

**MINIMUM FOOD SPECIFICATIONS**

Meat/Seafood—All meats, meat products, poultry, poultry products, and fish must be government-inspected.

- Beef, lamb and veal shall be USDA Grade Choice or better.
- Pork shall be U.S. No. 1 or U.S. No. 2.
- Poultry shall be U.S. Government Grade A.
- Seafood to be top grade, frozen fish—must be a nationally distributed brand, packed under continuous inspection of the USDA.

Dairy Products—All dairy products must be government-inspected.

- Fresh eggs, USDA Grade A or equivalent, 100 percent candled.
- Frozen eggs, USDA-inspected.
- Milk, pasteurized Grade A.

Fruits and Vegetables—

- Fresh fruits and vegetables selected according to written specifications for freshness, quality, and color—U.S. Grade A Fancy.
- Canned fruits and vegetables selected to requirements—U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices).
- Frozen fruits and vegetables shall be U.S. Grade A Choice or better.

Baked Products—

- Bread, rolls, cookies, pies, cakes, and puddings either prepared or baked on premises or purchased on a quality level commensurate with meeting USDA breakfast and lunch requirements, as applicable.

Staple Groceries—

- Staple groceries to be a quality level commensurate with previously listed standards.

**MENU CYCLE FOR LUNCH**

Attach a sample 21-day cycle lunch menu prepared by the SFA. This menu must be used for the first 21-day cycle of the new school year.

**MENU CYCLE FOR BREAKFAST**

Attach a sample \_\_\_\_\_-day cycle breakfast menu prepared by the SFA. This menu must be used for the first \_\_\_\_\_-day cycle of the new school year.

**MENU CYCLE FOR SNACK**

Attach a sample \_\_\_\_\_-day cycle snack menu prepared by the SFA. This menu must be used for the first \_\_\_\_\_-day cycle of the new school year.

**MENU CYCLE FOR SUMMER FOOD SERVICE PROGRAM**

Attach a sample 5-day cycle SFSP menu prepared by the SFA.

**COST RESPONSIBILITY DETAIL SHEET**

The SFA has deemed the following cost responsibility schedule to be a necessary part of this bid specification as an indicator of who will bear ultimate responsibility for the cost. Costs that are not provided for under the standard contract terms and conditions, but are necessary for the effective on-site operation of the food service program and are directly incurred for the SFA's operation, must be assigned by the SFA and included in the IFB/RFP. The column selected by the SFA for each expense represents whether the SFA or FSMC is *ULTIMATELY* responsible for that cost.

DESCRIPTION	FSMC	SFA	N/A *
<b>FOOD</b>			
Food purchases			
Commodity Processing Charges			
Processing and Payment of Invoices			
<b>LABOR</b>			
FSMC EMPLOYEES:			
Salaries/Wages			
Fringe Benefits and Insurance			
Retirement			
Payroll Taxes			
Workers' Compensation			
Unemployment Compensation			
SFA EMPLOYEES:			
Salaries/Wages			
Fringe Benefits and Insurance			
Retirement			
Payroll Taxes			
Workers' Compensation			
Unemployment Compensation			

\*Not Applicable

The items listed below with two asterisks (\*\*) are direct cost items that may or may not apply to the SFA. At local discretion, based upon actual practice and need, the SFA should assign cost responsibility for those items applicable to its operation or designate them as not applicable.

DESCRIPTION	FSMC	SFA	N/A *
<b>OTHER EXPENSES</b>			
**Paper/Disposable Supplies			
Cleaning/Janitorial Supplies			
**Tickets/Tokens			
China/Silverware/Glassware:			
Initial Inventory			
Replacement During Operation			
Telephone:			
Local			
Long Distance			
Uniforms			
**Linens			
Laundry			
Trash Removal:			
From Kitchen			
From Dining Area			
From Premises			
Pest Control			
Equipment Replacement:			
**Car/Truck Rental (Include Explanation in RFP)			
**Vehicle Maintenance			
**Courier Services (i.e., Bank Deposits, School Deliveries)			

\*Not Applicable

DESCRIPTION	FSMC	SFA	N/A *
<b>OTHER EXPENSES</b>			
**Storage Costs:			
Food			
Supplies			
**Office Supplies			
**Printing			
**Promotional Materials			
**Cellular Phones (see <b>page 24</b> )			
**Mileage (see <b>page 24</b> )			
** Lodging (see <b>page 24</b> )			
**Per Diem (see <b>page 24</b> )			
**Taxes			
Sales			
Other			
**License Fees			
OTHER: (Add other expenses charged to food service. Overhead expenses incurred by the FSMC cannot be included.)			

\*Not Applicable

Cleaning responsibilities are listed below:

DESCRIPTION	FSMC	SFA	N/A *
Food Preparation Areas (Include Equipment)			
Serving Areas			
Kitchen Floors			
Dining Room Floors			
Periodic Waxing and Buffing of Dining Room Floors			
Restrooms for Food Service Employees			
Grease Traps			
Daily Routine Cleaning of Dining Room Tables & Chairs			
Thorough Cleaning of Dining Room Tables & Chairs			
Cafeteria Walls			
Kitchen Walls			
Light Fixtures			
Windows			
Window Coverings			
Hoods			
Grease Filters			
Duct Work			
Exhaust Fans			
OTHER: (List Below)			

\*Not Applicable