

NOTICE INVITING BIDS

Sealed bids will be received by **AltaMed Health Services Corporation** ("**AltaMed**") at 500 Citadel Drive, Suite 490 Los Angeles, California 90040, **attention Manoj Gera**, Provider Contract Specialist, until August 2, 2010, for meals for service in AltaMed's Adult Day Health Care Center(s) and Senior BuenaCare (SBC) centers. All sealed bids, that have been duly received by August 2, 2010, will be publicly opened and read aloud at 8am at Altamed's Corporate Office on August 3, 2010. **Please contact Manoj Gera, Provider Contract Specialist, at 323-889-7364 for an Invitation for Bid.**

The following types and quantity of meals are needed: 106,500 breakfasts and 106,500 lunches that are Mexican/American based. All meals must comply with the requirement of the California Department of Education Nutrition Services Division, Child and Adult Care Food Program. These meals will need to be provided Monday through Friday, and will need to be delivered to the AltaMed ADHC and SBC locations. If the capacity of your catering service can only provide a portion of the requested meals, submit your bid for that portion, and your bid will be taken into consideration.

Note: AltaMed ADHC Golden Age, AltaMed ADHC El Monte, Altamed ADHC Pico Rivera, AltaMed ADHC Lincoln Heights, AltaMed ADHC Rugby and AltaMed ADHC Downey, require bulk meals. All meals will be inclusive of milk, unless otherwise stipulated by the AltaMed ADHC.

The menu for the meals should be based on a 5 week menu cycle, with two days out of the week having two food options on the menu. In addition, the agency should provide special meals for holidays.

All meals of every type will meet the minimum standards set by The United States Department of Agriculture for Adult Day Care Food Program meals of that type.

The Contract will be awarded to the responsible bidder whose bid is responsible to this invitation and is most advantageous to the AltaMed price and other factors considered.

Any or all bids may be rejected when it is in the interest of AltaMed to do so.

SECTION A

**INVITATION FOR BID AND CONTRACT
ADULT DAY CARE FOOD PROGRAM
(DELIVERY)**

IFB/Contract number _____ (Formal Advertising Only)

ISSUED BY (AltaMed Health Services Corporation):

NAME Altamed Health Services Corp.		ADDRESS 500 Citadel Drive, Suite 490	
CITY Los Angeles	STATE CA	ZIP 90040	TELEPHONE NUMBER (323) 889-7846
Attention: Remí de la Rocha		Title: Coordinated Care Network Manager	

BID OPENING:

DATE 08-03-2010	TIME 8:00am	LOCATION 500 Citadel Drive, Suite 490 Los Angeles, California 90040	ISSUE DATE
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This document contains an IFB/Contract for the furnishing of meals (unitized if applicable) to be served to participants of the Adult Day Care Food Program established by the United State Department of Agriculture (7 CFR Part 226), and sets forth the terms and conditions applicable to the proposed procurement.

BID

NAME OF COMPANY		FEDERAL ID NUMBER
STREET ADDRESS		TELEPHONE NUMBER () -
CITY	STATE	ZIP
TOTAL ESTIMATED AMOUNT OF BID \$		Prompt Payment Discount: ____ % for payment within ____ days.

By submission of this proposal, the company certifies that, in the event they receive an award under this solicitation, they shall operate in accordance with all applicable, current Adult Day Care Food Program regulations.

SIGNATURE OF AUTHORIZED REPRESENTATIVE	TITLE	DATE
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Upon acceptance by the Institution and review by the California Department of Education, this document shall constitute the covenants, conditions, agreements and stipulations of the contract between the company making the proposal and the Institution named above.

ACCEPTANCE

CONTRACT NUMBER	INSTITUTION NAME	DATE
SIGNATURE OF INSTITUTION REPRESENTATIVE		TITLE

Procurement Method: (check one)

Competitive Negotiation Competitive Sealed Bids Noncompetitive Negotiation
FOR CDE USE ONLY

This contract reviewed for compliance with 7CFR Part 226 by:

SIGNATURE	DATE
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SECTION B

**CERTIFICATE OF INDEPENDENT
PRICE DETERMINATION, NO SANCTIONS, AND DRUG FREE WORKPLACE**

BY SUBMISSION OF THIS BID, THE BIDDER CERTIFIES AND IN THE CASE OF A JOINT BID, EACH PARTY THERETO CERTIFIES AS TO ITS OWN ORGANIZATIONS, THAT IN CONNECTION WITH THIS PROCUREMENT:

- (1) THE PRICES IN THIS BID HAVE BEEN ARRIVED AT INDEPENDENTLY, WITHOUT CONSULTATION, COMMUNICATION OR AGREEMENT, FOR THE PURPOSE OF RESTRICTING COMPETITION, AS TO ANY MATTER RELATING TO SUCH PRICES WITH ANY OTHER BIDDER OR WITH ANY COMPETITOR;
- (2) UNLESS OTHERWISE REQUIRED BY LAW, THE PRICES WHICH HAVE BEEN QUOTED IN THIS BID HAVE NOT BEEN KNOWINGLY DISCLOSED BY THE BIDDER AND WILL NOT KNOWINGLY BE DISCLOSED BY THE BIDDER PRIOR TO BID OPENING, DIRECTLY OR INDIRECTLY TO ANY OTHER BIDDER OR TO ANY COMPETITOR;
- (3) NO ATTEMPT HAS BEEN MADE OR WILL BE MADE BY THE BIDDER TO INDUCE ANY PERSON OR FIRM TO SUBMIT OR NOT TO SUBMIT, A BID FOR THE PRUPOSE OF RESTRICTING COMPETITION.
- (4) NEITHER IT NOR ITS PRINCIPALS ARE PRESENTLY DEBARRED, SUSPENDED, PROPOSED FOR DEBARMENT, DECLARED INELIGIBLE, OR VOLUNTARILY EXCLUDED FROM PARTICIPATION IN THIS TRANSACTION BY ANY FEDERAL DEPARTMENT OF AGENCY.
 - (A) WHERE THE BIDDER IS UNABLE TO CERTIFY TO ANY OF THE STATEMENTS IN THIS CERTIFICATION, SUCH AGENCY SHALL ATTACH AN EXPLANATION TO THIS PROPOSAL.
- (5) AS REQUIRED BY THE STATE DRUG-FREE WORKPLACE ACT OF 1990 (GOVERNMENT CODE SECTION 8350 ET. SEQ.) AND THE FEDERAL DRUG-FREE WORKPLACE ACT OF 1988, AND IMPLEMENTED AT 34 CFR PART 85, SUBPART F, FOR GRANTEEES, AS DEFINED AT 34 CFR PART 85, SECTIONS 85.605 AND 85.610, THE BIDDER CERTIFIES THAT IT WILL CONTINUE TO PROVIDE A DRUG-FREE WORKPLACE.

EACH PERSON SIGNING THIS BID CERTIFIES THAT:

- (A) HE IS THE PERSON IN THE BIDDER'S ORGANIZATION RESPONSIBLE WITHIN THAT ORGANIZATION FOR THE DECISION AS TO THE PRICES BEING OFFERED HEREIN OR THAT HE HAS BEEN AUTHORIZED IN WRITING TO ACT AS AGENT FOR THE PERSONS RESPONSIBLE FOR SUCH DECISIONS IN CERTIFYING THAT SUCH PERSONS HAVE NOT PARTICIPATED AND WILL NOT PARTICIPATE, IN ANY ACTION CONTRARY TO (1) THROUGH (3) ABOVE,

AND AS THEIR AGENT DOES HEREBY SO CERTIFY:

SIGNATURE OF AUTHORIZED COMPANY REPRESENTATIVE	TITLE	DATE
NAME OF COMPANY		

IN ACCEPTING THIS BID, THE INSTITUTION CERTIFIES THAT THE INSTITUTION'S OFFICERS, EMPLOYEES OR AGENTS HAVE NOT TAKEN ANY ACTION WHICH MAY HAVE JEOPARDIZED THE INDEPENDENCE OF THE BID REFERRED TO ABOVE.

SIGNATURE OF AUTHORIZED COMPANY REPRESENTATIVE	TITLE	DATE
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ACCEPTING A BID DOES NOT CONSTITUTE ACCEPTANCE OF THE CONTRACT

NOTE: Authorized Representatives of both the institution and Bidder must execute this or a similar Certificate of Independent Price Determination.

SECTION C

INSTRUCTION TO BIDDERS

1. Definitions – as used herein:

- (a) The term “bid” means an offer to perform the work described in the Invitation for Bid at the fixed unit price specified in accordance with the terms and conditions of the solicitation.
- (b) The term “Bidder” means a food service management company submitting a bid in response to this Invitation for Bid.
- (c) The term “Contractor” means the food service management company to whom the bid is awarded and with whom the contractual agreement is executed.
- (d) The term “CDE” means the California Department of Education, Child Nutrition and Food Distribution Division.
- (e) The term “food service management company” means an organization, other than a public or private nonprofit school, with which an institution may contract for preparing and, unless otherwise provided for, delivering meals, with or without milk, for use in the Program.
- (f) The term “Invitation for Bid”, hereafter referred to as IFB, means the document soliciting bids through the formal advertising method of procurement. In the case of this Program, the IFB becomes a part of the contract upon acceptance by the Institution, review by CDE and execution of the contractual agreement.
- (g) The term “Institution” means the Adult Day Care Food Program sponsor which issues this IFB.
- (h) The term “Program” means the Child and Adult Care Food Program as set forth in the Code of Federal Regulations, 7 CFR Part 226.
- (i) The term “unitized meal” means an individual pre-portioned meal consisting of a combination of foods meeting the complete meal requirements, delivered as a unit and served as a unit, with or without milk.

Other terms shall have the meanings ascribed to them in the Child and Adult Care Food Program regulations, 7 CFR Part 22.

2. Submission of Bids

- (a) Bidders are expected to examine carefully the specifications, schedules, attachments, terms and conditions of this IFB. Failure to do so shall be at the bidder's risk.
- (b) Bids shall be executed and submitted in triplicate with one copy being marked “original”. If accepted, this IFB will become a part of the contract and one copy of the accepted bid/contract will be forwarded to the successful bidder with the notice of award. The copy marked “original” shall be governing should there be a variance between that “original” copy of the bid and other copies submitted by the bidder. No changes in the specifications or general conditions as presented by the Institution herein are allowed. Erasures on this bid shall be initialed by the bidder prior to submission.

- (c) A copy of a current State or local certificate for food preparation facilities shall be submitted with the bid.

Failure to comply with any of the above shall be reason for rejection of the bid.

3. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning of interpretation of the IFB specifications, etc., must be requested in writing prior to bid opening and with sufficient time allowed for a reply to reach all bidders before bid opening. Oral explanations or instructions given before the award of the contract shall not be binding. Any information given to a prospective bidder concerning an IFB shall be furnished to all prospective bidders as an amendment to the IFB if such information is necessary to bidders in submitting bids on the IFB or if the lack of such information would be prejudicial to uniformed bidders.

4. Acknowledgement of Amendments to IFBs

Receipt of an amendment to an IFB by a bidder must be acknowledged by signing and returning of the amendment. Such acknowledgement must be received prior to the hour and date specified for bid opening.

5. Discounts

Although a blank is provided for a time discount, prompt payment discounts offered for payment in less than twenty calendar days will not be considered in evaluating bids for award. However, offered discounts of less than twenty days will be taken if payment is made within the discount period even though not considered in the evaluation of bids.¹

6. Bidders Having Interest in More Than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner, or other person, all such bids shall be rejected.

7. Time for Receiving Bids

Sealed bids shall be deposited at the address specified on the IFB of the Institution no later than the exact time and date indicated on the face of this IFB. Bids received prior to the time of opening will be securely kept, unopened.

8. Errors in Bids

Bidders or their authorized representatives are expected to fully inform themselves as to the conditions, requirements and specifications before submitting bids; failure to do so shall be at the bidder's own risk and he cannot secure relief on the plea of error.

9. Award of Contract

- (a) The contract will be awarded to that responsive and responsible bidder whose bid will be most advantageous to the Institution, price and other factors considered. Consideration shall be give to such matters as Contractor integrity, compliance with public policy, record of past performance and financial and technical resources.
- (b) The Institution reserves the right to reject any or all bids when there are sound documented business reasons in the best interest of the Program and to waive informalities and minor irregularities in bids received.
- (c) The Institution reserves the right to reject the bid of a bidder who has previously failed to perform properly or complete on time contracts of a similar nature, or the bid of a bidder who investigation shows is not in a position to perform the contract.

1 Payment discounts may only be used to determine the low bid when prior experience of the Institution indicates that such discounts are generally taken.

10. Late Bids, Modifications of Bids or Withdrawals of Bids

- (a) Any bid received after the exact time specified for receipt will not be considered unless it is received before award is made and it was sent by registered or certified mail not later than the fifth calendar day prior to the date specified for the receipt of bids (e.g., a bid submitted in response to an IFB requiring receipt of bids by the 20th of the month must have been mailed by the 15th or earlier).
- (b) Any modification or withdrawal of bid is subject to the same conditions as in (a) above except that withdrawal of bids by telegram is authorized. A bid may also be withdrawn in person by a bidder or his authorized representative, provided his identity is made known and he signs a receipt for the bid, but only if the withdrawal is made prior to the exact time set for receipt of bids.
- (c) The only acceptable evidence to establish the date of mailing of a late bid, modifications or withdrawal sent either by registered or certified mail is the U.S. Postal Service postmark on the wrapper or on the original receipt from the Postal Service. If neither postmark shows a legible date, the bid, modification or withdrawal shall be deemed to have been mailed late. (The term "postmark" means, a printed, stamped, or otherwise placed impression that is readily identifiable without further action as having been supplied and affixed on the date of mailing by employees of the U.S. Postal Service.)
- (d) Notwithstanding the above, a late modification of an otherwise successful bid which makes its terms more favorable to the Institution will be considered at any time it is received and may be accepted.

SECTION D

SCOPE OF SERVICES

1. Contractor agrees to deliver UNITIZED/BULK meals, inclusive of milk (please account for soy milk as well), juice, condiments, and utensils (including cups and bowls) to locations set out in Schedule A, attached hereto and made a part hereof, subject to the terms and condition of this solicitation.
2. All meals furnished for the Program under this contract must meet or exceed United States Department of Agriculture requirements set out in Schedule B, attached hereto and made a part hereof. All yields of cook and uncooked products shall conform to yields identified in the United States Department of Agriculture Food Buying Guide.
3. The Contractor agrees to furnish meals for the Program in accordance with the menu cycle which appears in Schedule C, attached hereto and made a part hereof.
4. The Contractor agrees to furnish for the Program, as specified in Schedule C Part II, medically prescribed and/or modified meals.
5. Contractor shall furnish meals for the Program as ordered by the Institution during the period of October 1, 2010 to September 30, 2011.
6. Contractor shall furnish meals for the Program as ordered by the Institution 5 days a week, Monday through Friday.
7. Contractor shall provide a menu by the third Monday of each month, to allow for approval by center's dietician.
8. The Contractor shall provide diet-specific meals, as needed. As there are specific dietetic/nutritional requirements for renal and diabetic compliant meals, it shall be the Contractor's responsibility to contract or hire a registered dietician to develop menus for regular, modified, renal, diabetic and any other meal plans to be delivered at the applicable centers. Furthermore, the Contractor must work with the center's registered dietician for the final development of the menus.
9. Contractor shall evidence that they have provided staff training regarding menu production documentation, alternative food documentation and basic knowledge of the state Food Program Guidelines.
10. Contractor shall be willing to furnish meals for the Program to additionally assigned sites, within a geographic reasonability, and as dictated by the Institution.
11. The Contractor shall maintain and subsequently provide cleaning logs, for vehicles and containers, upon request by the Institution. The contractor shall also maintain logs for containers with regards to food temperature and retention of heat and shall provide logs upon request.
12. Contractor shall make available food substitutions of equal value upon request: e.g. chicken for beef, toast for bagels, etc.

SECTION E

UNIT PRICE SCHEDULE AND INSTRUCTIONS

1. Unit Price Schedule

Bidders are to submit prices on the following meal types meeting the contract specifications set forth in Schedules B and C for meals to be delivered to all of the centers stated in Schedule A.

A.	B.	C.	D.	E.
Meal Type ¹	Estimated Servings Per Day ²	Estimated Number of Serving Days ³	Unit Price ⁴	Total Price ⁵
Breakfast				
AM Snack				
Lunch				
PM Snack				
Supper				
Evening Snack				

Bidders shall submit their bids on an “all or none” basis. Except as otherwise provided in this solicitation, if a contract is awarded as a result of this solicitation, it will bind the Institution during the term of the contract to secure all its needs from the successful Bidder and such contract shall bind the Bidder/Contractor to perform all such work ordered by the Institution at prices specified in the contract. Award will be made to a single responsive, responsible bidder on the basis of the lowest aggregate cost to the Institution. Evaluation of prices will be on the basis of the estimated requirements set forth herein.

In the event of any inconsistencies or errors, the unit price (D) shall take precedence.

Instructions for completion of Unit Price Schedule – See example of Page 8:

- (1) The Institution shall indicate which meal types the Contractor will be providing meals for during the contract period (strike-out extraneous meal types in Column A). If unitized meals will be required, the Institution must indicate so by placing “unitized meal” in parenthesis after the meal type.
- (2) The Institution shall fill in the estimated number of meals (in Column B) that will be served each day by meal type during the contract period.
- (3) The Institution shall fill in the number of a anticipated operating days that meals will be served (in Column C) during the contact period.
- (4) The Bidder shall insert the appropriate unit price (in Column D) for each meal type indicated by the Institution.

2. Example

A.	B.	C.	D.	E.
Meal Type ¹	Estimated Servings Per Day ²	Estimated Number of Serving Days ³	Unit Price ⁴	Total Price ⁵
Breakfast	20	180	.73	\$2,628.00
AM Snack				
Lunch				
PM Snack				
Supper (Unitized Meal)	50	180	.60	\$5,400.00
Evening Snack				

Instructions for completion of Unit Price Schedule – See example of Page 8:

- (1) The Institution shall indicate which meal types the Contractor will be providing meals for during the contract period (strike-out extraneous meal types in Column A). If unitized meals will be required, the Institution must indicate so by placing "unitized meal" in parenthesis after the meal type.
- (2) The Institution shall fill in the estimated number of meals (in Column B) that will be served each day by meal type during the contract period.
- (3) The Institution shall fill in the number of anticipated operating days that meals will be served (in Column C) during the contract period.
- (4) The Bidder shall insert the appropriate unit price (in Column D) for each meal type indicated by the Institution.
- (5) The Bidder shall calculate total price (Column E) by multiplying B X C X D

SECTION F

CONTRACT PROVISIONS AND SPECIFICATIONS

1. Requirement Contract

- a. This is a requirements contract for the services specified in the Sections and Schedules and for the period set forth herein. The quantities of such services specified herein are estimates only and are not purchased hereby. Except as may be otherwise provided herein, in the event the Institution's requirements for services set forth in the Sections and Schedules do not result in orders in the amounts or quantities described as "estimated" in the Sections and Schedules, such event shall not constitute the basis for an equitable price adjustment under this contract.
- b. The Institution shall not be required to purchase from the Contractor requirements in excess of the limit on total orders under the contract, if any.
- c. The Institution may issue orders which provide for delivery to or performance at multiple destinations.
- d. The Institution shall not be obligated to place any minimum dollar amount of orders under this contract or any minimum number of orders. The utilization of the Contractor for services specified in the Sections and Schedules will be dependent upon the needs and requirements of the Institution.
- e. In the event of the need for changes in the provisions of this contract, due to regulatory or guidance changes prescribed by the United States Department of Agriculture or CDE, during the duration of this contract; such event shall be considered a basis for renegotiation, with prior approval and agreement from CDE, of the terms and conditions of the contract between the Institution and the Contractor. Authority for such renegotiation must be requested from CDE, in writing, by the Institution prior to the commencement of any such renegotiation.

2. Pricing

Pricing shall be on the numbers described in Section E, Unit Price Schedule. All bidders must submit bids on the same menu cycle provided by the Institution. Bid price must include price of food, milk, packaging, transportation and all other related costs (e.g., condiments, utensils, etc.).

3. Evaluations of Bidders

Each bidder will be evaluated on the following factors:

- a. Financial capability to perform a contract of the scope required.
- b. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety and sanitation standards.
- c. Previous experience of the bidder in performing services similar in nature and scope.
- d. Other factors such as transportation capability, sanitation, and packaging.

Bidders that do not satisfactorily meet the above criteria may be rejected as unresponsive and not considered for award.

4. Unit Prices

The unit prices of each meal type which the bidder agrees to furnish must be written in ink or typed in the blank space provided in Section E, Unit Price Schedule and must include proper packaging as required in the specifications and delivery cost to the designated sites. Unit prices shall include taxes but any charges or taxes which are required to be paid under future laws must be paid by the bidder at no additional charge to the Institution.

5. Meal Orders

The Institution will order meals on Tuesday of the week preceding the week of delivery; orders will be placed for the total number of days in the succeeding week, and will include breakdown totals for each center and each type of meal.

The Institution reserves the right to increase or decrease the number of meals ordered by 5 P.M. of the preceding business day. Special consideration will be given to vendors who can provide accommodate same day changes to the number of meals.

6. Menu-Cycle Change Procedure

Delivered meals shall be delivered on a daily basis in accordance with the menu cycle which appears in Schedule C. Deviation from this menu cycle shall be permitted only upon authorization of the Institution. Menu changes may be made only upon authorization of the Institution. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the Contractor from delivering a specified meal component, he shall notify the Institution immediately so substitutions can be agreed upon. The Institution reserves the right to suggest menu changes within the food service management company's food cost periodically throughout the contract period.

7. Noncompliance

The Institution reserves the right to inspect and determine the quality of food delivered and reject any meals which do not comply with the requirements and specifications of the contract. The Contractor shall not be paid for unauthorized menu changes, incomplete meals, meals not delivered within the specified delivery time period and meals rejected because they do not comply with the specifications. The Institution reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. The Contractor shall be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at a lesser cost. The Institution or agency inspecting shall notify the Contractor in writing as to the number of meals rejected and the reasons for rejection.

8. Title IIIc Assurance

The Contractor assures the agency that no Title IIIc funds will be applied to the cost of or Title IIIc commodities used for the preparation of the meals furnished for the Program under this contract.

9. Specifications

a. Packaging

- (1) Hot Meal Unit-Packaging shall be suitable for maintaining meals in accordance with local health standards. Container and overlay should have an air-tight closure, be of non-toxic material, and be capable of withstanding temperatures of 400°F (204°C) or higher.
- (2) Cold Meal Unit or Unnecessary-to-Heat Container and overlay to be plastic or paper and non-toxic.
- (3) Cartons – Each carton shall be labeled. Label to include:
 - (a) Processor's name and address (plant)
 - (b) Item identity, meal type
 - (c) Date of production
 - (d) Quantity of individual units per carton
- (4) Meals shall be delivered with the following nonfood items: condiments, straws for milk, napkins, single service ware, etc.

b. Food Preparation

Meals shall be prepared under properly controlled temperatures and assembled not more than 24 hours prior to delivery.

c. Food Specifications

Bids are to be submitted on the menu cycle included as Schedule C and shall include, as a minimum, the portions specified by the U.S. Department of Agriculture for each meal, which are included in Schedule B of this IFB.

All meat and meat products, except sausage products, shall have been slaughtered, processed and manufactured in plants inspected under a U.S. Department of Agriculture approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or signs of deterioration on delivery.

Product Specifications:

Milk and milk products are defined as "...fluid types of pasteurized flavored or unflavored whole milk or low-fat milk, or skim milk or cultured buttermilk (or soy milk) which meet State and local standards for such milk..." Milk delivered hereunder shall conform to these specifications.

SECTION G

GENERAL CONDITIONS

1. Delivery Requirements

- a. Delivery shall be made by the Contractor to each center listed on the Schedule A in accordance with the order from the Institution.
- b. Meals shall be delivered, unloaded, and placed in the designated center daily by the Contractor's personnel at each of the locations and times listed in Schedule A.
- c. The Contractor shall be responsible for delivery of all meals and dairy products at the specified time (7:00 am for breakfast and 12:00pm for lunch, unless otherwise specified). Adequate refrigeration or heating shall be provided during transportation and delivery of all food to insure the wholesomeness of food at delivery in accordance with State or local health codes.
- d. The Institution reserves the right to add or delete centers. This shall be done by amendment of the Schedule A. The Institution shall notify the contractor of such amendments to the Schedule A not less than one week prior to the required date of service. Any change in transportation cost that occurs as a result of adding or deleting centers shall be negotiated and noted in the modification. The Contractor's invoice shall show the cost as a separate item for that center.
- e. The Institution reserves the right to add additional meal types (e.g., AM Snacks, PM Snacks, and Supper).

2. Supervision and Inspection

The Contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance and packaging in addition to the quality of products.

3. Record keeping

- a. Delivery tickets must be prepared by the Contractor at a minimum in three copies: one for the Contractor, one for the center personnel and one for the Institution. Delivery tickets must be itemized to show the number of meals of each type delivered to each center. Designees of the Institution at each center will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the Institution only if they accurately represent the delivery tickets signed by the Institution's designee at the center.
- b. The Contractor shall maintain records supported by delivery tickets, purchase orders, production records for this contract or other evidence for inspection and reference to support payments and claims.
- c. The books and records of the Contractor pertaining to this contract shall be available, for a period of three years from the date the Institution submits to CDE the final claim for reimbursement for meals provided under this contract, or until

the final resolution of any audits for inspection and audit by representatives of CDE, representatives of the U.S. Department of Agriculture, the Institution and the Controller General of the United States at any reasonable time and place.

4. Method of Payment

The Contractor shall submit its itemized invoice to the Institution monthly. Each invoice shall give a detailed breakdown of the number of meals delivered and signed for at each center during the preceding month. Payment will be made at the unit price specified in the contract. No payment shall be made unless the required delivery receipts have been signed by the center representative of the institution.

5. Inspection of Facility

- a. The Institution, CDE and the U.S. Department of Agriculture reserve the right to inspect the Contractor's preparation facilities prior to award and without notice at any time during the contract period, include the right to be present during preparation and delivery of meals.
- b. The Contractor's facilities shall be subject to periodic inspections by U.S. Department of Agriculture, State and local health departments or any other agency designated to inspect meal quality for the State. This will be accomplished in accordance with U.S. Department of Agriculture regulations.
- c. The Contractor shall provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being prepared, transported and delivered. Such levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

6. Insurance

Contractor agrees to maintain in effect during the term of this agreement a) comprehensive General and Automobile Liability Insurance not less than \$1,000,000 per occurrence for bodily injury and property damage liability combined, and b) Workers Compensation Insurance with minimum statutory benefits for the workers compensation section and a minimum of \$1,000,000 in employer's liability. Contractor shall submit written notice to AltaMed Health Services Corporation of any modifications to such coverage at least 15 days prior to effective date of change. Contractor shall submit certificates of said insurance, naming AltaMed Health Services Corporation as Certificate Holder and Additional Insured, to AltaMed Health Services Corporation at or before the effective date of this Agreement. Failure to obtain or maintain any of such insurance shall be grounds for immediate termination or suspension of this Agreement by AltaMed Health Services Corporation.

7. Availability of Funds

The Institution shall have the option to cancel this contract if the Federal Government withdraws funds to support the Adult Day Care Food Program. It is further understood that, in the event of cancellation of the contract, the Institution shall be responsible for meals that have already been assembled and/or delivered in accordance with this contract.

8. Number of Meals and Delivery Times

The Contractor must provide exactly the number of meals ordered. Counts of meals will be made at all centers before meals are accepted. Damaged or incomplete meals shall not be included when the number of delivered meals is determined.

9. Emergencies

In the event of unforeseen emergency circumstances, the Contractor shall immediately notify the Institution by telephone or telegram of the following: (a) the impossibility of on-time delivery; (b) the circumstance(s) precluding delivery; and (c) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than 45 minutes after specified meal time. Emergency circumstances at the center precluding utilization of meals are the concern of the Institution. The Institution may cancel orders provided it gives the Contractor notice by 5 PM of the proceeding business day. Adjustments for emergency situations affecting the Contractor's ability to delivery meals, or Institution's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the Contractor and the Institution.

10. Termination

- d. The Institution reserves the right to terminate this contract if the Contractor fails to comply with any of the requirements of this contract. The Institution shall notify the Contractor of specific instances of noncompliance in writing. In instances where the Contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, the Institution shall have the right, upon written notice, of immediate termination of the contract and the Contractor shall be liable for any damages incurred by the Institution. The Institution shall negotiate a repurchase contract on a competitive basis to arrive at a fair and reasonable price.
- e. The Institution shall by written notice to the Contractor, terminate the right of the Contractor to proceed under this contract if it is found, by the Institution that gratuities in the form of entertainment, gifts or otherwise were offered or given by the Contractor to any officer or employee of the Institution with a view toward securing the contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the Institution makes such findings shall be in issue and may be review in any competent court.
- f. In the event this contract is terminated as provided in paragraph (e) hereof, the Institution shall be entitled (i) to pursue the same remedies against the Contractor as it could pursue in the event of a breach of the contract by the Contractor, and (ii) as a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the cost incurred by the Contractor in providing any such gratuities to any such officer or employee.
- g. The rights and remedies of the Institutions provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.

11. Subcontracts and Assignments

The Contractor shall not subcontract with any other company for the total meal, with or without milk, or for the assembly of the meal; and shall not assign, without the advance written consent of the Institution, this contract or any interest therein. In the event of any assignment, the Contractor shall remain liable to the Institution as principal for the performance of all his obligations under this contract.

12. Equal Opportunity *(The following clause is applicable unless this contract is exempt under the rules, regulations, and relevant orders of the Secretary of Labor (41 CFR ch. 60).)*

During the performance of this contract, the Contractor agrees as follows:

- a. The Contractor will not unlawfully discriminate against any employee or applicant for employment because of race, color, religion, national origin, ancestry, physical handicap, medical condition, marital status, age (over 40) or sex.

The Contractor will take affirmative action to ensure that the evaluation and treatment of his employees and applicants for employment are free of such discrimination. Such action shall include, but not limited to, the following: employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship.

Contractors and subcontractors shall comply with the provisions of the Fair Employment and Housing Act (Government Code, Section 12900 et seq.) and the applicable regulations promulgated thereunder (California Administrative Code, Title 2, Section 7285.0 et seq.) The applicable regulations of the Fair Employment and Housing Commission implementing Government Code, Section 12990, set forth in Chapter 5 of Division 4 of Title 2 of the California Administrative Code are incorporated into this contract by reference and made a part hereof as if set forth in full. Contractor and his subcontractors shall give written notice of their obligations under this clause to labor organizations with which they have a collective bargaining or other agreement.

- b. The Contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and of the rules, regulations, and relevant orders of the Secretary of Labor.

The Contractor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and by rules, regulations, and orders of the Secretary of Labor for purposes of investigations to ascertain compliance with such rules, regulations, and orders.

- c. In the event of the Contractor's noncompliance with the Equal Opportunity clause of this contract or with any of the said rules, regulations, or orders, this contract may be canceled, terminated, or suspended, in whole or in part, and the Contractor may be declared ineligible for further State or federally funded contracts in accordance with procedures authorized in Executive order 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and such other sanctions as may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order 11375 of October 13, 1967, or by rule, regulations, or order of the Secretary of Labor, or as otherwise provided by law.

SECTION H

GENERAL PROVISIONS FOR CONTRACTS EXCEEDING \$100,000

THE FOLLOWING PROVISIONS ARE APPLICABLE ONLY IF THE CONTRACT EXCEEDS \$100,000 OR THE INSTITUTION OFFICIAL HAS DETERMINED THAT THE ORDERS UNDER AN INDEFINITE QUANTITY CONTRACT IN ANY ONE YEAR WILL EXCEED \$100,000, OF A FACILITY TO BE USED HAS BEEN THE SUBJECT OF A CONVICTION UNDER THE CLEAN AIR ACT (41 USC 1857c-8(c)(1) OR THE FEDERAL WATER POLLUTION CONTROL ACT (33 USC 1319(C) AND IS LISTED BY ENVIRONMENTAL PROTECTION AGENCY, OR THE CONTRACT IS NOT OTHERWISE EXEMPT FROM THESE PROVISIONS.

1. Clean Air and Water

The Contractor agrees as follows:

- a. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 USC 1857, et. seq., as amended by Public Law 91-604) and all requirements adopted pursuant to Division 26 of the California Health and Safety Code, Section 39000, et seq., respectively, relating to inspection, monitoring, entry, reports and information as well as other requirements so specified, and all regulations and guidelines issued thereunder before the award of this contract.
- b. To comply with all the requirements of Section 308 of the Federal Water Pollution Control Act (33 USC 1251, et seq., as amended by Public Law 92-500) and all requirements adopted pursuant to the Porter-Cologne Water Quality Control Act (California Water Code, Division 7, Section 13000, et seq.), respectively, relating to inspection, monitoring, entry, reports and information as well as other requirements specified in said Acts, and all regulations and guidelines issued thereunder before the award of this contract.
- c. That no portion of the work required by this contract will be performed at a facility listed on the EPA List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.
- d. To use his best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.
- e. To insert the substance of the provisions of this clause in any nonexempt subcontracting including this paragraph 1(e).

2. Energy Policy and Conservation Act (P.L. 94-163)

The Contractor agrees to comply with all mandatory standards and policies relating to energy efficiency as contained in the California Administrative Code, Title 24, pursuant to the California State energy efficiency conservation plan issued in compliance with Public Law 94-163.

CLEAN AIR AND WATER CERTIFICATION

THIS CERTIFICATION IS APPLICABLE IF BID OR OFFER EXCEEDS \$100,000 OR THE INSTITUTION OFFICIAL HAS DETERMINED THAT ORDERS UNDER AN INDEFINITE QUANTITY CONTRACT IN ANY YEAR WILL EXCEED \$100,000 OR A FACILITY TO BE USED HAS BEEN THE SUBJECT OF A CONVICTION UNDER THE CLEAN AIR ACT [42 USC 1857c-8(c)(1)] OR THE FEDERAL WATER POLLUTION CONTROL ACT [33 USC 1319(C)] AND IS LISTED BY EPA, OR IS NOT OTHERWISE EXEMPT.

The bidder certifies as follows:

- a. Any facility to be utilized in the performance of this proposed contract

has () has not ()

been listed on the Environmental Protection Agency List of Violating Facilities

- b. He will promptly notify the Institution Official, prior to award, of the receipt of any communication from the Director, Office of Federal Activities, U.S. Environmental Protection Agency, indicating that any facility which he proposes to use for the performance of the contract is under consideration to be listed on the EPA List of Violating Facilities.
- c. He will include substantially this certification, including this paragraph (c) in every nonexempt contract.

NAME OF COMPANY		
SIGNATURE OF AUTHORIZED REPRESENTATIVE	TITLE	DATE

SCHEDULE B – MEAL PATTERN FOR ADULTS

NSD 7070-B

BREAKFAST	
MILK¹, FLUID CHEESE, NATURAL CHEESE, PROCESSED YOGURT, PLAIN, FLAVORED, OR SWEETENED	1 CUP² 1½ OZ. 2 OZ. 1 CUP
VEGETABLE/FRUIT³, OR FULL-STRENGTH JUICE, OR ANY COMBINATION	½ CUP OR 4 OZ.
GRAINS/BREAD⁴ (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL, PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS, OR AN EQUIVALENT OR COOKED CEREAL GRAINS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD	2 SLICES 2 SERVINGS 1½ CUPS OR 2 OZ.⁵ 1 CUP 1 CUP 1 CUP
LUNCH OR SUPPER	
MILK, FLUID (LUNCH ONLY – MILK IS NOT REQUIRED FOR SUPPER) CHEESE, NATURAL CHEESE, PROCESSED YOGURT, PLAIN, FLAVORED, OR SWEETENED	1 CUP 1½ OZ. 2 OZ. 1 CUP
VEGETABLE/FRUIT (TWO OR MORE KINDS SERVED AS INDIVIDUAL MENU ITEMS)	1 CUP TOTAL
GRAINS/BREAD (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL, PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS, OR AN EQUIVALENT OR COOKED CEREAL GRAINS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD	2 SLICES 2 SERVINGS 1½ CUPS OR 2 OZ. 1 CUP 1 CUP 1 CUP
MEAT/MEAT ALTERNATIVES⁶: LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION) OR CHEESE OR COTTAGE CHEESE, CHEESE FOOD, OR PROCESSED CHEESE SPREAD YOGURT, PLAIN, FLAVORED, OR SWEETENED OR EGGS OR COOKED DRY BEANS OR PEAS OR PEANUT BUTTER, SOY NUT BUTTER, OTHER NUT, OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, SEEDS, OR WHOLE ROASTED PEAS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF MEAT/MEAT ALTERNATIVES	2 OZ. 2 OZ. ½ CUP OR 4 OZ. 1 CUP OR 8 OZ. 1 EGG ½ CUP 4 TBSP. 1 OZ = 50% 2 OZ TOTAL
A.M. OR P.M. SNACK ⁷ (SELECT 2 DIFFERENT FOOD COMPONENTS)	
MILK, FLUID CHEESE, NATURAL CHEESE, PROCESSED YOGURT, PLAIN, FLAVORED, OR SWEETENED	1 CUP 1½ OZ. 2 OZ. 1 CUP
VEGETABLE/FRUIT, OR FULL-STRENGTH JUICE, OR ANY COMBINATION	½ CUP OR 4 OZ.
GRAINS/BREAD (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL, PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS, OR AN EQUIVALENT OR COOKED CEREAL GRAINS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD	1 SLICE 1 SERVING ¾ CUP OR 1 OZ. ½ CUP ½ CUP ½ CUP
MEAT/MEAT ALTERNATIVES: LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION) OR CHEESE OR COTTAGE CHEESE, CHEESE FOOD, OR PROCESSED CHEESE SPREAD YOGURT, PLAIN, FLAVORED, OR SWEETENED OR EGGS OR COOKED DRY BEANS OR PEAS OR PEANUT BUTTER, SOY NUT BUTTER, OTHER NUT, OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, SEEDS, OR WHOLE ROASTED PEAS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF MEAT/MEAT ALTERNATIVES	1 OZ. 1 OZ. ¼ CUP OR 2 OZ. ½ CUP OR 4 OZ. 1 EGG ¼ CUP OR 2 OZ. 2 TBSP. 1 OZ. 1 OZ. TOTAL

PARTICIPANTS MAY BE SERVED LARGER PORTIONS, BUT SHALL NOT BE SERVED LESS THAN THE MINIMUM QUANTITIES SPECIFIED.

SCHEDULE B –MEAL PATTERN FOR ADULTS
NSD 7070-B PAGE 2

1. **MLK:** SERVE 1 CUP (8 OZ.) OF FLUID MILK AS A BEVERAGE OR ON CEREAL. FLUID MILK IS DEFINED AS PASTEURIZED, UNFLAVORED OR FLAVORED, FAT FREE, LOW FAT, REDUCED FAT, OR WHOLE MILK. ACIDIFIED MILK, CULTURED BUTTERMILK, LACTOSE-REDUCED MILK MAY ALSO BE SERVED. ALL MILK MUST BE FORTIFIED WITH VITAMINS A AND D, AND MEET STATE AND LOCAL STANDARDS. MILK IS AN OPTIONAL FOOD COMPONENT AT SUPPER.

YOGURT AND CHEESE CAN BE USED AS A SUBSTITUTE FOR MILK IN ANY MEAL OR SNACK AS LONG AS FLUID MILK IS INCLUDED IN ONE OTHER MEAL OR SNACK **ON THE SAME DAY**. IT IS NOT NECESSARY THAT THE FLUID MILK BE SERVED AT A REIMBURSABLE MEAL AS LONG AS THE SPONSOR DOCUMENTS THAT MILK IS SERVED ON THE SAME DAY. USE YOGURT OR CHEESE IN THE QUANTITIES LISTED BELOW TO MEET THE MEAL PATTERN REQUIREMENTS FOR FLUID AND MILK.

AN EIGHT-OUNCE SERVING OF FLUID MILK CAN BE SUBSTITUTED WITH:

- ONE CUP (8 FLUID OZ.) OF YOGURT, OR
- ONE AND ONE-HALF OUNCES OF NATURAL CHEESE, OR
- TWO OUNCES OF PROCESSED CHEESE.

YOGURT OF CHEESE **CANNOT BE CREDITED FOR BOTH THE MILK AND MEAT/MEAT ALTERNATE COMPONENT GROUPS IN A SINGLE MEAL**. HOWEVER, IF BOTH YOGURT AND CHEESE ARE OFFERED WITHIN THE SAME MEAL, ONE CAN BE USED TO SATISFY THE MILK COMPONENT GROUP AND THE OTHER TO MEET THE MEAT/MEAT ALTERNATE COMPONENT GROUP. **ANY OTHER SUBSTITUTIONS FOR MILK MUST BE MEDICALLY PRESCRIBED**. FROZEN YOGURT AND OTHER NONSTANDARD YOGURTS ARE NOT CREDITABLE PRODUCTS AND MAY NOT BE USED TO SATISFY ANY COMPONENT REQUIREMENT IN A REIMBURSEMENT MEAL.

2. FOR PURPOSES OF THE REQUIREMENTS OUTLINED, A CUP MEANS A STANDARD MEASURING CUP, LIQUID OR DRY, AS APPROPRIATE.
3. **VEGETABLE/FRUIT FOR LUNCH OR SUPPER:** SERVE 2 OR MORE KINDS OF VEGETABLE(S) AND/OR FRUIT(S) OR A COMBINATION OF BOTH. FULL-STRENGTH VEGETABLE OR FRUIT JUICE MAY BE COUNTED TO MEET ONLY ONE OF THE TWO-ITEM REQUIREMENTS.
4. **GRAINS/BREADS:** GRAIN PRODUCTS, PASTA NOODLES AND CEREAL GRAINS (SUCH AS RICE BULGUR OATS, WHEAT OR CORN GRITS) SHALL BE WHOLE-GRAIN OR ENRICHED; CORNBREAD, BISCUITS, ROLLS, MUFFINS, ETC., SHALL BE WHOLE-GRAIN, ENRICHED, OR FORTIFIED.

A BREAD SERVING IS 1 SLICE OF BREAD EQUIVALENT TO 25 GRAMS (0.9 TO 1 OZ) IN WEIGHT. INSTRUCTIONS FOR DETERMINING THE APPROPRIATE SERVING SIZES FOR GRAIN PRODUCTS SERVED AS BREAD ALTERNATIVES (CRACKERS, PANCAKES, BULGUR, ETC.) ARE FOUND IN THE *USDA FOOD BUYING GUIDE*.

5. **QUANTITY OF DRY CEREAL:** TO MEASURE DRY CEREAL, USE EITHER VOLUME (CUP) OR WEIGHT (OZ.) WHICHEVER IS LESS.
6. **MEAT/MEAT ALTERNATIVES:** THE MEAT/MEAT ALTERNATE COMPONENT GROUP IS AN OPTION AT THE BREAKFAST MEAL. NO MORE THAN 50 PERCENT OF THE REQUIREMENT SHALL BE MET WITH NUTS OR SEEDS. NUT OR SEED BUTTER MAY SATISFY 100 PERCENT OF THE REQUIREMENT. WHOLE NUTS OR SEEDS SHALL BE COMBINED WITH ANOTHER MEAT/MEAT ALTERNATE TO FULFILL THE REQUIREMENT. WHEN DETERMINING COMBINATIONS, 1 OZ. OF NUTS OR SEEDS IS EQUAL TO 1 OZ. OF COOKED LEAN MEAT, POULTRY, OR FISH; ¼ CUP OF COTTAGE CHEESE IS EQUAL TO 1 OZ. OF MEAT ALTERNATE; ½ CUP OF YOGURT IS EQUAL TO 1 OZ. OF MEAT/MEAT ALTERNATE

YOGURT AND CHEESE CAN ALSO BE USED AS A MILK SUBSTITUTE. SEE ABOVE DEFINITION FOR "MILK".

7. **SNACKS:** SERVE FROM TWO OF THE FOUR COMPONENT FOOD GROUPS. FRUIT/VEGETABLE IS CONSIDERED A SINGLE COMPONENT; THUS A SERVING OF FRUIT PLUS A SERVING OF VEGETABLE AT THE SAME SUPPLEMENTAL MEAL WILL **NOT** MEET THE REQUIREMENT. JUICE (FRUIT OR VEGETABLE) MAY BE SERVED WITH MILK IN THE SAME SUPPLEMENTAL (SNACK) MEAL SERVICE TO MEET THE REQUIREMENT FOR TWO COMPONENTS.

CERTIFICATION

I CERTIFY THAT THE AGENCY AND THE VENDOR WILL COMPLY WITH ALL MEAL AND COMPONENT REQUIREMENTS SET FORTH IN THE FEDERAL REGULATIONS, 7 CFR PART 226 AND OUTLINED ABOVE. I UNDERSTAND THAT THE VENDOR MAY NOT BE PAID FOR ANY MEAL PROVIDED THAT DOES NOT MEET THESE REQUIREMENTS AS STATED IN THE AGREEMENT TO FURNISH FOOD SERVICE, UNDER ITEM 9 OF THE VENDOR PROVISIONS.

FOR AGENCY BY:	DATE	FOR CONTRACTOR BY:	DATE
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SCHEDULE A – ADULT DAY CARE FOOD PROGRAM
INVITATION FOR BID AND CONTRACT – DELIVERY

CENTERS WHERE PROGRAM WILL OPERATE

NAME OF CENTER	ADDRESS OF CENTER AND TELEPHONE NUMBER	AUTHORIZED DESIGNEE	TYPE OF MEAL	DELIVERY TIME FOR EACH MEAL TYPE
AltaMed Rugby PACE	6330 Rugby Ave Huntington Park, CA 90255, Suite 200 323-277-7678	Arcelia Montes	Mexican-American	Breakfast 7:30 Lunch 10:30
AltaMed Golden Age	3820 Martin Luther King Jr. Blvd. Lynwood, CA 90262	Chiquita Emel	Mexican-American	Breakfast 7:00 Lunch 11:00
El Monte ADHC	10418 Valley Blvd., Suite A El Monte, CA 91731 Main #:626-258-1600	Claudia Estrada	Mexican-American	Breakfast 7:00 -7:30 Lunch 11:00- 11:30
Downey ADHC	12130 Paramount Blvd. Downey, CA 90242 Main Ph. #: 562-923-9414	Maria Anaya	Mexican-American	Breakfast 7:00 Lunch 11:00
Lincoln Heights ADHC	2820 N. Figueroa St. Los Angeles, CA 90065 Main Ph. #: 323-227-1180	Marilyn Stoch	Mexican-American	Breakfast 7:30 Lunch 11:00
Pico Rivera ADHC	6336 Passons Blvd. Pico Rivera, CA 90660 Main Ph. #: 562-949-0965	Daniel Meza	Mexican-American	Breakfast 8:00 Lunch 11:30

SCHEDULE C

MENU CYCLE – LUNCH

INVITATION FOR BID AND CONTRACT

FOOD COMPONENTS	SERVING SIZE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea					
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea					
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea					
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea					
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea					

SCHEDULE C

MENU CYCLE – LUNCH

SAMPLE

INVITATION FOR BID AND CONTRACT

FOOD COMPONENTS	SERVING SIZE	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea	Chicken-Steam 2 oz Shredded pork with mixed Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Pork chop 2oz Tofu with ground meat Vegetables ½ cup (2oz meat) Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Meat ball 2 oz Chicken with mix veggie ½ cup (2 oz meat) Chinese green ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Chicken 2 oz Eggplant with shredded pork ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Fish-steam 2 oz Vegetables with meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea	Pork chop 2 oz Tofu with meat ½ cup (2oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Orange chicken 2 oz Eggplant with ground meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1ea	Teriyaki chicken 2 oz Shredded pork with mixed green ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Meat ball (Pork) 2 oz Chicken with mix vegetables ½ cup (2 oz meat) Chinese green ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Fish-fry 2 oz Pork with vegetables ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam Rice 1 cup Seasonal fresh fruit 1 ea
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea	Beef stew 2 oz Tofu with meat ½ cup (2oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Pork rib 2 oz Green beans with ground meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Chicken 2 oz Bitter melon and eggs ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Sliced pork 2 oz Chicken with mix veggie ½ cup (2 oz meat) Chinese green ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Fish-steam 2 oz Pork with vegetables ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea	Meat balls 2 oz Chicken with mix vegetables ½ cup (2 oz meat) Chinese green ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Pork chop 2 oz Tofu with meat Vegetables ½ cup (2oz meat) Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Chicken-roast 2 oz Vegetables with meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Chicken-steam 2 oz Meat with mixed green ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	Fish-fry 2 oz Pork with vegetables ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea
Meat/Alternate Meat Mix Vegetable Vegetable Soup of the Day Steam Rice Low Fat Milk Seasonal Fresh Fruit	2 oz ½ cup (2oz meat) ½ cup 8 oz 1 cup 8 oz 1 ea	Chicken-roast 2 oz Shredded pork with mixed green ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz	Pork chop 2 oz Tofu with meat Vegetables ½ cup (2oz meat) Soup of the day 8 oz Steam rice 1 cup Seasonal fresh fruit 1 ea	B.B.Q. Pork 2 oz Chicken with mix vegetables ½ cup (2 oz meat) Chinese green ½ cup Soup of the day 8 oz Steam rice 1 cup Seasonal fresh	Chicken-steam 2 oz Eggplant with meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz	Fish-steam 2 oz Vegetables with meat ½ cup (2 oz meat) Vegetables ½ cup Soup of the day 8 oz Steam rice 1

		Steam rice 1 cup Seasonal fresh fruit 1 ea		fruit 1 ea	Steam rice 1 cup Seasonal fresh fruit 1 ea	cup Seasonal fresh fruit 1 ea
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SCHEDULE C PART II
DIETS

MODIFIED MENU FOR MEDICALLY PRESCRIBED

CYCLE _____ WEEK _____						FACULTY _____				
DATE _____						DIABETIC AND CALORIE CONTROLLED DIETS: RECORD SERVING SIZE				
	FOOD COMPONENTS	SERVING SIZE	REGULAR	PRUDENT DIET (LOW FAT, SUGAR AND SALT)	LOW SODIUM (INDICATE GRAMS)	Food components	1000 cal	1200 cal	1500 cal	1800 cal
B R E A K F A S T	Fruit/Vegetable	½ cup								
	Bread/Alternate	2 slices or 2 oz.								
	Other									
	Milk	1 cup	Low Fat	Non Fat	Low Fat		Non Fat	Non Fat	Low Fat	Low Fat
A M S N A C K	(Choose 2 of 4)									
	Fruit/Vegetable	½ cup								
	Bread/Alternate	1 slice or 1 oz.								
	Meat /Alternate	1 oz.								
	Milk	1 cup	Low Fat	Non Fat	Low Fat		Non Fat	Non Fat	Low Fat	Low Fat
L U N C H / S U P P E R	Meat/Alternate	2 oz.								
	Bread/Alternate	2 slices/ or 2 oz.								
	Vegetable/Fruit (Total V/F = 1 cup)	_____c.								
	Vegetable/Fruit	_____c.								
	Other									
	Milk*	1 cup	Low Fat	Non Fat	Low Fat		Non Fat	Non Fat	Low Fat	Low Fat
P M S N A C K	(Choose 2 of 4)									
	Fruit/Vegetable	½ cup								
	Bread/Alternate	1 slice or 1 oz.								
	Meat /Alternate	1 oz.								
	Milk	1 cup	Low Fat	Non Fat	Low Fat		Non Fat	Non Fat	Low Fat	Low Fat

PLEASE NOTE: *Mechanically soft and "puree" are consistency modifications and not diet orders. Foods from the appropriate diet column are to be chopped, ground or pureed as necessary. It is the policy of this facility not to use leftover foods for persons requiring such modifications of texture, and to provide them with the same nutritionally complete meals as others on the same type of diet.
"Prudent diet" is planned according to the California daily food guide.

* Lunch only – milk is not a requirement for supper.