

REQUEST FOR PROPOSALS

RFP # 2023-005

INMATE FOOD SERVICES & COMMISSARY

For

CORRECTIONS CENTER OF NORTHWEST OHIO

Proposal Deadline:

Thursday, October 12, 2023

2:00 P.M.

THE CORRECTIONS COMMISSION OF NORTHWEST OHIO IS AN EQUAL OPPORTUNITY
EMPLOYER

RFP # 2023 – 005 Inmate Food Services and Commissary

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LEGAL NOTICE
REQUEST FOR PROPOSAL

Sealed proposals will be received by the Corrections Commission of Northwest Ohio, (CCNO) facility located at 03151 County Road 2425, Stryker, OH 43557-9418, until 2:00 p.m. EDST on Thursday, October 12, 2023, and opened immediately thereafter for the provision of the following:

RFP # 2023 - 005 - Inmate Food Services and Commissary

The specifications, general conditions and terms of the proposed services are on file for review during normal business hours and may be obtained by sending a request for the Specifications to the Corrections Center of Northwest Ohio at 03151 County Road 2425, Stryker, OH 43557. The specifications, general conditions and terms of the proposed contract may also be obtained from the Corrections Center of Northwest Ohio website at: www.ccnoregionaljail.org/more/bidprojects.

Proposals shall be submitted to the attention of the Fiscal Manager through the above stated date and time. Proposals should be secured in a sealed envelope with the following clearly marked on the outside of the envelope:

RFP # 2023 - 005 – Inmate Food Services and Commissary

Corrections Center of Northwest Ohio

Any questions regarding these specifications can be directed in writing Attention: Kelsey Goebel, Accounts Purchasing Assistant by sending an email to kelsey.goebel@ccnojail.org

PUBLISHED: BRYAN TIMES

Saturday, September 9, 2023

Saturday, September 16, 2023

CORRECTIONS COMMISSION OF NORTHWEST OHIO

Inmate Food Services and Commissary RFP # 2023 – 005

General Conditions

1. The previously stated specifications are a general guide to the RFP for Inmate Food Services and Commissary.
2. Proposals shall be submitted in duplicate (one ORIGINAL DOCUMENT and one COPY) in a sealed envelope with the following clearly marked on the outside of the envelope: **RFP # 2023 - 005 – Inmate Food Services and Commissary - Corrections Center of Northwest Ohio.** Envelopes shall contain the legal name of the bidder, and a statement that the bidder is a sole proprietor, a partnership, a corporation, or other legal entity. The proposal shall be signed by the person or persons legally authorized to bind the bidder to a contract.
3. Prior to 2:00 p.m. on Thursday October 12, 2023, each bid upon submission must be stamped for the time and date received and placed in the safe. The safe is located in the Fiscal Department – Administrative Offices at the CCNO facility.
4. The Corrections Commission of Northwest Ohio reserves the right to reject any and all proposals, to waive any informality in the proposals received, and to accept any proposal or combination of proposals which is deemed most favorable to the Corrections Commission of Northwest Ohio at the time and under the conditions stipulated.
5. The CCNO is a governmental entity and therefore tax exempt. A current Tax Exemption Form will be provided to the bidder upon execution of a contract.
6. The Bidder agrees to provide a statement certifying their status as an Independent Contractor, in compliance with the Ohio Revised Code Section 3121.891, which specifies that employers and government entities in the state of Ohio are obligated to report to Ohio Department of Job and Family Services all employees who reside or work in the state of Ohio. The Statement will be provided to the bidder prior to awarding the bid contract.
7. The Corrections Commission of Northwest Ohio intends to award the contract to the lowest and best bidder. The Corrections Commission of Northwest Ohio has the right to award the contract not necessarily to the bidder with the lowest price, but to the bidder who demonstrates the best ability to fulfill the requirements of the proposal and whose proposal is determined to be professionally and technically complete.
8. Page one of the proposal must be the price per meal for the CCNO and price per meal for the Juvenile Detention Center submitted by the contractor for the year January 1, 2024 through December 31, 2024. Commissary commission options must also be listed for the CCNO. Approved form shall be provided by the CCNO.
9. Questions regarding location and logistics for food service delivery within the Facility must be submitted in writing and directed to Kelsey Goebel, Accounts Purchasing Assistant via USPS, or email; kelsey.goebel@ccnojail.org prior to September 27, 2023.

CORRECTIONS COMMISSION OF NORTHWEST OHIO

Inmate Food Services and Commissary RFP # 2023 – 005

Specifications

1. STATEMENT OF INTENT

- a. The Corrections Commission of Northwest Ohio (“CCNO”) is seeking proposals from qualified food service providers to contract for food service, including meals, management, and commissary at the Corrections Center of Northwest Ohio (“Corrections Center”), 03151 County Road 24.25, Stryker, OH 43557-9418 and the food service for the 32-bed Northwest Ohio Juvenile Detention Training and Rehabilitation Center (“Juvenile Center”) located at 03389 County Road 24.25, Stryker, OH 43557. (The Corrections Center and Juvenile Center are referred to collectively as the “Facility”).

2. STATEMENT OF FOOD SERVICE OBJECTIVES FOR CORRECTIONAL FACILITIES

- a. The Contractor must meet the following objectives:
 - i. Provide well prepared, nutritionally adequate meals for adult and juvenile male and female inmates. Meals and service must satisfy the guidelines and standards established by the American Correctional Association, National Commission on Correctional Health Care, American Medical Association and also meet the Minimum Standards for Jails in Ohio (Full-Service Facilities).
 - ii. Ensure all foods, both hot and cold, are served at optimum temperatures.
 - iii. No time span between meals may exceed fourteen (14) hours.
 - iv. Provide sanitation to the entire food service area.
 - v. Provide documentation for compliance with all applicable standards by the 5th of each month (American Correctional Association, Minimum Standards for Jails in Ohio [Full-Service Facilities]). Contractor must provide required documentation to the Juvenile Facility for the National School Lunch Program by the 5th of each month.

3. CORRECTIONS COMMISSION PROPOSAL EVALUATION CRITERIA

- a. The CCNO will use the following criteria in evaluating all bids:
 - i. The Contractor’s ability to satisfy current and future needs of the CCNO and the Facility. This includes, but is not limited to, providing meals and commissary, and service, at any expanded or new facility or any facility for which the CCNO may become responsible.
 - ii. The Contractor’s specific operating plan to meet objectives of the CCNO.
 - iii. The Contractor’s projected cost and guaranteed price per meal for the CCNO and for the Juvenile Center from January 1, 2024 through December 31, 2024. Prices must be accompanied by a description of factors included. Projections of annual cost will be substantiated with a calculation of projected meals. For the optional second, third, fourth and fifth years of the contract the price will be increased or decreased by the lesser of a specified increase or decrease in the Food Away From Home Index. The prices for the succeeding year will be provided to the facility in August.
 - iv. The Contractor’s Food/menu variety must be published quarterly, with nutritional, quality, and portion sizes and approved and signed by a qualified dietician and the CCNO Commander overseeing the food service operations.

- v. The Contractor's ability to provide competent, experienced, resident management on a full-time basis. Resident management must be qualified by experience in correctional food service management.
- vi. The Contractor's ability to provide consistently efficient and effective food service operations that require limited involvement by CCNO Management Staff.
- vii. The Contractor's past experience in food service in a correctional environment.
- viii. The Contractor's financial strength and ability to perform under the agreement.

4. SCOPE OF OPERATION

- a. The Contractor will furnish labor, material and supplies necessary to provide food service for inmates for CCNO's (Corrections Center) population (5 year ADP attached) and 96 meals per day (Juvenile Center) plus an evening snack (Juvenile Center only). Food for the Juvenile Center must be prepared for delivery not more than thirty (30) minutes prior to the scheduled meal time.
- b. Food service will be required 365 days per year (366 Leap Year) three (3) times per day, meeting the current applicable National Commission on Correctional Health Care, American Medical Association, American Correctional Association, and Minimum Standards for Jails in Ohio (Full Service Facilities) guidelines and requirements. A minimum of four (4) week cycle menus, changed seasonally (Summer, Fall, Winter, Spring), including portion sizes, are required to supplement the proposal as evidence of compliance. Menus must be signed by the registered dietician and the CCNO Commander overseeing the food service operation. Soy substitutions for meat and special diets must be approved by the CCNO Commander overseeing the food service operations.
 - i. Any changes in menu, with accompanying justification, must be indicated in writing to the CCNO Commander overseeing the food services operations in advance of any changes.
- c. The Contractor will provide additional food and/or beverage service upon written request (i.e., extra meals, catering for meetings, training seminars, etc.), when made by an authorized agent of the contracting institution. It is understood in emergencies that time is of the essence. The contractor will periodically, in coordination with CCNO, provide additional meals for inmates to purchase.
- d. The Contractor will operate and provide staff assistance to an inmate commissary store program. The commissary items need to be competitive with convenient store pricing. The Contractor will deliver all commissary related items to include indigent kits and special promotional orders. All commissary products and any substitutions must be pre-approved by the CCNO Commander overseeing the food service operations and must meet all security requirements. Provide inmate family to have ability to order commissary online. The commissary process will not place additional cost responsibilities on the CCNO.

5. USE OF CORRECTIONS COMMISSION FACILITIES

- a. The physical facilities made available to the Contractor under this contract shall not be used in connection with operations not included in the contract. All foods prepared shall be prepared on-site.
- b. The Contractor will include in the proposal contingency plans to provide service in the face of events (e.g., power failure, fire, riot or lockdown, or acts of God) that would cripple normal operation.

6. FINANCIAL TERMS OF CONTRACT

- a. The CCNO is seeking proposals for an initial twelve (12) month period with an option for an additional four (4) twelve (12) month period(s) at the discretion of the CCNO. (The CCNO will not agree to automatic renewals.) In no event shall the length of this agreement, including renewal periods, exceed sixty (60) months. The proposal will include a guaranteed price per meal for the initial twelve (12) months, and will be increased or decreased based on the lesser of a specified amount or a percentage equal to the increase or decrease in the Food Away From Home Index for each succeeding twelve (12) months.
- b. All meals are to be charged using a single price per meal and not a separate price for breakfast, lunch and supper. Sack lunches for work release and public works inmates are included as part of the price as well as special diets to include medical and religious diets. A statement of billing procedures and payment terms are to be included in the proposal.
- c. Contractor will provide percentage of commissary sales. Sales will be verified with CCNO's inmate records system. Online sales orders must be provided by contractor for verification.

7. SERVICES PROVIDED BY CONTRACTOR

- a. Contractor agrees to provide the following services and personnel for the price per meal listed in the proposal.
- b. Provide one (1) food service manager, one (1) assistant manager, one (1) commissary operations person, and two (2) cook supervisors to operate the total food service. The Corrections Commission reserves the right to negotiate changes on modifications to the proposed staffing plan after a vendor has been selected.
- c. Pay all contractor employee wages and fringe benefits. Contractor must provide a wage scale for their staff.
- d. Purchase all food products, inmate cups and utensils, drink containers delivered to units at meals, cleaning supplies, dish machine products, office supplies and paper supplies.
- e. Pay for any needed license, permits and insurance costs.
- f. Pay for all employee uniforms.
- g. Establish and maintain rigid sanitation program.

8. RESPONSIBILITIES OF THE CONTRACTOR

- a. The Contractor will purchase, receive, store, prepare, produce, serve and/or package for delivery food to meet the prescribed menu.
- b. The Contractor will maintain a properly selected and trained staff, at all times serving high quality, properly prepared goods within correct temperature guidelines in the most efficient manner.
- c. Food service employees must be properly attired with a clean uniform to include sanitary hand covering at all times. Hair restraints must be worn during the time they are performing duties.
- d. All employees of the Contractor must undergo a pre-assignment medical examination and annual re-examination, as specified in state or local regulations, whichever are more stringent.
- e. The Contractor must provide a trained food service Manager, with correctional food service knowledge and experience, as specified in state or local regulations, whichever are more stringent. The Manager assigned to the location will be subject to review and approval by the Corrections Commission.
 - i. An interview with the proposed Manager may be required prior to the award of the contract. In any event, the proposed Manager will be subject to a

- background inquiry and security check which the Manager must pass to be acceptable to the CCNO.
- f. The Contractor must submit to the CCNO a list of all employees assigned to work at the Facility. This list must include names, current addresses, date of birth, social security numbers and telephone numbers and will be used for the performance of a background inquiry, fingerprints, and security check.
 - g. PREA (Prison Rape Elimination Act) § 115.17 Hiring and promotion decisions
 - i. The Agency shall not hire or promote anyone who may have contact with inmates, and shall not enlist the services of any contractor who may have contact with inmates, who
 - ii. Has engaged in sexual abuse in a prison, jail, lockup, community confinement facility, juvenile facility, or other institution (as defined in 42 U.S.C. 1997);
 - iii. Has been convicted of engaging or attempting to engage in sexual activity in the community facilitated by force, overt or implied threats of force, or coercion, or if the victim did not consent or was unable to consent or refuse; or
 - iv. Has been civilly or administratively adjudicated to have engaged in the activity described in paragraph a) 2) of this section. (§ 115.17)
 - v. The Agency shall consider any incidents of sexual harassment in determining whether to hire or promote anyone, or to enlist the services of any contractor, who may have contact with inmates. (§ 115.17)
 - vi. Before hiring new employees who may have contact with inmates, the agency shall:
 - 1) Perform a criminal background records check; and
 - a. Consistent with Federal, State, and local law, make its best efforts to contact all prior institutional employers for information on substantiated allegations of sexual abuse or any resignation during a pending investigation of an allegation of sexual abuse. (§ 115.17)
 - vii. The Agency shall also perform a criminal background records check before enlisting the services of any contractor who may have contact with inmates. (§ 115.17)
 - viii. The Agency shall either conduct criminal background records checks at least every five years of current employees and contractors who may have contact with inmates or have in place a system for otherwise capturing such information for current employees. (§ 115.17)
 - ix. The Agency shall ask all applicants and employees who may have contact with inmates directly about previous misconduct described in paragraph a) of this section in written applications or interviews for hiring or promotions and in any interviews or written self-evaluations conducted as part of reviews of current employees. The Agency shall also impose upon employees a continuing affirmative duty to disclose any such misconduct. (§ 115.17)
 - x. Material omission regarding such misconduct or the provision of materially false information, are grounds for termination. (§ 115.17)
 - xi. All security checks will be completed prior to CCNO entering into an agreement. Also, the CCNO must be notified in writing prior to any changes in personnel assigned to work at the Facility. New personnel will be required to successfully pass the same background inquiry.
 - h. The CCNO reserves the right to deny any of the Contractor's employee's access to the Facility who, at any time, do not meet established security clearances or obey established rules and regulations. Final selection of all Contractor employees at the

Facility will be at the approval of the CCNO. The CCNO will have no liability for costs incurred by the Contractor because any current or prospective employee is unacceptable to the CCNO for any reason.

- i. The Contractor agrees to furnish all supplies, materials, and supervision necessary to maintain the areas assigned to the Contractor in a clean, sanitary, orderly condition at all times. Cleaning and janitorial services shall be performed on a regular schedule and must meet the highest standards of sanitation prescribed by local, state or federal laws or regulations, whichever are most stringent. Sanitation will include the entire kitchen, commissary, and delivery hallways and will include floor maintenance and painting. CCNO will supply all paint. Vandalism or misuse of equipment and/or the disabling of the equipment will be the responsibility of the Contractor to repair. The Contractor will clean all serviceware, utensils, and equipment needed to prepare and serve meals. The Contractor agrees to keep all assigned areas clean and sanitary in compliance with all American Correctional Association standards, Ohio minimum Jail Standards (Full-Service Facilities), and local health departments' standards.
- j. The Contractor will provide on-going in-service training for all Contractor's employees and inmate workers. Areas to be covered include safety, sanitation, food handling and security. Training will include the proper use of all tools and machines as well as proper tool inventory.
- k. The Contractor will provide and develop safety programs ensuring a safe work place for its employees and inmate work force under its supervision.
- l. The Contractor will serve tasty, appetizing, wholesome, quality food. Portion sizes will be adequate, as prescribed by a four (4) week sample menu to be included in the proposal. This menu must be used for the first three (3) months of this contract. All portion sizes will be cooked weight or identified as raw weight. A statement of nutritional adequacy, prepared by a registered dietitian detailing the caloric and nutritional content of the menu will also be included in the proposal.
- m. The menu shall have a caloric content of 2,800 calories per day and meet those guidelines pertaining to food service as described herein. 3000 calories will be provided to the Juvenile Center per day plus an evening snack.
- n. Under the direction of the facility physician and/or the CCNO Commander who oversees the kitchen operations, the Contractor shall provide "special" diets to be used within the institution. Examples of these "special" diets as well as special holiday menus should be included in this proposal.
- o. The Contractor will provide, in the proposal, a sample stock list detailing items to be available for sale through the inmate commissary program. All such items must meet security requirements.
- p. A permanent record of the number of meals served, the food content of each meal and any menu substitutions or modifications will be maintained and copies provided to the CCNO. Records of substitutions shall include the items and portion sizes, the reason for the substitution and verification that a dietitian has been consulted when appropriate.
- q. The Contractor will arrange for regular inspections of the food service area in accordance with all applicable laws and regulations. Copies of all reports will be given to the CCNO Commander overseeing the food service operations, with corrective action noted for areas of non-compliance.
- r. The Contractor will prepare meals for the Juvenile Center that comply in all respects with the meals prepared for inmates at the Corrections Center. Deviations necessary to take into account the age of the inmates at the Juvenile Center and the problems of transporting the food must be approved by the CCNO. The contractor will not deliver meals to the Juvenile Center.

- s. The Contractor will provide at a minimum forty (40) hours of employee training prior to assignment to their position. Training records will be maintained and provided for standard compliance as needed.

9. CONTRACTOR STATUS & EXPERTISE

- a. The Contractor will demonstrate correctional food service market expertise.
- b. The Contractor will provide a general history, description, and status of the company.
- c. The Contractor will provide:
 - i. A corporate organizational chart.
 - ii. Financial references
- d. The Contractor will provide its standard form of contract, if any.
- e. Upon request, the Contractor shall provide annual financial statements for the two (2) most recent fiscal years and a quarterly financial statement for the most recent quarter, all prepared in accordance with generally accepted accounting principles consistently applied. Annual financial statements should be reviewed/audited. During the term of the contract, the Contractor must provide annual, reviewed financial statements prepared in accordance with G.A.A.P. consistently applied upon request.

10. CONTRACTOR'S PLAN OF OPERATION

- a. All proposals submitted must address:
- b. How produce is purchased, received, handled, produced (cooked), served and transported.
- c. Procedures used in safety, sanitation, security, training (Inmates and/or employees), and a detailed security program.
- d. A four (4) week detailed cycle menu indicating portion sizes, merchandising, garnish, holiday and special meals.
- e. Method of meal delivery for Inmates for entire facility.
- f. Quality control methods and standards.
- g. Statement of nutritional adequacy prepared by a Registered Dietitian.
- h. Equipment and facility design needs or recommendations.
- i. Projected capital costs, if any, to be incurred by the CCNO.

11. PERSONNEL & MANAGEMENT

- a. Each proposal will contain:
 - i. A proposed organizational chart to be used at this facility.
 - ii. The method of supervision to be used and the Corporate staff.
 - iii. Proposed pre-service and continuing in-service training for programs for management, staff and Inmate labor.
 - iv. Inventory control system.
 - v. Internal security of products and equipment when available to inmates.
 - vi. Detail program for addressing complaints of food services.
 - vii. A proposed work schedule for regular employees and Inmate labor.

12. RESPONSIBILITIES OF THE CCNO

- a. The CCNO will:
 - i. Provide space for food service and commissary operations. The CCNO will provide adequate ingress and egress, including a reasonable use of corridors, passageways, driveways, and loading platforms.
 - ii. At its own expense provide, install, maintain, replace, if necessary, and permit

- the Contractor to use all equipment, food service or otherwise, in place within the food service facilities, unless such maintenance, repair or replacement is caused by the negligence of the Contractor or its regular employees.
- iii. Maintain and repair the building structure in areas assigned to the Contractor, including the maintenance of gas, steam, water, refrigeration, electrical lighting fixtures (including relamping), heating systems, duct work and exhaust fans for hoods, walls and ceilings, provided that the Contractor shall bear the expenses or repairs necessary because of Contractor's own or Contractor's paid employees' negligence.
 - iv. Assist the Contractor in maintaining adequate security for all food service areas at all times during the food service operations.
 - v. Provide at its own expense all utilities necessary for the operation of and to perform the specifications outlined herein.
 - vi. Provide pest control for all areas assigned to the Contractor. Contractor is responsible to take necessary corrective action.
 - vii. Provide office facilities for the Contractor's employees.
 - viii. Provide accurate and timely meal orders, by location and type, to be served to Inmates.
 - ix. Provide an adequate trash removal facility or service to include the use of recycling and compaction as deemed necessary to maintain the highest standards of sanitation.
 - x. Provide sufficient Inmate labor to help maintain efficient food service operations. The CCNO will provide clean uniforms for those Inmates assigned to food service operations. The CCNO will also provide physical examinations of Inmates assigned to food service.

13. SPECIAL CONDITIONS

- a. The CCNO will grant to the Contractor the exclusive right to provide food service for the Inmates (including Work Release clients) at the Corrections Center and a non-exclusive right to provide food service to Inmates at the Juvenile Center.
 - i. The Contractor will furnish all labor (except Inmate labor), materials, and supplies necessary to provide food service commencing on January 1, 2024 for the Inmates at the Facility. Food services will be required 365 days per year (366 Leap Year) three (3) times per day. The food service must meet all applicable federal, state, and local guidelines, laws and regulations and shall meet the guidelines as described above. The Contractor will provide additional food and/or beverage service upon written request when made by an authorized agent of the contracting agency.
- b. Bidders can examine the plans and specifications for the Food Service Areas of the Corrections Center by contacting Kelsey Goebel, Accounts Purchasing Assistant, via email at Kelsey.goebel@ccnojail.org. It is the responsibility of the bidder to familiarize themselves with the Facility and equipment.
 - i. Questions regarding location and logistics for food service delivery within the Facility must be submitted in writing and directed to Kelsey Goebel, Accounts Purchasing Assistant via USPS, email (kelsey.goebel@ccnojail.org).
- c. The successful bidder will be responsible for all workers' compensation insurance required by the State of Ohio.
- d. The Contractor will bill the CCNO on a weekly basis. The invoice submitted will show a breakdown of the meals served by the program (e.g., Work Release). Statements will be forwarded in a timely fashion and the CCNO will process those invoices in a timely fashion.

- e. The Contractor will provide employees who are well trained, uniformed, honest and reliable. The Contractor will provide full-time managers in attendance whenever the Facility is in operation.
 - i. The Contractor shall demonstrate that it is an equal opportunity employer, having a declared policy of non-discrimination stating that they will take affirmative action to maintain and promote nondiscrimination as to race, color, religion, national origin, sex, and age in all phases of employment, including the use of facilities, in accordance with the Civil Rights Act of 1964, Executive Orders thereunder and all other applicable laws and regulations.
- f. The price to be charged (paid) for each meal during the second twelve (12) month period and thereafter following each succeeding twelve (12) month period during the life of the contract will be adjusted at the end of the first twelve (12) months of operation.
 - i. The second year's price will be calculated on the Index variance; using the Index two (2) months prior to contract inception, and eight (8) months into the first year's contract (August). The proportion of increase or decrease of the Index shall be applied to the initial per meal price to determine the next year's price. Subsequent years will be adjusted in the same manner.
 - ii. The Corrections Commission expects to commence service with the successful bidder on January 1, 2024.
- g. The Contractor will make provisions for all assigned personnel to attend and successfully complete the 40 hour in-service training conducted through the CCNO.
- h. The lunch prepared for Inmates in the Work Release and Community Public Works Programs for outside consumption (brown bag) will be varied, wholesome, and must be in accord with the total minimum caloric standards established. A minimum four (4) week cycle menu for brown bag lunches, changed seasonally (Summer, Fall, Winter, and Spring) including portion sizes, will be provided. Menu shall be signed by the registered dietician and the CCNO Commander overseeing food service operations.
- i. The Contractor will cooperate with the CCNO in establishing a certified training program for Inmate labor during the life of the agreement.
- j. Contractor shall, within sixty (60) days of the commencement of an agreement, promulgate policies and procedures in compliance with the Standards for Jails in Ohio: Full-Service Facilities for food service operations and for all American Correctional Association standards as they relate to food service. Approval by the Executive Director will be kept current. Revisions will be provided to the Executive Director of the CCNO for prior approval.

14. FOOD MANAGEMENT SERVICES REQUEST FOR PROPOSALS

a. Default and Termination

- i. Events of Default. The occurrence of any of the following shall be an event of default ("Event of Default") under this contract:
 - 1) The Contractor fails to perform or observe any term or condition of the contract required to be performed or observed by the Contractor;
 - 2) The filing by the Contractor of a voluntary petition in bankruptcy or the other commencement of a bankruptcy or similar proceeding by the Contractor;
 - 3) The failure by the Contractor, within twenty-eight (28) days, to dismiss any involuntary bankruptcy petition or other commencement of a bankruptcy or similar proceeding against the Contractor or to lift a stay of any execution, garnishment, or attachment or such consequence as will impair its ability to perform the Contract with the Owner;

- 4) The granting of a petition in bankruptcy for, or in respect of, the Contractor;
 - 5) An assignment by the Contractor for the benefit of its creditors;
 - 6) The entry by the Contractor into an agreement of composition with its creditors.
 - 7) The approval by a court of competent jurisdiction of a petition applicable to the Contractor in any proceeding for its reorganization instituted under the provisions of any state or federal bankruptcy or similar laws;
 - 8) The appointment by final order, judgment or decree of a court of competent jurisdiction of a receiver of the whole or any substantial part of the properties of the Contractor (provided such receiver shall not have been removed or discharged within 28 days of the date of his qualification);
 - 9) The dissolution or liquidation of the Contractor;
 - 10) Any representation or warranty made by the Contractor in the contract or in any report, certificate, application, financial statement or other instrument furnished by the Contractor pursuant thereto shall prove to be false, misleading, or incorrect in any material respect as of the date made;
 - 11) The Contractor vacates or abandons the Facility or any part thereof or ceases to do business for any reason whatsoever;
 - 12) Any lien is filed against the Contractor, or the Facility or funds held by the CCNO by any creditor of the Contractor.
- b. Remedies. Upon the occurrence of an Event of Default, the CCNO may do one or more of the following:
- i. Terminate the Contract;
 - ii. Take possession of the food service area and all materials, equipment, tools, supplies, inventory, and machinery thereon owned by the Contractor.
 - iii. Provide food services by whatever method the CCNO may deem appropriate;
 - iv. Withhold any further payment to the Contractor; and
 - v. Pursue any other remedies available in law or at equity.
- c. Waivers. If any covenant or agreement contained in the contract should be breached by the Contractor and thereafter waived by the CCNO, such waiver will be limited to the particular breach so waived and will not be deemed to waive any other breach hereunder. No waiver will be binding unless it is in writing and signed by the party making such waiver. No course of dealing between the Contractor and the CCNO, nor any delay nor omission on the part of the CCNO in exercising any rights hereunder, shall operate as a waiver.
- d. Attorneys Fees. If the Contractor should default under any of the provisions of the contract, and the CCNO should employ attorneys or incur other expenses in connection with the enforcement or observance of any obligation of the Contractor hereunder, the Contractor agrees that it will on demand pay to the CCNO the reasonable fees and disbursements of such attorneys and such other expenses incurred.
- e. The CCNO may terminate the contract without cause at the end of any calendar month of operation by giving not less than ninety (90) days prior notice in writing to the Contractor of the intention to so terminate this agreement, which notice shall be sent via United States certified mail. Upon termination of this agreement, the CCNO will purchase or have a successor food service contractor purchase any remaining usable inventory that the CCNO has not already paid for at the Contractor's cost. There shall be no liability for periods after such termination.

- f. Upon termination of the contract for any reason, the following will occur:
 - i. The Contractor will turn over to the CCNO and account for all equipment and other property belonging to the CCNO.
 - ii. The Contractor will make available to the CCNO for examination all data, records and reports concerning the food services program upon request, at the Contractor's expense.
 - iii. The parties shall promptly account to each other as of the date of termination for amounts due or advance payments made hereunder.
 - iv. The Contractor will make available for purchase by the CCNO, at current market value, all equipment purchased by the Contractor and currently in use within the Facility.

15. LIABILITY & INDEMNIFICATION

- a. The Contractor will indemnify, defend and hold harmless the CCNO and its trustees, members, employees, directors, officers, agents and representatives against all claims and actions based upon, or arising out of, damage or injury to person or property caused or sustained by any person or persons as a result of any act of omission of the Contractor or its officers, directors, employees, agents or representatives or any breach of the contract.
- b. Employees, agents, and Inmates of the CCNO are not agents or employees of the Contractor.
- c. The Contractor will maintain regular contact with the Executive Director of the CCNO or his designee and shall actively cooperate in all matters pertaining to the contract.
- d. The Contractor shall give full attention to the faithful execution of the contract, shall keep the contract under his control and shall not, by power of attorney or otherwise, assign any of the rights or duties arising under the contract to any other party whether voluntarily, by operation of law or otherwise.
- e. The Contractor must carry liability insurance in the amount of \$2,000,000.00 per occurrence and \$10,000,000.00 in aggregate. A copy of the certificate of insurance must be maintained on file at the office of the Corrections Commission during the terms of the agreement. The terms of the insurance policy must be acceptable in form and substance to the CCNO and show the Corrections Commission an additional insured with the Contractor.

16. MISCELLANEOUS PROVISIONS

- a. Governing Law. The Contract will be governed by the law of the State of Ohio. Any future disputes over this Agreement will be heard in a Court of competent jurisdiction in Williams County, Ohio.
- b. Successors and Assignment.
 - i. Binding Effect. The CCNO and the Contractor each will bind itself and its successors, assigns and legal representatives to the other party.
 - ii. Assignment by Contractor. The Contractor will not assign the contract in whole or in part, including but not limited to any monies due or to become due to the Contractor under the Contract.
 - iii. Assignment of Owner. The CCNO may assign the contract.

17. WRITTEN NOTICE

- a. Notice to Contractor. Written notice under the contract shall be deemed to have been duly served on the Contractor if delivered in person to any principal, agent, or employee of the Contractor, or if sent by registered, certified, or overnight mail, or by

- nationally recognized courier to the last business address known to the CCNO. Notice shall be deemed to be given or received on the earlier of two (2) days after the date of mailing or, one (1) day after delivery to the overnight courier, or when actually received.
- b. Notice to Owner. Written notices under the contract shall be deemed to have been duly served on the CCNO if delivered in person to the Executive Director of the CCNO or if sent by registered or certified mail to the Executive Director of the CCNO at the Corrections Center. Notice shall be deemed to be given only upon actual receipt.
 - c. Any action arising under the contract shall be brought in a court of competent jurisdiction in one of the member counties of the CCNO.

18. METHOD OF AWARD

- a. The award will be made to that bidder whose proposal is determined to be professionally and technically complete and who is the lowest and best bidder. The selection process may, however, include a request for additional information and/or an oral presentation to support the written proposal. The CCNO reserves the right to award this contract, not necessarily to the bidder with the lowest price, but to the bidder who demonstrates the best ability to fulfill the requirements of the RFP.
- b. The Contractor shall commence work only after the execution and transmittal of a fully executed contract to be drafted by the CCNO's legal counsel and after receiving written notification to proceed from the CCNO. The Contractor will perform all services indicated in the proposal in compliance with the negotiated contract.
- c. The CCNO reserves the right to reject any or all proposals, in whole or in part, received by reason of this RFP. The CCNO will not pay for any information herein requested, nor is it liable for any costs incurred by the bidder.
- d. Bidders whose proposals do not meet the mandatory requirements will be considered non-compliant. After the evaluation of the proposals and the selection of the successful bidder, all bidders will be notified of the selected firm.
 - i. The laws of Ohio require that at the conclusion of the selection process, the contents of all proposals be placed in the public domain and be open to inspection by interested parties. Trade secrets or proprietary information that is recognized as such and protected by law may be withheld if clearly identified as such in the proposal.

19. OPERATIONS

- a. The Corrections Center is a full-service adult detention facility. The facility is operated by the CCNO, a multi jurisdictional commission serving the jurisdictions of Defiance, Fulton, Henry, Lucas and Williams Counties, and Federal and State Inmates. Capacity for this facility is rated at 688.
- b. The CCNO provides food service to the Juvenile Center pursuant to a contract. The capacity for the Juvenile Center is 32 beds.
 - i. The CCNO currently has 155 employees.

CORRECTIONS COMMISSION OF NORTHWEST OHIO

Inmate Food Services and Commissary RFP # 2023 – 005

Base Price for CCNO inmate meals (per meal)
(1st year of agreement) \$ _____

CCNO Commissary % of Sales Commission _____%

Base Price for Juvenile Detention Center meals (per meal) \$ _____

This Base Price information is submitted by:

Vendor Name

Vendor Email Address

Vendor Address

Authorized Signature

Typed Signature

Date Submitted

This form must be submitted as – page 1 – of your RFP Proposal

Ohio Revised Code, Section 3121.891, requires the following information to be reported to the Ohio Department of Job & Family Services for both employees and independent contractors:

Please print

Company Name: _____

Address: _____

City/State/Zip: _____

Independent Contractor Name: _____

Date of Birth (Required): _____ / _____ / _____

Social Security # (Required): _____ / _____ / _____

Above named is:

- Individual** (Soc. Sec. # & Birthdate REQUIRED)

- Sole Shareholder of a Corporation**
(Soc. Sec. # & Birthdate REQUIRED)

- Sole Member of a Limited Liability Company**
(Soc. Sec # & Birthdate REQUIRED)

- Not Applicable – NOT an Individual, a Sole Shareholder of a Corporation
or a Sole Member of a Limited Liability Company**

Signature: _____

Date Signed: _____ / _____ / _____

Please complete this form and return to the Fiscal Office at the above address.

Payments will be withheld until this information is returned.

AFFIDAVIT OF CONTRACTOR OR SUPPLIER OF NON-DELINQUENCY OF PERSONAL PROPERTY TAXES

STATE OF OHIO)
) ss
COUNTY OF _____)

TO: CORRECTIONS COMMISSION OF NORTHWEST OHIO

The undersigned, being first duly sworn, having been awarded a contract by you for **Inmate Food Services and Commissary – RFP # 2023 - 005**, hereby states that we are not charged at the time the bid was submitted with any delinquent personal property taxes on the general tax list of personal property of any county in which you as a taxing district have territory and that we were not charged with delinquent personal property taxes on any such tax list.

In consideration of the award of the above contract, the above statement is incorporated in said contract as a covenant of the undersigned.

Company Name

Signature – Authorized Officer

Title

Sworn and subscribed in my presence this _____ day of _____.

Notary Public

County

State

Expiration Date

CORRECTIONS COMMISSION OF NORTHWEST OHIO
Inmate Food Services and Commissary RFP # 2023 – 005
Attachment 1

CCNO's ADP:

2019 : 633

2020 : 572

2021 : 553

2022 : 557

2023 (through July) : 554

Proposed: 10/18
 Revised: 11/18, 5/19, 6/19, 10/19,
 1/20, 5/20, 7/20, 10/20, 1/21, 3/21,
 7/21, 11/21, 1/22, 3/22, 6/22, 9/22,
 12/22, 4/23

CCNO, OH
Adult Menu

Cycle Average 2800 Calories Per Day



Week: 1

MONDAY

Meal Name: Breakfast

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Item	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
T. Bologna	12 ozw	12 ozw	12 ozw	12 ozw	12 ozw	12 ozw
Enriched Bread	1 each	1 each	1 each	1 each	1 each	1 each
Streusel Coffeecake (160 2@)	2 slice	2 slice	2 slice	2 slice	2 slice	2 slice
Margarine, pc	1/30 cut	1/30 cut	1/30 cut	1/30 cut	1/30 cut	1/30 cut
Fruit (1@ or 1/2 cup equivalent)	1 each	1 each	1 each	1 each	1 each	1 each
Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 each	1 each	1 each	1 each	1 each	1 each
Meal Name: Lunch						
Farmhouse Stew (2 oz)	12 ozw	12 ozw	12 ozw	12 ozw	12 ozw	12 ozw
Rice	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Green Beans	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Eggs	1 each	1 each	1 each	1 each	1 each	1 each
Whipped Margarine	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Sugar Cookie Bar	1/80 cut	1/80 cut	1/80 cut	1/80 cut	1/80 cut	1/80 cut
Lemon Fruit Drink w/ Vitamin C	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Meal Name: Dinner						
Charbroiled Patty (3 ozw)	1 patty	1 patty	1 patty	1 patty	1 patty	1 patty
Cheddar (0.5 ozw/slice)	1 slice	1 slice	1 slice	1 slice	1 slice	1 slice
Mustard	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Cottage Fries	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	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
Enriched Bread	1 each	1 each	1 each	1 each	1 each	1 each
Chocolate Frosted Marble Cake	2 slice	2 slice	2 slice	2 slice	2 slice	2 slice
Sweetened Tea	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup

All entree 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. 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 Correctional Association which are based upon the current DRI'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.

FLM QUARTERLY MENU REVIEW (initial/date) O1 _____ O2 _____ O3 _____ O4 _____
 In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 4/23 Aramark Dietitian's Signature: _____ Client's Signature: _____
 Date: _____ Date: _____
 Date: 4/19/23



Proposed: 10/18
Revised: 1/1/18, 5/19, 6/19, 10/19,
1/20, 5/20, 7/20, 10/20, 1/21, 3/21,
7/21, 11/21, 1/22, 3/22, 6/22, 9/22,
12/22, 4/23

Week: **2** **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

Meal Name: Breakfast

T. Bologna	1 ozw	Toasted Oats Cereal	1 each	Hard Cooked Egg	1 each	Crispy Rice Cereal	1 cup	Peanut Butter	1 each	T. Ham	1 ozw
Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice
Streusel Coffeecake (1/60 2@)	1/30 cut	Apple Muffin (1/60 2@)	1/30 cut	Blueberry Muffins (1/60 2@)	1/30 cut	Streusel Coffeecake (1/60 2@)	1/30 cut	Apple Muffin (1/60 2@)	1/30 cut	Streusel Coffeecake (1/60 2@)	1/30 cut
Margarine, pc	1 each	Margarine, pc	1 each	Margarine, pc	1 each	Margarine, pc	1 each	Margarine, pc	1 each	Margarine, pc	1 each
Fruit (1 @ or 1/2 cup equivalent)	1 portion	2% Milk (Half Pint)	1 each	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup

Meal Name: Lunch

AuGrain Potatoes (2 oz)	1/2 cup	T. Salmi	2 ozw	Sloppy Joe (2 oz)	4 ozw	Cajun Jambalaya (2 oz)	1/2 cup	T. Ham	2 ozw	Meatballs (2 oz each)	4 each
Peas	1/2 cup	Cheese (0.6 oz/slice)	1 slice	Onion Potatoes	1/2 cup	Green Beans	1/2 cup	Parsley Rojini Noodles	1 cup	Gravy	3 fl oz
Garden Salad	1/2 cut	Mustard	1/3 fl oz	Creamy Coleslaw	1/2 cup	Garden Salad	1/2 cup	Carrots	1/2 cup	Cottage Fries	1 cup
French Dressing LF	1/2 fl oz	Macaroni Salad	1 cup	Enriched Bread	1/2 cup	Ranch Salad Dressing	1/2 fl oz	Enriched Bread	2 slice	Kettle Blend Mixed Vegetables	1/2 cup
Southern Cornbread	1/60 cut	Corn O'Brien	1/2 cup	Lemon Square	2 slice	Bakery Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Enriched Bread	2 slice
Whipped Margarine	1/2 ozw	Enriched Bread	1/2 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	Whipped Margarine	1/2 ozw	Ice White Cake	1/60 cut	Whipped Margarine	1/2 ozw
Sugar Cookie Bar	1/60 cut	Fudge Brownie	2 slice	Sugar Cookie Bar	1 cup	Sugar Cookie Bar	1/60 cut	Lemon Fruit Drink w/ Vitamin C	1 cup	Sugar Cookie Bar	1/60 cut
Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Crispy Chicken Pasty (3 ozw each)	1 each	Tex-Mex Taco Filling (2 oz)	4 ozw	Asian Fried Rice (2 oz)	12 ozw	Mac & Cheese Casserole (2 oz)	12 ozw	Spicy Rice Casserole (2 oz)	12 ozw	Noodles & Gravy Casserole (2 oz)	12 ozw
Parsley Rice	1 cup	Spanish Rice & Pinto Beans	1 cup	Fried Cabbage	1/2 cup	Ranch Pinto Beans	1/2 cup	Peas	1/2 cup	Green Beans	1/2 cup
Kettle Blend Mixed Vegetables	1/2 cup	Carrots	1/2 cup	Garden Salad	1/2 cup	Carrots	1/2 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup
Enriched Bread	2 slice	Shredded Lettuce	1/2 cup	Ranch Salad Dressing	1/2 fl oz	Fresh Baked Roll (2 ozw)	1 each	Italian Dressing	1/2 fl oz	Ranch Salad Dressing	1/2 fl oz
Whipped Margarine	1/2 ozw	Flour Tortilla (6")	2 each	Southern Cornbread	1/60 cut	Whipped Margarine	1/2 ozw	Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut
Ice Chocolate Cake	1/60 cut	Ice White Cake	1/60 cut	Whipped Margarine	1/2 ozw	Sugar Cookie Bar	1/60 cut	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Blueberry & Whole Grain Oat Bar	1/60 cut
										Sweetened Tea	1 cup

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. Imitation cheese with calcium is used.
-This item made with mechanically separated poultry used in accordance with USDA standards.

DIETITIAN STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRTs 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 (initial/date) Q1

In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

[Signature]
Date: 4/9/23

Reviewed 4/23 Aramark Dietitian's Signature: _____ Date: _____
Client's Signature: _____ Date: _____
FLM Signature: _____ Date: _____



Proposed: 10/18
Revised: 1/1/18, 5/19, 6/19, 10/19,
1/20, 5/20, 7/20, 10/20, 1/21, 3/21,
7/21, 1/21, 1/22, 3/22, 5/22, 8/22,
12/22, 4/23

Week: **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

Meal Name: **Breakfast**

T. Bobbina	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice
Strawberry Coffeecake (1/60 2@)	1/30 cut	Strawberry Coffeecake (1/60 2@)	1/30 cut	Strawberry Coffeecake (1/60 2@)	1/30 cut
Margarine, pc	1 each	Margarine, pc	1 each	Margarine, pc	1 each
Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion
Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup

Meal Name: **Lunch**

Chili Mac (2 oz)	12 ozw	Sloppy Joe (2 oz)	4 ozw	Tex-Mex Taco Filling (2 oz)	2 each	Hot Wings (1.0 oz each)	12 ozw	T. Salam	2 ozw
Green Beans	1/2 cup	Cajun Potatoes	1/2 cup	Spanish Rice & Pinto Beans	1/2 cup	Mustard	1/2 cup	Cheese (0.5 ozw/slice)	1 slice
Creamy Coleslaw	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Green Beans	1/2 cup	Baked Beans	1/2 cup	Mustard	1/3 fl oz
Southern Cornbread	1/60 cut	Enriched Bread	2 slice	Shredded Lettuce	1/2 fl oz	Creamy Coleslaw	1/2 cup	Italian Dressing	1 cup
Whipped Margarine	1/2 ozw	Sugar Cookie Bar	1/60 cut	Flour Tortilla (6")	2 each	Enriched Bread	2 slice	Bakery Biscuit	1/2 cup
Oatmeal Cookie Bar	1/60 cut	Lemon Fruit Drink w/ Vitamin C	1 cup	Oatmeal Cookie Bar	1/60 cut	Sugar Cookie Bar	1/60 cut	Whipped Margarine	2 slice
Lemon Fruit Drink w/ Vitamin C	1 cup	Fudge Brownie	1/60 cut	Lemon Fruit Drink w/ Vitamin C	1 cup	Lemon Fruit Drink w/ Vitamin C	1 cup	lost Yellow Cake	1/60 cut
		Lemon Fruit Drink w/ Vitamin C	1 cup					Lemon Fruit Drink w/ Vitamin C	1 cup

Meal Name: **Dinner**

Country Patty (3 oz each)	1 patty	American Goulash (2 oz)	12 ozw	Baked Meatloaf (3 ozw each)	1 patty	Hearty Spanish Rice (2 oz)	12 ozw	Charbroiled Patty (3 ozw)	1 patty	Homed Rice Casserole (2 oz)	12 ozw
Cream Gravy	3 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Gravy	3 fl oz	Carrots	1/2 cup	Cheese (0.5 ozw/slice)	1 slice	Carrots	1/2 cup
Noodles O'Brien	1 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup	Garden Salad	1/2 cup	Mustard	1/3 fl oz	Garden Salad	1/2 cup
Carrots	1/2 cup	Italian Dressing	1/2 fl oz	Peas	1/2 cup	Italian Dressing	1/2 fl oz	Baked Beans	1 cup	Ranch Salad Dressing	1/2 fl oz
Enriched Bread	2 slice	Bakery Biscuit	1/60 cut	Enriched Bread	2 slice	Southern Cornbread	1/60 cut	Whipped Margarine	2 slice	Southern Cornbread	1/60 cut
Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	lost Yellow Cake	1/60 cut	Whipped Margarine	1/2 ozw
Chocolate Frosted Marble Cake	1/60 cut	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sugar Cookie Bar	1/60 cut
										Sweetened Tea	1 cup

All entree 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. 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 Correctional Association which are based upon the current DRI'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.

FLM QUARTERLY MENU REVIEW (Initial/Date) 01

in accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

02
03
04

Reviewed 4/23 Aramark Dietitian's Signature: _____ Date: _____
Client's Signature: _____ Date: _____
FLM Signature: *[Signature]* Date: 4/19/23



CCNO, OH
Adult Menu
Cycle Average 2800 Calories Per Day

Proposed: 10/18
Revised: 1/18, 5/19, 6/19, 10/19,
1/20, 5/20, 7/20, 10/20, 1/21, 3/21,
7/21, 11/21, 1/22, 3/22, 6/22, 9/22,
12/22, 4/23

Week: **4** MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY
Meal Name: **Breakfast**

Item	Quantity	Unit	Item	Quantity	Unit	Item	Quantity	Unit	Item	Quantity	Unit	Item	Quantity	Unit	Item	Quantity	Unit		
T. Bologna	1	each	Peanut Butter	1	cup	Crispy Rice Cereal	1	each	Hard Cooked Egg	1	each	T. Ham	1	each	Enriched Bread	1	each		
Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	
Strawberry Cinnamon (1/60 2@)	1/30	cut	Strawberry Cinnamon (1/60 2@)	1/30	cut	Strawberry Cinnamon (1/60 2@)	1/30	cut	Blueberry Muffins (1/60 2@)	1/30	cut	Strawberry Cinnamon (1/60 2@)	1/30	cut	Strawberry Cinnamon (1/60 2@)	1/30	cut	Strawberry Cinnamon (1/60 2@)	
Margarine, pc	1	each	Margarine, pc	1	each	Margarine, pc	1	each	Margarine, pc	1	each	Margarine, pc	1	each	Margarine, pc	1	each	Margarine, pc	1
Fruit (1 @ or 1/2 cup equivalent)	1	portion	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1	cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1	cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1	cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1	cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1	cup	Lemon Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1
Meal Name: Lunch																			
Spicy Rice Casserole (2 oz)	12	ozw	T. Hot Dogs (1.0 oz each)	12	ozw	T. Ham	12	ozw	Chili con Carne w/ Beans (2 oz)	12	ozw	T. Ham	12	ozw	Rotini & Italian Sauce (2 oz)	12	ozw	Bologna	2
Potato Salad	1	cup	Mustard	1	cup	Macaroni & Cheese	1	cup	Rice	1	cup	Green Beans	1	cup	Green Beans	1	cup	Green Beans	1
Green Beans	1/2	cup	Collage Files	1/2	cup	Creamy Colelaw	1/2	cup	Creamy Colelaw	1/2	cup	Green Beans	1/2	cup	Green Beans	1/2	cup	Green Beans	1/2
Enriched Bread	1/2	cup	Coleslaw Vinaigrette	1/2	cup	Southern Cornbread	1/2	cup	Southern Cornbread	1/2	cup	Bakery Biscuit	1/2	cup	Bakery Biscuit	1/2	cup	Bakery Biscuit	1/2
Whipped Margarine	1/2	cup	Enriched Bread	2	slice	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Whipped Margarine	1/2
Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60	cut	Sugar Cookie Bar	1/60
Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1	cup	Lemon Fruit Drink w/ Vitamin C	1
Meal Name: Dinner																			
Mac & Cheese Casserole (2 oz)	12	ozw	Crispy Chicken Party (3 ozw each)	12	ozw	Noodles & Gravy Casserole (2 oz)	12	ozw	Baked Meatloaf (2 ozw each)	12	ozw	Savory Rice & Peppers (2 oz)	12	ozw	Scrambled Eggs	3	ozw	Cajun Jambalaya (2 oz) LS	12
Kettle Blend Mixed Vegetables	1/2	cup	Baked Beans	1	cup	Green Beans	1/2	cup	Gravy	1/2	cup	Fried Cabbage	1	cup	T. Ham	1	cup	Creamy Colelaw	1/2
Garden Salad	1/2	cup	Creamy Colelaw	1/2	cup	Garden Salad	1/2	cup	Garlic Mashed Potatoes	1	cup	Garden Salad	1/2	cup	Garden Salad	1/2	cup	Kettle Blend Mixed Vegetables	1/2
Italian Dressing	1/2	cup	Enriched Bread	2	slice	Ranch Salad Dressing	1/2	cup	Kettle Blend Mixed Vegetables	1/2	cup	Ranch Salad Dressing	1/2	cup	Ranch Salad Dressing	1/2	cup	Southern Cornbread	1/60
Bakery Biscuit	1/60	cut	Whipped Margarine	1/2	cup	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Enriched Bread	2	slice	Whipped Margarine	1/2
Whipped Margarine	1/2	cup	Oatmeal Cookie Bar	1/60	cut	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Whipped Margarine	1/2	cup	Oatmeal Cookie Bar	1/60
Ice White Cake	1/60	cut	Sweetened Tea	1	cup	Ice White Cake	1/60	cut	Sweetened Tea	1	cup	Ice White Cake	1/60	cut	Sweetened Tea	1	cup	Sweetened Tea	1
Sweetened Tea	1	cup	Sweetened Tea	1	cup	Sweetened Tea	1	cup	Sweetened Tea	1	cup	Sweetened Tea	1	cup	Sweetened Tea	1	cup	Sweetened Tea	1

All entree 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. Imitation cheese with calcium is used.
- This item made with mechanically separated poultry used in accordance with USDA standards.

NOTIFICATION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 18 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/date) Q1
In accordance with ACA Standards (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings. Q4

Reviewed 4/23 Aramark Dietitian's Signature: _____ Date: _____
Client's Signature: _____ Date: _____

FLM Signature: *[Signature]* 4/19/23