

STATE OF CALIFORNIA
DEPARTMENT OF GENERAL SERVICES – PROCUREMENT DIVISION



Invitation For Bid

**Responses must be delivered to the
Procurement Division before 2:00 PM
on the Due Date**

DUE DATE August 31, 2009	Responses must be delivered to the Procurement Division before 2:00 PM on the Due Date			
BIDDER NAME AND ADDRESS BIDDER CONTACT: PHONE: BIDDER NUMBER: NAME(PRINT)	SOLICITATION NO. 57465	REV. 08/12/09	DELIVERY DATE As Specified	PAGE 1
	PURCHASE EST. NO. REV. N/A		AGENCY BILLING CODE N/A	
	F.O.B. DESTINATION UNLESS BIDDER STATES OTHERWISE ___ % CASH DISCOUNT FOR PAYMENT WITHIN ___ DAYS		SHIP TO: Various Statewide Agencies	
	SEE REQUIRED PAYMENT DATE OF THE GENERAL PROVISIONS PARAGRAPH 30.		ARE YOU CLAIMING PREFERENCE AS A CALIFORNIA CERTIFIED SMALL BUSINESS? YES ☐ NO ☐ IF YES, MANUFACTURER? YES ☐ NO ☐ ARE YOU A NON-SMALL BUSINESS CLAIMING AT LEAST 25% SMALL BUSINESS SUBBIDDER PREFERENCE? YES ☐ NO ☐	
TITLE	FOR FURTHER BUYER PHONE INFORMATION, CONTACT: Dave Henning (916) 375-4544		SECTION 14835 ET SEQ. OF THE CALIFORNIA GOVERNMENT CODE REQUIRES THAT A 5% PREFERENCE BE GIVEN TO BIDDERS WHO QUALIFY AS A SMALL BUSINESS OR BIDDERS WHO QUALIFY AS A NON-SMALL BUSINESS CLAIMING AT LEAST 25% CALIFORNIA CERTIFIED SMALL BUSINESS PARTICIPATION. THE RULES AND REGULATIONS OF THIS LAW, INCLUDING THE DEFINITION OF A SMALL BUSINESS OR QUALIFYING NON-SMALL BUSINESS, ARE CONTAINED IN TITLE 2, CALIFORNIA CODE OF REGULATIONS, SECTION 1896, ET SEQ.	
SIGNATURE	Return To: DGS/PROCUREMENT DIVISION 707 3RD ST. 2ND FL (95605) P.O. BOX 989054 W. SACRAMENTO, CA 95798			
TELEPHONE NUMBER	DATE			
FEDERAL EMPLOYER IDENTIFICATION NUMBER	FAX NUMBER			

Bidder offers and agrees if this response is accepted within 45 calendar days from the date of opening to furnish all of the items upon which prices are quoted, at the prices set opposite each item, delivered at the designated point(s) by the method of delivery and within the times specified above and subject to the attached General Provisions. **DECLARATIONS UNDER PENALTY OF PERJURY:** By signing above, with inclusion of the date of signature, the above signed bidder **DECLARES UNDER PENALTY OF PERJURY** under the laws of the State of California as follows: (1) (STATEMENT OF COMPLIANCE). The above signed has complied with the non-discrimination program requirements of Government Code 12990 and Title 2, California Administrative Code Section 8103, and such declaration is true and correct. (2) the National Labor Relations Board declaration set forth in Paragraph 43 of the General Provisions is true and correct. (3) If a claim is made for the small business preference, the information set forth within is true and correct.

(89-78) Procurement Division Reference Only

Bidders must take the responsibility to read the entire IFB carefully. If clarification is necessary, the Bidder must submit appropriate questions in writing as soon as an issue becomes apparent. The Bidder must submit all required responses by the required dates and times specified in the IFB in order to receive maximum consideration during the procurement process. The Bidder must make sure that all procedures and requirements of the IFB are accurately followed and appropriately addressed. The Bidder should carefully read the entire IFB before submitting a Bid.

- **PLEASE SEE SECTION III, B. LEGISLATIVE REQUIREMENTS FOR NEW SUBMITTAL REQUIREMENTS (DARFUR).**

IFB # 57465
Canned Entrees & Vegetarian Beans

SECTION I: INTRODUCTION AND OVERVIEW

A. SCOPE

This Invitation for Bid (IFB) covers the estimated State of California requirements for **Canned Entrees & Vegetarian Beans** for the period of October 1, 2009 through September 30, 2010. In addition, any contract resulting from this solicitation will contain an option to extend the contract for one (1) additional year or any portion thereof. The State and the awarded bidder(s) must mutually agree on the extension.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (exception: see Section 5.M. Contract Dollar Value).

The State has many customer institutions which may utilize the resulting contract. These delivery sites are listed as "Northern Institutions" and "Southern Institutions" in Section VII, Forms and Attachments, Attachment 2. Delivery sites may be added or deleted as deemed necessary by the DGS' Procurement Division.

Responses to this IFB will be evaluated based on the total bid. Award, if made, will be to a responsive and responsible Bidder meeting the requirements of this IFB according to the evaluation criteria established herein. The contract resulting from the IFB will establish a qualified Contractor.

B. DEPARTMENT OFFICIAL

Dave Henning, Contract Administrator
DGS/PD – Food Acquisitions Unit
707 3rd Street, 2nd Floor, MS 201
West Sacramento, CA 95605
Phone: (916) 375-4544
Fax: (916)-375-4439
Dave.henning@dgs.ca.gov

C. COMPANY INFORMATION LISTING

Bidders that want to participate in this IFB are encouraged to submit an Information Listing sheet (located in Section VII, Forms and Attachments, Exhibit 1). The listing should identify the contact person for the solicitation process, and include a phone number, fax number, and email. There is to be only one contact person during the process. Information related to a Bidder will only be given to the designated contact person. It shall be the Bidder's responsibility to immediately notify the State Department Official, in writing, regarding any revision to the information pertaining to the designated contact person. The State shall not be responsible for bid correspondence not received by the Bidder if the Bidder fails to notify the State, in writing, about any change pertaining to the designated contact person.

SECTION I: INTRODUCTION AND OVERVIEW (continue...)

D. DGS/PROCUREMENT DIVISION AMERICANS WITH DISABILITIES ACT (ADA) COMPLIANCE POLICY OF NON-DISCRIMINATION ON THE BASIS OF DISABILITY

To meet and carry out compliance with the nondiscrimination requirements of Title II of the Americans with Disabilities Act (ADA), it is the policy of the Procurement Division (within the State Department of General Services) to make every effort to ensure that its programs, activities, employment opportunities, and services are available to all persons, including persons with disabilities.

For persons with a disability needing reasonable accommodation to participate in the procurement process, or for persons having questions regarding reasonable accommodation for the Procurement process, please contact the Department of General Services, Procurement Division at (916) 375-4400 (main office); the Procurement Division TTY/TDD (telephone device for the deaf) and California Relay Service numbers are provided below. The supplier may also contact directly the Department of General Services, Department Official identified.

IMPORTANT: TO ENSURE THAT THE STATE CAN MEET YOUR ACCOMMODATION, IT IS BEST THAT YOUR REQUEST IS RECEIVED BY THE DEPARTMENT OF GENERAL SERVICES AT LEAST 10 WORKING DAYS PRIOR TO THE NEED FOR SUCH ACCOMMODATION.

The Procurement Division TTY telephone numbers are:
Sacramento Office: (916) 322-7535

The California Relay Service Telephone Numbers are:

Voice: 1-800-735-2922
TTY: 1-800-735-2929

E. DISCLAIMER

This bid includes a Response Checklist in Section VIII, Forms and Attachments. The state makes no warranty that this checklist is a full comprehensive listing of every requirement specified in the solicitation. Checking off the items on the checklist does not establish your firm's intent nor does it constitute responsiveness to the requirement(s). This checklist is only a tool to assist participating bidders in compiling their final bid response. Bidders are encouraged to carefully read the entire solicitation. The need to verify all documentation and responses prior to the submission of bids cannot be overemphasized.

SECTION II: RULES GOVERNING COMPETITION

A. REQUIREMENTS

The State has established certain requirements with respect to bids to be submitted by prospective suppliers. The use of “shall” or “will” (except to indicate simple futurity) in the IFB indicates a requirement or condition from which a deviation, if not material, may be waived by the State. A deviation from a requirement is material if the deficient response is not in substantial accord with the IFB requirements, provides an advantage to one bidder over other bidders, or has a potentially significant effect on the delivery, quantity or quality of items bid, amount paid to the supplier, or on the cost to the State. Material deviations cannot be waived.

B. DESIRABLE ITEMS

The words “should” or “may” in the IFB indicate desirable attributes or conditions, but are non-mandatory in nature. Deviation from, or omission of, such a desirable feature, even if material, will not in itself cause rejection of the bid.

C. VALIDATION REQUIREMENTS

The State will check each bid detail to determine its compliance to the bid requirements. If a bid fails to meet bid requirements, the State will determine if the deviation is material. A material deviation will be cause for rejection of the bid. An immaterial deviation will be examined to determine if the deviation will be accepted. If accepted, the bid will be processed as if no deviation had occurred.

If your bid has any deviations, please list the deviations on a separate page and label “Deviations of Bid”.

D. BID SUBMITTAL

For this bid, there will be three methods of bid submittal. Bids must be submitted by 2:00 pm as of the due date on front page of this bid. These methods are:

1. Mail: Mailed bids must have the solicitation number listed on the address label. The mailing address is:

Department of General Services, Procurement Division
Attn: Bid Room (Bid # 57465)
707 3rd Street, 2nd Floor, MS 201
West Sacramento, CA 95605

2. Facsimile: Facsimile (fax) machine bids will be considered only if they are sent to (916) 375-4613 for solicitations originating from the West Sacramento office. Bids sent to any other Procurement Division fax number will not be considered. To be considered, all pages of the faxed bid that are received prior to the bid opening time specified in the bid will be considered “the complete bid”. Please be advised that there is a heavy demand placed on the fax machine receiving bids, and the State assumes no responsibility if a bidder cannot transmit their bid via fax, or if the entire bid is not received prior to the bid opening time.

SECTION II: RULES GOVERNING COMPETITION (continue...)

3. Drop Off: Bids may be dropped off at the mailing address above. Submit your bid to the receptionist by no later than 2:00 pm on the bid opening date. The receptionist will stamp your bid in to ensure the time the bid was received.

E. RESPONSIBLE BIDDER

The Department of General Services may require bidder evidence of their qualifications at such times, and under such conditions, as it may require. Prior to the award of the contract, the State must be assured that the bidder selected has all of the resources to successfully perform under the contract. This includes, but is not limited to, appropriate personnel to perform the contract with the skills required, availability of appropriate equipment in sufficient quantity to meet the on-going needs of the State, financial resources sufficient to complete performance under the contract, and experience in similar endeavors. If, during the evaluation process, the State is unable to assure itself of the bidder's ability to perform the contract, the State has the option of requesting from the bidder any information, which the State deems necessary to determine the bidder's responsibility. If such information is required, the bidder will be so notified and will be permitted approximately five working days to submit the information requested. The question of whether a particular bidder is a responsible bidder involves an evaluation of the bidders' experience, facilities, reputation, financial resources, and other factors existing at the time of contract award. Being placed on the State bid list shall not preclude the State from determining that the bidder is not a responsible bidder. If determined to be not a responsible bidder, your bid will be rejected.

F. PAYMENT

The promptness of payments shall be governed by Government Code 926.19 et seq. Invoices are not due and payable until the services and/or products are provided and accepted by the State (see General Provisions, #30). Delivery of goods must be completed before payment can be authorized.

G. DEFAULT BY SUPPLIER

The State reserves the right to take action pursuant to General Provision #24, "Termination for Default" and General Provision #26, "Rights and Remedies of State for Default" for supplier failure to comply with contractual terms and conditions.

H. NOTICE OF INTENT TO AWARD

A notice of intent to award will be publicly posted at:

Department of General Services
Procurement Division
707 Third Street, Second Floor
West Sacramento, CA 95605

A written notification of the State's intent to award will be made to all Bidders who request in writing for notification.

SECTION III: ADMINISTRATIVE REQUIREMENTS

A. DECLARATION FORMS

All bidders must complete the Bidder's Declaration form. When completing the declaration, bidders must identify all sub-contractors proposed for participation in the contract. Bidders awarded a contract are contractually obligated to use the sub-contractors for the corresponding work identified, unless the State agrees to a substitution.

At the State's option prior to award, bidders may be required to submit additional written clarifying information. Failure to submit the requested written information may be grounds for bid rejection.

Refer to <http://www.documents.dgs.ca.gov/pd/delegations/GSPD105.pdf> for a downloadable version of this document.

B. LEGISLATIVE REQUIREMENTS

1. Effective January 1, 2009, all Invitations for Bids (IFB) or Requests for Proposals (RFP) for goods or services must address the requirements of the Darfur Contracting Act of 2008 (Act). (Public Contract Code sections 10475-10481).
See <http://www.leginfo.ca.gov/cgi-bin/displaycode?section=pcc&group=10001-11000&file=10475-10481> for further clarification.

The Public Contract Code section 10478 (a) requires a company that currently has (or within the previous three years has had) business activities or other operations outside of the United States to certify that it is not a "scrutinized" company when it submits a bid or proposal to a State agency. (Bidder must complete and return Exhibit 3 with your bid)

2. If applicable, please note that award will be conditional on providing the following documents prior to award:

If your firm is a certified California Small Business, in accordance with Assembly Bill 669, your company must address specific aspects of the Legislation that requires certified small businesses to perform a commercially useful function as defined by Government Code Section 14837, 14838.6, 14839, 14842, and 14842.5. Therefore, you must provide written documentation that:

- I. Your company is responsible for the execution of a distinct element of the work of the contract. Some examples of distinct elements of work are: manufacturing, warehousing, and delivery.
- II. You carry out its obligation by actually performing, managing, or supervising a distinct element of work.
- III. Performs work that is normal for your business services and functions.
- IV. Is not further sub-contracting a portion of the work that is greater than that expected to be sub-contracted by normal industry practices.
- V. A bidder or sub-contractor will not be considered to perform a commercially useful function if the bidder(s) or sub-contractor(s) role is limited to that of an extra participant in the transaction, contract, or project through which funds are passed in order to obtain the appearance of a small business or micro business participation. Provide proof that this statement does not pertain to your company's potential involvement in this procurement.

SECTION III: ADMINISTRATIVE REQUIREMENTS (continue...)

NOTE: Your Company must provide a detailed written work-plan. If your company does not perform a distinct element of the contract, as stated above (1-5), you will be deemed as not performing a commercially useful function and will be rejected.

C. THE STATE REQUIRES THE FOLLOWING INFORMATION FOR THIS SOLICITATION

1. A copy of the written agreement between your firm and the manufacturer(s). This agreement must be on the manufacturer's own letterhead and must clearly state that they will provide the product as specified in your bid for the term of the contract. The State encourages vendors to get a firm fixed price agreement from the Manufacturer to ensure product availability through the term of the contract. The manufacturer's written agreement must be signed by the manufacturer(s) governing person that binds their firm to this agreement.
2. Your written plan for distribution of the products. The plan must clearly show distribution from the manufacturer(s) to the end user(s), including all points in between specific to this resulting contract only, and the role that you as the bidder of record will play in the distribution.
3. If your firm is utilizing a warehouse, you will be required to provide a signed written agreement between your firm and the warehousing establishment, on their own letterhead.
4. If your firm is utilizing a transportation company, you may be required to provide a signed written agreement between your firm and the transportation company, on their own letterhead.
5. Provide product specification(s) and/or description(s) to all product(s) offered. This information must clearly show that the product(s) is (are) compliant to all requirements defined in the State Bid Specification.
6. Provide product nutrition facts label for each product offered. The product code number must be listed on the label. If a product nutrition facts label is not available, then a letter on the manufacturer's own letterhead must be submitted clearly stating that the nutrition facts label is not required or is voluntary and cite the applicable law/regulations.

Submit the required information stated above along with all supporting documents.

At the State's option prior to award, bidders may be required to submit additional written clarifying information. Failure to submit the requested written information may be grounds for bid rejection.

Note: This information must be specific to this resulting contract.

D. BIDDER'S INSTRUCTIONS

The applicable Bidder's Instructions are located at the link below:

<http://www.documents.dgs.ca.gov/pd/modellang/BidderInstructions080307.pdf>

E. GENERAL PROVISIONS

The applicable General Provisions are located at the link below:

<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

SECTION III: ADMINISTRATIVE REQUIREMENTS (continue...)

F. SMALL BUSINESS PREFERENCE

Revised Small Business Regulations:

1. The Small Business regulations, located at 2 CCR 1896 et seq., concerning the application and calculation of the small business preference, small business certification, responsibilities of small business, department certification, and appeals are revised. The new regulations can be viewed at (www.pd.dgs.ca.gov/smbus). Access the regulations by clicking on "Small Business Regulations" in the right sidebar.

2. Non-Small Business (Non-SB) Sub-contractor Preference:

A 5% bid preference is now available to a Non-SB claiming 25% California certified small business sub-contractor participation. If applicable, submit corresponding letter claiming the preference.

3. Non-SB if claiming the 25% preference are required to adhere to and provide with their bid the following:
 - a. If claiming the Non-SB sub-contractor preference, the bid response must include a list of the small business(es) with which you commit to subcontract in an amount of at least twenty-five percent (25%) of the net bid price with one or more California certified small businesses in accordance with Government Code Section 14838(b) (1)(2).
 - b. If Applicable, non-SB should provide a list of California Certified Small Business sub-contractor's information with their bid response that contains the following:
 - Sub-contractor(s) name;
 - Sub-contractor(s) address;
 - Sub-contractor(s) phone number;
 - Sub-contractor(s) description of the work to be performed and/or products supplied;
 - and the sub-contractor(s) percentage amount of the net bid price (as specified in the solicitation) per sub-contractor.
 - c. Each listed certified small business must perform a "Commercially Useful Function" (CUF) in the performance of the contract as defined in Government Code Section 14837(d)(4).

4. Small Business Preferences:

Bidders claiming the 5% preference must be certified by California as a small business or must commit to subcontract at least 25% of the net bid price with one or more California certified small businesses. Certification must be obtained no later than 5:00 p.m. on the bid due date.

Small Businesses are desired and encouraged to participate in this bid. Section 14835, et seq. of the California Government Code requires a 5% preference be given to bidders who qualify as a small business. The rules and regulations of this law, including the definition of a small business for the delivery of goods and services, are contained in California Code of Regulations, Title 2, Section 1896, et seq. The small business preference is for California-based small businesses.

SECTION III: ADMINISTRATIVE REQUIREMENTS (continue...)

- a. To claim the small business preference, which may not exceed \$50,000 for any bid, the firm must have its principal place of business located in California, have a complete application (including proof of annual receipts) on file with the State Office of Small Business and Disabled Veteran Business Certification (OSDC) by 5:00 p.m. on the bid due date (see front page) and be verified by such office.

Questions regarding the preference approval process should be directed to the OSDC at (916) 375-4940. A copy of the regulations, instructions and format for claiming the small business preference is available at <http://www.pd.dgs.ca.gov/smbus/default.htm>.

G. DISABLED VETERAN BUSINESS ENTERPRISE (DVBE)

Participation agreement is exempt for this procurement, Exemption Code 28.

H. TARGET AREA CONTRACT PREFERENCE ACT (TACPA) / ENTERPRISE ZONE ACT (EZA) & LOCAL AGENCY MILITARY BASE RECOVERY PREFERENCE REQUEST (LAMBRA)

This bid contains new and revised procedures for Bidders who wish to apply for TACPA, EZA, or LAMBRA preferences. Bidders are encouraged to review the package carefully to ensure that their submittals conform to the programs requirements.

1. Target Area Contract Preference Act (TACPA), Government Code Section 4530 et seq.; Enterprise Zone Act (EZA), Government Code Section 7070, et seq.; and Local Agency Military Base Recovery Act (LAMBRA), Government Code Section 7118, et seq. information Package. Contract preference will be granted to California-based Bidders in accordance with whenever contracts for goods or services are in excess of \$100,000 and the Bidders meet certain requirements as defined in the California Administrative Code (Title 2, Section 1806.30 et seq.) regarding labor needed to provide the goods being procured.
2. Bidders desiring to claim TACPA, EZA, LAMBRA preferences must submit a fully executed copy of the Standard Form 830, 831S, 832, respectively, with their bid. These forms can be found at: <http://www.pd.dgs.ca.gov/disputes/default.htm>

NOTE: Bidders are not required to apply for TACPA, EZA, or LAMBRA preferences. Denial of TACPA, EZA, or LAMBRA preference requests is not a basis for rejection of the bid. Contracts awarded with applied preferences will be monitored throughout the life of the Contract for compliance to statutory, regulatory and contractual requirements. The State will take appropriate corrective action to apply sanctions as necessary to enforce performance programs.

I. ALTERNATIVE PROTEST PROCESS

This IFB is being conducted under public contract code section 12125, et seq., the Alternative Protest Process. Refer to <http://www.oah.dgs.ca.gov/laws/bidprotestRegs.htm#1400>. Submission of a bid constitutes consent of the bidder for participation in the Alternative Protest Process. Any protests filed in relation to the proposed contract award shall be conducted under the procedures in this document for the Alternative Protest Process.

Any bidder wishing to protest the proposed award of this solicitation must submit a written notice of intent to protest the proposed award which must be received (fax accepted) **(email NOT acceptable)**

SECTION III: ADMINISTRATIVE REQUIREMENTS (continue...)

by the coordinator before the close of business (5:00 pm) on the 1st day following public posting. Failure to submit a timely, written notice of intent to protest waives bidder's right to file a protest.

Alternative Protest Process Coordinator/Dispute Resolution

Department of General Services
Procurement Division
Purchasing Authority Management Section
707 Third Street, 2nd Floor South
West Sacramento, CA 95605
Voice: (916) 375-4587
Fax: (916) 375-4611

Protest Bond Requirement

Bond amount for this Alternative Protest Process shall not be less than 10% of the estimated contract value. See California Code Regulations, Title, Section 1418.

J. PAYEE DATA RECORD

Bidders shall complete the Payee Data Record form and submit the completed document. No payment can be made unless this form is completed and returned.

<http://www.documents.dgs.ca.gov/osp/pdf/std204.pdf>

K. OTHER

Only bids quoted on the State's own form will be considered. Bids submitted referencing bidder attachments, which include legal terms and conditions that conflict with the State's general bid provisions, shall be considered non-responsive and such bids shall be rejected.

The web addresses listed in this solicitation should conform to the terms as of the release date of this solicitation (front page of this bid), unless changed with an Addendum to the solicitation from the contract administrator.

L. FOOD SAFETY PROGRAM

For this solicitation and the resulting contract, the State requires a Food Safety Program (FSP). The FSP is required for all companies that touch the food products, from manufacturer forward, excluding companies whose sole role is transporting the product from one point to another. (Companies that repack the product or warehouse or store it for any length of time are not solely transporting the product from one point to another.)

SECTION III: ADMINISTRATIVE REQUIREMENTS (continue...)

For a bid to be deemed responsive, the bidder must submit documentation at the time of the bid (or no later than 10 working days after the bid due date) that the food products being procured are produced/prepared and stored under a FSP meeting the requirements set forth in this section. Supporting documentation must be submitted for each company identified in the bidder's distribution plan. (For example, if the distribution plan identifies a manufacturer, packer, co-packer, warehousing company, or other companies that touch the food product, supporting documents must be submitted for each entity.) The document must clearly show that each entity participates in a FSP that is inspected or audited by a third party and assessed/certified to be "acceptable."

Bidders shall provide a Third Party Inspection Information Listing (Section VII, Forms & Attachments, Exhibit 2) for each company being utilized in the chain of distribution. If you will need more than one listing, make copies of this sheet for as many companies you will need to list.

Failure to fulfill this requirement will result in your bid being deemed non-responsive, in which case the bid will be rejected.

For California-based companies, the FSP requirement must be fulfilled through registration with the California Department of Public Health (CDPH), Food and Drug Branch. Companies based outside California may fulfill this requirement through any of the methods under "Companies Based Outside California."

California-Based Companies:

For California-based companies, registration with CDPH is a **mandatory** requirement of this solicitation and the resulting contract. All companies with facilities located in California that engage in the manufacturing, packing, labeling, or warehousing of processed food products must possess a valid Processed Food Registration Certificate (PFRC) for purposes of this contract, even if the law otherwise exempts them from the requirement to register with CDPH. Please refer to <http://www.cdph.ca.gov/programs/Pages/FDB%20ProcessedFoods.aspx> for information. Please read the requirements carefully. If the exemption from obtaining a PFRC is because you possess a different CDPH license, such as a Cannery License or Cold Storage License, then you may use that other license in your response to the solicitation, in lieu of the PFRC. If you have any questions, please contact the contract administrator listed in this solicitation.

Companies Based Outside California:

For this solicitation and the resulting contract, the State requires an FSP utilizing Hazard Analysis and Criticality Control Points (HACCP) of companies based outside California.

The assessment/certification must be dated prior to the bid due date but no earlier than 1 calendar year from the due date of this bid. The third-party inspection/audit can be conducted by a company from the approved list below. Use of additional inspection/audit companies **not included in the list below** must be approved in advance, in writing by DGS, and a copy of the written approval(s) must be submitted with the bid. If the bidder does not receive prior approval(s) from DGS to use an inspection company other than those listed, the bid will be rejected.

SECTION III: ADMINSTRATIVE REQUIREMENTS (continue...)

The approved inspection/audit companies are:

- AIB (American Institute of Baking)
- ASI Food Safety Consultants, Inc.
- Silliker
- NSF Cook & Thurber
- Food Safety Solutions
- GMA-SAFE (formerly FPA-SAFE)
- Food Audits International
- EFSIS / SAI Global / BRC
- Primus Labs

Mandatory or voluntary food safety inspections/audits conducted by the Food and Drug Administration, U.S. Department of Agriculture, or U.S. Department of Commerce are acceptable in lieu of the above listed acceptable companies.

SECTION IV: TECHNICAL REQUIREMENTS

A. SPECIFICATIONS

The offered product(s) must be in accordance with the attached Bid Specifications in Section VII, Forms and Attachments, Specifications. All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

8940-09BS-011, Pork & Beans, Canned, August 5, 2009	Line Item # 1
8940-09BS-013, Beef Stew, Canned, August 5, 2009	Line Item # 2
8940-09BS-007, Hash, Corned Beef, Canned, August 5, 200	Line Item # 3
8940-09BS-008, Chili Con Carne, Canned, August 5, 2009,	Line Item # 4,5
8940-09BS-009, Ravioli, Beef & Cheese, Canned, August 5, 2009,	Line Item # 6,7
8950-09BS-011, Sauce, Chili, Red, Canned, August 5, 2009,	Line Item # 8
8920-09BS-023, Noodles, Chow Mein, Canned, August 5, 2009,	Line Item # 9
8940-09BS-010, Bean, Refried, Lard-Free, Canned, August 5, 2009,	Line Item # 10
8915-09BS-007, Beans Dried, Canned, August 5, 2009,	Line Item # 11,14,15,16,17
8940-09BS-012, Salad, Three Bean, Canned, August 5, 2009,	Line Item # 12
8915-09BS-008, Bean Sprouts, Canned, August 5, 2009,	Line Item # 13

B. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference www.nmfta.org for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

Foil may present a security or safety risk, and is not acceptable packaging material.

C. TRANS FAT CONTENT

Pursuant to Section 114377 of the California Health and Safety Code, created by Chapter 207, Statutes of 2008 (Assembly Bill 97), products containing trans fats are being phased out from use in food service facilities in California, including kitchens in State of California institutions. Products packaged for individual consumption are exempt from this phaseout. **Labels for your products must list trans fat content** in a manner that complies with applicable State and federal labeling requirements. In addition, **if your awarded products contain 0.5 grams or more per serving of trans fat, the contract will not be considered for extension** unless the only awarded products with 0.5 grams or more per serving are items packaged for individual consumption.

SECTION V: CONTRACT PERFORMANCE

A. MODIFICATION OF CONTRACT

At the discretion of the State any contract resulting from this solicitation may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

B. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

C. MINIMUM ORDER QUANTITY

The Minimum Order Quantity (MOQ) is **\$100.00** per delivery. No changes/deviations of the MOQ by the bidder will be accepted for this contract.

Delivery schedules for each institution are estimates and may vary from the actual ordering pattern.

D. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as may facilitate the orderly, non-disrupted business continuation of each party.

E. DELIVERY AND ORDERING PROCEDURE

1. The supplier must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The supplier will then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.
2. The supplier shall reject Agency's Purchasing Authority Purchase Order (STD 65), which fails to comply with the terms of the above paragraph.
3. Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.
4. If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

SECTION V: CONTRACT PERFORMANCE (continue...)

5. At any time, the State may request copies of any Purchase Order drawn from this contract. Please retain all Purchase Order copies for future request.

F. EMERGENCY ORDERS/FREIGHT RATES

1. If there is an emergency order, the supplier has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.
2. Supplier shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.
3. In addition to normal delivery schedules in all other California counties, the supplier is requested to make deliveries during off-peak hours only in these areas: Los Angeles county, Orange county, San Bernardino-metropolitan area, and the San Diego-metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

G. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

H. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

I. DELIVERY INSTRUCTIONS

It shall be the supplier's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. Contact the individual California State prison for its driver clearance procedure, as these procedures may vary from facility to facility. If you do not have proper clearance from an Institution, it is up to the institution to accept delivery. The institution can reject any order without proper clearance, at the expense of your company.

SECTION V: CONTRACT PERFORMANCE (continue...)

J. QUALITY ASSURANCE

1. The contractor shall make available to each institution a reference guide to the quality levels of stocked items.
2. All products ordered shall be delivered under sanitary conditions and must be the items ordered, in the correct quantity and free of damage.
3. The contractor shall provide recall notification, regardless of level, to the Contract Administrator, in writing and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification; contract and delivery order number; reason for recall; and disposition instructions. The supplier shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed product.

K. MONTHLY USAGE REPORTS

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, by the 15th day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. **The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator).** The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Number of Deliveries per PO
5. Delivery Date
6. Agency Billing Code
7. Line Item Number & Description
8. Quantity Ordered
9. Contract Cost Per Unit
10. Total cost Item
11. Total per PO, Per Delivery
12. Monthly Grand Total per Institution

The contractor must total each PO, each Institution, and a grand total for the complete month.

SECTION V: CONTRACT PERFORMANCE (continue...)

L. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Supplier's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

M. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation or reduction of State programs or lack of appropriations.

SECTION VI: EVALUATION

A. PRICES

Prices will be **firm fixed** for the duration of the contract, including any extensions. All prices shall be FOB destination. Bids quoting other than FOB destination will be rejected.

B. METHOD OF AWARD

For the purpose of this bid, award of the contract, if awarded, will be made on an “**All or None**” basis to the responsive and responsible Bidder that offers the lowest cost. The lowest cost will be determined after DGS adjusts Bidder costs for approved applicable preferences.

C. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. A breakdown of estimated usage per institution is attached. The State will not be obligated to purchase successful bidders' excess inventory of any line item if actual acquisitions vary from the quantities used in the model. The State may purchase these items from other than the successful bidder in the event of an emergency.

D. SAMPLE STATEMENT

1. For the purposes of evaluation of bids, samples may be required to be submitted prior to award. If required, they shall be delivered to the address specified within 7 working days after the request. When samples are required, the bidder will be notified and have the opportunity to submit the identified samples for testing. It is important to understand that the bidder has **ONLY ONE** opportunity to submit samples that meet the State's requirement. Re-submission will **NOT** be permitted or accepted for any reasons. If the submitted samples fail evaluation or bidder fails to submit samples as specified, the bidder may be rejected.
2. Samples shall be identical in all respects to the product specified for delivery.
3. Specifications and nutritional labels must be submitted for each product.
4. Samples shall be labeled in accordance with all State and Federal Regulations.
5. Shipping cartons shall be labeled with the name and address of bidder, bid number, and bid due date clearly marked on the exterior.
6. Samples of items, when required, must be furnished free of expense to the State and if not destroyed by tests, may upon request made at the time the sample is furnished, be returned at the bidder's expense.
7. Samples shall not be enclosed with the bid or the bid with the samples.

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Canned Entrees & Vegetarian Beans

SECTION VI: EVALUATION (continue...)

8. Samples when requested shall be sent directly to (unless otherwise stated):

DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
ATTN: Food Acquisitions Unit

9. If samples are requested, the State will be allowed up to an additional 45 days for evaluation of the bids, in addition to the 45 days allowed for evaluation, as per the Bidder's Instructions, Section 13, Validity of Bid and on the front page of this bid.

SECTION VII: FORMS AND ATTACHMENTS

INCLUDED

Section VIII: Cost Sheets

Response Checklist

Estimated Usage per Institution

EXHIBITS

Exhibit 1: Bidder's Information

Exhibit 2: Third Party Inspection Information Listing

Exhibit 3: Darfur Contracting Act Certification

ATTACHMENTS

Attachment 1: Food Acquisitions Contract Activity/Usage Report

Attachment 2: Northern/Southern Institution Listings

SPECIFICATIONS

8940-09BS-011, Pork & Beans, Canned, August 5, 2009	Line Item # 1
8940-09BS-013, Beef Stew, Canned, August 5, 2009	Line Item # 2
8940-09BS-007, Hash, Corned Beef, Canned, August 5, 200	Line Item # 3
8940-09BS-008, Chili Con Carne, Canned, August 5, 2009,	Line Item # 4,5
8940-09BS-009, Ravioli, Beef & Cheese, Canned, August 5, 2009,	Line Item # 6,7
8950-09BS-011, Sauce, Chili, Red, Canned, August 5, 2009,	Line Item # 8
8920-09BS-023, Noodles, Chow Mein, Canned, August 5, 2009,	Line Item # 9
8940-09BS-010, Bean, Refried, Lard-Free, Canned, August 5, 2009,	Line Item # 10
8915-09BS-007, Beans Dried, Canned, August 5, 2009,	Line Item # 11,14,15,16,17
8940-09BS-012, Salad, Three Bean, Canned, August 5, 2009,	Line Item # 12
8915-09BS-008, Bean Sprouts, Canned, August 5, 2009,	Line Item # 13

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SECTION VIII: COST

Item	Quantity	Unit	UNSPSC	Description	Unit Price	Extension
(1)	899	CS	50192703	Pork & Bean, Canned Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(2)	8178	CS	50192703	Beef Stew, Canned Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(3)	6798	CS	50191507	Hash, Corned Beef, Canned Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(4)	3926	CS	50192703	Chili Con Carne, with Beans, Regular Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		

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SECTION VIII: COST (Cont....)

Item	Quantity	Unit	UNSPSC	Description	Unit Price	Extension
(5)	865	CS	50192703	Chili Con Carne, without Beans Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(6)	4956	CS	50192703	Ravioli, Cheese in Sauce, Canned Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(7)	4101	CS	50192703	Ravioli, Beef in Tomato Sauce, Canned Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		
(8)	8768	CS	50192600	Sauce, Red Chili Quantities based on 6/#10 cans	_____/CS	_____
			Manufacturer:	_____		
			Brand Offered:	_____		
			Cans per Case:	_____		
			Product Code:	_____		

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SECTION VIII: COST (Cont....)

Item	Quantity	Unit	UNSPSC	Description	Unit Price	Extension
(9)	238	CS	50192901	Noodles, Chinese Fried Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(10)	5738	CS	50461800	Bean, Refried, Canned Product to be 100% lard Free (No Pork Products) Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(11)	372	CS	50461800	Bean, Garbanzo, Canned Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(12)	3303	CS	50463203	Salad, Three Bean, Equal Portion Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		

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SECTION VIII: COST (Cont....)

Item	Quantity	Unit	UNSPSC	Description	Unit Price	Extension
(13)	224	CS	50461800	Bean, Sprout Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(14)	2291	CS	50461800	Beans, Pinto, Canned Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(15)	1593	CS	50461800	Beans, Black, Canned Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		
(16)	1382	CS	50461800	Beans, White in Red Sauce, Canned Quantities based on 6/#10 cans	_____/CS	_____
				Manufacturer: _____		
				Brand Offered: _____		
				Cans per Case: _____		
				Product Code: _____		

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SECTION VIII: COST (Cont....)

Item	Quantity	Unit	UNSPSC	Description	Unit Price	Extension
(17)	563	CS	50461800	Beans, Kidney, Canned Quantities based on 6/#10 cans	_____/CS	_____

Manufacturer: _____

Brand Offered: _____

Cans per Case: _____

Product Code: _____

GRAND TOTAL \$ _____

Non-Award Factor:

Are these products all Kosher? Yes _____ No _____

If yes, please provide certification proof. If not all line items are Kosher, attach a listing of the items that are not.

Note:

If no is checked, no further documentation is needed.

Quantity Discounts

Bidders may provide additional discounts for customers that order bulk type of deliveries. (Example: Offers are for discounts of full truckloads (i.e. minimum 800 cases) or half truckloads (i.e. minimum 400 cases). The cost factor you provide may be represented as discount percentage of the overall purchase order cost OR a dollar amount savings of the actual purchase order cost. (MAY BE USED AS A DETERMINING FACTOR IF EVALUATION RESULTS IN A TIE)

	<u># of Cases</u>	<u>Discount Percentage</u>	<u>Dollar Savings</u>
Full Truckload:	_____	_____	_____
Half Truckload:	_____	_____	_____
Other:	_____	_____	_____

(Describe what "other" is below... # of pallets, # of cases, # of pounds, etc.)

Other offers/descriptions:

Commodity: Canned Entrees & Vegetarian Beans

Buyer: Buyer

Solicitation: 57465

Contract # 1-09-89-78

Area 1	Delivery	Pork & Beans 6/10s	Beef Stew 6/10s	Hash Corned Beef 6/10s	Chili Con Carne w/beans 6/10s	Chili Con Carne w/o Beans 6/10s	Ravioli Cheese In Sauce 6/10s	Ravioli Beef in Tomato Sauce 6/10s	Sauce, Red Chili Enchilada 6/10s	Noodle Chinese Fried 6/10s	Beans Refried 6/10s	Beans Garbanzo 6/10s	Salad, Three Bean 6/10s	Bean Sprout 6/10s	Beans Pinto 6/10s	Bean, Black 6/10s	Bean, White 6/10s	Bean Kidney 6/10s
Institutions																		
Blind/Deaf School Fremont	Qtrly		20				20	20										
CA Correctional Center - Susanville	Qtrly		56	280		224		224	112	20		49						
Central CA Womens Facility	Qtrly		112	112	112		112		336				112		112			
CTF/Soledad	Qtrly		672	224	448		224	224			224							
Deual Vocational Institution	Qtrly		112					112	392						40	40	40	224
High Desert State Prison	Monthly		112	224	112			112										
Calif Highway Patrol	Monthly					15			5			5	5		5			5
CA Medical Facility - Main	Monthly		112	112	112		112	112	112		224		336					
Mule Creek Prison	Qtrly		56	56	56			56			56			112				
North Coast Warehouse	Qtrly	56	56	112		112		112	112	56								
No. CA Youth Center	Yrly	50	50	50	50			50	50	50	50	50			50			50
Pelican Bay Prison	Qtrly		500	500	500		200		260		500		120				950	
Preston School	Qtrly	168																
R.A. Mcgee	Qtrly																	
CSP - Sacramento (Folsom)	Qtrly		1560				780	780			2000				780	780		
Salinas Valley Prison	Qtrly		700	130	160		400		280		120				60			
San Quentin Prison	Monthly		168	168	168			168	400				168					
Sierra Conservation Center	Qtrly		448	448			448		896									
Solano Prison	Qtrly		90					90										
Sonoma Developmental Center	Qtrly											48	48	48		48		112
Valley Prison for Women	Qtrly		168	672				168	500		56		325					
Total Area 1		274	4992	3088	1718	351	2296	2228	3455	126	3230	152	1114	160	1047	868	990	391

Area 2	Delivery	Pork & Beans 6/10s	Beef Stew 6/10s	Hash Corned Beef 6/10s	Chili Con Carne w/beans 6/10s	Chili Con Carne w/o Beans 6/10s	Ravioli Cheese in Sauce 6/10s	Ravioli Beef in Tomato Sauce 6/10s	Sauce, Red Chili Enchilada 6/10s	Noodle Chinese Fried 6/10s	Beans Refried 6/10s	Beans Garbanzo 6/10s	Salad, Three Bean 6/10s	Bean Sprout 6/10s	Beans Pinto 6/10s	Bean, Black 6/10s	Bean, White 6/10s	Bean Kidney 6/10s
Institutions																		
Atascadero State Hospital	Monthly			300	130		300				500		400		108			108
Avenal Prison	Qrtly		168	168	168		168		224									
CA Corr. Center/Tehachapi	Qrtly		224		112		224		448									
CA Institute for Men	Monthly		336	336	336			336	448									
CA Institute for Women	Qrtly		112	320			50	50	160				112		224			
CA Mens Colony	Qrtly		112					112										
CA Rehabilitation Center	Qrtly		168				168	168		56				56				
Calipatria Prison	Yearly		224	224	112			56	156		168		112					
Centinela Prison	Monthly		168	224					112		168		112					
Chuckawalla Prison - CVSP	Monthly						400		600		400							
Coalinga State Prison	Monthly									20		12			240	12		24
Corcoran Prison	Qrtly		168	392	448		336				336		392		280	280	280	
CSATF/Corcoran II	Qrtly		280	672	280			448	896				504					
Deaf/Riverside - CSDR	Qrtly																	
R.J. Donovan	Qrtly		168	168	56		56		112		168		224		112		112	
Fairview Developmental Center	Qrtly	56	56	28	28		56				56		56		56	56		
Ironwood Prison	Qrtly																	
Kern Valley State Prison	Qrtly						112		112							112		
Lanterman Developmental Center	Qrtly	275	56			110		55	55									
L.A. County Prison	Monthly		112	112	112			112	716						112			
Metropolitan State Hospital	Monthly	224		112	112		112	112	112									
North Kern Prison	Yearly		112	112	112			112					112					
Patton State Hospital	Qrtly		336	224		168	56	112	168									
Pleasant Valley Prison	Qrtly		224			224	448		448		112	112				224		
Porterville Developmental Center	Evry 6 wk	14			40			80	26	30	600	60	165			25		20
South Camp Warehouse	Qrtly	56		112					168						112			
So. Reception Center Clinic	Qrtly																	
Heman Stark Youth Corr. Facility	Monthly			70				120	16									
Ventura School	Qrtly			12		12	12			6				8		16		20
Wasco Prison	Qrtly		162	124	162		162		336			36						
Total Area 2		625	3186	3710	2208	514	2660	1873	5313	112	2508	220	2189	64	1244	725	392	172
Grand Total of 1&2		899	8178	6798	3926	865	4956	4101	8768	238	5738	372	3303	224	2291	1593	1382	563

RESPONSE CHECKLIST

The following checklist identifies the required items to be completed and returned in order to be evaluated for award. To expedite evaluation, please submit all applicable items listed below.

- ☐ Signed front page of this solicitation
- ☐ Bidder's Declaration (GSPD-05-105)
- ☐ Commercially Useful Function letter (California Certified Small Business Only)
- ☐ Written Agreement between your company and the manufacturer's
(unless you are the manufacturer)
- ☐ Written Plan of Distribution
- ☐ Product Specifications
- ☐ Product Nutritional Facts and Nutrition Facts Labels
- ☐ Payee Data Record (Std. 204)
- ☐ Completed Cost Sheets
- ☐ Exhibit 1, Company Information Listing
- ☐ Exhibit 2, Third Party Inspection Information Listing
- ☐ Exhibit 3, Darfur Contracting Certification

NOTE: The following items must be returned with the bid response only if your intention is to claim the applicable bidder preference(s). If you are not claiming a preference under any of these "Acts", you are not obligated to fill out and/or return any of the following forms.

- ☐ Target Area Contract Preference Act (TACPA), request for Std. 830
- ☐ Enterprise Zone Act (EZA), request for Std. 831
- ☐ Local Agency Military Recovery Area Act (LAMBRA), request for Std. 832
- ☐ Manufacturer's Summary form (DGS/PD 525) for goods only
- ☐ Bidder's Summary form (DGS/PD 526) for goods and services

Bidder's Information

Please complete the following information for your company:

Company Name: _____

Address: _____

City, State & Zip: _____

Phone Number: _____

Fax Number: _____

Contact Name: _____

Title of Contact: _____

Email Address: _____

Food Safety Program Information Listing

Please complete the following information for each company (including the bidder if applicable) in the chain of the distribution process:

Company Name: _____

Address: _____

Phone Number: _____

Fax Number: _____

Contact Name: _____

Job Performing on Contract: _____

- **California Companies/Manufacturers/Warehouses:**

_____ (Initial) Our company has a valid registration with CDPH.

CDPH Registration Number: _____ Expiration Date: _____

_____ (Initial) Our company is NOT registered with CDPH but we will have our registration within 10 working days after the bids opening date. (To be compliant, the validated registration number OR the certification certificate must be provided to the contract administrator.)

- **Companies outside California:**

Inspection Company Name: _____

Address: _____

Phone Number: _____

Fax Number: _____

Contact Name: _____

Date of Last Inspection: _____

Note: you shall complete a form for every company/manufacturer/warehouse in the process of this contract which applies to the Food Safety Program and submit with your bid – make additional copies as necessary for each company.

Pursuant to Public Contract Code section 10478, if a bidder or proposer currently or within the previous three years has had business activities or other operations outside of the United States, it must certify that it is not a “scrutinized” company as defined in Public Contract Code section 10476.

Therefore, to be eligible to submit a bid or proposal, please insert your company name and Federal ID Number and complete only one of the following three paragraphs (via initials for Paragraph # 1 or Paragraph # 2, or via initials and certification for Paragraph # 3):

<i>Company/Vendor Name (Printed)</i>	<i>Federal ID Number</i>
<i>Printed Name and Title of Person Initialing (for Options 1 or 2)</i>	

1. _____ We do not currently have, and have not had within the previous
 Initials three years, business activities or other operations outside of the
 United States.
- OR**
2. _____ We are a scrutinized company as defined in Public Contract Code
 Initials section 10476, but we have received written permission from the
 Department of General Services (DGS) to submit a bid or proposal
 pursuant to Public Contract Code section 10477(b). A copy of the
 written permission from DGS is included with our bid or proposal.
- OR**
3. _____ We currently have, or we have had within the previous three years,
 Initials business activities or other operations outside of the United States,
 + certification but we certify below that we are not a scrutinized company
 below as defined in Public Contract Code section 10476.

CERTIFICATION For # 3.

I, the official named below, CERTIFY UNDER PENALTY OF PERJURY that I am duly authorized to legally bind the prospective proposer/bidder to the clause listed above in # 3. This certification is made under the laws of the State of California.

<i>By (Authorized Signature)</i>	
<i>Printed Name and Title of Person Signing</i>	
<i>Date Executed</i>	<i>Executed in the County and State of</i>

FOOD ACQUISITIONS CONTRACT ACTIVITY/USAGE REPORT

Calendar Month & Year:

Contract Number:

Contractor:

Address:

Contact Name:

Phone Number:

Email:

Total dollars for month: \$

\$0.00

***Tax must NOT be included in the report, even if the agency includes tax on the purchase order.**

[illegible]

***Must also include total of each PO, total of each Institution, and Grand total of all orders. (insert cells and total as needed)

Grand Total per Month

\$0.00

NORTHERN INSTITUTIONS

SHIPPING INFORMATION		
AGNEWS DEVELOPMENTAL CENTER 3500 Zanker Road, Main Kitchen San Jose, Ca 995134 8:00 am – 4:00 pm M-F	R.A. McGEE CORRECTIONAL TRAINING CENTER 9850 Twin Cities Road Galt, Ca 95632 7:30 am – 4:00 pm M-F	SAC - CALIFORNIA STATE PRISON – SACRAMENTO Receiving Warehouse 100 Prison Road Repressa, Ca 95630 7:00 am – 4:00 pm M-F
BEN LOMOND YCC 13575 Empire Grade Road Santa Cruz, Ca 95060 7:00 am - 4:30 pm M-F (7:00 – 3:00 pm preferred)	CMF - MEDICAL FACILITY – MAIN 1600 California Drive Vacaville, Ca 95687 8:00 am – 2:00 pm M-F	SVSP - SALINAS VALLEY STATE PRISON 31625 Hwy. 101 Soledad, Ca 93960 8:00 am – 3:00 pm M-F
CALIFORNIA SCHOOL FOR THE DEAF - FREMONT 39350 Gallaudet Drive, Building 20 Fremont, Ca 94538 9:00 am – 2:00 pm M-Thurs.	MULE CREEK STATE PRISON 4001 Highway 104 Ione, Ca 95642 7:30 am - 2:30 pm M-F	SAN QUENTIN STATE PRISON Receiving Warehouse/Food Service Department San Quentin, Ca 94964 8:00 am – 2:00 pm M-F
CCC - CALIFORNIA CORRECTIONAL CENTER – SUSANVILLE 711-045 Center Road Susanville, Ca 96130 (Co. Rd A-27) 8 miles east of Susanville Ca, 96130 8:15 am – 3:15 pm M-F	MT. BULLION CONSERVATION CAMP 5730 Mt. Bullion Access Road Mariposa, Ca 95338 Contact: Sgt. Codramal Phone: (209) 742-5490 Fax: (209) 742-5488	SCC - SIERRA CONSERVATION CENTER 5100 O'Byrnes Ferry Road Jamestown, Ca 95327 8:00 am – 3:00 pm M-F
CCWF - CENTRAL CALIFORNIA WOMENS FACILITY 23370 Road 22 Chowchilla, Ca 93610 8:00 am – 3:00 pm M-F	NAPA STATE HOSPITAL 2100 Napa-Vallejo Highway Napa, Ca 94558-6293 6:00 am – 2:00 pm M-F	SOL – CALIFORNIA STATE PRISON– SOLANO 2100 Peabody Road Vacaville, Ca 95687 7:00 am – 3:00 pm M-F
CTF - CORRECTIONAL TRAINING FACILITY – SOLEDAD 5 Miles North of Soledad on US 101 Soledad, Ca 93960 7:30 am – 2:30 pm M-F	NORTH COAST WAREHOUSE 2 Miles North of Redway off Hwy. 101 Redway, Ca 95560 8:00 am – 3:30 pm M-F	SONOMA DEVELOPMENTAL CENTER 15000 Arnold Drive Eldridge, Ca 95431 6:00 am – 3:30 pm M-F
DEUEL VOCATIONAL INSTITUTION Warehouse 23500 Kasson Road P.O. Box 400 Tracy, Ca 95376 (Kasson Road Exit, 1 mile south of Hwy 205) 7:30 am – 3:30 pm	NCYC - NORTHERN CALIFORNIA YOUTH CORRECTIONAL CENTER 7650 S. Newcastle Road Stockton, Ca 95215 8:00 am – 3:30 pm M-F	VSPW - VALLEY STATE PRISON FOR WOMEN 21633 Ave. 24 Chowchilla, Ca 93610 8:00 am – 3:00 pm M-F
HDSP - HIGH DESERT STATE PRISON 475-750 Rice Canyon Road Susanville, Ca 96130 7:00 am – 3:00 pm M-F	PBSP - PELICAN BAY STATE PRISON Support Warehouse 5905 Lake Earl Drive Crescent City, Ca 95532 8:00 am - 3:00 pm M-F	DEPARTMENT OF VETERAN'S AFFAIRS VET'S HOME OF CA-YOUNTVILLE 190 California Drive Yountville, Ca 94599 8:00 am – 12:00 pm M-F 12:45 pm – 3:30 pm M-F
CHP - HIGHWAY PATROL ACADEMY 3500 Reed Avenue West Sacramento, Ca 95605 8:00 am – 4:00 pm M-F	PRESTON YOUTH CORRECTIONAL FACILITY 201 Waterman Road Ione, Ca 95640 7:30 am – 3:30 pm M-F	

SOUTHERN INSTITUTIONS

SHIPPING INFORMATION		
ATASCADERO STATE HOSPITAL 10333 El Camino Real Atascadero, Ca 93422 8:00 am – 3:30 pm M-F	CVSP - CHUCKAWALLA VALLEY STATE PRISON 19025 Wiley's Well Road Blythe, Ca 92225 8:00 am – 3:00 pm M - F	KERN VALLEY STATE PRISON 3000 Cecil Avenue P.O. Box 60000 Delano, Ca 93216-60 7:30 am – 3:00 pm M-F
ASP - AVENAL STATE PRISON 1 Kings Way P.O. Box 8 Avenal, Ca 93204 8:00 – 3:00 pm M-F	CSH - COALINGA STATE HOSPITAL 24511 W. Jayne Avenue Coalinga, Ca 93210 8:00 am – 3:00 pm M - F	LANTERMAN DEVELOPMENTAL CENTER 3530 W. Pomona Blvd. Pomona, Ca 91769-100 7:30 am – 3:30 pm M-F
CCI - CALIFORNIA CORRECTIONAL INSTITUTION – TEHACHAPI 24900 End of Hwy 202 Tehachapi, Ca 93561 8:00 am – 3:00 pm M-F	COR - CORCORAN STATE PRISON 4001 King Avenue Corcoran, Ca 93212 8:30 am – 3:30 pm M-F	LAC - LOS ANGELES COUNTY STATE PRISON Support Warehouse 44750 60 th Street, West Lancaster, Ca 93536-7620 7:30 am – 2:30 pm M-F
CIM - CALIFORNIA INSTITUTION FOR MEN Receiving Warehouse 6101 East Facility Drive Chino, Ca 91710 7:00 am – 3:00 pm M-F	CSATF/STATE PRISON–CORCORAN II 900 Quebec Avenue Corcoran, Ca 93212 7:00 am – 3:00 pm M-F	MSH - METROPOLITAN STATE HOSPITAL 11401 S. Bloomfield Avenue Norwalk, Ca 90650 7:00 am - 2:30 pm
CIW - CALIFORNIA INSTITUTION FOR WOMEN – FRONTERA 16756 Chino-Corona Road Corona, Ca 91718 8:00 am - 3:00 pm	DEAF SCHOOL – RIVERSIDE Maude Street Entrance, 3000 Block Riverside, Ca 92506 8:00 am – 12:00 pm 1:00 pm – 4:00 pm M-F	NKSP - NORTH KERN STATE PRISON 2737 W. Cecil Avenue Delano, Ca 93215 8:00 am – 3:00 pm M-F
CMC - CALIFORNIA MEN'S COLONY Food Service, East West camp Highway 1 North San Luis Obispo, Ca 93409 7:30 am – 2:45 pm M-F (Direct Deliveries) 7:00 am – 4:00 pm M-F	RJD - R. J. DONAVAN CORRECTIONAL FACILITY 480 Alta Road San Diego, Ca 92179 8:00 am – 3:30 pm M-F	PSH - PATTON STATE HOSPITAL Attn: Nutritional Service Warehouse 3102 E. Highland Avenue Patton, Ca 92369 8:00 am – 12:00 pm 1:00 pm – 3:30 pm M-F
CRC - CALIFORNIA REHABILITATION CENTER Fifth & Western P.O. Box 1841 Norco, Ca 92860-0991 8:00 am – 2:00 pm M-F	EL PASO de ROBLES YOUTH CORRECTIONAL FACILITY 4545 Airport Road Paso Robles, Ca 93446 8:00 am – 3:30 pm M-F	PVSP - PLEASANT VALLEY STATE PRISON 24863 West Jayne Avenue Coalinga, Ca 93210 8:00 am – 3:00 pm M-F
CAL - CALIPATRIA STATE PRISON 7018 Blair Road Calipatria, Ca 92233 7:30 am – 3:00 pm M-F	FAIRVIEW DEVELOPMENTAL CENTER 2501 Harbor Blvd. Costa Mesa, Ca 92626 8:00 am – 2:00 pm M-F	PORTERVILLE DEVELOPMENTAL CENTER P.O. Box 2000 26501 Avenue 140 8:00 am – 4:00 pm
CSP - CENTINELA STATE PRISON 2302 Brown Road Imperial, Ca 92251 8:00 am – 3:00 pm M-Thurs. 9:00 am – 3:00 pm Fridays	ISP - IRONWOOD STATE PRISON 19005 Wiley's Well Road Blythe, Ca 92225 8:00 am - 3:00 pm M-F	SOUTHERN CAMP WAREHOUSE 701 South Dupont Avenue Ontario, Ca 91761 8:00 am – 3:00 pm M-F

**SOUTHERN INSTITUTIONS
(continued)**

SHIPPING INFORMATION	
SYCRCC – SOUTHERN YOUTH CORRECTIONAL RECEPTION CENTER & CLINIC 13000 S. Bloomfield Avenue Norwalk, Ca 90650 7:30 am – 11:00 am 1:00 pm – 3:00 pm	
HEMAN G. STARK YOUTH CORRECTIONAL FACILITY 15180 S. Euclid Avenue Chino, Ca 91710 6:30 am – 10:30 am M-F 11:30 pm – 3:30 pm M-F	
VENTURA YOUTH CORRECTIONAL FACILITY 3100 Wright Road Camarillo, Ca 93010 7:00 am - 12:00 pm 1:00 pm - 3:00 pm M-F	
WSP - WASCO STATE PRISON Attn: Food Service Department 701 Scofield Avenue Wasco, Ca 93280 8:30 am – 3:30 pm M-F	



STATE OF CALIFORNIA

Bid Specification

8940-09BS-011

Pork & Beans, Canned

1.0 SCOPE

This bid specification establishes requirements for canned pork and beans packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The canned pork and beans shall be made from a white bean variety graded U.S. No. 2 (or better) in accordance with the United States Standards for Beans.
- 3.2 The canned pork and beans shall be packed in a tomato-based sauce containing sweetening ingredients, salt, spices, starches and water.
- 3.3 The canned pork and beans shall contain a minimum 12 percent ham, bacon or pork based on the weight of the smoked or fresh meat at the time of formulation.
- 3.4 The canned pork and beans shall meet the requirements for U.S. Grade B (or better) in accordance with the United States Standards for Grades of Canned Pork and Beans.
- 3.5 The canned pork and beans shall have a washed drained weight of not less than 50% nor more than 65% of the total net weight.
- 3.6 The canned pork and beans shall have a reasonably good flavor and odor typical of commercially acceptable pork and beans.
- 3.7 The canned pork and beans shall be free from foreign or objectionable materials.
- 3.8 The pork and beans shall be reasonably free from product defects that materially affect the appearance or edibility of the product.



STATE OF CALIFORNIA

Bid Specification

8940-09BS-013

Beef Stew, Canned

1.0 SCOPE

This bid specification establishes requirements for canned beef stew packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The beef stew shall be processed in accordance with the USDA Food Safety Inspection Service regulations.
- 3.2 The beef stew, as a minimum, shall include the following discernable ingredients in the finished product: beef, potatoes, carrots, green peas and gravy. The stew shall be seasoned and may contain other appropriate ingredients.
- 3.3 The beef portion shall consist of boneless, lean beef. The meat portion shall be only beef in cube shapes approximately 1/2 inch to 1- 1/2 inch.
- 3.4 The stew shall contain no meat byproducts, variety or mechanical separated meat.
- 3.5 The stew fat content shall not exceed 8% by weight.
- 3.6 The stew salt content shall not exceed 1.5% by weight.
- 3.7 The vegetables used shall be sound, firm, free from discoloration, off color, off flavor, or other defects which would adversely affect appearance or palatability of the finished product.
- 3.8 The potatoes shall be diced to approximately 3/4 inch cubes and compose no less than 13% of the finished product.
- 3.9 The carrots shall be diced to approximately 1/2 inch cubes or sliced 1/4 inch thick and compose no less than 6.5% of the finished product.
- 3.10 The peas shall compose no less than 3% (by raw weight) of the finished product.



STATE OF CALIFORNIA

Bid Specification

8940-09BS-007

Hash, Corned Beef, Canned

1.0 SCOPE

This bid specification establishes requirements for canned corned beef hash packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.
- 2.5 The product shall comply with trans-fat restrictions per the California Health and Safety Code section 114377.

3.0 REQUIREMENTS

- 3.1 The corned beef hash shall meet 9 CFR section 319.303 "USDA Definition and Standards of Identity or Composition for Corned Beef Hash".
- 3.2 The corned beef hash shall not contain any meat byproducts, variety meats or mechanically separated meat in preparing the product.
- 3.3 The corned beef hash, as a minimum, shall include beef, potatoes, onion, and seasoning.
- 3.4 The meat and potatoes shall appear as distinct particles with uniform distribution.
- 3.5 The potatoes and onions shall be free from skins, eyes, stems, and dark sections.
- 3.6 The corned beef hash shall contain free liquid only in slight amount.
- 3.7 The corned beef hash shall not contain bone measuring 0.3 inch or more in any dimension, and cartilage measuring 0.5 inch or more in any dimension.
- 3.8 The average salt content shall not exceed 2.5 percent by weight.
- 3.9 The average fat content shall not exceed 15 percent by weight.
- 3.10 The average moisture content shall not exceed 72 percent by weight.
- 3.11 The finished product shall demonstrate odor, flavor, and color characteristics of canned corned beef hash.
- 3.12 The corned beef hash shall be packed in #10 cans with a minimum net weight of 6.375 pounds (102 ounces).



STATE OF CALIFORNIA

Bid Specification

8940-09BS-008

Chili Con Carne, Canned With or Without Beans

1.0 SCOPE

This bid specification establishes requirements for chili con carne, with or without beans, packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The products shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The product types shall include the following minimum amounts of raw beef (before processing):
 - Chili Con Carne with beans – 25% (by weight)
 - Chili Con Carne without beans – 40% (by weight)
- 3.2 The Chili Con Carne with Beans shall contain a minimum of 15%, by weight, dry beans (before processing) per portion.
- 3.3 The Chili Con Carne without beans shall contain a maximum of 10% fat.
- 3.4 The bean ingredients (pinto beans, light or dark red kidney beans) shall conform to the U.S. Standards for Dry Beans, U.S. No. 2 grade.
- 3.5 The products meat ingredient shall be fresh and/or frozen beef only.
- 3.6 The beef shall be ground to a 3/16 grind prior to the cooking process.
- 3.7 The products shall contain no meat byproducts, variety or mechanical separated meats.
- 3.8 The products shall not contain any pork derivatives.
- 3.9 The products shall be free from bone, blood clots, viscera, hair, and other objectionable material.
- 3.10 All ingredients and materials shall be free from foreign material, foreign odor and foreign color.



STATE OF CALIFORNIA

Bid Specification

8940-09BS-009

Ravioli, Beef & Cheese In Tomato Sauce, Canned

1.0 SCOPE

This bid specification establishes requirements for both canned beef and canned cheese ravioli in tomato sauce, packed in commercially acceptable containers and suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The products shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 Types

- Beef Ravioli in Tomato Sauce (regular size)
- Cheese Ravioli in Tomato Sauce (meatless)

3.2 The canned ravioli shall be commercially sterile and ready-to-use.

3.3 Ingredients

3.3.1 **Pasta** - The pasta product used in the ravioli shall be enriched and conform to the U.S. Standards of Identity for Enriched Macaroni products (21 CFR § 139.115).

3.3.2 **Sauce** - The tomato sauce shall contain tomato puree and/or tomato paste, thickeners, and spices.

3.3.3 **Beef** - The beef ravioli pies shall consist of at least 10 percent beef, based on fresh meat weight.

3.3.3.1 Mechanically separated beef may not be used.

3.3.3.2 The beef shall be free of cartilage, coarse connective tissue, section of tendons or ligaments, and glandular material.

3.4 Finished Product

3.4.1 The drained weight shall not be less than 50 percent of the can's un-drained weight.

3.4.2 The ravioli pies shall be uniform in size and shape.

- 3.4.3 The ravioli shall possess a characteristic flavor and odor and free of objectionable flavors and odors.
- 3.4.4 The tomato sauce shall have a red-orange color and may contain visible flecks of herbs and spices.
- 3.4.5 The tomato sauce shall possess a smooth texture and mouth feel.
- 3.4.6 The ravioli shall be slightly soft to slightly firm, not pasty. The cooked beef shall be moist and tender.
- 3.4.7 The ravioli products shall not contain bone or bone fragments.
- 3.4.8 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.
- 3.4.9 The ravioli products shall not be over 90 days old at time of delivery.



STATE OF CALIFORNIA

Bid Specification

8950-09BS-011

Sauce, Chili, Red, Canned

1.0 SCOPE

This bid specification establishes requirements for red chili sauce packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The red chili sauce shall be a blend of water, red chilies, salt, oil, vinegar, garlic and spices. Tomato based sauces do not meet this specification.
- 3.2 All the ingredients shall be of Food Chemical Codex purity.
- 3.3 The product shall possess an odor & a flavor typical of its type. No off-flavors or off-odors shall be detectable.
- 3.4 Mild red enchilada sauce is considered a comparable product for the purposes of this specification and may be offered.
- 3.5 The red chili sauce shall have mild heat intensity per the Scoville Heat Unit scale.

4.0 REFERENCE BRAND(S):

- The products listed in the following table appear to meet an acceptable quality level and the requirements of this specification.
- Alternative products offered shall meet the requirements of this specification.
- A sensory panel may be used to determine acceptability of alternative product(s).
- Items delivered shall be identical in all respects to that item originally offered, evaluated and accepted.
- The requirements of this bid specification take precedence over any reference product as products may have been discontinued, modified or misrepresented.

#	Manufacturer	Brand	Product Code
1	B & G Food	Las Palmas	10050
2	Authentic Specialty Foods	La Victoria	02505



STATE OF CALIFORNIA

Bid Specification

8920-09BS-023

Noodles, Chow Mein, Canned

1.0 SCOPE

This bid specification establishes requirements for fried chow mein noodles packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall comply with trans-fat restrictions per the California Health and Safety Code section 114377.

3.0 REQUIREMENTS

- 3.1 The chow mein noodles shall be prepared from bleached or unbleached enriched wheat flour, water, and salt. Yeast may be used as an optional ingredient.
- 3.2 The chow mein noodles shall be processed in vegetable oil and have a crispy and tender texture with a light crunch.
- 3.3 The chow mein noodles shall be thin, approximately 0.13 inches in diameter and 1.50 inches in length.
- 3.4 The chow mein noodles fat content shall not exceed 32 percent by weight.
- 3.5 The chow mein noodles salt content shall not exceed 2.5 percent by weight.
- 3.6 The chow mein noodles shall be free from discolored or burnt units.
- 3.7 The chow mein noodles shall possess a fresh toasted wheat-like flavor and aroma.
- 3.8 The chow mein noodles shall be free from rancid, oxidized flavors and odors.
- 3.9 The chow mein noodles shall possess a golden-brown color.
- 3.10 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, hair, wood or metal.

4.0 REFERENCE BRAND

La Choy, Item #12620



STATE OF CALIFORNIA

Bid Specification

8940-09BS-010

Bean, Refried, Canned (Lard Free)

1.0 SCOPE

This bid specification establishes requirements for canned refried beans packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The product shall comply with trans-fat restrictions per the California Health and Safety Code section 114377.

3.0 REQUIREMENTS

- 3.1 The canned refried beans shall be made from beans not less than U.S. No. 2 Grade. The primary bean shall be of the pinto or pink variety.
- 3.2 The canned refried beans shall be limited to using vegetable oils that are polyunsaturated. Coconut, palm, and palm kernel oils are not permitted.
- 3.3 The canned refried beans shall be 100% lard free.
- 3.4 The canned refried beans salt content shall not exceed 2 percent by weight.
- 3.5 The canned refried beans shall not contain any pork derivatives.
- 3.6 The canned refried beans may be lightly seasoned and shall have a good flavor and odor typical of commercially acceptable refried beans.
- 3.7 The refried beans shall have a characteristic color of the type of beans used.
- 3.8 The refried beans shall be free from objectionable or foreign flavors or odors, such as scorched, sour, bitter, etc.
- 3.9 The refried beans shall be free from foreign or objectionable materials.
- 3.10 The refried beans shall be reasonably free from product defects that materially affect the appearance or edibility of the product.
- 3.11 All beans shall be prepared and processed from beans from the latest year's pack.



STATE OF CALIFORNIA

Bid Specification

8915-09BS-007

Beans, Dried, Canned

1.0 SCOPE

This bid specification establishes requirements for canned dried beans packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 Types

- a) Black Beans in brine
- b) Garbanzo Beans in brine
- c) Kidney Beans in brine
- d) Pinto Beans in brine
- e) White Beans in red sauce

3.2 Styles

- a) **In brine** means packed in brine (meatless) and any other safe and suitable ingredient(s).
- b) **In red (tomato) sauce** means packed with tomato pulp or a similar tomato product and any other safe and suitable ingredient(s). The sauce may be seasoned.

- 3.3 The canned dried beans shall be made from beans graded U.S. No. 2 (or better) in accordance with United States Standards for Beans.
- 3.4 The canned dried beans shall meet all the requirements for a U.S. Grade B (or better) in accordance with the United States Standards for Grades of Canned Dried Beans.
- 3.5 The canned dried beans shall have a drained weight of not less than 50% nor more than 65% of the total net weight. Products in red sauce shall be measured by the washed method.
- 3.6 The canned dried beans shall have a reasonably good flavor and odor typical of commercially acceptable type and style.
- 3.7 The canned dried beans shall be free from foreign or objectionable materials.
- 3.8 The canned dried beans shall be reasonably free from product defects that materially affect the appearance or edibility of the product.



STATE OF CALIFORNIA

Bid Specification

8940-09BS-012

Salad, Three-Bean, Canned

1.0 SCOPE

This bid specification establishes requirements for canned three-bean salad packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The canned three-bean salad shall be made from three types of beans in equal proportions.
- 3.2 The bean ingredients can be any three of the following types: green beans, wax beans, kidney beans, or white beans.
- 3.3 The green and wax bean ingredients shall comply with the requirements of 21 CFR section 155 "Standard of Identity for Canned Vegetables".
- 3.4 The kidney or white bean ingredient shall be from beans graded U.S. No. 2 (or better) in accordance with "United States Standards for Beans" and shall meet the requirements for a U.S. Grade B (or better) in accordance with the "United States Standards for Grades of Canned Dried Beans".
- 3.5 Ingredients may include: water, salt, sugar, distilled vinegar, onions, mild peppers, and seasonings.
- 3.6 The canned three-bean salad shall have a reasonably good flavor and odor typical of commercially acceptable type.
- 3.7 The canned three-bean salad shall be free from foreign or objectionable materials.
- 3.8 The canned three-bean salad shall be reasonably free from product defects that materially affect the appearance or edibility of the product.

4.0 REFERENCE BRAND(S)

Seneca Foods Corp, Stokely, Item #05790



STATE OF CALIFORNIA

Bid Specification

8915-09BS-008

Bean Sprouts, Canned

1.0 SCOPE

This bid specification establishes requirements for bean sprouts in water or brine, packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

- 3.1 The canned bean sprouts shall be grown from clean, sound, properly matured mung beans.
- 3.2 The liquid packing media shall be clear and free from sediment. Additives such as salt, ascorbic acid, and citric acid are permitted as defined by 21 CFR § 155.200.
- 3.3 The canned bean sprouts shall have a typical bean sprout flavor, free from bitterness, mustiness, sourness (except when attributed to added citric acid), or other undesirable flavors or odors.
- 3.4 The texture of the canned bean sprouts shall be fleshy, tender, and crisp.
- 3.5 The canned bean sprouts shall be creamy white to slightly off-white in color.
- 3.6 The drained weight of the bean sprouts packed in #10 cans shall be a minimum 3 pounds, 5 ounces.
- 3.7 If citric acid is added, the total acidity of the aqueous solution shall not exceed 0.20 grams per 100 ml.
- 3.8 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.
- 3.9 **Defects**
 - 3.9.1 Based on drained weight, not more than 1.0 percent of the bean sprouts shall have more than 10 percent discolored area.
 - 3.9.2 The bean sprouts shall have no more than 4.0 percent strings greater than 1/4 inch in length, based on drained weight. (Strings shall be defined as the area from the tip of the sprout to the point on the sprout where the fleshy portion begins).
 - 3.9.3 The bean sprouts shall contain not more than three bean hulls (hull is defined as a whole hull or the portions of hulls when their combined size is larger than one-half hull) per 1.0 ounce of drained weight.