



**Request for Proposal
Nutrition Vendor**

Issued by

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Summary of Important Dates:

Pre-Bid Conference: January 9, 2018 at 11am EST
Completed Proposals Due: February 9, 2018
Contract Start: Summer 2018

Introduction

This request for proposal (RFP) signifies that Age Well is initiating the process to consolidate its nutrition programs, including streamlining production and distribution for home-delivered Meals on Wheels and congregate meal sites. Our objective is to implement a state-of-the-art nutrition services program for seniors and adults with disabilities, which consistently provides healthy and appealing meals that clients want to eat. Age Well's aim for consolidation is to do the following: offering meal choices and top-notch service, providing therapeutic meals to those in clinical need, and building the capacity for a private pay option. Age Well seeks a single vendor who is flexible and able to adapt to changing consumer needs and preferences. The Vendor will efficiently and effectively service our entire nutrition services customer base across our four-county service region and provide our clients with exceptional food, with a focus on quality, nutritious, fresh ingredients, and appealing options.

About Age Well

Age Well is a 501(c)(3) Vermont nonprofit serving four Vermont counties: Addison, Chittenden, Franklin and Grand Isle, and the state's largest Meals on Wheels and congregate meals provider. Age Well is the designated Area Agency on Aging for northwestern Vermont and a member of Meals on Wheels of America.

We believe that every person deserves to "age well". Since 1974, Age Well has delivered over 9 million meals, provided nutrition and case management services to over 50,000 people, and provided information and referrals to over 250,000 callers through the Age Well Senior Helpline. To learn more, visit www.agewellvt.org.

Age Well's Mission

To provide support and guidance that inspires our congregate to embrace aging with confidence.

History of Senior Nutrition Programs

Motivated by concerns about the lack of congregate and nutrition services for the nation's elderly, the 1965 Older Americans Act (OAA) established the Administration on Aging under the U.S. Department of Health and Human Services. This laid the groundwork for funding congregate planning and social services administered through a network of state and local organizations, including Area Agencies on Aging (http://www.aoa.gov/AoARoot/AoA_Programs) like Age Well.

Aimed specifically at improving the nutritional status and safety of American elders, the OAA Nutrition Program has identified the following which outlines the nutritional and social ambitions of the program:

1. Reduce hunger and food insecurity
2. Promote socialization of older individuals
3. Promote the health and well-being of older individuals and delay adverse health conditions through access to nutrition and other disease prevention and health promotion services

For more information, please visit http://www.aoa.gov/aoaroot/aoa_programs/hcltc/nutrition_services.

Scope of RFP

Vendors to this RFP are bidding to operate Age Well's Meals on Wheels and Congregate Meals programs, as described in greater detail below. This includes support for a hub and route home delivery model and medium/large congregate meal sites. Age Well welcomes bids that would include direct MOW delivery to recipients' home and/ or a volunteer recruitment and management model. In either case, the expectation is for each model presented, that costs are itemized. This includes itemizations for meal cost, delivery etc.

Age Well encourages bidders to consider submission of proposals that site the production facility within Age Well's service region.

Based upon Age Well's estimates, we will need capacity for 222,000 home delivered meals, 28,000 congregate meals, and 4,000 special event meals. This is an estimate based on current client levels and the amount of federal, state, and local government funding, and is not a guarantee that this level of meals will be required during this period. See pricing table below for volumes to base RFP on.

Meals on Wheels

Vendor shall prepare, package and, deliver meals to MOW hubs, in Addison, Chittenden, Franklin, and Grand Isle Counties Monday through Friday. Meals must be chilled and include additional meals for weekends, holidays, and other days when delivery is not possible. Meals will be packaged individually. Meals must be prepared and served in accordance with Federal Nutrition Standards as mandated by the Older Americans Act and by the State of Vermont, described in ***attachment 1, Menu Specifications***. Vendor will have the capacity to provide an alternative entrée choice to clients each day. Vendor will also have the capacity to provide additional meals such as a breakfast and/or supper meal to clients identified by Age Well who require more than 1/3 of the RDA requirements per day.

Congregate Meals

Age Well seeks to create a congregate meals program our clients are excited to attend. Vendors bidding on this RFP should outline why their congregate meals service stands out, including any special events, traveling chef options, or other proven offerings that increase attendance. The Vendor shall furnish all goods and services necessary to prepare and provide options for serving meals at Age Well congregate meal sites at specified days and times, see ***attachment 2, Congregate Meal Site Schedule and Counts***.

Vendor will procure and store authorized consumable supplies required for specified congregate meal sites, including paper goods and cleaning products. Vendor agrees to secure the most favorable price available for these products. Supplies shall be procured in bulk packaging where practical. Vendor will be reimbursed for the cost of supplies ordered, delivered separately from the cost per meal provided by the Contract. Vendor shall maintain records of competitive solicitations for review by Age Well at any time. Repetitive or reoccurring purchases via a blanket purchasing arrangement shall be by competitive solicitation.

The Vendor shall be responsible for transporting meals and supplies to congregate meal sites. The Vendor agrees to comply with all federal, state, and local regulations and requirements to ensure meals are transported following an agreed-upon schedule that meets time and temperature guidelines and safe food handling protocols.

Special Events

Age Well holds special events throughout the four counties we serve. We expect the future Vendor to cater exciting, top notch events. For special events, Age Well will pre-approve the menu. Both parties will mutually agree upon catering costs prior to the event on an event-by-event basis. See ***attachment 3, Special Events with Approximate Counts.***

RFP Schedule and Response Requirements

This section contains an overview of this RFP, including a schedule and minimum requirements for response.

Contact

Bidders may not contact the issuing organization other than the named contact on this RFP, Rachel Lee Cummings, COO by email or telephone. In addition, bidders are prohibited from contacting current Age Well contracted meal providers for competitive information.

Schedule

Event	Date
RFP issue date	12/6/17
Pre-bid teleconference	1/9/18
Questions accepted from bidders, by email, until	1/19/18
AW response, by email, to questions from bidders	2/2/18
Final proposals due	2/9/18
Review of RFP by AW Advisory committee	2/16/18
Notice of selection no later than	3/15/18
Contract start date	Summer 2018

Pre-Bid Informational Teleconference

There will be a pre-bid phone conference on January 9th, 2018 at 11 am EST, where interested parties may ask questions. The Age Well Selection Committee will listen to and discuss all questions from bidders, and provide written responses to all bidders after the conference. Although it is not mandatory, interested parties are strongly encouraged to attend so that they will be able to provide a proposal package that thoroughly addresses all issues and achieves maximum evaluation points during the evaluation. No further questions may be submitted after January 19, 2018. See below for Pre-Bid call information:

Age Well RFP Pre-Bid Call January 9, 11:00AM EST

Please join my meeting from your computer, tablet or smartphone.

<https://global.gotomeeting.com/join/756605701>

You can also dial in using your phone.

United States: +1 (872) 240-3412

Access Code: 756-605-701

First GoToMeeting? Let's do a quick system check: <https://link.gotomeeting.com/system-check>

Project Management, Training, and Support

Age Well will provide overall leadership for the nutrition consolidation process, including a communications plan for clients, volunteers, and existing vendors, the public, and public officials. Vendor will be responsible for providing or assisting with the documented plan for consolidation, any necessary training of Age Well staff, and other “Go-Live” activities. A status reporting protocol will be established on a weekly basis to report progress, issues and upcoming deliverables. Vendor will be required to report on their own deliverables and attend weekly project meetings in person or remotely until and immediately following “Go-Live”. Vendor must also provide Age Well with a service level of agreement for implementation issues that includes response time categorized by severity (i.e., medium, high, and emergent).

Implementation Schedule

Age Well's intention is to have a single region wide vendor under contract and providing meals to all Meals on Wheels recipients and Congregate Meal site by the summer of 2018. Please describe Vendor's proposed implementation schedule with a pre-implementation start date and timeline to “Go-Live” should Vendor be chosen.

References

Provide references from at least three (3) current clients to whom Vendor has provided similar services as described in this RFP. References should include customer name, a description of services supplied to customer, and telephone number or other contact information.

Cover Letter

The cover letter must include the Vendor's name, address, telephone number, contact name, title, and telephone number, and email. Include a statement of the legal status of the entity.

Table of Contents

Include a table of contents.

Proposal Summary

Provide a brief synopsis of the bid, including an overview of the benefits to Age Well's nutrition program if it were to choose this Vendor.

Legal Status

Provide evidence that Vendor possesses, or will apply for, the appropriate business licenses prior to commencing the contract. Possession of said licenses is not a prerequisite to contract, but the entity must show that application(s) are in process for required business licenses.

Company Profile

Name the owner(s) of the Vendor. If a partnership, provide names of the partners. If a corporation, give names of the directors, the executive officers and any shareholders who hold at least ten percent of the corporation. If a limited liability company, provide the names of the managers and any members who own at least ten percent of the limited liability company.

Conflict of Interest

Include a statement that the Vendor will not knowingly contract with a service provider, supplier or manufacturer if the Vendor or its owners, officers, employees or agents has a corporate or financial affiliation with the service provider, supplier, or manufacturer.

Management Plan, and Operations Policies and Procedures

Provide an organizational chart and staffing plan for administrative supervision and staff of the food service operations. Vendor is to provide, at a minimum, copies of operations policies and procedures for food preparation, cleaning, sanitation, and food handling.

Concept and Method of Service

Describe how Vendor plans to operate the program. Include food purchasing, packaging, staff training, and all in-service schedules. Vendor should address HIPPA compliance and how Vendor will safeguard protected health information and any other confidential information.

Menus and Menu-Related Documents

Age Well requires a monthly menu cycle including a meeting with Age Well staff to review each month's menu. Describe Vendor's proposed menu cycle, which includes two options for the main meal, a potential for a second, daily meal.

Menus will be prepared and submitted to Age Well one month in advance. Menus will be planned to take advantage of seasonal foods, see ***attachment 4, Age Well Local Foods Pledge***. The menus are to be prepared by the Vendor (or an approved subcontractor) and must be approved by an authorized representative of Age Well.

Describe how Vendor plans to comply with menu specifications (attachment 1). Using sample menus, provide the following reports:

- Nutrient Analysis
- Food Cost Reporting
- Standardized Recipes
- Sample Menus for Shelf Stable Meals
- Sample Menus for Holiday and/or Special Event Meals

Menu Review by a Dietician

Age Well requires a registered dietician to review all menus. Describe Vendor's process for analyzing menus by a dietician.

Therapeutic Diets

Vendor will make available eight (8) therapeutic diets (***attachment 5, Required Therapeutic Diets***) to Meals on Wheels clients who are approved to receive said therapeutic diet by Age Well.

Private Pay Menu Options

Age Well wishes to provide clients an alternative, private pay option meal choice. Describe your proposed menu cycle for a private pay option, including menu cycles, types of meals available for private pay, special labeling, or any other information regarding your existing or potential for a private pay menu option.

Packaging

Age Well requires meals to be packed in appropriate, sealed trays with additional accompaniments (e.g. soup, milk, bread) packed in moisture tolerant bags. It is Age Well's goal to utilize recyclable, compostable or other environmentally responsible meal packaging. Please describe Vendor packaging options, and how they achieve this goal.

Sorting

Age Well asks that Vendors provide two options for meal delivery to hubs; one packed by hub only, one packed by hub & route, see ***attachment 6, Current MOW Hubs and Routes with Approximate Counts by Route***.

Transportation

Vendors are encouraged to bid on transportation of meals from production facility to recipient's home. A list of routes and approximate stops per route is attached (see attachment 6, ***Current MOW Hubs and Routes with Approximate Counts by Route***).

Pricing

Describe pricing for each meal, including:

Item	Estimated Annual Count	Expected Variation
Chilled MOW (assume 5% diet specific)	220,000	+/- 10%
Congregate Meals served hot	28,000	+/- 10%
Special Event Meal	4,000	+/- 10%

*** All pricing for meals, transportation, packing options, etc should be itemized (not combined)**

***Vendor should include an allotment for daily extra meals to account for miscounts.**

*** If pricing is volume based, please provide methodology for such. If it is tiered pricing model, please provide tier below estimated annual and tier above.**

Food Sourcing and Purchasing Standards

Age Well requires Vendor to sign the Age Well Local Foods Pledge (see attachment 4) and to purchase seasonal foods from local and regional vendors when possible. Please describe how Vendor will source food for the preparation of meals and your food purchasing standards.

Dietary Guidelines and Compliance

In accordance with the provisions of the Older American Act of 1965, all meals supplied under this contract must comply with the most recent Dietary Guidelines for Americans published by the Secretary of Agriculture and the Secretary of Health and Human Services, and also provide **a minimum** of one third (1/3) of the Recommended Daily Allowances or Dietary Reference Intakes (DRI) in effect at the time of menu development. The Vendor's Registered Dietitian, utilizing a software package, shall analyze menus for meals to demonstrate conformance with Vermont and Federal standards.

MOW Client Enrollment and Time to Delivery

Age Well will screen potential MOW participants for eligibility for therapeutic diets. A direct referral for Meals on Wheels to the Vendor shall initiate delivery of meals within three (3) business days. Describe how Vendor will ensure timely delivery upon enrollment.

Congregate Meal Client Enrollment

Age Well will refer all participants for Congregate Meals and special events to the Vendor. Vendor will outline deadline for meal site referrals and meal counts.

Labeling

Age Well requires meals labeled by diet type and use by date. Please describe labeling options including diet, branding, etc. Additionally, Age Well will occasionally provide a special sponsor label for Meals on Wheels or Emergency Shelf Stable meals. Please provide a quote for affixing extra labels.

Transportation of Meals to Hubs and Congregate Meal Sites

The Vendor shall comply with all Federal, State, and local regulations and requirements to ensure meals are transported following an agreed-upon delivery schedule that meets time and temperature guidelines and safe food handling protocols. All meals will be transported in suitable carriers to assure adequate and safe temperatures. The Vendor must furnish carriers. Please describe Vendor's protocols for adherence to the above and the types of carriers Vendor will use for transport.

Branding

Age Well requires co-branding and or a prominent label to be affixed to the following:

- Menus
- Carriers and delivery coolers
- Vehicles used to transport to Hubs or Client homes
- Any written communication to Clients and Volunteers

Meal Shortages/Miscounts

Miscounts on meals may occur on either Vendor or Age Well side. Please describe how you mitigate shortages/miscounts of meal deliveries so that Age Well clients are not missed.

Participant Contributions

Age Well will submit statements to clients requesting donations and will retain participant contributions. Vendor will provide Age Well with any needed information for submission of statements, including, but not limited to, number of meals provided to participant and type of meal.

Confidentiality

All information regarding a Meals on Wheels participant obtained in the course of providing services shall be treated as privileged communications, shall be held confidential, and shall not be divulged without the written consent of Age Well, the participant, his/her attorney or guardian. This requirement is not intended to prohibit the disbursement of aggregate data which does not identify individual participants or to limit the communication between Age Well, the seniors or persons with disabilities, or other delegated parties. The use or disclosure of information concerning participants shall be limited to persons directly connected with administration of this Contract. Confidentiality policies shall be applied to all requests from outside sources. Age Well, the Vendor, and any sub-Vendor will share or limit the sharing of information as necessary to effectively serve and protect program participants. Please include an example of Vendor's confidentiality policy.

Records and Reports

Age Well will require a comprehensive record and reporting system to compile program and fiscal information to facilitate internal and external monitoring and evaluation. These include but are not limited to:

- Daily recording of food temperatures for all meal types
- Daily recording of the number of meals ordered by Age Well for each meal site
- Consumables ordered by Age Well
- Monthly volume and dollars spent for food products by category of food (i.e., beef, chicken, vegetable, etc.)
- A file of standardized recipes used in the menus
- Emergency backup plan

- Files of operating licenses and business licenses
- Sanitization inspection reports
- A file of all insurance documents required for operation
- NAPIS demographics

Describe your data and record keeping procedures and list what information is available to Age Well.

Software

Age Well uses ServTracker to facilitate ordering, client management, track daily meal counts and other needs. Age Well will require the chosen Vendor to use ServTracker.

Quality Assurance Program

Age Well runs its nutrition program with a high level emphasis on quality control. We will require daily samples of home delivered meals to taste test. Age Well also surveys clients bi-annually on the quality, taste, and service of the program. A synopsis of client survey results will be provided to the Vendor. Issues of client satisfaction on quality of food, taste, menu options, packaging, and other issues in the purview of the Vendor must be addressed timely. Describe your commitment to quality and provide an example of the organization's quality improvement/ assurance program. Describe how Vendor incorporates client feedback into menu options and other quality assurance protocols. Provide expected response and resolve times for issues reported.

Sanitation and Safety Requirements

Compliance with Federal, State, and local fire, health, sanitation, safety, and building codes regulations, licensure, requirements and other provisions relating to public health, safety, and welfare shall be demonstrated in all aspects of food service operation. Vendor is responsible for obtaining an annual operating license from the local health department and business licenses from the state of Vermont or where the food production facility is located. Additionally, representatives of Age Well shall have the right to inspect the facility during the period of this contract. Please provide an example of Vendor's sanitation and safety plans.

Job Descriptions, Employee Training, and Standards of Performance

Provide job descriptions for pertinent personnel, including the food service manager. Describe Vendor's employee orientation program and new employee training process. Additionally, Age Well requires that all employees working in food preparation be ServSafe Certified.

Compliance with Affirmative Action and Other Employment Regulations

Include a statement of compliance with all applicable laws and regulations relating to Equal Opportunity, Civil Rights, Affirmative Action, and Age Discrimination.

Comparable Experience

Provide evidence that Vendor has comparable experience in providing food management services similar to those described in this RFP. If you are a vendor that is not currently serving a Meals on Wheels or congregate meals program, please provide justification for entering this market.

Audited Financial Statements

Provide a copy of Vendor's audited financial statements for the most recently ended fiscal year.

Insurance

Outline the performance and liability insurance coverage that Vendor will have in place for the duration of the contract, including levels of coverage and any other insurance documents required for a food service operation.

Proposed Contract Document

Include a copy of the proposed contract document or an example of a contract used with similarly-sized organizations.

Contingency and Emergency Plans

The Vendor shall notify Age Well of Vendor's inability to open the kitchen and/or deliver scheduled meals due to emergencies as soon as possible. Age Well shall be notified no later than 30 minutes after the situation is discovered by Vendor. In the event of an emergency that prohibits Vendor's use of the kitchen for safety reasons, the Vendor shall have a written back-up plan for the preparation or procurement of meals for continued program service. In addition, provide a copy/example of the following plans:

- Food Contaminants
- Food-Borne Illness Plans
- Security Plan
- Emergency Procedures

Other Factors

Include any other factors of which Vendor should be aware that help describe the Vendor's qualifications and capability to produce meals for Age Well's nutrition services program.

Performance Expectations and Noncompliance Penalties

Age Well's Nutrition program reserves and will exercise its right to monitor the Vendor's performance in providing services required in this contract. Vendor's contract with Age Well will contain performance expectations, enforced by monetary penalties for noncompliance.

Attachment 1, Menu Specifications

The goal of the OAA Nutrition Program is to provide nutritious meals for older adults and people living with disabilities. Important nutrients for these age groups include protein, calcium, magnesium, zinc, and vitamins A, C, B-12, and D. Each meal must provide at least 1/3 of the RDA for adults and comply with the Dietary Guidelines for Americans. A meal pattern based on the OAA Nutrition Program standards is provided below and is designed to meet recommendations. The highlights of Vermont's OAA Nutrition Program meal pattern are summarized below:

- Each meal must provide 2-3 ounces of protein-rich meat, fish, poultry, eggs, cheese, legumes, or nuts.
- At least two ounces of grains, one of which is whole grain, must be served at each meal.
- Each meal must provide a total of 1 ½ cups of fruits and/or vegetables.
- One serving of milk must be offered at each meal.
- Nutritious desserts are preferred such as fruit, puddings, cobblers, crisps, and fruit pies. Pumpkin pie, muffin or carrot cake provide Vitamin A. Baked goods containing one serving of whole grain can count towards the whole grain requirements.
- Butter, margarine, other fats and desserts are optional.
- A maximum of one high sodium food may be served each week.
- One good source of Vitamin A must be served at least every other day.
 - For congregate meal sites serving 2 days or less per week, one Vitamin A rich food must be served at each meal.
- One Vitamin C rich food must be served daily.

In Summary, each meal must provide the components of the meal plan below:

- 2-3 ounces of cooked meat, fish, poultry, eggs, cheese, beans, or nuts
- 2 ounces of grains with an average of one ounce of whole grain per meal
- 1 cup milk
- ½ cup or 1 serving of dessert
- 0-2 teaspoons of fats/oils

Attachment 2, Congregate Meal Site Schedule and Counts

Site Name	Site Address	County	Approximate Annual Meal Counts	Days Meal Sites Held
Creek Road	154 Creek Road, Middlebury	Addison	860	Wednesdays
Armory Lane	50 Armory Lane, Vergennes	Addison	2729	Tuesdays, Thursdays
Burlington	20 Allen St, Burlington	Chittenden	5914	Monday-Friday
Burlington/Winooski New Americans	20 Allen St, Burlington	Chittenden	1606	Wednesdays/Fridays
Heinenberg Senior Center	72 Heinenberg Road, Burlington	Chittenden	2541	Tuesdays, Wednesdays, Thursdays
St. Jude's Church	10759 VT-116, Hinesburg	Chittenden	633	Thursdays
Winooski Senior Center	123 Barlow Street, Winooski	Chittenden	1715	Tuesdays, Thursdays, Fridays
Groovy Lunch Bunch	46 Middle Road, Middlebury	Chittenden	1947	Wednesdays
Franklin County Senior Center	75 Messenger Street, St. Albans	Franklin	5578	Mondays, Wednesdays, Thursdays
Swanton School House Lunch Bunch	59 Church Street, Swanton	Franklin	1409	Tuesdays
CIDER Neighbors	24 South Street, South Hero	Grand Isle	2500	Monday, Wednesdays, Fridays

Attachment 3, Proposed Special Events with Counts

Site Name	Site Address	County	Approximate Count	Approximate Date
Addison Summer Picnic	5 Button Bay State Park, Vergennes	Addison	150	July
VFW	530 Exchange Street, Middlebury	Addison	1644 (annual count)	Monthly on the 1 st Friday of month
Bridport	Bridport, TBD	Addison	100	Summer/Fall
Chittenden Summer Picnic	Bayside Park, 2 West Lakeshore Drive, Colchester	Chittenden	150	June
Jackie Labounty Day	Champlain Valley Exposition, 105 Pearl Street, Essex Junction	Chittenden	300	August
Thanksgiving Meal	TBD	Chittenden	135	November
Christmas Meal	TBD	Chittenden	250	December
Cruising Through Winter	TBD	Chittenden	120	January
Saint Patrick's Day	TBD	Chittenden	330	March
Mardi Gras, 2 nd Special event TDB	TBD	Chittenden	275	March
St. Albans Summer Picnic	Collins Perley Sports and Fitness Center, 890 Fairfax Road, St. Albans City	Franklin	130	July

Attachment 4, Age Well Local Foods Pledge

At a minimum, the vendor agrees to source food produced/grown within Vermont and the surrounding region. All effort will be made to:

- Increase the offering of fruits and vegetables, nutritionally dense, minimally processed and unrefined foods.
- Work with local farmers, community based organizations, and food suppliers to increase the availability of fresh foods.
- Minimize and beneficially reuse food waste and support the use of food packaging and products that are ecologically protective.
- Provide fresh, local, wholesome foods to the best of their economies.
- Serve foods at the peak of their ripeness.

Attachment 5, Required Therapeutic Diets

Regular/Heart Healthy

Less than 800mg of sodium, less than 15mg of fat, and limiting trans fats

Diabetic

Consistent carbohydrate count with no more than 75mg of carbohydrates per meal

Renal-friendly

Less than 1000mg of Potassium and Sodium with no more than 240cc of fluids served including milk

Lactose-free

Free of all lactose including milk, cheese, and other dairy products. Lactose free milk, cheese, and other dairy products are acceptable.

Gluten-free

Diets free of the gluten protein, including wheat, barley, and rye

Vegetarian

Lacto-ovo and include milk, cheese, and eggs

Mechanical-soft

Diet allows for fork tender foods or chopped meats

Puree

Consistency of smooth oatmeal

Attachment 6, Current Age Well MOW Hubs, # of Routes by Hub, and Approximate Meals

Hub Name	Address	County	No. of Routes	Approx. Meals/day
Champlain Equipment	453 Exchange Street, Middlebury	Addison	7	100
Bridport Town Offices	82 Crown Point Road, Bridport	Addison	3	35
Bristol	56 Airport Drive, Bristol	Addison	4	35
Vergennes	85 South Maple St., Vergennes	Addison	4	30
Cathedral Square (currently Burlington Meals on Wheels)	3 Cathedral Square, Burlington	Chittenden	8	210
St. James	4 St. James Place, Essex Junction	Chittenden	8	120
Brewster Pierce School	120 School Street, Huntington	Chittenden	1	10
Beaudoin Farm Stand	Middle Road, Milton	Chittenden	4	30
Hinesburg	22 Varney Hill Road, Hinesburg	Chittenden	1	20
Georgia Center Market	3897 Ethan Allen Highway, Georgia	Franklin	3	35
Franklin Co. Senior Center	75 Messenger Road, St. Albans	Franklin	8	120
Chester's	15 North Road, Fairfield	Franklin	1	8
Dairy Center	2445 Sampsonville Road, Enosburg	Franklin	1	25
Swanton/Highgate	Highgate Town Offices, 2996 VT-78, Highgate	Franklin	3	25
The Crossing	14 Province Street, Richford	Franklin	1	50
Franklin Homestead	114 Homestead Drive, Franklin	Franklin	1	8
CIDER	324 Route 2, South Hero	Grand Isle	3	30