



Department of Procurement and Contract Compliance

Request For Proposal

Addendum #5

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 the attached menus pertaining to question #36 on Addendum 4 regarding RFP R41156. Respondent must deliver its Addendum 5 with their response/proposal **January 9, 2025, at 2:00 p.m. Central Daylight Time (CDT)**. Answers will be address in red.

1. 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.

Attached Documents

- **Attachment A – ADC Regular Menus**
- **Attachment B – ADC Kosher Menus**
- **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
ADC Regular Menus



This initiative is an equal opportunity provider.

WYANDOTTE
KANSAS
Adult

Weekly average 2600 calories per day

	Week 1 Monday	Week 1 Tuesday	Week 1 Wednesday	Week 1 Thursday	Week 1 Friday	Week 1 Saturday	Week 1 Sunday
Breakfast							
Tossed Oats Cereal	1 Corn Flakes Cereal	1 Corn Flakes Cereal	1 Fruit or Juice (1/2 cup equivalent)	1 Toasted Oats Cereal	1 Fruit or Juice (1/2 cup equivalent)	1 Toasted Oats Cereal	1 Fruit or Juice (1/2 cup equivalent)
Strawberry Yogurt	1/54 T. Hen	1/54 T. Hen	1/54 Strawberry Cereal	1 Hard Cooked Egg	1 Hard Cooked Egg	1 Hard Cooked Egg	1 Corn Flakes Cereal
Whipped Margarine	1/2 Strawberry Muffin	1/54 Strawberry Muffin	1/54 Strawberry Cereal	1/54 Strawberry Muffin	1/54 Strawberry Muffin	1/54 Strawberry Muffin	1/54 Strawberry Muffin
Morning Beverage	1 Whipped Margarine	1 Whipped Margarine	1 Whipped Margarine	1 Whipped Margarine	1 Whipped Margarine	1 Whipped Margarine	1 Whipped Margarine
	1 Morning Beverage	1 Morning Beverage	1 Morning Beverage	1 Morning Beverage	1 Morning Beverage	1 Morning Beverage	1 Morning Beverage
Lunch							
T. Hen Dogs (1.6 oz each)	2 T. Hen Dogs (1.6 oz each)	10 Shrimp Joe LS (3 oz)	10 Shrimp Joe LS (3 oz)	10 Shrimp Joe LS (3 oz)	10 Shrimp Joe LS (3 oz)	10 Shrimp Joe LS (3 oz)	10 Shrimp Joe LS (3 oz)
Mustard	1/22 Corn	1/22 Corn	1/22 Corn	1/22 Corn	1/22 Corn	1/22 Corn	1/22 Corn
Enriched Bread	2 Enriched Bread	2 Enriched Bread	2 Enriched Bread	2 Enriched Bread	2 Enriched Bread	2 Enriched Bread	2 Enriched Bread
Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad	1/22 Pasta Salad
Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce	1/22 Garlic Sauce
French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP	1/22 French Dressing LP
Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)	1/22 Fresh Sliced Sugar Cookie (2 row)
Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C
Dinner							
Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)	10 Autumn Potatoes (2 oz / 1 veg)
Pasta	1/22 Pasta	1/22 Pasta	1/22 Pasta	1/22 Pasta	1/22 Pasta	1/22 Pasta	1/22 Pasta
Cherries	1/22 Cherries	1/22 Cherries	1/22 Cherries	1/22 Cherries	1/22 Cherries	1/22 Cherries	1/22 Cherries
Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread	1/22 Sweet Cornbread
Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine	1/22 Whipped Margarine
Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake	1/22 Vanilla Frooted White Cake
Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C	1/22 Fruit Drink w/ Vitamin C

All entire portions purchased fully cooked, with in manufacturing tolerance specifications, are weight measurements only to re-heating. Casseroles are combination items made from scratch are based upon approximate cooled 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 better 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. Imitation 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 Council on Education which are based upon the current DRIs for males and females 19 to 50 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 (initials) 01
in accordance with ACA Standard (Ref. 4-4348) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 3/2024 Aramark Distributor's Signature: *[Signature]* Client's Signature: *[Signature]* Date: 3/16/24

Attachment B
ADC Kosher Menus



WYANDOTTE COUNTY
KANSAS
KOSHER MENU

Weekly Average 2600 Calories Per Day
Using My Own Meals from prepackaged shelf stable meals at dinner

Proposed 11/17
Implemented: 7/18
Revised: 11/18, 11/19, 11/20/20,
8/20/22, 2/20/23, 3/20/24


Breakfast	Week 1 Monday	Week 1 Tuesday	Week 1 Wednesday	Week 1 Thursday	Week 1 Friday	Week 1 Saturday	Week 1 Sunday	
	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	1 Fruit (1/8 or 1/2 cup equivalent) portion 2 Kosher Bran Flakes Cereal cup 2 Kosher Bread slice 2 Margarine, pc each 2 Apples Jolly portion 1 Morning Beverage cup	
Lunch	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Rinsed Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Coins each 2 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup
Dinner	1 Chicken Mediterranean Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Slow Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Florentine Linguine Entree each 1/2 Gratin Sauce cup 2 Homemade Italian Dressing fl oz 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup


NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRIs for males and females 19 to 50 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.


Breakfast & Lunch: No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast/lunch (meals) and stored in a special area. Serve meal on paper with a disposable cup and utensils or designated kosher trays/utensils. Wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkins together in separate plastic bags. Serve only cereal, beans, tuna in disposable bowls with lids or designated Kosher breakfast/lunch trays.


Dinner: Serve meal on paper with a disposable cup and utensils. Cook top, wrap fruit, salad/vegetable, bread, margarine, plastic ware & napkin together in disposable plastic or designated kosher tray. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Follow kosher preparation methods in recipes at dinner: salad/dressing methods. Margarine should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed jar. Side dishes are volume measurements. No pork is used.

FLM QUARTERLY MENU REVIEW (initials/date) _____ 02 _____ 03 _____ 04 _____
in accordance with ACA Standard (Ref. 4-4376) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Armark Dietitian's Signature of Nutritional Adequacy:  Date: 09/18/24

Client's Signature:  Date: 9/18/24

FLM Signature:  Date: 9/18/24

Facility Religious Authority's Signature of Approval:  Date: 9/18/24

Reviewed 9/20/24

Proposed 11/17
 Implemented: 7/18
 Revised: 11/16, 11/19, 11/20/20,
 8/2022, 8/2023, 3/2024

**WYANDOTTE COUNTY
 KANSAS
 KOSHER MENU**

Weekly Average 2600 Calories Per Day
 Using My Own Meals brand prepackaged shelf stable meals at dinner.



Week 2 Monday Week 2 Tuesday Week 2 Wednesday Week 2 Thursday Week 2 Friday Week 2 Saturday Week 2 Sunday

	Week 2 Monday	Week 2 Tuesday	Week 2 Wednesday	Week 2 Thursday	Week 2 Friday	Week 2 Saturday	Week 2 Sunday	
Breakfast	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Toasted Oats 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup	Fruit (1/8 or 1/2 cup equivalent) 1 portion Kosher Bran Flakes cereal 2 cup Kosher Bran Flakes cereal 2 cup Kosher Bread 2 slice Margarine, pc 2 each Apple Jelly 2 packet Morning Beverage 1 cup
Lunch	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup	2 Shredded Tuna cup 3 Mayo Dressing cup 2 Kosher Bread slice 2 Carrot Slices or Cukes each 5 Duplex Sandwich Cookies each 1 Fruit Drink w/ Vitamin C cup
Dinner	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup	1 Old World Shred Entree each 1/12 Garden Salad cup 2 Homemade Italian Dressing tablespoon 2 Kosher Bread slice 2 Margarine, pc each 1 Fruit (1/8 or 1/2 cup equivalent) portion 1 Fruit Drink w/ Vitamin C cup

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DHT's for males and females 19 to 50 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.

Breakfast & Lunch: No meat is served. Ulenells used for cooking and serving must be used only for kosher breakfast/lunch (meatless) meals and stored in a special area. Serve meal on paper with a disposable cup and utensils or designated kosher trays/dishware. Wrap full, Dinner: Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, salad/cobcaw, bread, margarine, plastic wax & napkin together on disposable plastic or designated kosher tray. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl. Follow kosher preparation methods in recipes at dinner. Substituted drinking: A non-dairy beverage is served. All meals: Bread items should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed pc. Side dishes are volume measurements. No pork is used.

FLM QUARTERLY MENU REVIEW (initials/date) Q1
 In accordance with ACA Standard (Ref. 4-4316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Client's Signature: *Theresa...* Date: 09/18/24
 Facility Signature: *...* Date: 9/16/24
 Facility Religious Authority's Signature of Approval: *Walter...* Date: 9/18/24



Reviewed 9/20/24

**WYANDOTTE COUNTY
 KANSAS
 KOSHER MENU**



Weekly Average 2800 Calories Per Day
 Using My Own Meals brand prepackaged shelf stable meals at dinner

Week 3 Monday
 Breakfast

Week 3 Tuesday

Week 3 Wednesday

Week 3 Thursday

Week 3 Friday

Week 3 Saturday

Week 3 Sunday

	Week 3 Monday	Week 3 Tuesday	Week 3 Wednesday	Week 3 Thursday	Week 3 Friday	Week 3 Saturday	Week 3 Sunday	
Breakfast	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Toasted Oats 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage	1 Fruit (1/8 or 1/2 cup equivalent) 2 Kosher Bran Flakes Cereal 2 Kosher Bread 2 Margarine, pc 2 Apple Jelly 2 Morning Beverage
Lunch	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C	2 Kosher Navy Beans 2 Carrot Slices or Celery 2 Kosher Bread 2 Margarine, pc 2 Duplex Sandwich Cookies 1 Fruit Drink w/ Vitamin C
Dinner	1 Chicken Mediterranean Entree 1/2 Kosher Colcannon 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C	1 Chicken & Noodles Entree 1/2 Kosher Salad 1 Homemade Italian Dressing 2 Kosher Bread 2 Margarine, pc 1 Fruit (1/8 or 1/2 cup equivalent) 1 Fruit Drink w/ Vitamin C

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Culinary Association which are based upon the current DRIs for males and females 19 to 50 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.

Breakfast & Lunch: No meat is served. Utensils used for cooking and serving must be used only for kosher breakfast/lunch (most meals) and stored in a special area. Serve meal on paper with a disposable cup and utensils or designated kosher trays/containers. Wrap fruit, boxes of cereal, bread, margarine, plastic ware & napkins together on disposable paper. Dinner: Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, sandwich/entree, bread, margarine, plastic ware & napkins together on disposable paper or designated kosher trays. From container to salad. Serve salad in a disposable bowl. Follow kosher preparation methods in recipes at dinner: salad/dish/dressing. A non-dairy beverage is served. All meals: Bread items should not contain dairy ingredients. Margarine should not contain milk solids and should be a sealed cup. Side dishes are volume measurements. No pork is used.

FLM QUARTERLY MENU REVIEW (initial/date) 01 _____ 02 _____ 03 _____

In accordance with ACA Standard (Ref. 4-316) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Client's Signature: [Signature] Date: 09/18/24

FLM Signature: [Signature] Date: 9/18/24

Facility Religious Authority's Signature of Approval: [Signature]

Reviewed 8/2024

Addendum 5, Q&A

SIGNATURE PAGE

Offerors are asked to acknowledge receipt of this Addendum Number Five (5) 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: _____