



Department of Procurement and Contract Compliance

Request For Proposal

Addendum #4

RFP R41156

**Food and Laundry Services for Adult and Juvenile Detention
Centers – Sheriff's Office**

Refer All Inquiries To: Arenis Montes a.montes@wycokck.org

Department of Procurement and Contract Compliance
701 N. 7th Street, Suite 649
Kansas City, Kansas 66101
913-573-5440

THE ABOVE-MENTIONED NOTICE OF NEED IS HEREBY AMENDED AS FOLLOWS:

Questions/Answers Regarding R41156

The Unified Government of Wyandotte County hereby provides Offerors with answers pertaining to questions regarding RFP R41156. Respondent must deliver its Addendum 4 with their response/proposal **January 9, 2025, at 2:00 p.m. Central Daylight Time (CDT)**. Answers will be address in red.

*For responses to submit a Kansas Open Records Act (KORA) Request, instructions and form may be located in the following link: <https://wycokck.org/Departments/Clerks-Office/Request-a-Record>

1. Would the County consider a 5-7 business day extension to the deadline?
Deadline has been extended to January 9, 2025 at 2:00 pm.
2. What is the average daily population the County would prefer vendors to use?
As stated in RFP, page 17.
3. Could you please provide a copy of the sign-in sheet from the mandatory bid conference?
See attached.
4. Does the fixed price account for just regular inmate meals or does it include all sack meals, medical meals, etc.?
Fixed prices can be broken out by type as needed but prefer a fixed price for a meal regardless of type.
5. Could you identify what meal pattern the County wishes to see in the proposal? Example: Cold breakfast – hot lunch – hot dinner.
This is stated in the RFP, page 21.
6. What is the annual budget for the inmate food service program?
2024 Budget: ADC \$902,280 and JDC \$76,093
7. What time does the kitchen open in the morning and close in the evening?
Opens about 0530 and closes 1800
8. What are the desired serving times for breakfast lunch and dinner?
As stated in the RFP, pages 20-21 #9
9. Could you please provide copies of the inmate menus from the last three months?
See attached. Variations of the daily menus on a weekly basis are allowed. We are open to suggestions in different menu items.
10. If different, could you please provide copies of the juvenile menus from the last three months?
See attached. Variations of the daily menus on a weekly basis are allowed. We are open to suggestions in different menu items.
11. Could you please provide copies of the officer dining menus from the last three months?
See attached. Variations of the daily menus on a weekly basis are allowed. We are open to suggestions in different menu items.
12. Could you please provide officer dining average head counts for each meal period over the last three months?
Average August – 543, September – 555, October - 566
13. Is the officer dining open five days per week or seven days a week?
Seven (7) days per week
14. Could you please provide the following documents?
 - Billing invoices for the last six months
 - A copy of the current food service contract including amendments and pricing scale**Please submit a KORA Request. See above for link.**
15. How many special diets do you typically average per week?
 - Religious/kosher diets?
 - Sack/bag lunches?
 - Diabetic/medical
 - Juvenile Underweight diets
 - Double Portions**Religious diets 20-22 meal on average. Special diets 20-22/meal on average. Sack meals 25-30/meal on average. Estimated Juvenile Underweight diets and double portions 1-2 resident(s)/week**
16. Could you please provide the current staffing schedule?

- Number of vendor employees?
- Rates of pay and tenure?

ADC Schedule: kitchen is working from 0500 until finish at 1800.

ADC Number of vendor employees: 4 in the kitchen, 1 for laundry, and 2 for commissary. We would like to have 1 in the future at JDC.

Rates and pay tenure: We do not have this information, would need to reach out to the current vendor.

17. Does the County provide inmate labor for the kitchen? If so:

- How many inmate kitchen workers are assigned to each shift? **10-15**
- Are inmate paid? **No**
- Do the inmate workers receive extra food and an incentive? **No**

18. Are you currently serving milk? If so:

- How many times per day/week?
- What types of milk?
- Are you using cartons or bulk?
- Cost per serving?

Yes. Daily for breakfast and lunch meals. Individually portioned. JDC is 2% milk or 2% chocolate milk.

Cost per serving unknown.

19. Who is responsible for the following costs:

- Small wares (pots, pans, etc.)
- Inmate eating utensils (rubber trays, sporks, cups)
- Paper bags and other paper products
- Sanitation and dish chemicals
- Internet

Vendor typically provides small wares, eating utensils, paper bags/other products, sanitation and dish chemicals. Internet: Facility provides desk phone. Vendor provides cell phones for their staff and internet service.

20. To receive more competitive pricing, would the County accept scaled pricing?

Yes

21. For staffing, is it a FSD plus three supervisors or a FSD plus two supervisors required per meal period?

Proposal request is meant to be a guideline. However, flexibility is paramount.

22. Could you please provide the schedule for laundry?

2-3 inmate workers for laundry. 8am-5pm. Evening shifts as needed.

23. Could you please provide a breakdown of laundry machines – washer and dryers and the make and model?

2 washers, Brand: Milnor, Model: 36026V50 Capacity 15.3 C.F, Pound Capacity: 50lbs

2 washers, Brand: Milnor, Model: 30022VRJ Capacity 9 C.F, Pound Capacity: 50lbs

3 dryers, Brand: Milnor, Model: Medel MLG-122DR, Pound Capacity: 50lbs

24. What brand detergent are you currently using?

Vendor has the capability to decide most cost-effective product, must be eco-friendly and allergen-free.

25. What time of day are questions due on 12/3/2024?

Questions due at 11:00 am, responses deadline changed to 12/10/24 by 4:00 pm.

26. Section 1.2 Notification of Award, will the awarded contact require a performance bond? Do vendors need to provide a surety bond with their proposal response?

Awardee will be required a performance bond. Surety bond not required.

27. Scope of Services, Food Operations, #1 – Will there be any existing inventory of sharps and service utensil that are owned by the county that will be provided under the new contract?

Sharps and equipment inventory are owned by the Sheriff's Office.

28. Scope of Services, Food Operations, #4 – Will the county consider proposals with food being prepared at ADC and then transported to JDC?

Currently, food is prepared at ADC and transported to JDC.

29. Who is responsible for providing inmate meal trays, staff meal trays, and cooking pots & pans, etc.?

The Sheriff's Office provides all equipment including meal trays.

30. Please provide copies of meal count sheets from the past three months that show the numbers served for each of the various types of meals served such as regular meals, special diets, sack lunches, staff meals, etc.

Religious diets 20-22 meal on average. Special diets 20-22/meal on average. Sack meals 25-30/meal on average.

31. Are there plans for facility expansion during the next five (5) years? Please describe if so.
Currently, we are not aware of facility expansions in the next five (5) years.
32. What type of tray, cup, and spork are used for meal service?
Trays: hard plastic about 2 inches deep. Cups: flexible. Sporks: flexible.
33. Who is responsible for providing trays, cups, and sporks?
The Sheriff's Office will provide trays, cups, and sporks.
34. Can the vendor bill separately for certified kosher meals (if applicable)?
No
35. What are the calorie requirements for the new bid menu for ADC?
2600 calories
36. Please provide of the current cycle menu served at ADC and the current average calories served.
2600 calories, cycle menu provided
37. What are the calorie requirements for the new bid menu for JDC?
2800 calories
38. Please provide a copy of the current cycle menu served at JDC and the current average calories served.
2800 calories, cycle menu provided
39. Does the county require a certified kosher diet?
No
40. How many juveniles are served a kosher diet?
This depends on the population numbers and religions.
41. Can vendors bill a separate price for a certified kosher meal?
42. What is the list of diets each facility (ADC & JDC) honors per their religious diet policy?
Special diets found on RFP page 21 A-Q. Contractor will accommodate religious meals in accordance with the tenants relative to the meal requirements of the particular faith and will be responsible for knowing the same. Religious meals can be billed at Contractor's cost but must be itemized on invoices accordingly to include type (i.e. Kosher) and actual meal cost. Attached is a chart for reference but is not all inclusive.
43. On average, how many early Work Release breakfast meals are requested per day or week?
This depends on court sentences. Usually no more than two (2).
44. Is mechanically separated poultry allowed to be used in the menu?
Yes
45. Which juvenile meals will need to qualify for reimbursement, breakfast, lunch, snacks (SBP, NSLP, ASSP)?
Breakfast and lunch
46. How many Holiday/Spirit Lifter meals will the county require under the contract?
6 total on average per year: Memorial Day, Independence Day, Christmas Day, and Officer Appreciation WEEK
47. Do you have a requirement for serving milk? Is a Dairy Drink acceptable as a substitute?
Milk is required, but ADC can use a dairy substitute. JDC participates in National School Lunch Program.
48. How many sack lunches are required daily on average?
It depends on the situation. Sack meals may be issued under specific instructions by either the vendor or from security staff.
49. Can the contractor bill chemicals and supplies for the laundry operation back to the county (pass through invoicing) or should the contractor include laundry services in the price per meal?
Laundry invoices must be billed separate from meals, this includes chemicals and supplies.
50. How many inmate workers are provided the laundry service and what are the shifts they work?
Depends on facility population. Usually 2-3 per shift. Day shift and night shift. Shift hours are based on need.
51. What is the current procedure for staff meal ordering, billing, payment by staff, meal cost, etc.?
The Sheriff's Office covers staff meals but need to be billed separately. Medical staff purchase meal tickets and meals are covered by the Sheriff's Office on holidays. Meal cost per meal is \$3.00.
52. What are the Staff Meal service times?
JDC is the same as the ADC inmate meals. ADC lunch during the day and a premade meal in styro for the night shifts.
53. B. Scope of Services, #15, D – Is the county requiring that vendors staff both the ADC and JDC locations with a minimum of (1) Food Service Director or Manager and three (3) Supervisors during meal preparation? A. For example, could the JDC have less than 3 on staff during meal prep.

Yes, only line staff. No more than 40 residents and 10 staff per shift.

54. Please provide details on your background check process for vendor staff. For example, A. do you have a specific form, can you share the form, how many pages, and what information do you look to screen for (criminal, credit history, etc)?

Yes, we have a form, one page. Criminal history and warrant checks. Juvenile has a FCL002 Form from the State that is filled out and submitted to the state for background. See attached.

55. Approximately how long does it take to get staff cleared during a background check?

Usually a day – holidays/weekends take longer.

56. Is the clearance process the same for JDC and ADC?

No, employees must be cleared by KBI prior to admittance to JDC.

57. How many current food service employees are working in the operation?

About 3-5 each day, sometimes 2-3.

58. Does the administration feel the current level of supervision is satisfactory?

Depends on the hiring and retention.

59. Are food service staff required to leave the kitchen to deliver carts/meals to the housing areas?

No, we use inmate workers or security staff.

60. What are the shift times inmates work?

10-15 Inmate workers for meals from 5am-11am and 11am-6pm. 2-3 inmate workers for laundry 8am-5pm and evening shifts as needed.

61. What tasks are they permitted to perform such as cooking, operating equipment, etc.?

Inmates are assigned to cook and wash dishes, and laundry. Inmates are trained to operate equipment and overseen by vendor.

62. Do they receive double portions and can the contractor bill for double portions?

Inmate workers don't receive double portions. Only medically prescribed inmates receive double portions. Contractor cannot bill for double portions.

63. What is the starting pay for a Correctional Officer?

Correctional Officer \$18-25.00 per hour depending on experience.

64. Is there currently a program in place that provides the ability for inmates to order fresh foods from the kitchen and pay for those foods with their commissary account? If so, please provide information on this program for the following: A. approved menus and prices, B. Service schedules (when inmates order-when they are delivered), C. Who delivers the completed orders? What is the average weekly sales volume in dollars?

No program is in place for juveniles. The previous program was "Fresh Favorites". Commissary workers deliver the completed orders.

For menus and prices, service schedules, and weekly sales volumes in dollars, please submit a KORA Request. See above for link.

65. What is the current commission rate?

Not applicable.

66. Are there any restrictions or limits for purchases?

Not applicable.

67. Does the program allow for family and friends to also order items on the menu via phone or internet? If not, is this something the facility would approve of?

Not applicable. Not at this time.

68. How many inmates on average are eligible to participate in this program on any given week?

Not applicable.

69. Page 19 A. Objectives, #10 To maintain compliance with standards established by local ordinance or resolution, State and Federal Correctional Food Service standards, and the standards established by the American Correctional Association and the National Institute for Jail Operations. American Correctional Association calls for 2 hot meals to be served. Can the County confirm they want two (2) hot meals served to adults? The meal chart on page 21 suggests breakfast and lunch can be hot or cold.

70. Is the County open to bulk condiments instead of individual packets?

Yes, for juvenile.

71. Is the County open to bulk beverages at dinner and snack time?

Yes, for juvenile. This is not inclusive of milk.

72. Does the JDC require any snacks to be served in addition to the three (3) main meals per day? If so, how many per day?
Evening snacks
73. In addition to breakfast and lunch reimbursement, does the JDC wish to participate in the afterschool care snack service through NSLP?
This is negotiable. We have no problems with participating.
74. Who is the current medical provider?
Wellpath
75. Are cold meals served? If so, which meals?
See RFP, page 21.
76. What is the current kosher diet offered?
Lacto-ovo-vegetarian, vegan, and pork free.
77. What is your current monthly food operation budget?
We aren't budgeted by month. We receive invoices weekly. The weekly amount billed depends on the population of inmates.
78. Can you provide a copy of the current laundry contract?
Please submit a KORA Request. See link above.
79. How is the county currently billed for laundry services (i.e. Cost Plus, Flat Rate, Per Load, etc.)?
Flat Rate
80. What is your current monthly budget for laundry operations?
We aren't budgeted by month. We receive invoices weekly in the amount of \$1000.
81. What laundry chemicals are currently in use?
Not particular as to brand. Vendor may decide on the most cost-effective product but must be eco-friendly and allergen-free.

Attached Documents

- Attachment A – Mandatory Pre-Proposal Sign-In Sheet
- Attachment B – ADC Menus
- Attachment C – Kansas Dept. For Children and Families Authorization for Background Check FCL002 Form
- Attachment D – Religious Dietary Restrictions Guide
- Attachment E – JDC Weekly Menu
- Signature Page

THE ATTACHED SIGNATURE PAGE MUST BE COMPLETED AND RETURNED WITH YOUR PROPOSAL.

In other respects, except as specifically stated above, the subject Notice of Need remains unchanged.

Attachment A

Mandatory Pre-Proposal Conference Sign-In Sheet

ATTENDANCE SHEET SIGN-IN SHEET

Description: Food and Laundry Services for Adult and Juvenile Detention Centers - Sheriff's Office Number: RFP R41156 Phase: Pre-Conference Meeting		Date: Time: Location:	Friday, November 22, 2024 9:00 AM Wyandotte County Detention Center
NAME / SIGNATURE	DEPARTMENT/COMPANY	PHONE	EMAIL
Voting Members:			
David Thaxton <i>David R Thaxton</i>	Sheriff		dthaxton@wycosheriff.org
Angie Maxville <i>Angie Maxville</i>	Sheriff		amaxville@wycosheriff.org
Charles Patrick <i>Charles Patrick</i>	Sheriff		cpatrick@wycosheriff.org
Terri Broadus	Sheriff		tbroadus@wycosheriff.org
Non-Voting Members:			
Joni Cole <i>Joni Cole</i>	Legal		jscole@wycokck.org
Luke Folscroft <i>Lina Chavez Fuchs</i>	Legislative Auditor		lfolscroft@wycokck.org
Arenis Montes/Teresa Houchins <i>Arenis Montes</i>	Procurement	913-573-5440	a.montes@wycokck.org/thouchins@wycokck.org
Adrienne Gidchrist <i>Adrienne Gidchrist</i>			
-voting member in place of T. Broadus			
Registered Attendees:			
Summit Correctional Services	Business Development Director	314-478-4190	brenden.mcnamee@summitfoodservices.com
Brenden McNamee and Joshua Lunsford <i>Brenden McNamee</i>	District Manager	918-851-1316	joshua.lunsford@summitfoodservice.com
Aramark Correctional Services, LLC	Regional Vice President		wolff-wendy@aramark.com
Wendy Wolff and Darren Peterson <i>Wendy Wolff</i>	District Manager	215-238-3000	peterson-darren@aramark.com
Skillet Kitchens/TurnKey Corrections	Regional Sales Manager		brians@turnkeycorrections.com
Brian Snyder and Jimmy Jones <i>no show</i>	National Director of Product Development	715-318-9123 715-245-2348	jimmyj@twteams.com
Consolidated Management Company	Regional Manager		jhall@consolidatedmgmt.com
Jim Hall and David Campbell <i>Jim Hall</i>	COO	515-278-9774	dcampbell@consolidatedmgmt.com
Trinity Services Group	Regional Sales Director	636-399-4406	jacque.woosley@trinityservicesgroup.com
Jacqueline Woosley and Leigh Nienstedt <i>Leigh Nienstedt</i>	General Manager	813-351-4006	leigh.nienstedt@trinityservicesgroup.com
Benchmark Government Solutions	Owner	405-650-6674	matt@benchmarks.com
Matt Jackson and Tim Woods <i>Matt Jackson</i>	Kansas Sales Rep	281-330-6746	twoods@benchmarks.com

Attachment B
Menus

ODR MENU	
SATURDAY NACHOS SUPREME COOKIES	SUNDAY NACHOS SUPREME COOKIES
MONDAY BUFFALO WINGS COLESLAW TOT COOKIES	TUESDAY BEEF STEW CORNBREAD COOKIES
WEDNESDAY CHICKEN BREAST MASH POTATOES CORN COOKIES	THURSDAY CHILI/RICE CORNBREAD COOKIES
FRIDAY CHICKEN POT PIE COOKIES	

ODR MENU	
SATURDAY OPEN FACED TURKEY MASHED POTATO COOKIES	SUNDAY OPEN FACED TURKEY MASHED POTATO COOKIES
MONDAY BUFFALO CHICKEN PIZZA PASTA W/ SAUCE COOKIES	TUESDAY CHIMICHANGA SPANISH RICE BEANS COOKIES
WEDNESDAY BAKED CHICKEN AU' GRATIN POTATO MIXED VEGETABLE COOKIES	THURSDAY TURKEY CLUB WRAP CREAM OF BROCCOLI SOUP COOKIES
FRIDAY CHICKEN TACOS SPANISH RICE MEXICAN CORN COOKIES	

ODR MENU	
SATURDAY MEATBALL SUB CHIPS COOKIES	SUNDAY MEATBALL SUB CHIPS COOKIES
MONDAY CHICKEN ENCHILADA CORN COOKIES	TUESDAY GRILL TURKEY AND CHEESE VEGETABLE SOUP COOKIES
WEDNESDAY ANGUS BURGER FRIES COOKIES	THURSDAY OPEN FACED MEATLOAF MASHED POTATOES COOKIES
FRIDAY BONELESS WINGS TOTS COLESLAW COOKIES	

ODR MENU	
SATURDAY SPICY CHICKEN PATTY SANDWICH TOTS COOKIES	SUNDAY SPICY CHICKEN PATTY SANDWICH TOTS COOKIES
MONDAY PHILLY CHEESE WRAP CHIPS COOKIES	TUESDAY CHICKEN SOFT TACO RICE AND BEANS COOKIES
WEDNESDAY BACON EGG AND CHEESE BISCUIT HASH BROWN COOKIES	THURSDAY GRILL CHEESE W/ TURKE' CHICKEN NOODLE SOUP COOKIES
FRIDAY BONELESS WINGS TOTS COLESLAW COOKIES	

Attachment C

Kansas Department for Children and Families

Authorization For Background Check

FCL002 Form

FCL 002
rev. 09/23

KANSAS DEPARTMENT FOR CHILDREN AND FAMILIES

FOSTER CARE LICENSING DIVISION
Mailing Address: PO BOX 1424 Topeka, KS 66601
Physical Address: 500 SW Van Buren Topeka, KS 66603
Website: <http://www.dcf.ks.gov>
Email: DCF.FCL002@ks.gov



AUTHORIZATION FOR BACKGROUND CHECK

Who Should use this form: This form is to be completed for any person required to have background checks for DCF Foster Care Licensing purposes. **This form shall also be used to update any information as necessary, i.e., name or address change.** The subject of the background check must complete sections 3 and 4. Parent or guardian signature required if background check is for a minor under the age of 18.

In order to be processed, this authorization form must be completed accurately and in full. Signatures are required for processing.

- | | | |
|-----------------------------------------------|-----------------------------------------------------|--------------------------------------------------|
| <input type="checkbox"/> Adding New Affiliate | <input type="checkbox"/> Updating Affiliate Name | <input type="checkbox"/> Updating Affiliate Role |
| <input type="checkbox"/> Removing Affiliate | <input type="checkbox"/> Updating Affiliate Address | |

Program Type: (Select one)	Placement Type /Agency: (Include Name of Agency)	Role/Affiliation: (Select one)
1	A Foster Care/ Placement <input type="checkbox"/> Family Foster Home <input type="checkbox"/> Family Foster Home/ Relative Care Family <input type="checkbox"/> Foster Home/Non-Relative Kinship	<input type="checkbox"/> Foster Parent <input type="checkbox"/> Resident <input type="checkbox"/> Substitute/Informal Caregiver
	B Employment/ Provider <input type="checkbox"/> Adoption, Foster or Child Placing Agency <input type="checkbox"/> Residential Center/Group Boarding Home/ Secure Care Center <input type="checkbox"/> Detention <input type="checkbox"/> Staff Secure Facility <input type="checkbox"/> Attendant Care Facility	<input type="checkbox"/> Employment Candidate <input type="checkbox"/> Director/Program Admin <input type="checkbox"/> Volunteer <input type="checkbox"/> Child Placement Agency Employee, No contact with children
Have you been fingerprinted for DCF before? <input type="checkbox"/> YES <input type="checkbox"/> NO		
Have fingerprints been submitted? <input type="checkbox"/> YES <input type="checkbox"/> NO If YES, Date Submitted: _____ If NO, Date Scheduled: _____		
Will this person provide <u>DIRECT CARE or Services</u> to children in DCF Custody? <input type="checkbox"/> YES <input type="checkbox"/> NO		

1.1	<p style="color: red; margin: 0;">TO BE COMPLETED ONLY WHEN REMOVING AN AFFILIATE</p> <p style="margin: 0;">This section is required to be completed on all providers in Section 1. Sections 2 and 3 will need to be filled out. Section 4 is not required when removing an affiliate.</p> <p style="margin: 0;">Effective Date: _____</p> <p style="margin: 0;">Reason for removal: _____</p>
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2	<p style="color: red; margin: 0;">TO BE COMPLETED BY THE REQUESTING AGENCY</p> <p style="margin: 0;">Requesting Agency: _____</p> <p style="margin: 0;">Facility/Agency/Family Foster Home name or license number to have person affiliated with: _____</p> <p style="margin: 0;">If needing to be affiliated with multiple facilities, list all applicable license numbers: _____</p> <p style="margin: 0;">Agency Contact Name: _____</p> <p style="margin: 0;">Street Address: _____</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">City: _____</td> <td style="width: 33%;">State: _____</td> <td style="width: 33%;">Zip: _____</td> </tr> <tr> <td>Phone: _____</td> <td colspan="2">Email: _____</td> </tr> </table>	City: _____	State: _____	Zip: _____	Phone: _____	Email: _____	
City: _____	State: _____	Zip: _____					
Phone: _____	Email: _____						

KANSAS DEPARTMENT FOR CHILDREN AND FAMILIES

FOSTER CARE LICENSING DIVISION
Mailing Address: PO BOX 1424 Topeka, KS 66601
Physical Address: 500 SW Van Buren Topeka, KS 66603
Website: <http://www.dcf.ks.gov>
Email: DCF.FCL002@ks.gov



AUTHORIZATON FOR BACKGROUND CHECK

Section 3 and 4 TO BE COMPLETED BY THE INDIVIDUAL: ALL SECTIONS ARE REQUIRED						
3	First Name	Middle Name	Last Name	Date of Birth (MM/DD/YYYY)	Gender: <input type="checkbox"/> Male <input type="checkbox"/> Female	
	Maiden and/or Any Names Formerly Used (First/Middle/Last):			SSN:	Race:	
	Current Street Address/Apt/Lot#			City:	State:	Zip:
	Phone:			Email:		

OUT OF STATE CHILD ABUSE REGISTRY CHECK https://www.dcf.ks.gov/services/PPS/FCL/Documents/Nationwide%20CAN%20Links%20PDF.pdf						
Have you lived out of the state of Kansas in the last 5 years?						
<i>If yes, please use link above to request Out of State Registry check for each state you lived in the past 5 years and attach the completed request form(s) or results when submitting the FCL002.</i>						
				<input type="checkbox"/> Yes	<input type="checkbox"/> No	
3.1	PLEASE LIST THE CITY STATE AND ZIP CODE OF EACH STATE RESIDED IN OUTSIDE OF KANSAS IN THE LAST 5 YEARS.					
	City	State	Zip Code	City	State	Zip Code
	City	State	Zip Code	City	State	Zip Code







4	Authorization/Certification (Select yes or no on each question)		YES	NO		YES	NO
	Have you ever been indicated as a perpetrator in an abuse/neglect investigation involving a child or adult?		<input type="checkbox"/>	<input type="checkbox"/>	Have you ever had your parental rights terminated?	<input type="checkbox"/>	<input type="checkbox"/>
	Have you been found to be a disabled person in need of a guardian or conservator or both?		<input type="checkbox"/>	<input type="checkbox"/>	Have you ever been convicted of a criminal offense?	<input type="checkbox"/>	<input type="checkbox"/>
	I give permission for background history to be checked by DCF to determine eligibility for program participation or employment purposes. I understand the information released is for exclusive and confidential use of DCF or designee of the Secretary.						
SIGNATURE: _____			DATE: _____				
PARENT/GUARDIAN Signature (if under 18): _____			DATE: _____				
RESULTS, DCF USE ONLY:							

Attachment D

Religious Dietary Restrictions Guide

RELIGIOUS DIETARY RESTRICTIONS

In order to be accommodating for diverse religions as a general rule, avoid any pork products (e.g. ham, bacon, pork, prosciutto) and avoid foods with alcohol as an ingredient. Alongside any alcoholic beverage served, ensure that a non-alcoholic beverage is also served. When planning events we encourage you to reach out to your guests for dietary restrictions as not every practitioner practices the same.

							MORE INFO
BAHA'I	✓	✓	✓	✓	✓	✗	Some are vegetarians, fast from March 2-20, and abstain from food and drink from sunrise to sunset.
BUDDHISM	Preferable to be vegetarian and refrain from meat				✓	✓	Many people will not eat meat or fish, and monks have additional restrictions.
PROTESTANT CHRISTIANITY	✓	✓	✓	✓	✓	✓	No apparent dietary restrictions, but moderation and some forms of fasting are observed.
EASTERN ORTHODOX CHRISTIANS	✓	✓	✓	✓	✓	✓	Meat and fish are at times restricted in observance of a fast.
HINDUISM	✗	✗	✗	✗	✓	✗	Vegetarian diet, while fasting is observed on certain days and certain foods are forbidden.
ISLAM	*HALAL	✗	*HALAL	✓	✓	✗	Anything with pork and lard is forbidden, and Halal foods are allowed.
JUDAISM	*KOSHER NOT WITH DAIRY	✗	*KOSHER NOT WITH DAIRY	NO SHELLFISH	NOT WITH MEAT	✓	Certain foods are restricted during Passover such as leavened products i.e. bread. Eating and drinking during fast days are prohibited.
MORMON	✓	✓	✓	✓	✓	✗	Abstain from alcoholic drinks, tobacco, coffee, and non-herbal teas.
ROMAN CATHOLICISM	✓	✓	✓	✓	✓	✓	Meat is restricted on Fridays of Lent, Ash Wednesday, and Good Friday (fish is permitted). Fasting is practiced.
SIKHISM	*Halal and *Kosher in some sects				✓	✗	Lacto-vegetarian diet in temples, while not forbidden from meats (individual choice).

✓ Food groups allowed

✗ Food groups not allowed

*HALAL refers to foods that are allowed to be eaten according to Islamic law, and how an animal is slaughtered

*KOSHER is a word used to describe food and drink that complies with Jewish religious dietary law, and refers to how an animal is slaughtered

Contact the Fish Interfaith Center at interfaith@chapman.edu for any questions.



This institution is an equal opportunity provider.

Weekly average 2800 calories per day
 Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12) - Jan. 2012
 Fluid milk choice at breakfast and lunch must be low-fat (1% milk fat or less, unflavored) or fat-free (unflavored or flavored).

Week 3 Monday

Week 3 Tuesday

Week 3 Wednesday

Week 3 Thursday

Week 3 Friday

Week 3 Saturday

Week 3 Sunday

Breakfast

	Week 3 Monday	Week 3 Tuesday	Week 3 Wednesday	Week 3 Thursday	Week 3 Friday	Week 3 Saturday	Week 3 Sunday
NSLP Fruit 1/2c Equivalent	1 portion	1 NSLP Fruit 1/2c Equivalent	1 NSLP Fruit 1/2c Equivalent	1 NSLP Fruit 1/2c Equivalent	1 NSLP Fruit 1/2c Equivalent	1 NSLP Fruit 1/2c Equivalent	1 NSLP Fruit 1/2c Equivalent
T. Bologna	3/4 cup	3/4 cup	3/4 cup	3/4 cup	3/4 cup	3/4 cup	3/4 cup
Sliced Bread (WG)	1 slice	1 slice	1 slice	1 slice	1 slice	1 slice	1 slice
Apple Jelly	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz
100% Grape Juice (1 oz)	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz	1 oz
Milk-Student Choice (Half Pint)	1 each	1 each	1 each	1 each	1 each	1 each	1 each

Lunch

T. Ham	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz
Mashed Potatoes	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz	1/2 fl oz
Sliced Bread (WG)	2 slices	2 slices	2 slices	2 slices	2 slices	2 slices	2 slices
Autumn Potatoes	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Carrots LF	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Applesauce	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Milk-Student Choice (Half Pint)	1 each	1 each	1 each	1 each	1 each	1 each	1 each

Dinner

Savory Slingeroff (2 oz)	6 oz	6 oz	6 oz	6 oz	6 oz	6 oz	6 oz
Rice	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup
Kettle Blend Mixed Vegetables	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Green Beans	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Sweet Cornbread	1/54 cup	1/54 cup	1/54 cup	1/54 cup	1/54 cup	1/54 cup	1/54 cup
Whipped Margarine	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz
Fresh Baked Sugar Cookie (2 oz)	1 each	1 each	1 each	1 each	1 each	1 each	1 each
Fruit Drink w/ Vitamin C	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup

Afternoon Snack

Fruit Drink w/ Vitamin C	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
T. Bologna & Cheese w/ Mayo & Mustard (1 oz Bologna & 6 oz Cheese)	1 sandwich	1 sandwich	1 sandwich	1 sandwich	1 sandwich	1 sandwich	1 sandwich

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

- This item made with mechanically separated poultry used in accordance with USDA standards.
 NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/initial date) Q1
 In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisors to verify adherence to the established daily serving.
 Reviewed 9/2024 Anamark Dietitian's Signature: *May Roberts* Date: 9/18/24 FLM Signature: *Cheryl Hill* Date: 9/18/24

Addendum 4, Q&A

SIGNATURE PAGE

Offerors are asked to acknowledge receipt of this Addendum Number Four (4) by completing the information requested below **and submitting this information with their proposal**. Failure to do so may subject the offeror to disqualification.

ALL OTHER SPECIFICATIONS AND CONDITIONS REMAIN UNCHANGED.

RECEIPT OF THIS ADDENDUM IS HEREBY ACKNOWLEDGED

NAME/BUSINESS: _____

ADDRESS: _____

MAILING ADDRESS: _____

CITY: _____, STATE: _____, ZIP CODE: _____

PHONE: _____, FAX NO: _____

E-MAIL ADDRESS: _____

ATTENTION OF: _____

TITLE: _____

SIGNED: _____

DATE: _____