dry infant cereal must be iron-fortified.  
\(^3\) Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.  
\(^4\) A serving of grains must be whole grain-rich, enriched meal, or enriched flour.  
\(^5\) Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).  
\(^6\) A serving of this component is required when the Infant is developmentally ready to accept it.  
\(^7\) Fruit and vegetable juices must not be served.
## Infant Meal Pattern

### Lunch and Supper

<table>
<thead>
<tr>
<th>Birth through 5 months</th>
<th>6 through 11 months</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-6 fluid ounces breastmilk(^1) or formula(^2)</td>
<td>6-8 fluid ounces breastmilk(^1) or formula(^3); and 0-4 tablespoons infant cereal(^2,3), meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; or 0-2 ounces of cheese; or 0-4 ounces (volume) of cottage cheese; or 0-4 ounces or (\frac{1}{2}) cup of yogurt(^4); or a combination of the above(^5); and 0-2 tablespoons vegetable or fruit or a combination of both(^5,6)</td>
</tr>
</tbody>
</table>

---

\(^1\) Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

\(^2\) Infant formula and dry infant cereal must be iron-fortified.

\(^3\) Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

\(^4\) Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

\(^5\) A serving of this component is required when the infant is developmentally ready to accept it.

\(^6\) Fruit and vegetable juices must not be served.
## CHILD MEAL PATTERN

### Breakfast

(Select all three components for a reimbursable meal)

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Ages 1-2</th>
<th>Ages 3-5</th>
<th>Ages 6-12</th>
<th>Ages 13-18² (at-risk afterschool programs and emergency shelters)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk³</td>
<td>4 fluid ounces</td>
<td>6 fluid ounces</td>
<td>8 fluid ounces</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Vegetables, fruits, or portions of both⁴</td>
<td>⅛ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Grains (oz eq)⁵,⁶,⁷</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread</td>
<td>⅛ slice</td>
<td>⅓ slice</td>
<td>1 slice</td>
<td>1 slice</td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread product, such as biscuit, roll or muffin</td>
<td>⅛ serving</td>
<td>⅔ serving</td>
<td>1 serving</td>
<td>1 serving</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified cooked breakfast cereal⁸, cereal grain, and/or pasta</td>
<td>⅛ cup</td>
<td>¼ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold)⁹</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flakes or rounds</td>
<td>⅛ cup</td>
<td>⅓ cup</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Puffed cereal</td>
<td>⅛ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Granola</td>
<td>⅛ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
</tbody>
</table>

¹ Must serve all three components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.
² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
³ Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
⁴ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
⁵ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.
⁶ Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.
⁷ Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.
⁸ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
⁹ Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; ⅔ cup for children ages 3-5; and ⅔ cup for children ages 6-12.
# CHILD MEAL PATTERN

## Lunch and Supper

(Select all five components for a reimbursable meal)

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Ages 1-2</th>
<th>Ages 3-5</th>
<th>Ages 6-12</th>
<th>Ages 13-18²</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk³</td>
<td>4 fluid ounces</td>
<td>6 fluid ounces</td>
<td>8 fluid ounces</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Meat/meat alternates</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, or fish</td>
<td>1 ounce</td>
<td>1 ½ ounce</td>
<td>2 ounces</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Tofu, soy product, or alternate protein products⁴</td>
<td>1 ounce</td>
<td>1 ½ ounce</td>
<td>2 ounces</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Cheese</td>
<td>1 ounce</td>
<td>1 ½ ounce</td>
<td>2 ounces</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Large egg</td>
<td>½</td>
<td>¾</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Cooked dry beans or peas</td>
<td>¼ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Peanut butter or soy nut butter or other nut or seed butters</td>
<td>2 tbsp</td>
<td>3 tbsp</td>
<td>4 tbsp</td>
<td>4 tbsp</td>
</tr>
<tr>
<td>Yogurt, plain or flavored unsweetened or sweetened⁵</td>
<td>4 ounces or ½ cup</td>
<td>6 ounces or ¾ cup</td>
<td>8 ounces or 1 cup</td>
<td>8 ounces or 1 cup</td>
</tr>
</tbody>
</table>

The following may be used to meet no more than 50% of the requirement:
- Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounces of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)

| Vegetables⁶ | ½ cup | ½ cup | ½ cup | ½ cup |
| Fruits⁷     | ½ cup | ¾ cup | ¾ cup | ¾ cup |
| Grains (oz eq)⁸ | ½ slice | ½ slice | 1 slice | 1 slice |

| Whole grain-rich or enriched bread | ½ slice | ½ slice | 1 slice | 1 slice |
| Whole grain-rich or enriched bread product, such as biscuit, roll or muffin | ½ serving | ½ serving | 1 serving | 1 serving |
| Whole grain-rich, enriched or fortified cooked breakfast cereal⁹, cereal grain, and/or pasta | ¼ cup | ¼ cup | ¼ cup | ¼ cup |

¹ Must serve all five components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.
Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

Alternate protein products must meet the requirements in Appendix A to Part 226.

Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.

Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
## Child Meal Pattern

### Snack

(Select two of the five components for a reimbursable snack)

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Ages 1-2</th>
<th>Ages 3-5</th>
<th>Ages 6-12</th>
<th>Ages 13-18(^1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk(^3)</td>
<td>4 fluid ounces</td>
<td>4 fluid ounces</td>
<td>8 fluid ounces</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Meat/meat alternates</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, or fish</td>
<td>(\frac{1}{2}) ounce</td>
<td>(\frac{1}{2}) ounce</td>
<td>1 ounce</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Tofu, soy product, or alternate protein products(^4)</td>
<td>(\frac{1}{2}) ounce</td>
<td>(\frac{1}{2}) ounce</td>
<td>1 ounce</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Cheese</td>
<td>(\frac{1}{2}) ounce</td>
<td>(\frac{1}{2}) ounce</td>
<td>1 ounce</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Large egg</td>
<td>(\frac{1}{2})</td>
<td>(\frac{1}{2})</td>
<td>(\frac{1}{2})</td>
<td>(\frac{1}{2})</td>
</tr>
<tr>
<td>Cooked dry beans or peas</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
</tr>
<tr>
<td>Peanut butter or soy nut butter or other nut or seed butters</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>2 tbsp</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Yogurt, plain or flavored unsweetened or sweetened(^5)</td>
<td>2 ounces or (\frac{1}{4}) cup</td>
<td>2 ounces or (\frac{1}{4}) cup</td>
<td>4 ounces or (\frac{1}{4}) cup</td>
<td>4 ounces or (\frac{1}{4}) cup</td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts, or seeds</td>
<td>(\frac{1}{2}) ounce</td>
<td>(\frac{1}{2}) ounce</td>
<td>1 ounce</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Vegetables(^6)</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
</tr>
<tr>
<td>Fruits(^6)</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
</tr>
<tr>
<td>Grains (oz eq)(^7, 8)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread</td>
<td>(\frac{1}{2}) slice</td>
<td>(\frac{1}{2}) slice</td>
<td>1 slice</td>
<td>1 slice</td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread product, such as biscuit, roll or muffin</td>
<td>(\frac{1}{2}) serving</td>
<td>(\frac{1}{2}) serving</td>
<td>1 serving</td>
<td>1 serving</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified cooked breakfast cereal(^9), cereal grain, and/or pasta</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
<td>(\frac{1}{4}) cup</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold)(^9, 10)</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Flakes or rounds</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Puffed cereal</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>1 1/4 cup</td>
<td>1 1/4 cup</td>
</tr>
<tr>
<td>Granola</td>
<td>(\frac{1}{2}) cup</td>
<td>(\frac{1}{2}) cup</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

---

1. Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.
2. Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.
3. Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.
4. Alternate protein products must meet the requirements in Appendix A to Part 226.
Yogurt must contain no more than 23 grams of total sugars per 6 ounces. Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; 1/3 cup for children ages 3-5; and ¼ cup for children ages 6-12.
# Adult Meal Pattern

## Breakfast

(Select all three components for a reimbursable meal)

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Minimum Quantities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Vegetables, fruits, or portions of both</td>
<td>½ cup</td>
</tr>
<tr>
<td>Grains (oz eq)</td>
<td></td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread</td>
<td>2 slices</td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread product, such as biscuit, roll or muffin</td>
<td>2 servings</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified cooked breakfast cereal, cereal grain, and/or pasta</td>
<td>1 cup</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold)</td>
<td></td>
</tr>
<tr>
<td>Flakes or rounds</td>
<td>2 cups</td>
</tr>
<tr>
<td>Puffed cereal</td>
<td>2 ½ cups</td>
</tr>
<tr>
<td>Granola</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

---

1. Must serve all three components for a reimbursable meal. Offer versus serve is an option for adult participants.
2. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.
3. Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
4. At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.
5. Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.
6. Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.
7. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
8. Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1 ½ cups for adults.
# ADULT MEAL PATTERN

## Lunch and Supper

*(Select all five components for a reimbursable meal)*

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Minimum Quantities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk(^{2,3})</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Meat/meat alternates</td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, or fish</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Tofu, soy product, or alternate protein product(^4)</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Cheese</td>
<td>2 ounces</td>
</tr>
<tr>
<td>Large egg</td>
<td>1</td>
</tr>
<tr>
<td>Cooked dry beans or peas</td>
<td>(\frac{1}{2}) cup</td>
</tr>
<tr>
<td>Peanut butter or soy nut butter or another nut or seed butter</td>
<td>4 tbsp</td>
</tr>
<tr>
<td>Yogurt, plain or flavored, sweetened or unsweetened(^5)</td>
<td>8 ounces or 1 cup</td>
</tr>
</tbody>
</table>

The following may be used to meet no more than 50% of the requirement:
- Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounce of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)
- 1 ounce = 50%

<table>
<thead>
<tr>
<th>Vegetables(^6)</th>
<th>(\frac{1}{2}) cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits(^6,7)</td>
<td>(\frac{1}{2}) cup</td>
</tr>
<tr>
<td>Grains (oz eq)(^8,9)</td>
<td></td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread</td>
<td>2 slices</td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread product, such as biscuit, roll or muffin</td>
<td>2 servings</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified cooked breakfast cereal(^9), cereal grain, and/or pasta</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

---

1. Must serve all five components for a reimbursable meal. Offer versus serve is an option for adult participants.
2. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or \(\frac{1}{4}\) cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.
3. A serving of fluid milk is optional for suppers served to adult participants.
4. Alternate protein products must meet the requirements in Appendix A to Part 226.
5. Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
6. Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
7 A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.
8 At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.
9 Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.
10 Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).
## ADULT MEAL PATTERN

### Snack
*(Select two of the five components for a reimbursable meal)*

<table>
<thead>
<tr>
<th>Food Components and Food Items</th>
<th>Minimum Quantities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk²</td>
<td>8 fluid ounces</td>
</tr>
<tr>
<td>Meat/meat alternates</td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, or fish</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Tofu, soy product, or alternate protein product³</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Cheese</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Large egg</td>
<td>½</td>
</tr>
<tr>
<td>Cooked dry beans or peas</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Peanut butter or soy nut butter or another nut or seed butter</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Yogurt, plain or flavored, sweetened or unsweetened⁴</td>
<td>4 ounces or ½ cup</td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts, or seeds</td>
<td>1 ounce</td>
</tr>
<tr>
<td>Vegetables⁵</td>
<td>½ cup</td>
</tr>
<tr>
<td>Fruits⁵</td>
<td>½ cup</td>
</tr>
<tr>
<td>Grains (oz eq)⁶,⁷</td>
<td></td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread</td>
<td>1 slice</td>
</tr>
<tr>
<td>Whole grain-rich or enriched bread product, such as biscuit, roll or muffin</td>
<td>1 serving</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified cooked breakfast cereal⁸, cereal grain, and/or pasta</td>
<td>½ cup</td>
</tr>
<tr>
<td>Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold)⁸,⁹</td>
<td></td>
</tr>
<tr>
<td>Flakes or rounds</td>
<td>1 cup</td>
</tr>
<tr>
<td>Puffed cereal</td>
<td>1 ¼ cup</td>
</tr>
<tr>
<td>Granola</td>
<td>¾ cup</td>
</tr>
</tbody>
</table>

¹ Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.
² Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¼ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.
³ Alternate protein products must meet the requirements in Appendix A to Part 226.
⁴ Yogurt must contain no more than 23 grams of total sugars per 6 ounces.
⁵ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.
⁶ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.
⁷ Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.
Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1 1/2 cups for adults.
ATTACHMENT 4
Contracting Institution Contract Checklist Review

☐ Review SECTION B – General Instructions to Bidders
☐ Page 4 – #7, Bid Bond Requirement - Insert Bid Bond Percentage
☐ Page 5 – #8, Performance Bond Requirements – Insert Performance Bond Percentage
☐ Page 6 – #26, Select how contract will be awarded
☐ Page 7 – Complete contract term and select applicable price adjustment
☐ Page 8 – SECTION C – Bidder and Contracting Institution Information
☐ Page 9 – Bidder Evaluation – Select applicable options
☐ Page 10 – Fill in the blanks under Meal Orders
☐ Page 12 – Complete Bid Sheet Columns B and C
☐ Page 13 – Complete Signature (AFTER BID ACCEPTING BID OFFER)
☐ Review SECTION D – General Terms and Conditions
☐ Page 14 – Fill in the blank under Delivery Requirements
☐ Page 15 – Fill in the blank under Method of Payment
☐ Page 15 – Fill in the blank under Performance Bond Requirement
☐ Page 17 – Fill in the blanks under Emergencies
☐ Page 18 – Check if your organization does or does not have any miscellaneous circumstances
☐ Page 19 – Check whether each provision applies to the contract
☐ Page 20 – List any miscellaneous circumstances (if any)
☐ Page 23 – Complete Standard Codes of Conduct Certification – Mandatory Form B
☐ Page 24 – Complete Certificate of Independent Price Determination – Mandatory Form C
☐ Page 25 – Complete Schedule A – Site Information List
☐ Page 27 – Attach Menu (if applicable)
ATTACHMENT 5
Bidder Contract Checklist Review

☐ Page 4 – SECTION B – Review all General Instructions to Bidders
☐ Page 8 – SECTION C – Complete Part C
☐ Page 12 – Complete Columns D and E
☐ Page 13 – Sign Bid Acceptance Sheet
☐ Page 22 – Complete Debarment Certification
☐ Page 24 – Sign Certificate of Independent Price Determination – Mandatory Form C
☐ Page 26 – Initial next to applicable sites in Schedule A - Site Information List