

## CHATHAM COUNTY PURCHASING DEPARTMENT

### ADDENDUM NO. 2 FOR RFP NO. 14-0072-3

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#### INMATE FOOD SERVICES FOR CHATHAM COUNTY DETENTION CENTER

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**The deadline for receipt of proposals has been changed to August 26, 2014 at 5:00p.m.**

**Chatham County has received the following questions pertaining to the proposal:**

1. Please consider extending the proposal due-date 1 week to Tuesday August 26<sup>th</sup> as the ship date would need to be the Friday to arrive on the Monday before the due date to be safe. It also allows for more time to address the best financial / value proposition for the County.

**Ans. Please see above.**

2. Please provide the original contract price on June 23, 2006 and also again on January 24<sup>th</sup> 2011.

<b>Ans.</b>	<b>FY 2006/2007</b>	<b>\$1.490 million</b>	<b>(.6899 per meal)</b>
	<b>FY 2010/2011</b>	<b>\$1.672 million</b>	<b>(.7464 per meal)</b>

3. Please provide a list of the current certified minority vendor that is servicing the current agreement.

**Ans. ABL, is the current contractor. It is the contractor's responsibility to hire their employees.**

4. What workload is assigned to trustees?

**Ans. Normal kitchen duties; i.e., preparation, cooking, serving, cleanup, sanitation, stocking, etc.**

5. How many trustees do we have daily?

**Ans. Males – up to 20 per shift, Females – up to 8 per shift**

6. What is the allotted time for training new trustees?

**Ans. There is no set time**

7. What is the ACA Standard?

**Ans. Page 21, Letter "O" of the RFP, asks the vendor to describe your knowledge and/or experience with the American Correctional Association (ACA) organization.**

8. Ref: 4.28 who provided training to subcontractor management staff?  
**Ans. Chatham County Sheriffs Office (CCSO) will provide all members of the vendor's staff the mandatory procedures pertaining to security, fire control and jail operational procedures. The vendor must provide all other training.**
9. Do we need to transport subsistence?  
**Ans. Yes, the delivery of shipments can be made at our warehouse as was discussed in the pre-bid.**
10. Do we need to buy certain subsistence but not others (e.g. Milk, Bread, Cheese etc...)?  
**Ans. As discussed at pre-proposal meeting, all foods items are purchased by the successful vendor – at your own discretion.**
11. How many subsistence vendors are under contract now and how often are delivery schedules handled (do we need a full time warehouse subsistence handler)?  
**Ans. As discussed at pre-proposal meeting, no vendors are contracted by CCSO to provide food items.**
- **The successful vendor will obtain their own contracts.**
  - **The CCSO does provide all plates, trays, cups, and eating utensils.**
  - **The successful vendor may have their shipments directed here and off loaded at our warehouse.**
  - **Warehouse staff will drop the shipments in a main area and vendor is responsible for further disbursement of items.**
12. How large of a vehicle will we need?  
**Ans. CCSO is not aware of any need for a vehicle. You can have everything delivered.**
13. Will we be catering lunch bags to work crews (Prison system often uses prisoners for work along roads and on outside community projects – they need food)?  
**Ans. Bags lunch will be provided; however, delivery is not needed.**
14. Do the guards receive the same food or do they have a separate menu to choose from?  
**Ans. As per the discussion at the pre-proposal meeting. There is a dining room for staff. A separate menu is prepared for staff.**
15. Is there a union in place with the incumbent contractor?  
**Ans. No, the incumbent contractor is not union.**
16. How many serving lines are in use?  
**Ans. There is one for staff dining and one for inmates (two for inmates-if required).**
17. How many serving areas are in place for the prison that to be need manned?  
**Ans. Three (3)**

18. Are the weekend schedules different from the Monday through Friday serving schedules?

**Ans. No, the schedules are the same.**

19. Can the Incumbent bid on this RFP?

**Ans. Yes, the current vendor on contract can submit on this RFP.**

20. Do you all receive Federal funding?

**Ans. No, the Detention Center does not incur Federal funding.**

21. Are the trustees paid by the Contractor and if so is it federal minimum wage?

**Ans. Inmate workers are paid by Chatham County Sheriffs Office.**

22. What is the contractor employee requirement for back ground checking?(e.g.)

**Ans. Background checks are conducted for the vendor/employees for criminal history, to include no pending warrants, no prior felony convictions, no prior drug charge convictions, no violent misdemeanor convictions, etc.**

23. What workload responsibilities can be assigned to the trustees?

**Ans. Please see question #4**

24. How many trustees are assigned per day?

**Ans. Please see question #5**

25. Are there any food service priorities the leadership (e.g. Chief of Police, County Commissioner)?

**Ans. No**

26. Develop a template of workers comp rates vs. food pricing.

**Ans. CCSO doesn't have this information.**

27. The addenda 1 menu for inmates only shows one day of week 2. If you look at the menu there are items missing across from portion sizes each day.

**Ans. The missing items were ingredients that make up dish listed.**

28. We understood at the pre-bid we would be receiving a 4 week menu for inmates.

**Ans. Please see attached sample of the menu.**

29. RFP Para 2.42, 3.2, Section V page 1 First Paragraph; Paragraph 2.42 states that a BOND Requirement is reserved by the County in the performance of this contract, while para 3.2 and Section V call for them to be provided. Section V cost Proposal would be impacted with the cost of this BOND and we would like to know the criteria to set the bond amount (in writing) from the County? Being an FTC regulated issue for an acceptable authorized bonding company to issue such bonds we also want to know how the cost for the BOND will be determined when payment of actual contract is going to be based upon actual meals served which likely to be less than the bid amount would represent when taking into account

the full population of the prison. HOW LONG from time of notice for requested payment and performance bonds until submission to COUNTY will be granted upon the COUNTY request to contractor if Bonds are to be required?

**Ans. Paragraph 2.42 Payment and Performance Bonds: The County reserves the right to require a three month payment and performance bond or other forms of surety satisfactory to the County. The bond will be due within 14 days of contract award. The amount of the bond will be based on your per meal cost x 3 meals per day x 1600 inmates x 90 days.**

30. How many personnel other than inmates will be able to use the facility for food?

**Ans. Page 25 of the RFP – 4.2.7 “Staff meals will consist of two (2) meals per day; breakfast and lunch that serves 60-80 staff and ....”**

31. How far ahead of each meal is a headcount of how many people will be eating that day for each meal? Will the contractor be notified 2 or more hours before that meal of the estimated headcount?

**Ans. Page 25 of the RFP – 4.2.7**

<b>Breakfast</b>	-	<b>provided by 3:30 a.m.</b>
<b>Lunch</b>	-	<b>provided at breakfast</b>
<b>Dinner</b>	-	<b>provided at 3:00 p.m.</b>

32. Please provide all years of the current contract meal count by Breakfast, Lunch, and Dinner along with associated payments made for this present contract?

**Ans. The information requested on meal counts by Breakfast, Lunch, and Dinner is not readily available. The associated payments per each fiscal year are:**

▪ <b>Fiscal year 2006/2007</b>	<b>\$1.490 million</b>
▪ <b>Fiscal year 2007/2008</b>	<b>\$1.631 million</b>
▪ <b>Fiscal year 2008/2009</b>	<b>\$1.577 million</b>
▪ <b>Fiscal year 2009/2010</b>	<b>\$1.585 million</b>
▪ <b>Fiscal year 2010/2011</b>	<b>\$1.672 million</b>
▪ <b>Fiscal year 2011/2012</b>	<b>\$1.674 million</b>
▪ <b>Fiscal year 2012/2013</b>	<b>\$1.505 million</b>
▪ <b>Fiscal year 2013/2014</b>	<b>\$1.549 million</b>

33. Para 3.2 Methodology, "financial capacity"; Please provide in writing the COUNTY definition for all bidders of what is expected to be provided to show "Financial Capacity" for this contract? (E.g. 2 years profit loss, 2 years financial statements?) Also advise of how you would want in-house processing of payroll and the subsequent financial capacity to be provided and how you would want it verified?

**Ans. Please refer to Paragraph 3.7(Experience and Capability) Financial Capability.**

34. Para 2.9, Para 2.30, Main RFP, Please clarify in writing what the COUNTY considers a conflict of interest by providing some samples?

**Ans. Please refer to the legal definition of conflict of interest. If unsure, please**

**describe your area of concern as part of your response and County will evaluate.**

35. Para 2.33, "Technical Competence" is only a statement that can have many meanings to many different food service providers and prison and contractor personnel who handle procurements and management of these procurements. What is the written COUNTY definition for all bidders of "Technical Competence" for this bid?

**Ans. Technical competence will consider experience and qualifications of the firm.**

36. Internet Research: Shows funding tied to the Department of Homeland Security and therefore the question must be asked if Federal Service Contract Act wages and conditions of payment for Health and Welfare must be utilized when a cost volume is developed and presented for this RFP to meet Federal requirements specific to the facility services?

**Ans. Funding provided by the Department of Homeland Security to Chatham County is tied to a grant for the K9 unit. This grant is to provide for equipment and various supplies for the K9's and does not affect the Jail, nor the food service contract.**

37. What is the written process that the COUNTY can provide all Bidders on how headcount is handled with the present and successor contractor?

**Ans. At specified times as listed above in Question #0003, (page 25 of the RFP) a vendor representative will contact each unit or section and obtain the headcounts for the next meal.**

38. The M&M Taste of Paradise Food Service Team (M&M as Prime) plan to utilize an official and legal Team Agreement and upon award an acceptable subcontract agreement to execute the contract and meet compliance with the statement of work provided. What format for pre-approval is required to be submitted to the COUNTY (in writing)?

**Ans. M & M Taste of Paradise Food Services has to make a business determination as to how you will approach this project**

- **(1) If M&M is the prime contractor or vendor the following rule will apply;**

***Prime Participation***

**Where a Local/Minority/WBE is the prime Bidder/Proponent, meaning that the LS/M/WBE has the majority of control and day-to-day responsibility for delivering the desired product or service the County, then such LS/M/WBE's participation as a prime contractor can be counted towards any LS/M/WBE Goals.**

- **(2) If M&M and Taste of Paradise Food Service choose to form a joint venture the following rules will be implemented;**

***Joint Venture/Teaming Participation***

**Where two or more bidders, at least one of which is an LS/M/WBE,**

engage in a joint venture or other teaming arrangement to satisfy County MWBE goals, the bidders shall demonstrate LS/M/WBE Coordinator shall review and provide an opinion to the Director of Purchasing on this matter and collect and review appropriate supporting documentation from the joint venture/team to determine the percentage of each joint venture/teaming partner's participation. The LS/M/WBE Coordinator may consider the following factors when evaluating the level of each partner's participation in a joint venture or other teaming arrangement:

- The anticipated capital investment of each joint venture/teaming partner in the project;
- The Projected allocation of profits and losses to each joint venture/teaming partner;
- The division of management responsibility between the joint venture/teaming partners;
- Actual participation of the joint venture/teaming partners in the performance of work on the project;
- The method of and responsibility for accounting;
- The method by which disputes are resolved;
- The commercially useful function to be performed by each member of the joint venture/team; and
- Other factors relating to the joint venture/teaming arrangement considered pertinent by the County.

In the event that the LS/M/WBE Coordinator determines that the joint venture/team participants are not each contributing at a level commensurate with their stated percentages or participation, the LS/M/WBE Coordinator may:

- Recommend adjustments in the joint venture/teaming structure to achieve desired levels of participation;
- Adjust the levels of LS/M/WBE participation for which the joint venture or team is given credit to reflect the actual, determined levels of participation; or
- Recommend that the County reject the joint venture or team from consideration for the project.

#### **Post-Completion Evaluation of Joint Ventures**

The LS/M/WBE Coordinator will conduct a final evaluation of any approved joint ventures per the above-mentioned factors to determine the percentage of LS/M/WBE participation that actually resulted from the joint venture.

39. M&M Taste of Paradise Team will be utilizing an equitable subcontract agreement and presenting as one team to perform this contract. Please provide in writing how the evaluation of the subcontractor as a "significant" subcontractor will be evaluated? (E.g. Will our team be evaluated as one bid 100% or will the County use a percentage (%) evaluation formula of any type to evaluate those who are Prime /Sub relationships?)

**Ans. Subcontracting Participation**

**Where a prime contractor uses one or more subcontractors to satisfy an LS/M/WBE goal, the total value of disbursements to LS/M/WBE subcontractors may be counted toward attainment of the goal if the LS/M/WBE subcontractors perform a commercially useful function. An LS/M/WBE subcontractor's work is considered commercially useful when it involves responsibility for execution of a distinct element of the work of a project and carries out its responsibilities by actually performing, managing and supervising-the work involved. The LS/M/WBE Coordinator shall use some or all of the following factors to determine whether the work of LS/M/WBE subcontractors is commercially useful:**

- **The nature and amount of work subcontracted to the LS/M/WBE firm;**
- **Whether the LS/M/WBE firm has the skill and expertise to perform the work for which it has been certified;**
- **Whether the LS/M/WBE actually performs, manages and supervises the work;**
- **Consistent with standard industry practices, an LS/M/WBE subcontractor may enter into second tier subcontracts. If, however, an LS/M/WBE subcontractor consistently further subcontracts a significantly large amount of its work to non- LS/M/WBE firms, the LS/M/WBE Coordinator must consider the possibility that the LS/M/WBE firm is not performing a commercially useful function and may disallow the LS/M/WBE subcontractor's participation towards the prime contractor's attainment of LS/M/WBE goals on the project**

40. The M&M Taste of Paradise Team consists of all but one set-aside defined by US States and the Federal Government. Our Team is Service Disabled Veteran Owned, Woman Owned, 8a Certified, Small Business, Economically Disadvantaged Woman Owned Small Business, Small Disadvantaged Business, however we are not "Historically Underutilized Small Business" (HUBZONE). What documents do you request be presented in the proposal to support this statement?

**Ans. Provide the LS/M/WBE Coordinator with a letter or a certificate of proof of your certification of such.**

41. Other than provided forms is the COUNTY looking for all bidders to present a simple legal statement to the best of their knowledge that there is "No Conflict Of Interest" (COI)?

**Ans. Yes**

42. Para 2.32 Main RFP file, I have never known a company (to include County (<http://www.courthousenews.com/2012/07/18/48480.htm>), State, Federal, and Prison Systems (Jail over capacity lawsuits)) who has been in business for more than 5 years that has no financial or operational legal dispute which might include workman's compensation claims, product defectives, etc.. What is the written COUNTY criteria specific in this RFP to define what a "claim" or "financial dispute" is that would exclude a company from the bid process. Having had a business now for over 30 years I know there is little chance that ANY company will have a completely clean record as it is defined in the present wording of the RFP. Please be specific in writing as to what exact claims would exclude a company bid? Please be specific as to if pending litigation is a criteria and if so what pending litigation (in writing) will exclude a company from the RFP Proposal Submission process and consideration for award?

**Ans. Please refer to Paragraph 2.32. Please complete the attached forms and return with your proposal. The County will evaluate.**

43. Para 3.7, and 4.X Dietician - How many years of verified service as a qualified dietician are required for this position?

**Ans. There is no set service requirement; however, the vendor must provide the name of the ADA registered dietician. Vendor must provide the resume of the dietician that describes their qualifications and their experience in planning jail facility menus and special diet menus. You, as the vendor, must be confident in their capabilities and guarantee their results.**

44. How many years are required for a Food Service Manager who is qualified by the standards and scope defined in the Main RFP for this food service is required?

**Ans. There is no set service requirement. Vendor must provide the name(s) and resume(s) of the assigned food service manager(s) that describes their qualifications and their experience in running a similar or comparable operation. You, the vendor must be confident in their capabilities and guarantee their results.**

45. Please see attached example of menu.

Attach/

8/13/14  
DATE

  
MARGARET H. JOYNER,  
PURCHASING AGENT



SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1C CORNED BEEF 2EA PANCAKES 1/4C MAPLE SYRUP 10Z T BOLONIA 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	1C CALF PORT BEV 1C CRITS/MARG 30Z SCRAMBLED EGG 10Z TURKEY HAM 1/54 CORNED BEAN 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CORNED BEEF 30Z SCRAMBLED EGG 10Z T BOLONIA 2EA BISCUIT 1/80 17B JELLY 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	1C CALF PORT BEV 1C CRITS/MARG 30Z SCRAMBLED EGG 10Z TURKEY SAUSAGE 1/54 CORNED BEAN 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C CRITS/MARG 2EA PANCAKES 10Z MAPLE SYRUP 10Z TURKEY HAM 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C CRITS/MARG 30Z SCRAMBLED EGG 10Z T BOLONIA 1/54 CORNED BEAN 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C CRITS/MARG 30Z CHEESY EGG 10Z TURKEY HAM 2EA BISCUIT 1/80 17B JELLY 17B MARGARINE 2EA SUGAR PACKET 1C COFFEE
30Z SPANISH RISOTTO/BEAT 2 OZ M 1/2C REFRIGD BEANS 1/2C CORNED BEAN 2EA BISCUIT 1/80 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z BREAD CHCK PATTY 1/4C CREAM GRAVY 1/2C WASHED POTATOES 1/2C SEASONED CABBAGE 1/54 CORNED BEAN 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z TURKEY HAM 1/2C RICE PILAF 1/2C PINTO BEANS 2EA BISCUIT 1/80 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z CHUR BEEF PATTY 1/4C CHEESE 1EA HAMBURGER BUN 1EA MUST/SAJAD 10X TORTILLA CHIPS 1/2C MACARONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH	30Z CHUR BEEF PATTY 1EA HAMBURGER BUN 1EA MUST/SAJAD 10X TORTILLA CHIPS 3EA COOKIES 1C FORTIFIED PUNCH	30Z BAKED ZITI 1/50 HOT BAKED BREAD 1/2C MIXED GREEN SALAD 17B MARGARINE 3EA COOKIES 1C FORTIFIED PUNCH	40Z BBQ MEAT 1EA HAMBURGER BUN 1/2C HOME FRIES 1EA CATSUP PC 1/2C PASTA VEG SALAD 1/54 BROWNITE 1C FORTIFIED PUNCH
30Z SPANISH RISOTTO/BEAT 2 OZ M 1/2C REFRIGD BEANS 1/2C CORNED BEAN 2EA BISCUIT 1/80 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z BREAD CHCK PATTY 1/4C CREAM GRAVY 1/2C WASHED POTATOES 1/2C SEASONED CABBAGE 1/54 CORNED BEAN 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z TURKEY HAM 1/2C RICE PILAF 1/2C PINTO BEANS 2EA BISCUIT 1/80 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z CHUR BEEF PATTY 1/4C CHEESE 1EA HAMBURGER BUN 1EA MUST/SAJAD 10X TORTILLA CHIPS 1/2C MACARONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH	30Z BAKED ZITI 1/50 HOT BAKED BREAD 1/2C MIXED GREEN SALAD 17B MARGARINE 3EA COOKIES 1C FORTIFIED PUNCH	40Z BBQ MEAT 1EA HAMBURGER BUN 1/2C HOME FRIES 1EA CATSUP PC 1/2C PASTA VEG SALAD 1/54 BROWNITE 1C FORTIFIED PUNCH	30Z CHUR BEEF PATTY 1/4C BROWN GRAVY 2EA BAKED BREAD 1/4C BROWN GRAVY 2EA BISCUIT 1/80 17B MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA

ALL OTHERS ARE VOLUME MEASUREMENTS UNLESS OTHERWISE STATED  
 FSD ABL MANAGEMENT REGISTRATION # 55563  
 APPROVAL DATE 1/27/2014

ALL OTHERS ARE VOLUME MEASUREMENTS UNLESS OTHERWISE STATED  
 FSD ABL MANAGEMENT REGISTRATION # 55563  
 APPROVAL DATE 1/27/2014

At Home Date 1/27/14



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SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1C CALF PORT BEV 1C CRITTS/MARG 30Z SCRAMBLED EGGS	1C CORNFLAKES 2EA PANCAKES 1/4C MAPLE SYRUP	1C CALF PORT BEV 1C CRITTS/MARG 1/2C POTATO 4 EGGS	1C CALF PORT BEV 1C CRITTS/MARG 2EA PANCAKES	1C CORNFLAKES 30Z SCRAMBLED EGGS 10Z T BOLONNA	1C CALF PORT BEV 1C CRITTS/MARG 30Z SCRAMBLED EGGS	1C CALF PORT BEV 1C CRITTS/MARG 1C T SAUSAGE GRAVY 1 OZ MEAT
10Z TURKEY SNUGAGE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	10Z TURKEY SNUGAGE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	10Z TURKEY HAM 1/54 COFFEE CAKE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1/4C MAPLE SYRUP 10Z TURKEY SAUSAGE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	2EA BISCUIT 1/80 1TB JELLY 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	10Z TURKEY HAM 1/54 COFFEE CAKE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	2EA BISCUIT 1/80 1TB JELLY 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE
2EA TURKEY FRANKS 10/1 2EA HOT DOG BUN 1EA MUSTARD PC 1EA CATSUP	2EA TURKEY FRANKS 10/1 2EA HOT DOG BUN 1EA MUSTARD PC 1EA CATSUP	80Z CHILI MAC 2 OZ MEAT 1/54 CORNBREAD 1/2C TOSSED SALAD/DRSG 1TB MARGARINE	20Z TURKEY BOLONNA 1ST CHEESE 2SL BREAD 1EA MUST/SALAD DRSG PC 10Z TORTILLA CHIPS	30Z BREAD CHICK PATTY 1/4C CREAM GRAVY 1/60 HOT SAILED BREAD 1/2C SEASOED PASTA 1/2C COLSLAW	80Z CHILI CON CANNED 2 OZ MEAT 1/2C SEASOED RICE 1/54 CORNBREAD 1/2C MIXED GREEN SALAD 1TB MARGARINE	20Z TURKEY HAM 1ST CHEESE 2SL BREAD 1EA MUST/SALAD DRSG PC 1EA LETT/ONION SLICE 10Z CHIPS 1/2C MANGOONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH
1/2C HOME FRIES 1/2C MIXED GREEN SALAD 3EA COOKIES 1C FORTIFIED PUNCH	1/2C CONFETTI SLAW 1/54 BROWNIE 1C FORTIFIED PUNCH	1C FORTIFIED PUNCH 1C 1/54 GLAZED CAKE	1/2C MANGONCHI SLID 3EA COOKIES 1C FORTIFIED PUNCH	1TB MARGARINE 1/54 GLAZED CAKE 1C FORTIFIED PUNCH	1/2C MIXED GREEN SALAD 1TB MARGARINE 3EA COOKIES 1C FORTIFIED PUNCH	1EA MUST/SALAD DRSG PC 1EA LETT/ONION SLICE 10Z CHIPS 1/2C MANGOONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH
30Z SLICED TURKEY 1/4C BROWN GRAVY 2/2C CORNBREAD DRSG 1/2C CABBAGE/CHESTNUTS 1/2C CORNBREAD 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	30Z MEATBALLS 1/4C BROWN GRAVY 1/2C SEASONED PASTA 1/2C NAVY BEANS	1Q BQ CHICKEN 1/4C BROWN GRAVY 1/2C SEASONED RICE 1/2C PLINTO BEANS	30Z BREADED BEEF PATTY 1/4C BROWN GRAVY 1/2C STEAMED NOODLES 1/2C TOSSED SALAD/DRSG	1QZ MEATLOAF 1/4C BROWN GRAVY 1/2C SEASONED RICE 1/2C NAVY BEANS	80Z MEAT 572N 2 OZ MEAT 1/2C SEASONED RICE 1/2C COLSLAW 1/54 CORNBREAD	1EA MUST/SALAD DRSG PC 1EA LETT/ONION SLICE 10Z CHIPS 1/2C MANGOONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH
2EA TURKEY FRANKS 10/1 2EA HOT DOG BUN 1EA MUSTARD PC 1EA CATSUP	2EA TURKEY FRANKS 10/1 2EA HOT DOG BUN 1EA MUSTARD PC 1EA CATSUP	80Z CHILI MAC 2 OZ MEAT 1/54 CORNBREAD 1/2C TOSSED SALAD/DRSG 1TB MARGARINE	20Z TURKEY BOLONNA 1ST CHEESE 2SL BREAD 1EA MUST/SALAD DRSG PC 10Z TORTILLA CHIPS	30Z BREAD CHICK PATTY 1/4C CREAM GRAVY 1/60 HOT SAILED BREAD 1/2C SEASOED PASTA 1/2C COLSLAW	80Z CHILI CON CANNED 2 OZ MEAT 1/2C SEASOED RICE 1/54 CORNBREAD 1/2C MIXED GREEN SALAD 1TB MARGARINE	20Z TURKEY HAM 1ST CHEESE 2SL BREAD 1EA MUST/SALAD DRSG PC 1EA LETT/ONION SLICE 10Z CHIPS 1/2C MANGOONI SALAD 3EA COOKIES 1C FORTIFIED PUNCH

ALL OTHERS ARE VOLUME MEASUREMENTS UNLESS OTHERWISE STATED  
 VSD AND MANAGEMENT REGISTRATION # 455563  
 APPROVAL DATE 1/2/2014  
 APPROVAL DATE 07/06/14

A.F. HARRIS  
 1/10/14



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SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGGS	1C CORNPLAKES 2EA PANCAKES 1/2C MAPLE SYRUP	1C CALF PORT BEV 1C GRITS/MARG 1/2C POTATO & EGGS	1C CALF PORT BEV 1C GRITS/MARG 2EA PANCAKES	1C CORNPLAKES 30Z SCRAMBLED EGGS 10Z T BOLOGNA	1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGGS	1C CALF PORT BEV 1C GRITS/MARG 1C T SAUSAGE GRAVY 1 OZ MEAT
10Z T BOLOGNA 1/54 COFFEE CAKE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	10Z TURKEY SAUSAGE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	10Z TURKEY HAM 1/54 COFFEE CAKE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1/4C MAPLE SYRUP 10Z TURKEY SAUSAGE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	2EA BISCUIT 1/80 1TB JELLY 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	10Z TURKEY HAM 1/54 COFFEE CAKE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	2EA BISCUIT /80 1TB JELLY 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE
30Z CHAE BEEF PATTY 13L CHESSE 12A HAMBURGER BUN 1EA MUSTARD PC	2EA TURKEY PROCKS 10/1 2EA HOT DOG BUN 1EA MUSTARD PC 1EA CATSUP	80Z CHILI MAC 2 OZ MEAT 1/54 CORNBREAD 1/2C TOSSED SALAD/DRSS 1TB MARGARINE	20Z TURKEY BOLOGNA 18L CHESSE 28L BREAD 1EA MUST/SALAD DRSS PC 10Z TORTILLA CHIPS	30Z BREAD CHCK PATTY 1/4C CREAM GRAVY 1/4S HOT PATED BREAD 1/2C SEASONED PASTA 1/2C COLESIAM	80Z CHILI CON CARRN 2 OZ MEAT 1/2C SEASONED RICE 1/54 CORNBREAD	20Z TURKEY BIN 18L CHESSE 28L BREAD 1EA MUST/SALAD DRSS PC 1EA LET/CHTD SLICE 10Z CHIPS 1/2C MARGARINE SALAD
1/2C HOME FRIES 1/2S MIXED GREEN ONION 3EA COOKIES 1C PORTIFIED PUNCH	1/2C COMPETTI SLAW 1/54 BROWNE	1C PORTIFIED PUNCH	1/3C MARGARONI STD 1EA COOKIES	1TB MARGARINE 1/54 GLAZED CAKE	3EA COOKIES 1C PORTIFIED PUNCH	1EA LET/CHTD SLICE 10Z CHIPS 1/2C MARGARINE SALAD
2EA BATTERED FISHES 1/4C BROWN GRAVY 1/2C CORNBREAD BROSSE 1/2C	30Z MEATBALLS 1/4C BROWN GRAVY 1/2C SEASONED PASTA 1/2C NAVY BEANS	10 BRQ CHICKEN 1/4C BROWN GRAVY 1/2C SEASONED RICE	30Z BREADED BEEF PATTY 1/4C BROWN GRAVY 1/2C STEAMER NOODLES 1/2C TOSSED SALAD/DRSS	10Z MEATLOAF 1/4C BROWN GRAVY 1/2C SEASONED RICE 1/2C NAVY BEANS	80Z MEAT STM 2 OZ MEAT 1/2C SEASONED RICE 1/2C COLESIAM 1/54 CORNBREAD	1C SPACH NOODLES 40Z SPAGHETTI SANDR 2 OZ MEAT 1/2C TOSSED SALAD/DRSS 2SL GARLIC BREAD
1/2C CORNBREAD 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	2EA BISCUIT 1/80 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1/54 CORNBREAD 1TB MARGARINE 1/54 BROWNE 1C SWEET TEA	2EA BISCUIT 1/80 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1/54 CORNBREAD 1TB MARGARINE 1EA COOKIES 1C SWEET TEA	1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1TB MARGARINE 1/54 BROWNIR 1C SWEET TEA

ALL OTHERS ARE VOLUME MEASUREMENTS UNLESS OTHERWISE STATED  
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 RSD ABL MANAGEMENT  
 REGISTRATION # 455563  
 APPROVAL DATE 1/2/2014  
 APPROVAL DATE 01/06/14

*L. H. Hines*  
 1/6/14



SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1C CORNFLAKES 2EA PANCAKES 1/4C MAPLE SYRUP 10Z T BOLONGA 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGG 10Z T BOLONGA 1/54 CORNFLEAK 1TB MARGARINE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CORNFLAKES 30Z SCRAMBLED EGG 10Z T BOLONGA 2EA BISCUIT 1/80 1TB JELLY 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE 1C 2% MILK	1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGG 10Z T BOLONGA 1/54 CORNFLEAK 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGG 10Z T BOLONGA 1/54 CORNFLEAK 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C GRITS/MARG 30Z SCRAMBLED EGG 10Z T BOLONGA 1/54 CORNFLEAK 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE	1C CALF PORT BEV 1C GRITS/MARG 30Z CHEESE BRG 10Z TURKEY HAM 2EA BISCUIT 1/80 1TB MARGARINE 1TB MARGARINE 2EA SUGAR PACKET 1C COFFEE
30Z SWEDISH MINTWALD 1/4C HOT BAKED BREAD 1/2C SEASONED PASTA 1/2C MIXED GREEN SALAD 1TB MARGARINE 3EA COOKIES	80Z T HAM/BEANS 2.5 OZ MEAT 1/54 CORNBREAD 1/2C SEASONED RICE 1/2C CONFETTI SLAM 1TB MARGARINE 1/54 GLAZED CAKE	30Z CHOCOMAGOM PATTY 1/4C BROWN GRAVY 1/50 HOT BAKED BREAD 1/2C WASHED POTATOES 1/2C SEASONED CABBAGE 1TB MARGARINE	30Z CHUR BEEF PATTY 1SL CHEESE 1EA HAMBURGER BUN 1EA MUST/SALAD DRUG PC 10Z TORTILLA CHIPS 1/2C MACARONI SALAD 3EA COOKIES	80Z BAKED ZITI 1/50 HOT BAKED BREAD 1/2C MIXED GREEN SALAD 1TB MARGARINE 3EA COOKIES	40Z BQ MEAT 1EA HAMBURGER BUN 1/2C HOME FILES 1EA CATSUP PC 1/2C PASTA BQ SALAD 1/54 BROWNIE	30Z CHUR BEEF PATTY 1/4C BROWN GRAVY 2EA ENRICHED BREAD 1/2C BAKED SOUP 1/2C TOBACCO SALAD/DRUG 3EA COOKIES
1C PORTIFIED PUNCH 80Z SPANISH RICE/MEAT 2 OZ M 1/2C REFRIG BEANS 1/2C CORN/SLAM 2EA BISCUIT 1/80 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1C PORTIFIED PUNCH 30Z BREAD CRCK PATTY 1/4C GREEN GRAVY 1/2C WASHED POTATOES 1/2C SEASONED CABBAGE 1/54 CORNBREAD 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1C PORTIFIED PUNCH 1/54 BROWNIE 1C PORTIFIED PUNCH 30Z TURKEY HAM 1/2C RICE PILAF 1/2C PINTO BEANS 2EA BISCUIT 1/80 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1C PORTIFIED PUNCH 80Z MEAT BUN 2 OZ MEAT 1/2C SEASONED PASTA 1/2C NAVY BEANS 1/54 CORNBREAD 1TB MARGARINE 1/54 BROWNIE 1C SWEET TEA	1C PORTIFIED PUNCH 10Z SLICED TURKEY 1/4C BROWN GRAVY 1/2C SEASONED RICE 1/2C SEASONED CABBAGE 1/2C MIXED GREEN SALAD 1/54 CORNBREAD 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1C PORTIFIED PUNCH 30Z BAKED BEEF PATTY 1/4C GRILLED ONIONS 1/2C WASHED POTATOES 1/4C BROWN GRAVY 1/2C CARROTS 2EA BISCUIT 1/80 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA	1C PORTIFIED PUNCH 30Z BQ CHICKN PATTY 1/4C BROWN GRAVY 1/2C SEASONED RICE 1/2C PINTO BEANS 1/54 CORNBREAD 1TB MARGARINE 1/54 GLAZED CAKE 1C SWEET TEA

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 APPROVAL DATE 1/27/2014  
 APPROVAL DATE 1/6/14  
 APPROVAL DATE 1/10/14

K.F. Hester 1/6/14



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