FSMC Cost-Reimbursable Contract Information Section

The School District Representative will fill out the Information Section and include it in the Contract bid proposal packet. This will represent all information about cost, income, and service needs.

When projecting average daily participation (ADP) and A la Carte/Catering information for the School District Information - Breakfast, Lunch, Supper, and Snack sheets, make sure to use the same month or months. The same month or months must also be used when projecting the revenue information on the Projected Revenue information sheet.

The Bid Point Calculator and Evaluation Criteria Matrix is used to advise potential bidders of the value placed on the written and/or oral presentation.

A sample Bid Point Calculator is provided, as well as suggested non-price criteria that can be used on the Bid Point Calculator.

The Bid Point Calculator and Evaluation Criteria Matrix is used to calculate which bidder will be awarded the Contract. The bidder with the maximum number of points, not necessarily the lowest price bidder, will be awarded the Contract.

SFA must attach the following district and/or food service policies to this bid packet:

- 1. Procurement Policy to include:
 - a. Written code of conduct (related to School Food Service)
 - b. District Small Purchase Threshold (if different from State and Federal)
 - c. Bid Protest Procedures (highly recommended as a best practice)
- 2. Meal Charging Policy
 - a. May include Humanitarian/Alternate Meal policy
- 3. Bad Debt

| Bid Calculation and Evaluation Criteria Enter Bid Price (per meal/meal equivalent from lowest to highest) Subtract lowest to highest) Subtract answer show by lowest bid Ovide answer from above by lowest bid Ovide answer from above by 51 or more Ist Nuriphy answer above by 51 or more Ist Nuriphy answer above by 51 or more (points will total 100 when added to Bid Price Points) Management Candidate Experience stiffing K-12 breakfast and funch programs (2 pts) Experience stiffing K-12 breakfast and funch programs (2 pts) Experience stiffing K-12 breakfast and funch programs (2 pts) Experience orducting prouvment (2 pts) FSMC Support and Back-up Freedom resolution (3 pts) Professional deark-up Recognition of holiday and special events (2 pts) Experience management (2 pts) Freedom resolution (3 pts) Recognition of holiday and special events (2 pts) Experience orducting prouvment (2 pts) Recognition of holiday and special events (2 pts) Experience for management appoint (3 pts) Recognition of holiday and special events (2 pts) Experience for management (2 pts) Recognition of holiday and special events (2 pts) Experience for management (2 pts) Recognition of holiday and special events (2 pts) Experience for management (2 pts) Recognition of holiday and special events (2 pts) Experience for management (2 pts) Recognition of holiday and special events (2 pts) Experience for management (2 pts) Samples'evamples of materials (2 pts) Fromotional materials (2 pts) Fromotional materials (2 pts) Fromotional materials (2 pts) Monitoring of advanced payment requirement (2 pts) Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of a both cool (2 pts) Financial reports (2 pts) John Monitoring of table | | |
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| Maintenance of kitchen and food service area / equipment (2 pts) | | |

| SFA Employees (SY 2018-2019) | | | | | | | |
|------------------------------|-----------|-------------|--------------|--|--|--|--|
| CURRENT STAFFING PATTERNS | | | | | | | |
| | | | | | | | |
| | | | Total Wages/ | | | | |
| | | | Annual | | | | |
| | | Hours to be | Compensation | | | | |
| School Building | Job Title | Worked | /Benefits | | | | |
| HS | Manager | 7.75 | 27,373.00 | | | | |
| HS | Helper | 6 | 13,875.00 | | | | |
| HS | Cashier | 3.75 | 7,756.88 | | | | |
| HS | Cashier | 3.5 | 8,165.48 | | | | |
| HS | Helper | 2.5 | 5,444.25 | | | | |
| HS | Cashier | 2.25 | 4,626.72 | | | | |
| HS | Helper | 2.25 | 4,530.33 | | | | |
| HS | Helper | 2.25 | 3,642.19 | | | | |
| MS | Manager | 6 | 16,328.10 | | | | |
| MS | Helper | 5 | 11,978.75 | | | | |
| MS | Cashier | 3.75 | 9,468.88 | | | | |
| MS | Cashier | 2.75 | 6,651.36 | | | | |
| MS | Helper | 2.75 | 6,135.94 | | | | |
| Symons | Manager | 7 | 21,341.60 | | | | |
| Symons | Cashier | 6 | 14,397.91 | | | | |
| Symons | Cashier | 5 | 11,370.45 | | | | |
| Paddock | Manager | 7 | 22,571.85 | | | | |
| Paddock | Cashier | 5 | 12,089.75 | | | | |
| Paddock | Helper | 2.5 | 5,033.70 | | | | |
| MS | Cashier | 3 | 7,007.00 | | | | |
| Sick/Vac | | | 2,100.00 | | | | |
| Life Insurance | | | 600.00 | | | | |
| Retirement | | | 74,200.00 | | | | |
| FICA | | | 16,379.00 | | | | |
| Workmans Comp | | | 4,000.00 | | | | |
| Total | | | 317,068.14 | | | | |

| FSMC Employees | FSMC Employees (SY 2018-2019) | | | | | | | | |
|-----------------|-------------------------------|-----------------------|--|------------------|--------|--------|------------|---------------------------------------|-------------------|
| CURRENT STAFF | FING PATTERNS | | | | | | | | |
| | | | Mark with an "X" to indicate if employee compensation included to following: | | | | | | |
| School Building | Job Title | Hours to be Worked | Employee Health | Family Health | Dental | Vision | Retirement | Paid Time Off/ Holiday/ Sick | Life Insurance |
| HS | Director of Food Service | 40.00 | Х | Х | Х | Х | Х | Х | Х |
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| PROPOSED STAFFING PATTERNS BY FSMC | | | | | | | |
|------------------------------------|---|----------------------|--|--|--|--|--|
| To be completed by FSM | C for districts requesting transition o | f employees to FSMC. | | | | | |
| | | | | | | | |
| School Building | Job Title | Hours to be Worked | | | | | |
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PROJECTED COST INFORMATION

Based on 180 Days of Service in School Year 2018-2019

| <u>EXPENSES</u> (From Food Service Account) | TOTAL COST |
|--|--------------|
| Food Cost (including commodities delivery charge) | \$255,918.00 |
| Food Cost for Fresh Fruit and Vegetable Program (FFVP) Only | |
| Labor - SFA Employees | \$219,789.14 |
| Labor - FSMC Employees | _ |
| Fringe Benefits - SFA Employees | \$97,279.00 |
| Fringe Benefits - FSMC Employees | |
| On-Site Manager Salary & Benefits | \$62,000.00 |
| Contracted Services* | |
| Transportation Cost | _ |
| Non-Food (Supplies and Other Materials) | \$45,000.00 |
| Non-Food (Supplies and Other Materials) FFVP Only | |
| Indirect Cost (assigned to food service) | \$44,000.00 |
| Other (repairs, conf, adult sales tax) (for information only - not a bid item) | \$13,000.00 |
| Total | \$736,986.14 |

^{*}FSMC Administrative Cost and FSMC Management Fee, if applicable, have not been included.

EQUIPMENT INVENTORY LISTSFA will list the food service equipment used in food service and identify if it is a SFA or FSMC provided item.

Mark an "X" in the appropriate columns for each item.

| Equipment List | Expendable | Non-Expendable | | |
|-----------------------|----------------|----------------|------------|------|
| | (one time use) | (reusable) | SFA ALL | FSMC |
| See Attached Document | | ALL | ALL | |
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USDA FOODS INFORMATION

SFA will attach SY 2017-2018 Year End PAL Report

| SY 2019-2020 Consortia Election: | GLC | | |
|------------------------------------|---|--|--|
| SY 2017-2018 Annual Delivery Fees: | \$2,648.25 | | |
| | | | |
| , , | at took place in the district between SY d impact USDA Food Entitlement Usage. | | |
| N/A | | | |
| | | | |
| | | | |

| SCHOOL DISTRICT INFORMATION: BREA | KFAST PROG | RAM | | | | | |
|--|-----------------------|--------------|-----------------|-------------------|------------------------|----------------|------------------------------------|
| PROJECTED PRICES/COUNTS/OTHER IN | | | | | | | |
| NSLP/CACFP/SFSP | | | | | | | |
| | | | | | | | |
| | | Mea | I Prices | | COUNTS ursable Meal | ADP | Projected Total for School Year |
| School Building | Enrollment | Adult | Student | Paid | Free | Reduced | A la Carte & Other Income |
| NSLP | | | | | | | |
| Milan HS | 692 | \$1.65 | \$1.25 | 3.87 | 21.13 | 1.43 | \$977.75 |
| Milan MS | 476 | \$1.65 | \$1.25 | 2.30 | 17.57 | 3.87 | \$148.50 |
| Symons | 422 | \$1.65 | \$1.25 | 13.78 | 42.13 | 3.22 | \$147.75 |
| Paddock | 462 | \$1.65 | \$1.25 | 14.87 | 79.13 | 10.04 | \$27.75 |
| Total | 2,052 | | | 34.82 | 159.96 | 18.56 | \$1,301.75 |
| | _, | | | 0.1102 | | | ¥ 1,00 1110 |
| CACFP | | | | | | | |
| SFA does not currently participate, but reserves the | right to add in the i | future. | | | | | |
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| | | | | | | | |
| | | | | | | | |
| Total | | | | 0.00 | 0.00 | 0.00 | \$0.00 |
| SFSP | | | | | | | |
| SFA does not currently participate, but reserves the | right to add in the t | future. | | | | | |
| , p , p , | <u> </u> | | | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 | \$0.00 |
| | | | | | | | \$1,301.75 |
| | | | | | | | |
| The ADP (Average Daily Participation) and A la Cart | | | | | | | |
| October 2018. Use this ADP to determine the numb projected number of paid breakfasts sold is determine | | | | | | | |
| Projected Revenue Information sheet. | ed by taking the pa | aid ADP abo | ve and mulliply | ing it by the nur | inber of days | oi breakiasi i | molcated at the top of the |
| ., | | | | | | | |
| *ADP by building is calculated using the following for | mula: number of r | neals served | divided by the | number of serv | vice days pe | r building. | |
| | | | • | | , , | | |

| SCHOOL DISTRICT INFORMATION | N. I LINCH PROGR | ΔΜ | | | | | |
|--|----------------------------|------------------|----------------------|-----------------|----------------------|-------------------|---------------------------|
| PROJECTED PRICES/COUNTS/C | | / (() | | | | | |
| NSLP/CACFP/SFSP | THE THOUSE | | | | | | |
| | | | | | | | |
| | | | | | COUNTS | | Projected Total for |
| | | Mea | l Prices | *Re | School Year | | |
| School Builiding | Enrollment | Adult | Student | Paid | Free | Reduced | A la Carte & Other Income |
| NSLP | | | | | | | |
| Milan HS | 692 | | \$3.00/\$3.50 | 126.00 | 83.05 | 11.86 | \$61,358.25 |
| Milan MS | 476 | \$4.35 | \$3.00/\$3.50 | 102.64 | 100.82 | 17.09 | \$33,672.25 |
| Symons | 422 | \$4.35 | \$2.70/\$3.00 | 83.05 | 91.91 | 12.36 | \$18,748.55 |
| Paddock | 462 | \$4.35 | \$2.70/\$3.00 | 70.45 | 133.00 | 19.73 | \$1,128.60 |
| Total | | | | 382.14 | 408.78 | 61.04 | \$114,907.65 |
| | | | | | | | ¥ , |
| CACFP | | | | | | | |
| SFA does not currently participate, but res | serves the right to add in | the future. | | | | | |
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| | | | | 0.00 | 2.22 | | 40.00 |
| Total | | | | 0.00 | 0.00 | 0.00 | \$0.00 |
| SFSP | | | | | | | |
| SFA does not currently participate, but res | serves the right to add in | the future | | | | | |
| or it does not currently participate, but res | serves the right to add in | ine ratare. | | | | | |
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| | | | | | | | |
| Total | | | | 0.00 | 0.00 | 0.00 | \$0.00 |
| | | | | | | | \$114,907.65 |
| The ADP (Average Daily Participation) and October 2018. Use this ADP to determine | e the number of projected | l lunches sol | d on the Revenu | e Information S | Sheet for the entire | e school year. F | or example, the projected |
| number of paid lunches sold is determined Information sheet. | d by taking the paid ADP | above and r | nuitiplying it by th | ne number of da | ays of lunch indica | ated at the top o | the Projected Revenue |
| tabble to the second se | | | 1 | | <u> </u> | 11 P | |
| *ADP by building is calculated using the fo | ollowing formula: number | r ot meals se | erved divided by | tne number of s | service days per b | building. | |
| | | | | | | | |

| SCHOOL DISTRICT INFORMATION: SNACK | (PROGRAM | | | | | |
|---|-------------------|--------------|------------------|------------------|----------------|--------------|
| PROJECTED PRICES/COUNTS/OTHER INC | | | | | | |
| NSLP/CACFP/SFSP | | | | | | |
| | | | | | | |
| | | | 1 | | COUNTS | |
| | | Mea | l Prices | *Reiml | oursable Snac | ks ADP |
| School Building | Enrollment | Adult | Student | Paid | Free | Reduced |
| NSLP | | | | | | |
| SFA does not currently participate, but reserves the rig | iht to add in the | future. | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 |
| CACFP | | | | | | |
| SFA does participate, but program is self operated | | | | | | |
| or A does participate, but program is sell operated | | | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 |
| SFSP | | | | | | |
| SFA does not currently participate, but reserves the rig | ht to add in the | future | | | | |
| participate, but reserves the rig | | luture. | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 |
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| The ADP (Average Daily Participation) and A la Carte/0 | Catering Informa | tion is hase | d on data from | a projection for | or the current | school vear |
| (2018-2019) using the month(s) of . Use this ADP | | | | | | |
| for the entire school year. For example, the projected in | | | | | | |
| multiplying it by the number of days of snack indicated | | | | | | |
| | | | | | | |
| *ADP by building is calculated using the following form | ula: number of r | meals serve | d divided by the | e number of se | ervice days pe | er building. |
| | |] | | | | |

| SCHOOL DISTRICT INFORMATION: SUP | PER PROGRA | M | | | | |
|--|---------------------|---------------|-----------------|----------------|----------------|--------------|
| PROJECTED PRICES/COUNTS/OTHER IN | NCOME | | | | | |
| CACFP/SFSP | | | | | | |
| | | | | | | |
| | | | | | COUNTS | |
| | | Mea | l Prices | *Rei | mbursable M | |
| School Building | Enrollment | Adult | Student | Paid | Free | Reduced |
| CACFP | | | | | | |
| SFA does not currently participate, but reserves the | right to add in the | future. | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 |
| Total | | | | 0.00 | 0.00 | 0.00 |
| SFSP | | | | | | |
| SFA does not currently participate, but reserves the | right to add in the | future. | | | | |
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| Total | | | | 0.00 | 0.00 | 0.00 |
| Total | | | | 0.00 | 0.00 | 0.00 |
| | | | | | | |
| The ADP (Average Daily Participation) and A la Carte | e/Catering Informa | ation is hase | d on data from | a projection f | or the current | school year |
| (2018-2019) using the month(s) of insert month(s), ye | | | | | | |
| Information Sheet for the entire school year. For exa | | | | | | |
| above and multiplying it by the number of days of sur | | | | | | J 1 |
| | | | - | | | |
| *ADP by building is calculated using the following for | mula: number of | meals serve | d divided by th | e number of s | ervice days pe | er building. |
| | | | | | | |

PROJECTED REVENUE INFORMATION

Based on 180 days of Breakfast/174 days of Lunch for NSLP

| | Number Sold | Price | |
|--|---------------|------------------|--------------|
| Breakfasts | realiber cold | 11100 | |
| Elementary Paid | 5.157 | \$1.25 | \$6,446.2 |
| Secondary Paid | 1,111 | \$1.25 | \$1,388.2 |
| Reduced | 3,341 | 0.30 | \$1,002.24 |
| Adult | 46 | 1.65 | \$75.9 |
| | Bro | eakfast Revenue | \$8,912.6 |
| Lunches | | | |
| Elementary Paid | 26,709 | 2.85 | \$76,120.65 |
| Secondary Paid | 39,783 | 3.25 | \$129,295.92 |
| Reduced | 10,621 | 0.40 | \$4,248.3 |
| Adult | 1,151 | 4.35 | \$5,006.85 |
| | | Lunch Revenue | \$214,671.80 |
| Special Milk | | | |
| Elementary Paid | | | \$0.00 |
| Secondary Paid | | | \$0.00 |
| · | Spec | ial Milk Revenue | \$0.00 |
| *A la Carte Sales | | = | \$116,209.40 |
| **Catering and Other Functions | | = | \$25,000.00 |
| Other (i.e. Head Start, Senior Citizens, e | etc.) | = | \$0.00 |
| Other Sponsors | | = | \$0.00 |
| Summer Programs | | = | \$0.00 |
| | Tota | I Local Revenue | \$364,793.84 |

| FEDERAL REIMBURSEMENTS | | | |
|---|--|---------------------|---|
| | | Rates for 018-19 | |
| Breakfasts: NSLP | Trained Gold GT E | | *** |
| Free, severe need | 28,793 | 1.79 2.14 | \$0.00 \$61,616.59 |
| Reduced | 20,793 | 1.49 | \$0.0 |
| Reduced, severe need | 3,341 | 1.84 | \$6,147.0 |
| Paid | 6,268 | 0.31 | \$1,942.9 |
| Breakfast: CACFP Free, At-Risk | | 4.70 | 00.00 |
| Reduced | | 1.79 | \$0.00 \$0.00 |
| Paid | | 0.31 | \$0.0 |
| Breakfast: SFSP | | | |
| Urban or Vended sites Rural or Self-prep sites | | 2.1900 2.2325 | \$0.00 \$0.00 |
| unches: NSLP | | | |
| Free | 71.100 | 3.31 | \$0.00 |
| Free + \$.06 Free, severe need | 71,128 | 3.37 | \$239,700.42 \$0.00 |
| Free, severe need + \$.06 | | 3.39 | \$0.0 |
| Reduced | - | 2.91 | \$0.0 |
| Reduced + \$.06 | 10,621 | 2.97 | \$31,544.25 |
| Reduced, severe need | | 2.93 | \$0.00 |
| Reduced, severe need + \$.06 | | 2.99 | \$0.00 |
| Paid | | 0.31 | \$0.00 |
| Paid + \$.06 | 66,492 | 0.37 | \$24,602.17 |
| Paid, severe need | | 0.33 | \$0.00 |
| Paid, severe need + \$.06 | - | 0.39 | \$0.00 |
| unches: CACFP Free, At-Risk | | 3.31 | \$0.00 |
| Reduced | - | 2.91 | \$0.00 |
| Paid | | 0.31 | \$0.00 |
| unches: SFSP | | | |
| Urban or Vended sites Rural or Self-prep sites | | 3.8575 3.9225 | \$0.00 \$0.00 |
| Snacks: NSLP | | | , |
| Free | | 0.91 | \$0.00 |
| Reduced | - | 0.45 | \$0.00 |
| Paid | | 0.08 | \$0.00 |
| Snacks: CACFP | | | |
| Free, At-Risk | | 0.91 | \$0.00 |
| Reduced Paid | | 0.45 | \$0.00 \$0.00 |
| | - | 0.06 | \$0.00 |
| Snacks: SFSP Urban or Vended sites | | 0.9100 | \$0.00 |
| Rural or Self-prep sites | | 0.9300 | \$0.00 |
| Suppers: CACFP | | | ** |
| Free, At-Risk Reduced | | 3.31 2.91 | \$0.00 \$0.00 |
| Paid | | 0.31 | \$0.00 |
| Suppers: SFSP | | | |
| Urban or Vended sites Rural or Self-prep sites | | 3.8575 3.9225 | \$0.00 \$0.00 |
| | Total Meals Reimbu | | \$365,553.46 |
| Special Milk | | | *************************************** |
| Paid | | 0.2050 | \$0.00 |
| Free | ente | r avg cost | |
| | Special Milk Reimb | ursement | \$0.00 |
| | Total Federal Reimbursement | | \$365,553.46 |
| | 31a Payment (State Aid Status Re 31d Payment (State Aid Status Re | | \$31,978.42 |
| | 31f Payment (State Aid Status Re Fresh Fruit and Vegetable (FFVP) | port) | |
| | Interest Income | GIAIIL | |
| | Total Local Revenue | | \$364,793.84 |
| | | Revenue | \$762,325.72 |

These figures are based on projected revenue for the current school year (2018-2019) using the month(s) of October 2018. Multiply the ADP from the SD Info sheets by the number of days above to determine the number of projected meals sold.

PROJECTED MEALS/MEAL EQUIVALENTS CALCULATOR

CELLS ARE AUTO-FILL; DO NOT ENTER MEAL COUNTS ON THIS PAGE

| | | \$ 3.3100 | Federal Free Lunch Rate | | |
|--------|---|----------------------|-------------------------|--|--|
| | | \$ 0.2350 | + Commodity Rate | | |
| | | \$ 3.5450 | Total | | |
| | \$ 146,292.15 | nd catering income | *A la carte a | | |
| 41267 | A la Carte/catering Meal Equivalents (Divide Income by Total) | | | | |
| 19201 | Breakfasts Served | | | | |
| 148241 | Lunches Served | | | | |
| 0 | Snacks Served | | | | |
| 0 | Suppers Served | | | | |
| 208709 | te Meal Equivalents | ks served, A la Carl | *Total Meals and snac | | |

A la Carte income includes any income from dining room operations which are not part of the Reimbursable Meals Program.

^{*}The A la Carte and catering income, total meals, snacks, and meal equivalents is based on data from a projection for the current school year (2018-2019) using the month(s) of October 2018.

BUILDING DEMOGRAPHICS

| | | Service Times | | # of Days/Year | | ys/Year | |
|-----------------|--------|---------------|-------------------------|----------------|-------|---------|--------|
| School Building | Grades | Breakfast | Lunch | Breakfast | Lunch | Snack | Supper |
| Milan HS | 9-12 | 7:15-7:30 | 10:08 and 11:02 | 180 | 174 | | |
| Milan MS | 6-8 | 7:30-7:45 | 11:00, 11:30, and 12:00 | | 174 | | |
| Symons | 3-5 | 8:50-9:05 | 11:40, 12:15, and 12:50 | 180 | 174 | | |
| Paddock | K-2 | 8:30-8:50 | 11:45, 12:20, and 12:55 | 180 | 174 | | |
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List school(s) or sites having VENDED meal contract(s) with the School District:

| List Child Nutrition Program Meals Provided | List Types of Meals Provided | Is there a written contract/agreement? Yes or No | Anticipated \$ Value of Vended Agreement |
|--|---------------------------------|--|---|
| N/A | | | Ü |
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SERVICES BY LOCATION: The services that are indicated below with an "x" are to be provided at the following locations. Indicate either Full Serve OR Offer vs. Serve, not both.

| School Building | Full Serve Breakfast | Offer vs. Serve Breakfast | Full Serve Lunch | Offer vs. Serve Lunch | A la Carte | Adult Meals | Split Session Kindergarten Special Milk |
|-----------------|-------------------------|------------------------------|---------------------|--------------------------|------------|----------------|---|
| Milan HS | | х | | х | Х | х | |
| Milan MS | | Х | | Х | Х | х | |
| Symons | | Х | | Х | Х | Х | |
| Paddock | | Х | | Х | | Х | |
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Cost Responsibility Detail Sheet (to be completed by SFA)

Indicate with an "x" whether the cost will be paid by the FSMC, the School District, or whether the cost does not apply to the prospective contract.

| | Areas of Responsibility | <u>FSMC</u> | <u>SFA</u> | <u>N/A</u> |
|-----------------|---|---------------------------------|-------------------|------------|
| <u>Food</u> | Food Purchases Commodity Delivery & Processing Charges Storage/Warehousing Charges Processing and Payment of Invoices | х х х | | |
| | 1 rocessing and 1 ayment of invoices | | | |
| Non-Food | Cleaning/Janitorial Supplies Paper/Disposable Supplies Tickets/Tokens | x | <u>x</u> <u>x</u> | X |
| <u>Labor</u> | FSMC Employees: Salary/Wages Fringe Benefits (Vacation, Sick Leave, Holiday Pay) Insurance (Life, Medical, Dental) Retirement - Social Security Payroll Taxes Workers Compensation Unemployment Compensation Uniforms - Tuition Reimbursement Preparation & Processing of Payroll | X X X X X X X | | |
| | SFA Employees: Wages Fringe Benefits (Vacation, Sick Leave, Holiday Pay) Insurance (Life, Medical, Dental) Retirement - Social Security Payroll Taxes Workers Compensation Unemployment Compensation Uniforms - Tuition Reimbursement Preparation & Processing of Payroll | | X | |
| Equipment Re | Major, Non-expendable Expendable: Silverware/Glassware/Trays/Utensils Initial Inventory Replacement During Operation | | х х х х | |
| Telephone/Cor | mputer Local Long Distance Internet Access | | х х х | <u> </u> |
| Office Material | s and Supplies | | | |
| | Paper Printing Postage | | X X X | |

| | Areas of Responsibility | <u>FSMC</u> | <u>SFA</u> | <u>N/A</u> |
|------------------|--|-------------|------------|------------|
| Linens and La | <u>undry</u> | | X | |
| Trash Remova | | | | |
| | From Kitchen | | X | |
| | From Dining Area | | X | |
| | From Premises | | X | |
| Pest Control | | | X | |
| <u>Insurance</u> | | | | |
| | Liability Insurance (Product and Public) | Х | Х | |
| | Insurance on Supplies/Inventory | X | X | |
| | Product Liability | Х | Х | |
| Equipment Rei | ntal (explain) | | | X |
| Car/Truck Ren | tal (explain) | | | Х |
| Vehicle Mainte | nance and Transportation | | | Х |
| Travel and Tra | inina | | | |
| | Professional Standards Training | X | X | |
| Taxes and Lice | <u>enses</u> | X | X | |
| Promotional ar | nd Educational Materials | X | | |
| Cleaning Resp | onsibilties | | | |
| | Preparation Areas | | X | |
| | Serving Areas | | Х | |
| | Kitchen Floors | | Х | |
| | Dining Room Floors | | X | |
| | Hoods, Duct Work | | X | |
| | Routine Cleaning of Tables and Chairs | | X | |
| | Cafeteria Walls | | X | |
| | Light Fixtures Windows | | X | |
| | Grease Traps | | X | |
| | Restrooms | | X | |
| | 10011001110 | | | |

CLAIM REIMBURSEMENTS

SFA will identify which claim(s) were used to calculate ADP on the SDI pages.

MDE will supply the district with claim data for appropriate months.

| Attach a sample 21-day cycle Breakfast Menu prepared by the SFA. This menu must have |
|--|
| 21 or more days that actually have breakfast being served to the students. This menu |
| must be used for the first 21-day cycle of the new school year. |

Attach a sample 21-day cycle Lunch Menu prepared by the SFA. This menu must have 21 or more days that actually have lunch being served to the students. This menu must be used for the first 21-day cycle of the new school year.

A la Carte Information

Insert or attach a separate PDF of the SFA's A la Carte items and pricing.

School Meals Program - Food Specifications Cover Sheet

SEE ATTACHED DOCUMENT Nutrition Standards, Food Specifications, Meal Patterns

Notes

The USDA may update program requirements at any time.

The Vendor is responsible to adhere to the most current USDA guidance at the time of bid submission and must continuously ensure meals are in compliance with USDA requirements for the duration of the contract.

The SFA must monitor the Vendor's compliance with these requirements in accordance with the terms set forth in the RFP.

Each meal must include the appropriate serving of each required food component and must be consistent with the targeted dietary specifications for sodium, calories, saturated and trans fat.

Additional information about School Meals, Meal Pattern Requirements, Nutrition Standards, Regulations, Policy Memos, and Guidance Materials can be found at the following links:

Click for Link to MDE-School Nutrition Programs-National School Lunch Program Click for Link to USDA-School Meals Nutrition Standards Click for Link to USDA-School Meals - Policy

While not inclusive, here are a few key USDA Policy memos that may be helpful:

- 1. USDA Memo SP 10-2012 (v.9) August 3, 2015 Q & As on the Final Rule "Nutrition Standards in the NSLP & SBP"
- 2. USDA Memo SP 41-2015, July 21, 2015 Updated OVS Guidance (SY 2015-16)

Additional Child Nutrition Program Information links:

Click for Link to MDE-Food and Nutrition Programs-Summer Food Service Program
Click for Link to MDE-Food and Nutrition Programs-Child and Adult Care Food Program
Click for Link to MDE-Food and Nutrition Programs-School Nutrition Programs-Fresh Fruit
and Vegetable Program

Enter Specific Requirements for this SFA: None.

Bid Sheet

The SFA (School Food Authority) will provide a blank bid sheet with every RFP (Request for Proposal) used for a cost reimbursable contract.

The FSMC (Food Service Management Company) will return the completed bid sheet in a separate envelope marked "Bid Sheet - Cost Reimbursable Contract."

Use of a meal and meal equivalent figure different than the one supplied by the SFA will cause the bid to be "non-responsive."

The school district representative will insert the number of meal and meal equivalents per year on the bid sheet.

Bid Sheet - Cost Reimbursable Contract

Projected Operating Cost With Advance Payment Milan Area Schools

| This bid is offered by | (Fo | od Servi | ce Management | Company) based upon | | |
|--|------------------------|-----------|-------------------|--------------------------|--|--|
| equiva | alent meals per year. | | | | | |
| Expenses that the SFA is contracting for are indicated by an "X" in the Bid Items Column below. | | | | | | |
| | | | "X" Bid Items | Cost | | |
| Food Cost - Including Commodities Delive - Net VDA/Rebates | ry Charge | | X | | | |
| Food Cost - FFVP (as defined in RFP) | | | | | | |
| Labor | | | | | | |
| Fringe Benefits | | | | | | |
| On-Site Manager Salary and Benefits | | | х | | | |
| Contracted Services (not utilities or FSMC | administrative costs) | | | | | |
| Transportation Cost | | | | | | |
| Non-Food Cost | | | Х | | | |
| Non-Food Cost - FFVP (as defined in RFP |) | | | | | |
| Utilities Paid by Food Service Fund | | | | | | |
| Other (as defined on cost information shee | et) | | | | | |
| Flat Rate for FFVP (as defined in RFP) | | | | | | |
| FSMC Administrative Cost | | | х | | | |
| FSMC Management Fee | | | х | | | |
| Total Cost (Bid Items Only) | | | | | | |
| Bid Price Per Meal (Total Cost divided by E | Equivalent Meals Per Y | 'ear) | | | | |
| Advance Payment (must be a flat amount) | | | | | | |
| Additional Food Service Markup (refer to F | RFP) if applicable | | | | | |
| | | | | | | |
| Advance | ed Payment is: | Х | Annual | | | |
| | | | One time only | | | |
| By submission of this bid, the bidder certifithe bidder shall operate in accordance with effect for one year and may be renewed by | all applicable prograr | n laws an | d regulations. Th | nis contract shall be in | | |
| Signed: Food Management Company R | epresentative | | Date | | | |

This form is to be submitted in a separate envelope marked: Bid Sheet - Cost Reimbursable Contract.

Insert this into the contract immediately before the signature page prior to signing.

The Food Service Management Company must use the bid sheet provided by the school district in the pre-bid packet when submitting its bid.