

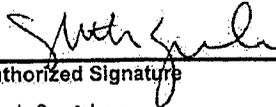


PINAL COUNTY
wide open opportunity

BEST AND FINAL OFFER AND ACCEPTANCE FORM

TO PINAL COUNTY:

The undersigned hereby offers and agrees to furnish the material, service, or construction in compliance with all terms, conditions, specifications, and amendments in the Solicitation.

	CFO
Authorized Signature	Title
Mitch Speicher	5/31/16
Printed Name	Date
Summit Food Services, LLC	651-631-0940
Company Name	Telephone
1751 County Road B West, Suite 300	Roseville, MN 55113
Address	City, State, Zip

For clarification of this offer, contact:

Name: Brad Chandler Phone: 832-917-7499 Fax: 651-631-0941

Email: bchandler@aviands.com

ACCEPTANCE OF OFFER
(For Pinal County Use Only)

The offer is hereby accepted and the Responder is now bound to sell or provide the materials, services, or construction as indicated by the Purchase Order or Notice of Award and based upon the solicitation, including all terms, conditions, specifications, amendments, etc. and the Offer as accepted by Pinal County.

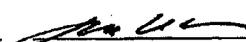
The contract is for: Detention Food Service

This contract shall henceforth be referenced to as Contract No. RFP-151921. The Offeror is cautioned not to commence any billable work or to provide any material or service under this contract until Offeror receives an executed purchase order or notice to proceed.

Awarded this 15th day of June 2016.

Todd Hause
Name (Print)

Chairman
Title


Signature

Approved as to form:


Pinal County Attorney's Office



PINAL COUNTY
wide open opportunity

BEST AND FINAL OFFER AND ACCEPTANCE FORM – Page 2

By signing the previous page of the Best and Final Offer and Acceptance Form, Responder certifies:

- A. The submission of the bid did not involve collusion or other anti-competitive practices.
- B. The Responder shall not discriminate against any employee or applicant for employment in violation of Federal Executive Order 11246.
- C. The Responder has not given, offered to give, nor intends to give at any time hereafter, any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor, or service to a public servant in connection with the Submittal.
- D. The Responder certifies that it complies with Executive Order 12549 related to Federal Government Debarment and Suspension (see 4-7)
- E. The Responder certifies that the individual signing the bid is an authorized agent for the Responder and has the authority to bind them to the contract.

Summit Food Services, LLC

Firm

Authorized Signature



June 1, 2016

Lori Pruitt
Buyer II
Pinal County Finance Department
PO Box 1348
Florence, AZ 85132

Dear Ms. Pruitt:

Summit is pleased to submit our response to your Best and Final Offer for RFP-151921 – Detention Food Service to provide food service at the Pinal County Adult Detention & Youth Justice Center.

We understand that the key objectives of the Pinal County Adult Detention & Youth Justice Center revolve around providing a safe, calm environment; a menu that features quality ingredients and expert preparation; a staff that is consistent and well trained; and a financial plan that reflects the best possible value. Mr. Paul Roegge, your Director of Operations, understands that client satisfaction begins with an attractive and compliant meal. The team of experts that surround and support Mr. Roegge have been hand-picked for their reputation in providing a food service program that is adapted to each client's needs and objectives, while exceeding their expectations.

We are firm in our belief that their knowledge of your facility, proven support of your mission and values, and continued intent to improve and adapt your food service to meet new challenges will carry your environment positively into the future.

Addendum to Summit proposal in response to RFP-151921

Summit is submitting the following in replacement of the appropriate items within the initial Summit response to RFP-151921:

- 1) Price per meal – Please review the attached Best and Final Offer Pricing form.
- 2) The following suggested language shall replace Section 4.1 of the Special Terms & Conditions of the RFP:
 - 4.1 Price Adjustment. The Procurement Officer may review a fully documented request for a price increase only after the Contract has been in effect for three years. Any requested increase(s) shall be based on an unmitigatable cost increase to the Contractor that was clearly unpredictable at the time of the Offer, is directly correlated to the cost of the goods or services contractually covered, and shall not exceed two-percent (2%). A price increase adjustment shall only be considered at the time of a contract extension in Year Four (4) and Year Five (5) of the contract and shall be a factor in the extension review process. The County shall have the right to request and receive additional information, statistics, financial records etc., and to



direct the content, form and format of presentation as it deems necessary to validate the Contractor's request for a price adjustment.

All written requests for price adjustments made by the Contractor shall be initiated at least ninety (90) calendar days in advance of any desired price increase. The ninety (90) calendar days advance notice is required to allow the Procurement Officer sufficient time to make a fair and equitable determination of any such request. Failure to respond to the County's request within the time frames specified shall nullify the Contractor's request. The County shall determine whether the requested price increase is in its best interest and adjustments shall be subject to availability of monies appropriated.

Price reductions may be submitted to or requested by the County for consideration at any time during the Contract period.

Price increase adjustments, if approved, will become effective on the date of contract extension. Price decrease adjustments will become effective upon acceptance by the Department.

- 3) The following suggested language shall replace Section 2.3 of the Special Terms & Conditions of the RFP:

2.3 Contract Extension. The contract shall not bind nor purport to bind, the County for any contractual commitment in excess of the original contract period. The County shall have the sole option to extend the contract for four (4) additional one (1) year periods or a portion thereof. If the County exercises such rights, all terms, conditions and provisions of the original contract shall remain the same and apply during the extension period. Either party may cancel for any reason with 120-day notification. 7CFR§210.16(d)

- 4) The following suggested language shall replace Section 6.2 of the Uniform Terms & Conditions of the RFP:

6.2 Indemnification. Each party agrees to defend, indemnify and hold harmless the other party, its elected officials, officers, agents and employees, from and against any liabilities, demands, claims, suits, losses, damages, causes of action, fines or judgments, including costs, attorneys' and witnesses' and expert witnesses' fees, and expenses incident thereto, relating to bodily injuries to persons (including death) and for loss of, damage to, or destruction of real and/or tangible personal property (including property of the County) and all other types of claims resulting from the actual or alleged negligence, misconduct, or fault of the other party, its elected officials, officers, agents and employees resulting from any acts or injuries not related to the preparation and/or distribution of detention food services performed by the Contractor under this contract.

The Contractor shall assume risk of loss until delivery to the County's facility. The Contractor shall do nothing to prejudice the County's right to recover against third parties for any loss, destruction, or damage to County property, and shall at the County's request and expense, furnish reasonable assistance and cooperation, including assistance in the prosecution or defense of suit and the execution of instruments of assignment in favor of the County in obtaining recovery. In any instance where the



Contractor has accepted a tender from the County, the Contractor agrees to update the County during the course of the litigation and to timely notify the County of any issues that may involve the independent negligence of the County that is not covered by the tender.

Without limiting the foregoing, the Contractor shall, without limitation, at its expense defend the County against all claims asserted by any person that anything provided by the Contractor infringes a patent, copyright, trade secret or other intellectual property right and shall, without limitation, pay the costs, damages and attorneys' fees awarded against the County in any such action, or pay any settlement of such action or claim. Each party agrees to notify the other promptly of any matters to which this provision may apply and to cooperate with each other in connection with such defense or settlement. If a preliminary or final judgment shall be obtained against the County's use or operation of the items provided by the Contractor hereunder or any part thereof by reason of any alleged infringement, the Contractor shall, at its expense and without limitation, either (a) modify the item so that it becomes non-infringing; or (b) procure for the County the right to continue to use the item; or (c) substitute for the infringing item other item(s) having at least equivalent capability; or (d) refund to the County an amount equal to the price paid, less reasonable usage, from the time of installation acceptance through cessation of use, which amount shall be calculated on a useful life not less than 5 years, and plus any additional costs the County may incur to acquire substitute supplies or services.

The County assumes no liability for actions of the Contractor and shall not indemnify or hold the Contractor or any third-party harmless for claims based on this contract or use of the Contractor provided supplies or services. Neither party shall be liable for incidental, special or consequential damages.

- 5) The following suggested language shall replace Section 2.11.1 of the Statement of Work of the RFP:

2.11.1 FSMC shall maintain a minimum 72 hour food supply that is menu compliant for emergency purposes.

- 6) The following suggested language shall replace Section 2.3.5(A) of the Statement of Work of the RFP:

A. ADULT DETENTION: One (1) eight ounce (8 oz.) portion of fresh 1% milk shall be served three (3) times per week. Remanded juveniles in the Adult Detention facility shall be served the same milk requirements as juveniles in the Youth Justice facility.

- 7) Summit shall implement the Outside Inside Connection program as proposed in the Optional Services section of Summit's proposal. A service fee of 10% shall be paid to the county in a manner to be determined prior to initial operation commencement. Summit requests that the facility assist in the implementation by providing an IT project liaison to work with our IT team.

Other than the changes illustrated in this document or related changes based on this document, Summit complies with all stipulations and requirements as outlined in the original proposal.



The contact person for this best and final offer is:

Company: Summit Food Service
Address: 1751 County Road B West, Suite 300, Roseville, MN 55113
Contact: Brad Chandler
Cell: 832.917.7499 Email: bchandler@aviands.com

The following representatives are authorized to commit Summit to the proposal and any contractual agreement. The office telephone number is 651.631.0940.

Tom Cusimano, CEO Email: tcusimano@aviands.com
Mitch Speicher, CFO Email: mspeicher@aviands.com

Sincerely,

Mitch Speicher
CFO

Brad G. Chandler
Business Development Director



PINAL COUNTY
wide open opportunity

Best and Final Offer Pricing

Please provide your Best and Final Offer for the following:

The FSMC Pricing Proposal for the NSLP Program for the Pinal County Youth Justice Center

(All meals shall be categorized separately on invoice)

To be completed by the FSMC:

Fixed Price Per Meal:

Breakfast	\$ <u>1.890</u>
Lunch	\$ <u>1.890</u>
Snack	\$ <u>0.65</u>
Dinner	\$ <u>1.249</u>
Meal Equivalent (Sack Lunch)	\$ <u>1.449</u>

The FSMC Pricing Proposal for the Adult Detention Center inmates and Staff Meals

(Although Detainee & Officer shall be priced the same, meals shall be invoiced separately)

To be completed by the FSMC:

Fixed Price Per Meal:

Breakfast	\$ <u>1.190</u>
Lunch	\$ <u>1.190</u>
Snack (as medically required)	\$ <u>0.65</u>
Dinner	\$ <u>1.190</u>
Meal Equivalent (Sack Lunch)	\$ <u>1.449</u>
Middle of the Night Meal (for staff only)	\$ <u>1.190</u>

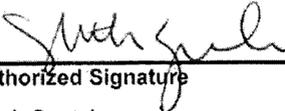


PINAL COUNTY
wide open opportunity

BEST AND FINAL OFFER AND ACCEPTANCE FORM

TO PINAL COUNTY:

The undersigned hereby offers and agrees to furnish the material, service, or construction in compliance with all terms, conditions, specifications, and amendments in the Solicitation.

	CFO
Authorized Signature	Title
Mitch Speicher	5/31/16
Printed Name	Date
Summit Food Services, LLC	651-631-0940
Company Name	Telephone
1751 County Road B West, Suite 300	Roseville, MN 55113
Address	City, State, Zip

For clarification of this offer, contact:

Name: Brad Chandler Phone: 832-917-7499 Fax: 651-631-0941

Email: bchandler@aviands.com

ACCEPTANCE OF OFFER <i>(For Pinal County Use Only)</i>		
The offer is hereby accepted and the Responder is now bound to sell or provide the materials, services, or construction as indicated by the Purchase Order or Notice of Award and based upon the solicitation, including all terms, conditions, specifications, amendments, etc. and the Offer as accepted by Pinal County.		
The contract is for: Detention Food Service		
This contract shall henceforth be referenced to as Contract No. RFP-151921 . The Offeror is cautioned not to commence any billable work or to provide any material or service under this contract until Offeror receives an executed purchase order or notice to proceed.		
Awarded this _____ day of _____ 2016.		
_____ Name (Print)	_____ Title	_____ Signature
Approved as to form: _____ Pinal County Attorney's Office		



PINAL COUNTY
wide open opportunity

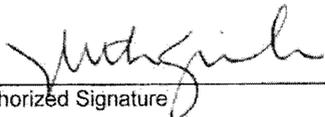
BEST AND FINAL OFFER AND ACCEPTANCE FORM – Page 2

By signing the previous page of the Best and Final Offer and Acceptance Form, Responder certifies:

- A. The submission of the bid did not involve collusion or other anti-competitive practices.
- B. The Responder shall not discriminate against any employee or applicant for employment in violation of Federal Executive Order 11246.
- C. The Responder has not given, offered to give, nor intends to give at any time hereafter, any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor, or service to a public servant in connection with the Submittal.
- D. The Responder certifies that it complies with Executive Order 12549 related to Federal Government Debarment and Suspension (see 4-7)
- E. The Responder certifies that the individual signing the bid is an authorized agent for the Responder and has the authority to bind them to the contract.

Summit Food Services, LLC

Firm



Authorized Signature

APRIL 26, 2016 AT 2:00 PM

RFP-151921

DETENTION FOOD SERVICE

PROPOSAL FOR A
PARTNERSHIP WITH
PINAL COUNTY
ADULT DETENTION
AND YOUTH
JUSTICE CENTER

FLORENCE, AZ




SUMMIT
FOOD SERVICE MANAGEMENT
- AN A'VIANDS COMPANY -

MISSION

To deliver exceptional food and management services designed to enhance our partners' ability to exceed the expectation of their customers.

VISION

We will be known as a premier provider of food and services management. We will be respected by our customers, vendors, competitors, and community for how we support and develop our employees, how we conduct our business, and how we bring value to our business partners.

CORE VALUES

INTEGRITY

Each action we take and decision we make is honest, ethical, fair, and reliable. We are committed to our values.

PASSION

We have a strong drive and enthusiasm for what we do.

SERVICE

Those we serve come first. We strive to understand their needs in order to continually exceed their expectations.

TEAMWORK

Together, we work toward common goals. We value and respect each other's skills, ideas, and differences.

ACCOUNTABILITY

We are each responsible for our actions. We do what we say.

GROWTH

We foster an environment of growth. We provide the opportunities to grow our business, our products, and our people.

A'viands

**SUMMIT**
FOOD SERVICE MANAGEMENT
- AN A'VIANDS COMPANY -

COVER LETTER



April 25, 2016

Lori Pruitt
Pinal County Finance Department
31 North Pinal Street
Building A
Florence, AZ 85132

Dear Ms. Pruitt:

Summit Food Service is delighted to present to you our proposal in response to your Request For Proposal RFP-151921 for providing inmate and juvenile food service at Pinal County Adult Detention & Youth Justice Center.

Summit was created to provide facilities with customized and professionally managed services based upon more than 35 years of experience. Our management team believes that better foods make safer jails; we will provide trained personnel and good quality meals. Our management team has been hand-picked based on their reputation and understanding of the detention culture. They will meet your objectives and exceed your expectations.

The contact person for this proposal process is:

Company: Summit Food Service, LLC
Address: 1751 County Road B West, Suite 300, Roseville, MN 55113
Contact: Brad Chandler Cell: 832.917.7499
Fax: 651.631.0941 Email: bchandler@aviands.com

The following representatives are authorized to commit Summit to the proposal and any contractual agreement. The office telephone number is 651.631.0940.

Tom Cusimano, CEO Email: tcusimano@aviands.com
Mitch Speicher, CFO Email: mspeicher@aviands.com

Summit appreciates the opportunity to provide a very crucial service in the daily operations of your facility and looks forward to a long-term commitment that provides Pinal County an industry leading food service management program.

Sincerely,


Mitch Speicher
CFO


Brad G. Chandler
Business Development Director

1751 County Road B West | Suite 300 | Roseville, MN 55113 | Office 651.631.0940

INTRODUCING SUMMIT/ELIOR NORTH AMERICA

Since our establishment in 2003, A'viands has grown into a top food and service management company based out of Roseville, MN. Summit Food Service is a subsidiary of A'viands. A'viands/Summit is part of the Elior North America family of companies.

Currently, A'viands/Summit serves over 275 locations throughout the United States with more than 2,700 team members. In addition to school nutrition, we provide service to higher education, corporate dining, school districts, healthcare, senior communities, juvenile, and residential facilities. Created out of passion to serve great food by great people, we provide consistent, professional service. We are responsive and committed to finding solutions for our clients' needs.

Our staff blends smart, strategic thinking with innovation and creativity in a highly collaborative environment, providing powerful ideas and creative solutions that deliver results. The A'viands/Summit management and operational teams are passionate about serving all of our clients. A'viands/Summit has a number of beneficial company-wide programs from training and marketing to accounting systems and culinary support. Our teams have a partnership mentality and all planning and decision making is done with our clients, not for them. Our service model involves customizing each operation plan with our clients individually to create a personal food service design that specifically fits their requirements. A'viands provides a personal touch and has invested in resources and support that meet or exceed those of larger companies.

We care just as much about the message as we do the experience. We believe that customer service through communication and the best possible dining service program are essential for a successful relationship with our clients. In addition, our employees are active in both local and national associations, staying current on issues, trends, and challenges facing the clients we serve. Our flexibility and bigger-picture thinking helps us drive transformation and deliver quality results in everything we do.

COMMITTED AND SKILLED

Operating a successful dining service is an intricate enterprise requiring expertise in a variety of disciplines. With A'viands/Summit as your partner, our management support and resources are available to you—whenever and wherever you need them.

We share your enthusiasm for quality, reliability, and accessibility. A'viands focuses on providing exceptional food with seasonal flavors and world-class service. We seek to understand the taste preferences of our customers. Our passion, dedication, and execution sets us apart and fuels our success for continued growth and customer loyalty. Every member of our team is committed to exceeding your expectations!

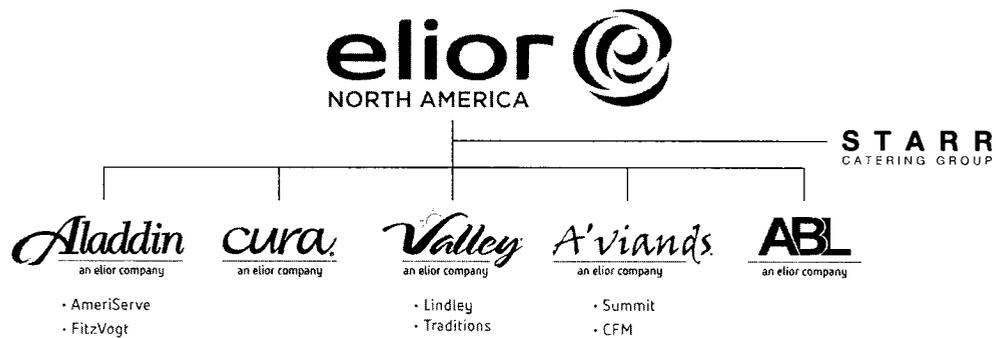
A'viands/Summit Support Services office is located at:

**1751 County Road B West, Suite 300
Roseville, Minnesota 55113
Phone: (651) 631-0940
Fax: (651) 631-0941**



With a focus on culinary innovation and exemplary service, Elior North America is committed to making a positive difference in people’s lives every day. Through our family of companies, we offer food service management and catering to five industry segments: healthcare (including senior nutrition), business dining, education, corrections and cultural institutions.

Each of the companies under the Elior North America umbrella delivers innovative culinary experiences uniquely tailored for our customers and the local communities we serve, leveraging the strength and expertise of our local teams.



WE'RE DELIVERING MORE THAN A MEAL ACROSS ALL THE SEGMENTS WE SERVE:

Senior Nutrition: Food to drive quality of life

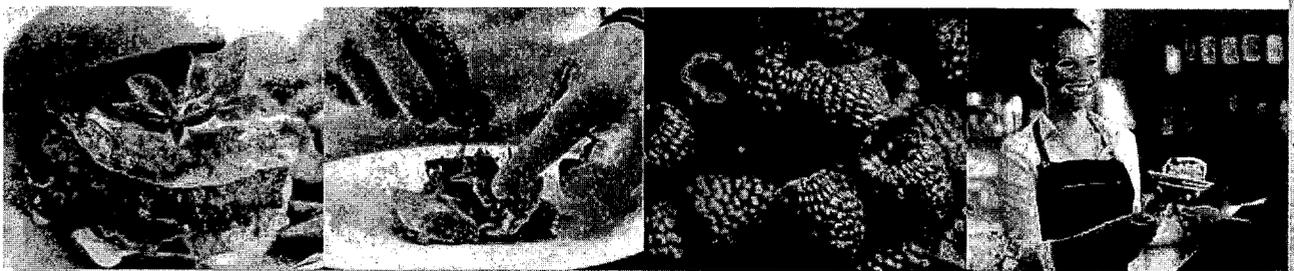
Healthcare: Food that enhances patient care

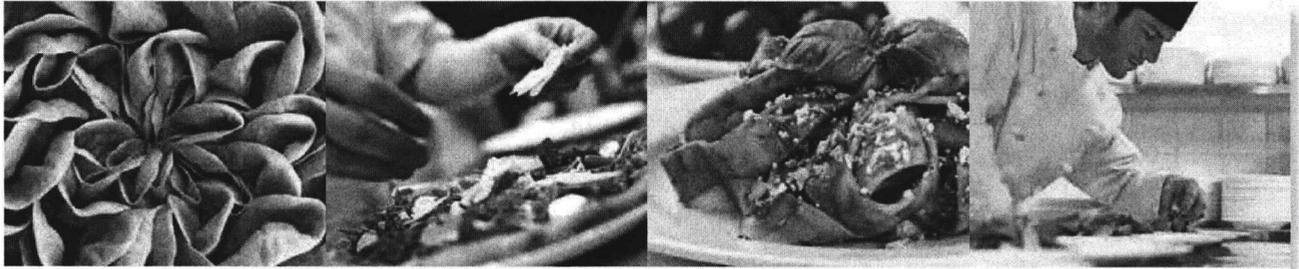
Education: Food to inspire

Corrections: Food to fuel positive behavior

Business & Industry: Food to impact performance

Cultural Destinations: Food that creates experiences





Made up of over 10,000 employees serving more than 850 client accounts across the United States, the Elior family of companies is committed to strengthening our position in the middle market through these key principles:

EXEMPLARY SERVICE

Focused customer approach
Flexibility & creativity at the business level
A commitment to delivering what we promise
Strong local partnerships

CULINARY INNOVATION

Culinary creativity
Prepared fresh
Commitment to quality & consistency

LOCAL SUPPORTED BY GLOBAL

Local market expertise
Involvement in the community
Global collaboration fueling innovation

With combined revenues of more than \$600 million, Elior North America is among the top six contract food service companies in North America and is part of the leading European contract catering firm Elior Group.

**[WE ARE SMALL ENOUGH TO CARE.
BIG ENOUGH TO MAKE A DIFFERENCE.]**

©2016 ELIOR NORTH AMERICA

STATEMENT OF CONFIDENTIALITY

This proposal is submitted to the Pinal County for use in evaluating A'viands/Summit as a food services contractor.

The proposal contains confidential/proprietary information. The specific documents are noted on the Table of Contents and also individually. Those documents must not be disclosed to anyone other than the employees and representatives of Pinal County Adult Detention and Youth Justice Center who are engaged in the evaluation process.

This proposal and all information are guaranteed according to the RFP requirements or sixty (60) days, whichever is longer.

OUR COMMITMENT

A'viands/Summit will be known as a top provider of food and services to a select clientele.

Our commitment as an experienced food service management provider is unlike any other. We utilize culinary arts and pride ourselves on delivering great food.

We will accomplish this by:

- Providing excellent value
- Delighting our customers with outstanding food and customer service
- Empowering and supporting our employees to make a real difference
- Being true partners with our clients, finding solutions to their needs

It is not our desire to be the biggest, only the best. We believe that when you talk to our current clients, they will tell you we don't just say these things, we put them into practice and strive to do them everyday—every meal.

EXECUTIVE SUMMARY

Partnering with Summit is an experience unlike any other. We believe correctional food service is not limited to simply placing food on a tray. We deliver a customized approach to all of our partners, and we have designed some new modes of service specifically for Pinal that we are sure will bring greater menu variety, food safety improvements, and thereby, higher inmate satisfaction. We believe that better food makes a safer jail.

Our vision is a long-term working partnership with the Pinal County Adult Detention and Youth Justice Center. Our proposal includes a multi-faceted approach with consistent supervision and support, sustainable and dynamic menus, inmate education programming, and a food production method that highlights and enhances the quality of the food. We believe that this RFP is an opportunity for Pinal County to evolve its food service operation into more than a meal, but a contributor to a safer, moral improving environment for the facility. Our proposal follows the requirements of the RFP and we have proposed enhancements in areas, such as, menus, additional staff meal options, breakfast trays, staffing, and value added services.

Our commitment to partnership includes the following key objectives:

- Offer employment to approved existing staff, adequately staff each shift per the RFP and what we believe is in the best interest of the service, to provide proper supervision of all inmate workers, and ensure security and safety. Most importantly, prepare all foods using quality assurance measures and deliver all meals on schedule.
- A new option to serve your cold breakfast, using specialized, reusable breakfast trays (supplied by us) for the inmates eating breakfast within the facility. This will allow for a greater menu variety and far superior food presentation.
- Serve quality food and work closely with administration to offer fresh menu options each year.
- In-service training for kitchen staff to be maintained annually, including diet tray specific training.
- Strict adherence to all special and religious meals.
- Incorporate a variety of ethnic foods and regional favorites into our menu. Summit firmly believes that an Arizona based menu, such as those we serve in both Santa Cruz and Colorado Rivers Indian Tribe facility, will assist in creating a calmer, more positive environment for the inmates by incorporating culturally significant menu items.
- Keep all equipment clean and operating.
- Proposing Ms. Lynn Dawson as on-site Food Service Director (FSD). Ms. Dawson is highly qualified candidate and culturally aware, as she has spent over eight years as a food services director throughout the Southwest.
- Quality menus using from scratch recipes and no use of soy products.
- Heavy supervisory support for the on-site FSD and staff by our District Manager Melissa Juarez, Corrections Group Executive Chef Pam Thomas, and Director of Operations Paul Roegge.
- Utilization of SureQuest, a highly proven software program, which accurately tracks inmate diets, provides special diet tray tickets for each tray, helps build menus, recipe development, nutritional and cost analysis.
- Pathways – our inmate education programming. Please review our training program in Attachment 7.4 Offeror's Training Program.

-
- A fully developed menu for detention staff, which includes a variety of pre-made grab and go salads. Please see Staff Menu in the Additional Documents section.
 - Offering our Outside Inside Connection program to allow family and friends the option to purchase jail-approved food packages. This also provides a revenue stream back to the facility.
 - Continually provide thorough communication on the performance of the food service operation.

In an effort to provide the employees with steady supervision and support in all areas of service, we will continually implement training programs and systems. We recognize that each facility has processes and procedures in place that dictate the menu, service standards, and security components that are part of our operational plan. Our team will proactively work with administration to ensure that our procedures align and the order of precedence is compliant with each.

Our inmate training program, Pathways, encompasses the food service operation, from preparation to delivery of meals, including safety and sanitation. The ultimate goal of the Pathways program is to reduce recidivism through an increase in skills and practical experience. The combination of ServSafe® and culinary training, which includes institutional baking, will help ensure this goal is achieved.

RETENTION OF THE EXISTING STAFF

We realize that the retention of the existing staff is extremely important for you. We intend to offer employment to all of the existing employees that you approve of, for those positions we have identified in our proposal, and provide wages and benefits in alignment with our company standards.

FINANCIAL GOALS

We have developed a fair and balanced financial outlook for this partnership. Our focus on our clients, as opposed to the financial return, is valued by our current partners. Our cost proposal centers on value and accountability.

Included in the cost per meal, we propose salaries and benefits that will help us retain highly experienced food service professionals, including the Food Service Director. The strength of a well-placed management team will add stability and provide ability to surpass your client expectations of the food service program.

A PROPOSAL FOR A LONG-TERM PARTNERSHIP

Summit's strengths include understanding that our team is a guest in your facility and making it our number one priority to support your mission and goals. These strengths have proven to develop lasting partnerships with each of our clients. Together, we build a long-term strategy and will never lose sight of the power of the meal and the effect it can have.

We look forward to welcoming the Pinal County Adult Detention and Youth Justice Center into our family of clients and demonstrating to your teams and the inmates that the inmate meal is not just an inmate meal, it is an opportunity.



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service
**Certificate of Independent
Price Determination**
Attachment 7.18

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Both the School Food Authority and the Food Service Management Company (Offeror) shall execute this Certificate of Independent Price Determination.

Summit Food Services, LLC

Pinal County Adult Detention & Youth Justice Center

Name of Food Service Management Company

Name of School Food Authority

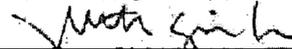
(A) By submission of this Offer, the Offeror certifies and in the case of a joint Offer, each party thereto certifies as to its own organization, that in connection with this procurement:

- (1) The prices in this Offer 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 Offeror or with any competitor;
- (2) Unless otherwise required by law, the prices which have been quoted in this Offer have not been knowingly disclosed by the Offeror and will not knowingly be disclosed by the Offeror prior to opening in the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other Offeror or to any competitor; and
- (3) No attempt has been made or will be made by the Offeror to induce any person or firm to submit or not to submit, an Offer for the purpose of restricting competition.

(B) Each person signing this Offer on behalf of the Food Service Management Company certifies that:

- (1) He or she is the person in the Offerors organization responsible within the organization for the decision as to the prices being Offered herein and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
- (2) He or she is not the person in the Offeror's organization responsible for the decision as to the prices being Offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Food Service Management Company, its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:



Signature of Food Service Management
Company's Authorized Representative / Mitch Speicher

CFO
Title

4/25/16
Date

In accepting this Offer, the SFA certifies that no representative of the SFA has taken any action which may have jeopardized the independence of the Offer referred to above.

Signature of School Food Authority
Authorized Representative

Title

Date

Note: Accepting a bidder's Offer does not constitute award of the contract.



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

**Offer & Acceptance Form
Attachment 7.25**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

OFFER AND ACCEPTANCE FORM

TO PINAL COUNTY:

The undersigned hereby offers and agrees to furnish the material, service, or construction in compliance with all terms, conditions, specifications, and amendments in the Solicitation.

CFO

Authorized Signature

Title

Mitch Speicher

4/25/16

Printed Name

Date

Summit Food Services, LLC

651-631-0940

Company Name

Telephone

1751 County Road B West, Suite 300

Roseville, MN 55113

Address

City, State, Zip

For clarification of this offer, contact:

Name: Brad Chandler

Phone: 832-917-7499

Fax: 651-631-0941

Email: bchandler@avlands.com

**ACCEPTANCE OF OFFER
(For Pinal County Use Only)**

The offer is hereby accepted and the Responder is now bound to sell or provide the materials, services, or construction as indicated by the Purchase Order or Notice of Award and based upon the solicitation, including all terms, conditions, specifications, amendments, etc. and the Offer as accepted by Pinal County.

The contract is for: Detention Food Service

This contract shall henceforth be referenced to as RFP 151921. The Offeror is cautioned not to commence any billable work or to provide any material or service under this contract until Offeror receives an executed purchase order or notice to proceed.

Awarded this _____ day of _____ 2016.

Name (Print)

Title

Signature

Approved as to form:

Pinal County Attorney's Office



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service
**Fixed-Fee Contract Pricing
Summary
Attachment 7.3**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

The FSMC will be paid at a fixed rate per meal. Do not submit a proposal with a monthly flat rate because it will not be evaluated and will not be approved by ADE.

Fixed-meal Rate Bid: the FSMC must bid and will be paid at a fixed rate per meal. The offer amount should be based on assumption that no USDA Foods will be available for use. The SFA will not permit the FSMC to pre-credit for USDA Foods. The FSMC must complete all boxes. ADE will not approve the response if a FSMC does not document a price for each meal in each box.

**The FSMC Pricing Proposal for the NSLP Program
at the Pinal County Youth Justice Center**

(All meals shall categorized separately on invoice)

To be completed by the FSMC:

Fixed Price Per Meal:

Breakfast	\$ <u>1.890</u>
Lunch	\$ <u>1.890</u>
Snack	\$ <u>0.65</u>
Dinner	\$ <u>1.249</u>
Meal Equivalent (Sack Lunch)	\$ <u>1.449</u>

**The FSMC Pricing Proposal
for the Adult Detention Center inmates and Staff Meals**

(Although Detainee & Officer shall be priced the same, meals shall be invoiced separately)

To be completed by the FSMC:

Fixed Price Per Meal:

Breakfast	\$ <u>1.249</u>
Lunch	\$ <u>1.249</u>
Snack (as medically required)	\$ <u>0.65</u>
Dinner	\$ <u>1.249</u>
Meal Equivalent (Sack Lunch)	\$ <u>1.449</u>
Middle of the Night Meal (for staff only)	\$ <u>1.249</u>

METHOD OF APPROACH AND IMPLEMENTATION PLANS

FOOD SERVICE OPERATIONAL PLAN

Summit understands the importance of maintaining a well managed food service operation and staying in close communication with administration at the facility. A customized operational plan, along with a policy and procedures manual for your facility, will be prepared and used as a framework from which we will operate a consistent service that exceeds expectations.

We will maintain strict purchasing, receiving, and production standards for all food and beverages, and we will provide assurance that safe practices are always utilized during all production shifts. In addition to production, strict standards will be carefully followed for the storage of all raw and prepared foods and other related food service items.

We are confident that our staffing will meet all of the requirements necessary for having the food service operation effectively staffed and supervised to ensure non-interruption for each point of service. The plan also provides for proper supervision and training for all inmate workers with back-up procedures should the number of inmate workers be fewer than normal.

We place a high emphasis on the support and training of the on-site Food Service Director and the food service staff. Summit has developed a multi-level in-service program to promote proper food handling procedures. Summit believes in the development of the existing staff and an opportunity to promote from within.

The on-site Food Service Director will become the liaison between facility administration and Summit and will report directly to the District Manager. The District Manager, Melissa Juarez, and Director of Operations, Paul Roegge, will regularly visit the facility to maintain an operation that meets all the objectives of Pinal County and Summit. The support network for the food service employees includes all of the departments within Summit (Human Resources, Accounts Payable, Purchasing, Dietitians, IT, etc.). Summit will also utilize the expertise of facility-cleared Operations Support Managers to assist with the operation when needed.

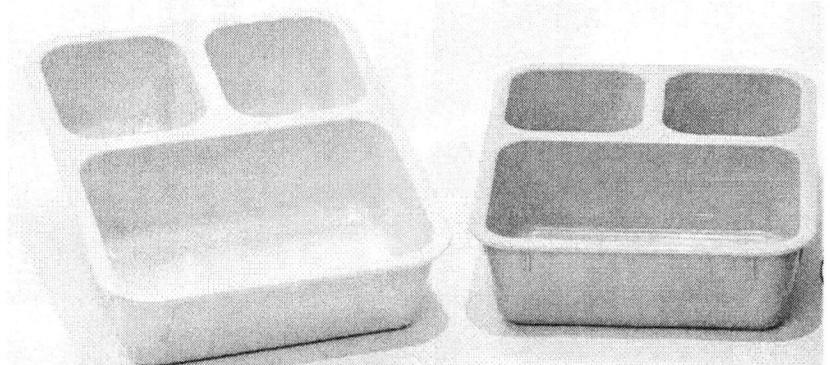
Summit will maintain a close relationship with correctional administration and remain flexible with requests to further enhance the service. This shall be accomplished through regularly scheduled meetings with Pinal County administration designee and informal discussions.

- Focused on meeting your objectives
- Providing services to correctional facilities since 1975
- Skilled in serving large and small correctional facilities
- Employs more than 2,700 employees

BREAKFAST TRAYS

The proposed breakfast trays will offer inmates at Pinal County an improved visual breakfast experience, which can increase meal satisfaction and satiety. There are two colors used for the breakfast trays which make medical diet identification easy for both kitchen staff and officers. The trays eliminate squished breakfast breads that are common in bagged meals, along with reducing packaging waste. Reducing waste is not only good for the environment, but allows our food service operation and Pinal County to operate in a more sustainable way.

Summit is also aware that the facility may choose to use the current service of bagging breakfast meals. We are completely capable of doing this as well and would welcome a discussion in regards to the merits of each kind of service.



E-300 THREE COMPARTMENT ENTRE DISH SPECIFICATIONS

Size Information:

Height: 1 7/8 Inches

Length: 8 7/16 Inches

Width: 6 3/8 Inches

Large Compartment: 20.5 ounces

Each of the 2 small compartments: 6.0 ounces

Design Features:

- Food contact surfaces are textured
 - Minimize scratching
- Compartment separations are the same height
 - Avoid unwanted food transfer
- Spacing between compartments at least 0.66 inches wide (measure on underside)
 - Food, water and chemicals do not get trapped
- 4 Strengthening Ribs
 - No rib between small compartments
 - Minimizes trapped water
 - Each rib at least 5/8 inches high
 - Optimum strength
 - Each rib is curved – not straight
 - No sharp angles for optimum strength

Lid:

- Patented snap-on lid – fits snugly yet removes easily
- Ribs extend completely across lid for optimum strength

Material meets FDA requirements for repeated use in food contact applications. Made in the U.S.A.

TRANSITION ACTION PLAN

Summit realizes our transition plan is the most critical step in beginning a long term partnership. We also realize that for Pinal County, the transition from your current provider could seem daunting. We can assure you it will be a smooth and easy changeover.

Because a transition means change, we understand there may be many questions and concerns prior to start of service. Summit, shown from past experience, excels at making sure every transition from current contract services or self-operated services is as smooth as possible and seamless. Our transition plan goes into effect immediately upon being awarded a contract.

Our transition plan includes the following action items:

- District Manager Melissa Juarez shall set up meetings with correctional management staff so we are aware of all facility policies and procedures regarding the kitchen and the internal workings of the facility that are relevant to food service.
- Interviews will take place with existing or new staff when thorough background checks and other pre-employment requirements are completed. Employment will be offered to those individuals who meet the standards of Summit and Pinal County.
- Meet with current contractor or Pinal County food service management staff to discuss the transition week and first day of service in detail to assure there is no break in service.
- DM Melissa Juarez will have a frank discussion with the facility leadership regarding each employee to ensure administrative endorsement. This includes employees that may transition to Summit.
- Complete Summit's new opening check-off list and finalize all items necessary to assure procedures are in place.
- Summit's opening team, including Arizona resident Director of Operations – Corrections Paul Roegge, will be on-site before, during, and after the transition day.

We have the experience, resources, and knowledge to smoothly switch your dining services program to Summit. You can be confident that the transition will be both flawless and positive.

4 WEEKS PRIOR TO OPENING	
Meeting with Pinal County administration to review transition plan and discuss each point of service as well as menu review.	District Manager Melissa Juarez
Contact current contractor to discuss transition timeline and all specifics regarding inventory, equipment, cleaning, and transfer of keys as well as other food service related items provided to the contractor by the county.	District Manager Melissa Juarez
Interview current food service staff to review Summit programs and offer employment as appropriate. Order uniforms for all employees.	District Manager Melissa Juarez
Review contract with Pinal County, including leadership staff, procurement, and key personal such as kitchen officers and classification staff, and Food Service Director.	District Manager Melissa Juarez
2-3 WEEKS PRIOR TO OPENING	
Finalize cycle menu. This includes all diets, which will be reviewed with Health Services personal. This will also include Pinal's assigned RD, Ali Evans.	Food Service Director/District Manager Melissa Juarez/Wellness RD Ali Evans
Notify vendors and set delivery days and times.	District Manager
Develop production, financial, and paperwork manuals.	Food Service Director/District Manager Melissa Juarez
Create initial food and supply order.	Food Service Director/District Manager Melissa Juarez
1 DAY PRIOR	
Receive and verify orders from vendors.	Opening Team – Melissa Juarez, Paul Roegge, and Ali Evans
Pre-opening sanitation performed in all areas.	Opening Team – Melissa Juarez, Paul Roegge, and Ali Evans
Pass out new uniforms to employees.	Opening Team – Melissa Juarez, Paul Roegge, and Ali Evans
Menu pre-preparation completed.	Opening Team – Melissa Juarez, Paul Roegge, and Ali Evans
OPENING WEEK	
Hands-on supervision with food service staff.	Support Staff/Opening Team
Daily review with client and food service staff.	Food Service Director/District Manager Melissa Juarez
Implementation and review of QA program.	Food Service Director/District Manager Melissa Juarez
Solicit feedback from administration. Make necessary adjustments.	Food Service Director/District Manager Melissa Juarez
ONGOING	
Food service staff meeting and training.	Food Service Director/Support Staff
Review each point of service with administration.	Food Service Director/Support Staff



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

**Labor Costs
Attachment 7.4**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

All management and non-management food service employees shall remain employees of the FSMC. The FSMC Food Service Director may direct the SFA food service employees. The information about current food service operations staffing are on Exhibit A of the RFP.

FSMC shall maintain its own personnel and fringe benefits policies for its employees, subject to review by SFA. Under a cost-reimbursable contract, fringe benefits, as well as the basis for any salary increases, must be specified in the Offer and approved by SFA in order for these to be Allowable Costs. Salary increases, if any, shall be awarded, in part, on the basis of criteria mutually established by SFA and FSMC. Such criteria, at a minimum, shall reflect measurable and substantive improvements in operating efficiencies, such as unit costs for food, labor and direct items or specific and identifiable increase in such areas as the total numbers of students and staff participating in food service programs, and the total number of identified students for free and reduced meal reimbursements.

FSMC Salaried Employees	FSMC Budget Year One	FSMC Budget Year Two	FSMC Budget Year Three	FSMC Budget Year Four
FTE _____				
PTE _____				
Base Gross Salary				
Educational Assistance				
Incentive Payments				
Merit Increase				
Retirement / IRA				
401K, 403(b)(7)				
Fringe Benefits				
Payroll Taxes				
District/FSMC Hourly Staff				
Gross Salaries	\$9,125.00	\$9,353.13	\$9,586.95	\$9,125.00
Fringe Benefits	\$2,039.44	\$2,090.42	\$2,142.68	\$2,951.55
Payroll Taxes	\$698.06	\$715.51	\$733.40	\$698.06
Other Payroll Costs				
*Total Labor Costs	\$11,862.50	\$12,159.06	\$12,463.03	\$12,774.61

*The Total Labor amount should be the same number documented on Financial Projected Worksheet, Attachment 7.6, page 2.

 <p>PINAL COUNTY <i>wide open opportunity</i></p>	<p>RFP-151921- Detention Food Service</p> <p align="center">Schedule of Terms Attachment 7.5</p>	<p align="right">Pinal County Finance Department 31 N. Pinal St. Bldg. A P.O. Box 1348 Florence, AZ 85132</p>
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Responder Name: Summit Food Service, LLC

The FMSC must describe in detail the Guarantee Return conditions, forecasting of cost, and settlement of losses and/or surpluses.

FSMC must select either number 1 or 2.

- (1) **Guaranteed No Loss:** FSMC guarantees the SFA no loss for the operation of the food service program.
- (2) **Guaranteed Minimum Return:** FSMC guarantees the SFA a return no less than a certain dollar amount for the operation of the food service program.

The Guaranteed Minimum Return evaluation is part of the NSLP requirement however Pinal County cannot provide an example of how to structure this based on a fixed-cost contract as the bulk of the meals are for the Adult Detention facility. The Guaranteed Minimum Return is optional for the FSMC but the FSMC and Pinal County shall work together to ensure a financially sound operation.

The FSMC must state what the Guarantee Minimum Return amount will be for the SFA. If not applicable, please state not applicable.

Guarantee Year	Amount
FSMC guarantee minimum return to the SFA for year 1	Not Applicable
Estimated FSMC guarantee minimum return to the SFA for year 2	Not Applicable
Estimated FSMC guarantee minimum return to the SFA for year 3	Not Applicable
Estimated FSMC guarantee minimum return to the SFA for year 4	Not Applicable



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service
**Financial Projected
Worksheet
Attachment 7.6**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

For proposal purposes only, base the Financial Projected Expenditures Worksheet in the following format on the estimated number of meals per year. The number of meals must be based on the information on Exhibit A of the RFP.

REVENUES	Year One	Year Two	Year Three	Year Four
Cash Sales				
Juvenile Breakfast Sales (Not applicable for Pinal County)				
Juvenile Lunch Sales (Not applicable for Pinal County)				
A-La-Carte Sales (Not applicable for Pinal County)				
Adult Sales (Not applicable for Pinal County)				
Special Event Sales (Not applicable for Pinal County)				
Total Cash (Not applicable for Pinal County)				
Federal Reimbursement (Based on Current Rates)				
Breakfast	\$12,118.00	\$12,118.00	\$12,118.00	\$12,118.00
Lunch	\$22,849.00	\$22,849.00	\$22,849.00	\$22,849.00
Snacks	\$6,132.00	\$6,132.00	\$6,132.00	\$6,132.00
Summer Food Service Program (Not applicable for Pinal County)				
USDA Foods Credit (Not applicable for Pinal County)				
Total Reimbursements	\$41,099.00	\$41,099.00	\$41,099.00	\$41,099.00
*Total Revenue (Total Cash + Total Reimbursements) =				
EXPENSES				
Food Costs	\$18,527.40	\$18,990.59	\$19,465.35	\$19,951.98
Labor Costs	\$11,862.50	\$12,159.06	\$12,463.03	\$12,774.61
Direct Costs	\$1,219.10	\$1,219.10	\$1,219.10	\$1,219.10
Fees	\$730.00	(\$29.75)	\$0.00	\$30.46
*Total Expenses	\$32,339.00	\$32,339.00	\$33,147.48	\$33,976.15
Food Service Surplus (Total Revenues – Total Expenses)	\$8,760.00	\$8,760.00	\$7,951.52	\$7,122.85

MENU DEVELOPMENT

MENU DEVELOPMENT

PLANNING/STANDARDS

Summit takes a different approach to our menu development and standards. Most companies have one core menu that is typically driven by a national purchasing program. This is often the case where multiple accounts are in close proximity. However, different facilities have different needs, just like county jails are different than state prisons. Our menus are developed site specific, based on the needs and expectations of each client.

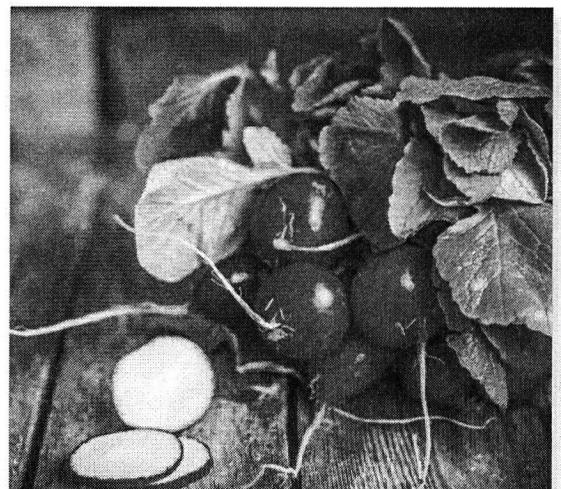
- When developing menus, we focus on quality and variety, and then look at costs associated with the menu—not the other way around.
- Our menus meet and/or exceed all Federal and Arizona requirements and once they are developed, we have systems in place to assure these requirements are being met on a meal-to-meal basis.
- We carefully reviewed your service model and have proposed an improved service model for breakfast. We propose using a reusable, breakfast tray that we shall supply. This will allow for additional menu variety, while also providing a reduction in waste and debris around the facility. The breakfast service program shall still run a cold/hot/hot with higher inmate satisfaction.
- All special diets will be consistently supported by our Support Services dietitians, including prompt responses when questions arise.

FOOD SERVICE STANDARDS

Summit takes the standards we have set very seriously when it comes to the food we serve. Policies and procedures allow us to monitor acceptance and assure accountability where State and Federal guidelines are concerned.

Religious diets, including Kosher and Halal, at Pinal County will receive Summit Food Service's Common Fare menu, which follows industry standards.

Summit uses a menu management software that enables our food service directors to have direct access to our extensive database of recipes and production management tools. USDA approved menu and production software is used for our National School Lunch Program compliant menus. Our purchasing, recipes, and food production methods are designed to maximize the nutritional value of foods. Examples include using fresh and frozen vegetables with cooking methods that minimize nutrient losses, baking fresh breads to reduce preservatives, and preparing many of our entrees from scratch using real ingredients.



COMMODITIES/PORIONS/NUTRITION

USE OF COMMODITIES

Summit incorporates USDA commodities into the production and menu whenever possible. We also tend to purchase less processed commodities and do more scratch or speed scratch preparation whenever possible.

Summit is also aware that not all of the commodity products may be appropriate for the menu created for your school. Our Culinary team is always test developing new recipes utilizing commodity products. Once these recipes are tested and proven to be popular by students and staff, they are made available to all schools where commodities are used.

PORTION SIZES – NUTRITION REQUIREMENTS

Summit is familiar with all serving size requirements and nutrition requirements established by the USDA for the School Breakfast Program (SBP), National School Lunch Program (NSLP), and After School Snack Program (ASSP) using the Food Based Menu Pattern approach as established in the Healthy Hunger-Free Kids Act (HHFKA) in 2010. The meal pattern defines three different requirements based on the student's grade level: grades K–5, grades 6–8, and grades 9–12. Our production and service systems allow for consistent portion sizes to be served from the first meal served to the last.

Careful instructions and printed diagrams for all menu items prepared are provided for all production and line service staff. Proper size serving utensils are also identified for each menu. In addition, a pre-service briefing is provided before each meal to provide assurance that all the staff is knowledgeable of the menu offerings, portion sizes, and contribution to the meal requirement.

MONITORING NUTRITIONAL CONTENT

Summit has on-staff dietitians who are actively involved with all menus and the nutritional content for each. Our staff dietitians routinely conduct Nutritional Analysis Reports to provide assurance that we are meeting or exceeding all nutritional guidelines for each meal. All menus, including new items offered, first receive written approval before they are presented at each dining location.

Summit understands the importance of providing consistency, accuracy, and correct nutritional content to our students, faculty, staff, and guests. Nutritional guidelines, dietary criteria, and product specific allergen information have become common place in many dining establishments.

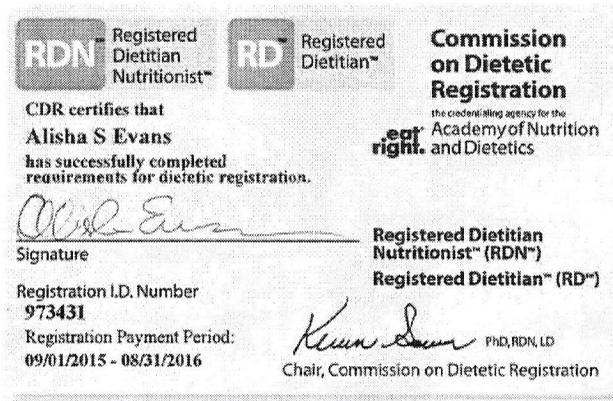
Our methods of ensuring that these critical components are accurate consist of a holistic approach from our local, district, and support services teams.

Summit professionals are versed in the use of many nutritional software programs. If a standard program is not in place, we suggest using our recommended nutrition software, and we will train the on-site Food Service Director on how to use this software effectively.

Features:

- Edit and forecast menus, add leftovers, make substitutions
- Display nutrition analysis or food components, take corrective action
- Print production worksheets, recipes, pick lists, and deplete inventory automatically
- Record production, temperatures, usage, and meal participation

DIETITIAN'S REGISTRATION/DIETITIAN SERVICES



Summit's registered Wellness Dietitians provide nutritional expertise to the Food Service Director and District Manager. They specialize in the correctional segment, providing assistance with menu planning, development of necessary therapeutic diets, telephone consultation with the medical department regarding nutritional requirements, and answering staff questions regarding therapeutic diets.

All A'viands/Summit staff dietitians have a minimum of a Bachelor of Science degree in Dietetics and registered with the Commission on Dietetic Registration. Our dietitians are licensed and/or certified by state.

Our dietitian, who is supported by our Wellness department, will also provide guidance when special nutritional needs quickly arise and will be extremely prompt with answers. The dietitian is always available to review menus and provides consultation to the on-site Food Service Director to assist with special diets and menu adjustments, which will meet all nutritional requirements.

NUTRITIONAL COMPLIANCE STATEMENT – ADULT

A'viands



NUTRITIONAL COMPLIANCE STATEMENT

The enclosed menus for the Pinal County Adult Detention Center meet the menu planning guidelines for the American Correctional Association, Arizona Department of Corrections and the National Academy of Science, Food and Nutrition Board.

The menu cycle provides an average minimum of 2800 calories and meets the Recommended Dietary Allowances (RDA) and Dietary Reference Intakes (DRI) requirements for the adult mixed population, ages 19–50.

This menu cycle also has standard therapeutic diets, which may be necessary due to a medical need.



Alisha Evans, RDN
CDR #973431
A'viands Corrections Wellness Manager

4/25/2016

Date

*Deficient nutrients limited by incomplete nutrient database information available.

NUTRITIONAL COMPLIANCE STATEMENT – JUVENILE

A'viands



NUTRITIONAL COMPLIANCE STATEMENT

The enclosed four-week menu cycle for Pinal County Youth Justice Center meets the menu planning guidelines as set forth by the United States Department of Agriculture (USDA) Nutrition Standards for the School Breakfast Program (SBP), National School Lunch Program (NSLP) and the After School Snack Program (ASSP).

This menu and snack cycle provides an average minimum of 2800 calories and meets the Recommended Dietary Allowances (RDA) and Dietary Reference Intakes (DRI) requirements for a mixed adolescent population.

Therapeutic diets will be provided based on medical need.

Alisha Evans RDN
Alisha Evans, RDN
CDR #973431
A'viands Corrections Wellness Manager

4/25/2016
Date

*Deficient nutrients limited by incomplete nutrient database information available.

PURCHASING

Summit's purchasing brings significant buying power to ensure low costs, innovative, high quality products, and outstanding supplier service. We also facilitate product research, vendor evaluation, price control, problem-solving, procurement, and distribution. The Purchasing department's overall goal is to source quality products, continually improve service, and ensure competitive pricing.

Our partnerships with suppliers and manufacturers ensure excellent quality, responsive service, and lowest possible meal costs. Consolidating our suppliers ensures maximum buying power. This not only reduces costs, it also provides for new product development and service enhancement ideas.

In developing strong partnerships with our suppliers and manufacturers, we are able to share in their resources, such as training, training facilities, and new technologies.

Summit encourages the use of minority- or women-owned business enterprise businesses. It is our belief that partnering with a diverse supplier base not only benefits our company's growth, but also benefits the communities in which we do business and fosters healthy business competition.

It is our goal to maximize the use of minority/women businesses whenever possible. By utilizing and partnering with a diverse group of suppliers, we can tap into their expertise and gain additional knowledge of the varying geographies we do business in, both of which will contribute to our ability to exceed our client's expectations.



SAMPLE INVOICE

A'viands

MONTHLY INVENTORY – USDA Commodity

Code	COMMODITY DESCRIPTION	DOLLAR VALUE	COMM RECVD	DOLLAR VALUE	BEG INV	DOLLAR VALUE	END INV	DOLLAR VALUE	COMM USED	TOTAL VALUE
100427	WG Spaghetti	\$8.33		\$ -		\$ -		\$ -		\$ -
100188	Seasoned Pork	\$39.04		\$ -		\$ -		\$ -		\$ -
100173	Pork Roast	\$59.44		\$ -		\$ -		\$ -		\$ -
110282	Broccoli	\$31.51		\$ -		\$ -		\$ -		\$ -
100125	Turkey Roast	\$70.09		\$ -		\$ -		\$ -		\$ -
100018	Sliced Cheese	\$52.00		\$ -		\$ -		\$ -		\$ -
2566	Hamburger Patty	\$57.71		\$ -		\$ -		\$ -		\$ -
100188	Diced Ham	\$78.47		\$ -		\$ -		\$ -		\$ -
2577	Chicken Patty	\$46.92		\$ -		\$ -		\$ -		\$ -
2576	Chicken Chunks	\$41.87		\$ -		\$ -		\$ -		\$ -
100012	Shredded Cheddar	\$54.90		\$ -		\$ -		\$ -		\$ -
100261	Ground Beef	\$83.67		\$ -		\$ -		\$ -		\$ -
100184	Ham Loaf	\$62.36		\$ -		\$ -		\$ -		\$ -
100126	Turkey Ham	\$49.78		\$ -		\$ -		\$ -		\$ -
100121	Deli Turkey	\$81.04		\$ -		\$ -		\$ -		\$ -
100187	Sliced Ham	\$73.18		\$ -		\$ -		\$ -		\$ -
2575	Popcorn Chicken	\$35.86		\$ -		\$ -		\$ -		\$ -
100101	Diced Chicken	\$96.44		\$ -		\$ -		\$ -		\$ -
2509	Marinara Sauce	\$35.46		\$ -		\$ -		\$ -		\$ -
2516	Salsa	\$22.58		\$ -		\$ -		\$ -		\$ -
100919	Elbow Noodles	\$8.40		\$ -		\$ -		\$ -		\$ -
2552	Egg Patties	\$28.83		\$ -		\$ -		\$ -		\$ -
100353	Sweet Potatoes	\$17.72		\$ -		\$ -		\$ -		\$ -
100117	Chicken Fajita Meat	\$59.21		\$ -		\$ -		\$ -		\$ -
110361	Applesauce Cup	\$20.36		\$ -		\$ -		\$ -		\$ -
100208	Applesauce	\$20.36		\$ -		\$ -		\$ -		\$ -
	Breakfast Wrap	\$31.62		\$ -		\$ -		\$ -		\$ -
	Cheese Bread	\$23.05		\$ -		\$ -		\$ -		\$ -
	Cheese Moz	\$55.93		\$ -		\$ -		\$ -		\$ -
100046	Egg liquid	\$26.70		\$ -		\$ -		\$ -		\$ -
	French Toast Stick	\$4.11		\$ -		\$ -		\$ -		\$ -
	Mac & Cheese	\$11.25		\$ -		\$ -		\$ -		\$ -
	Mandarin Orange Chicken	\$26.87		\$ -		\$ -		\$ -		\$ -
	Marinara Cup	\$3.88		\$ -		\$ -		\$ -		\$ -
	PB/Grape Sand	\$6.04		\$ -		\$ -		\$ -		\$ -
	PB/Strawberry Sand	\$6.04		\$ -		\$ -		\$ -		\$ -
100220	Peach Diced	\$20.48		\$ -		\$ -		\$ -		\$ -
	Cheese Omelet	\$13.93		\$ -		\$ -		\$ -		\$ -
100501	Rice Brown	\$30.11		\$ -		\$ -		\$ -		\$ -
100434	Rotini	\$8.40		\$ -		\$ -		\$ -		\$ -
	Salsa Cup	\$0.69		\$ -		\$ -		\$ -		\$ -
	Spaghetti Sauce	\$3.73		\$ -		\$ -		\$ -		\$ -
100256	Strawberries Cup	\$35.58		\$ -		\$ -		\$ -		\$ -
100254	Strawberries Sliced	\$31.03		\$ -		\$ -		\$ -		\$ -
100327	Tomato Paste	\$24.40		\$ -		\$ -		\$ -		\$ -
100334	Tomato Sauce	\$13.03		\$ -		\$ -		\$ -		\$ -
100938	WG Tortillas	\$18.03		\$ -		\$ -		\$ -		\$ -
100212	Mixed Fruit	\$22.27		\$ -		\$ -		\$ -		\$ -
	Pancake	\$8.88		\$ -		\$ -		\$ -		\$ -
100239	Peach Cup Frozen	\$15.40		\$ -		\$ -		\$ -		\$ -
100224	Pear	\$21.38		\$ -		\$ -		\$ -		\$ -
	Vegetarian Bean	\$17.57		\$ -		\$ -		\$ -		\$ -
	Carrot, Sliced	\$14.06		\$ -		\$ -		\$ -		\$ -

Commodity Dollar Value Beginning Inventory: \$ -

Commodity Dollar Value Received: \$ -

Commodity Dollar Value Ending Inventory: \$ -

Commodity Dollar Value Used: \$ -



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

**28-Day Breakfast Menu
Attachment 7.7**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

The food based menu planning approach requires specific food group components to be served in an established age/grade group. At a minimum, facilities must offer all food group components in the quantities specified for breakfast and lunch. The five food group components established are **meat/meat alternate, grain, vegetable, fruit, and fluid milk**. (See Exhibit B: Meal Patterns –Breakfast and Lunch)

Please see the following pages for the menu.

	Week 1	Week 2	Week 3	Week 4
MONDAY				
TUESDAY				
WEDNESDAY				
THURSDAY				
FRIDAY				
SATURDAY				
SUNDAY				



**PINAL COUNTY
ADULT MENU SAMPLE
BREAKFAST**

Date: _____ to _____ FSD: _____ RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 Oz Peanut Butter 2 Each Cinnamon Biscuit 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Oz Peanut Butter 2 Each Biscuits 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk
WEEK 2	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1/2 Oz Whipped Margarine 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Oz Peanut Butter 2 Each Cinnamon Biscuit 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1/2 Oz Whipped Margarine 1 Tbsp Jelly 8 Fl Oz 2% Milk
WEEK 3	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Oz Peanut Butter 2 Each Cinnamon Biscuit 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Oz Peanut Butter 2 Each Cornbread 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk
WEEK 4	1 Oz Peanut Butter 2 Each Cornbread 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1 Tbsp Jelly 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Muffin Square 54ct 1 Tbsp Jelly 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Each Egg Hard Cooked 2 each Coffeecake 54ct 1/2 Oz Whipped Margarine 8 Fl Oz 2% Milk	1 Oz Peanut Butter 2 Each Cinnamon Biscuit 54ct 1 Tbsp Jelly 8 Fl Oz 2% Milk

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements.
Pre-cooked item weights are following reheating. Menu contains no pork.
Fruit 1 serving = 1/2 canned fruit or 1 piece of fresh fruit
Changes to this menu must have prior approval from A'viands/Summit dietician as well as the client.



**PINAL COUNTY
JUVENILE MENU SAMPLE
BREAKFAST**

Date: _____ to _____ FSD: _____ RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 Each WG Biscuit 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 Each WG Biscuit 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk
WEEK 2	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 Each WG Biscuit 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk
WEEK 3	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 Each WG Biscuit 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 1 Tbsp Jelly 2 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 each WG Cornbread 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk
WEEK 4	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 each WG Cornbread 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 1 each WG Muffin Square 54ct 1 Tbsp Jelly 1 each TFF Margarine Cup 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Each Hard Boiled Egg 2 slice WG Bread 2 each TFF Margarine Cup 1 Tbsp Jelly 8 Oz 1% or Skim Milk	4 Oz 100% Fruit Juice 1 srvg Fruit 1 Oz Peanut Butter 1 Each WG Biscuit 54ct 1 Tbsp Jelly 8 Oz 1% or Skim Milk

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements.
 Menu contains no pork. WG = whole grain, LF = low fat, RC = reduced calorie, TFF or ZTF = trans fat free or zero trans fat
 Fruit 1 srvg = 1 ea fresh fruit, 1/2c of cut up fresh or canned fruit or 4oz 100% fruit juice. Fruit 2 srvg = any 2 choices listed above. 1 ea fresh fruit = 138ct orange, 150ct banana or apple 163-175ct
 Changes to this menu must have prior approval from A'viands/Summit dietitian as well as the client.



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

28-Day Lunch Menu
Attachment 7.8(a)

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

The food based menu planning approach requires specific food group components to be served in an established age/grade group. At a minimum, facilities must offer all food group components in the quantities specified for breakfast and lunch. The five food group components established are **meat/meat alternate, grain, vegetable, fruit, and fluid milk**. (See Exhibit B: Meal Patterns –Breakfast and Lunch)

Please see the following pages for the menu.

	Week 1	Week 2	Week 3	Week 4
MONDAY				
TUESDAY				
WEDNESDAY				
THURSDAY				
FRIDAY				
SATURDAY				
SUNDAY				



**PINAL COUNTY
ADULT MENU SAMPLE
LUNCH**

Date: _____ to _____

FSD: _____

RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 each (1.6 oz) T. Hot Dog 2 Oz (1 oz. Meat) Chile Con Carne 1 Whole Baked Potato 1/2 Cup Corn 1 Each Homemade Hot Dog Bun 1 Each Mustard 1/2 Oz Whipped Margarine 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Frito Pie 1 Cup Fluffy Rice 1 Cup Shredded Lettuce 1 Oz Corn Chips 1 Oz Salsa 1 each Blonde Brownie 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz T.Ham 1 Cup O'Brien Potatoes 1/2 Cup Carrots 2 Each Cornbread 54ct 1 Each Ketchup 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Taco Meat 1 Cup Pinto Beans 1 Cup Fluffy Rice 1 Cup Mexican Condiments 2 each Flour Tortilla 6.5in 1 Oz Salsa 1 each Frosted Brownie 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Sloppy Joe 1 Cup Cajun Potatoes 1/2 Cup Creamy Cole Slaw 1 Each Homemade Hamburger Bun 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Meatballs 3 Fl Oz Brown Gravy 1 Cup Paprika Potato 1/2 Cup Mixed Vegetables 2 Oz Homemade Roll 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 each (3 oz. Patty) Hamburger Patty 1 Cup Oven Brown Potatoes 1/2 Cup Baked Beans 1 Each Homemade Hamburger Bun 1 Each Mustard 1 Each Ketchup 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C
WEEK 2	1 Each (3.2 oz) Polish Sausage 1 Cup Scalloped Potatoes 1/2 Cup Seasoned Cabbage 1 Each Homemade Hoagie Bun 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Meatballs 1 Fl Oz BBQ Sauce 1 Cup Oven Brown Potatoes 1/2 Cup Mixed Vegetables 1 Each Homemade Hot Dog Bun 1 Each Ketchup 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	1 Each (3 oz. Patty) Salisbury Steak 3 Fl Oz Brown Gravy 1 Cup Mashed Potatoes 1/2 Cup Green Beans 2 Oz Garlic Roll 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 pkt Fruit Drink w/ Vit C	3 Oz Sloppy Joe 1 Cup Potato Salad 1/2 Cup Corn 1 Each Homemade Hamburger Bun 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz BBQ Turkey 1 Cup Au Gratin Potatoes 1/2 Cup Peas & Carrots 1 Each Homemade Hamburger Bun 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	1 each (3 oz. Patty) Hamburger Patty 1 Cup Oven Brown Potatoes 1 Cup Creamy Cole Slaw 1 each Homemade Whole Grain Bun 1 Each Mustard 1 Each Ketchup 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Taco Meat 1 Cup Fluffy Rice 1 Cup Pinto Beans 1 Cup Mexican Condiments 1 Oz Salsa 1 Oz Tortilla Chips 1 each Frosted Brownie 54ct 1 pkt Fruit Drink w/ Vit C
WEEK 3	1 Each (3 oz. Patty) Chicken Patty 1 Cup Macaroni & Cheese 1/2 Cup Green Beans 1 Each Homemade Hamburger Bun 1 Oz Mayonnaise 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Taco Meat 1 Cup Refried Beans 1 Cup Mexican Condiments 2 each Flour Tortilla 6.5in 1 Oz Salsa 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Each (3.2 oz) Polish Sausage 1 Cup Wedge Fries 1/2 Cup Carrots 1 Each Homemade Hoagie Bun 1/2 Oz Whipped Margarine 1 Each Ketchup 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Sloppy Joe 1 Cup Cajun Potatoes 1/2 Cup Peas 1 each Homemade Whole Grain Bun 1/2 Oz Whipped Margarine 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	1 each (2 oz. Meat) Smothered Green Chile Burrito 1 Cup Spanish Rice 1 Cup Shredded Lettuce 1 each Blonde Brownie 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Chile Macaroni Casserole 1/2 Cup Mixed Vegetables 2 Oz Garlic Roll 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 pkt Fruit Drink w/ Vit C	1 each (3 oz. Patty) Hamburger Patty 1 Cup O'Brien Potatoes 1 Cup Baked Beans 1 Each Homemade Hamburger Bun 1 Each Mustard 1 Each Ketchup 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C
WEEK 4	3 Oz Taco Meat 1 Cup Refried Beans 1 Cup Mexican Condiments 1 Oz Salsa 2 each Flour Tortilla 6.5in 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Frito Pie 1 Cup Spanish Rice 1 Cup Shredded Lettuce 1/2 Cup Pinto Beans 1 Oz Corn Chips 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Sloppy Joe 1 Cup Oven Brown Potatoes 1 Cup Baked Beans 1 Each Homemade Hamburger Bun 1 Each Ketchup 1 each Frosted Brownie 54ct 1 pkt Fruit Drink w/ Vit C	1 each (3 oz. Patty) Hamburger Patty 1 Cup Cajun Potatoes 1/2 Cup Carrots 1 Each Homemade Hamburger Bun 1 Each Ketchup 1 Each Mustard 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Cold Cuts 1 slice Cheese Slice 1 Cup Pasta Salad 1/2 Cup Green Beans 1 Each Homemade Hot Dog Bun 2 Each Mustard 1 Oz Mayonnaise 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Each (3.2 oz) Polish Sausage 1 Cup Boiled Potatoes 1/2 Cup Carrots 1 Each Homemade Hoagie Bun 2 Each Ketchup 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Pizza Casserole 1 Cup Lettuce Salad 2 Oz Garlic Bread 1 Oz Salad Dressing 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements. Pre-cooked item weights are following reheating. Menu contains no pork. Fruit 1 serving = 1/2 canned fruit or 1 piece of fresh fruit. Changes to this menu must have prior approval from A'viands/Summit dietician as well as the client.



**PINAL COUNTY
ADULT MENU SAMPLE
SACK LUNCH WEEK 1**

Date: _____ to _____

FSD: _____

RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
LUNCH	3 Oz Turkey Deli Meat 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Turkey Bologna 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz T.Ham 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Turkey Bologna 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Turkey Deli Meat 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz T.Ham 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C	3 Oz Turkey Bologna 1 Oz Potato Chips 2 Oz Bread 1 Each Mayonnaise 1 Each Mustard 1 each Fresh Fruit 1 pkt Fruit Drink w/ Vit C



**PINAL COUNTY
JUVENILE MENU SAMPLE
LUNCH**

Date: _____ to _____

FSD: _____

RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 each Hot Dog 2 Oz Chili Con Carne 1/2 each Baked Sweet Potato 1/2 Cup Seasoned Corn 1 Each Homemade WG Hot Dog Bun 2 Each Mustard 1 each TFF Margarine Cup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	8 Oz Frito Pie 1/2 Cup Brown Rice 1 Cup Romaine Lettuce Salad 1 Oz WG Tortilla Chips 2 Oz Salsa 1 Fl Oz RC Salad Dressing 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	4 Oz Turkey Ham 1/2 Cup Oven Browned Potatoes 1/2 Cup Seasoned Carrots 1 each WG Cornbread 54ct 1 each TFF Margarine Cup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz Taco Meat 1/2 Cup Pinto Beans 1 Cup Shredded Lettuce 2 each WG Tortilla 6in 2 Oz Salsa 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	4 Oz Sloppy Joe 1/2 Cup Cajun Fries 1/2 Cup Creamy Cole Slaw 2 Oz Homemade WG Bun 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz Seasoned Meatballs 2 Fl Oz Brown Gravy 1/2 Cup Oven Browned Potatoes 1/2 Cup Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each Hamburger Patty 1/2 Cup Sweet Potato Fries 1/2 Cup Broccoli 2 Oz Homemade WG Bun 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk
WEEK 2	1 Each WG Corn Dog 1/2 Cup Scalloped Potatoes 1/2 Cup Carrot Sticks 1 - - 1 Fl Oz RC Ranch Dressing 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz Seasoned Meatballs 1 Fl Oz BBQ Sauce 1/2 Cup Oven Browned Potatoes 1/2 Cup Mixed Vegetables 1 Each WG Bun 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each Salisbury Steak 2 Fl Oz Brown Gravy 1/2 Cup Mashed Potatoes 1/2 Cup Green Beans 1 Each Homemade WG Roll 1 each TFF Margarine Cup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	4 Oz Sloppy Joe 3/4 Cup Potato Salad 1/2 Cup Seasoned Corn 2 Oz Homemade WG Bun 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz BBQ Turkey 1 each Baked Potato 120ct 1/2 Cup Broccoli 2 Oz Homemade WG Bun 1 each TFF Margarine Cup 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each Beef Patty 1/2 Cup Sweet Potato Fries 1/2 Cup Creamy Cole Slaw 2 Oz Homemade WG Bun 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz Taco Meat 1/2 Cup Pinto Beans 1/2 Cup Brown Rice 1 Cup Shredded Lettuce 2 Oz Salsa 1 Oz WG Tortilla Chips 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk
WEEK 3	1 Each WG Chicken Patty 1/2 Cup WG Pasta 2 Fl Oz Marinara Sauce 1 Cup Green Beans 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 Oz Taco Meat 1/2 Cup Refried Beans 1 Cup Shredded Lettuce 2 each WG Tortilla 6in 2 Oz Salsa 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each WG Corn Dog 1/2 Cup Wedge Fries 1/2 Cup Carrot Sticks 1 Fl Oz RC Ranch Dressing 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	4 Oz Sloppy Joe 1/2 Cup Cajun Fries 1/2 Cup Seasoned Peas 2 Oz Homemade WG Bun 1 each TFF Margarine Cup 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 each Beef & Cheese Burrito 1/3 Cup Brown Spanish Rice 1 Cup Shredded Lettuce 1/4 Cup Diced Tomato 2 Oz Salsa 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	10 Oz WG Chili Mac Casserole 1/2 Cup Mixed Vegetables 1/2 Cup Broccoli 2 Oz Homemade WG Bread 1 each TFF Margarine Cup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each Hamburger Patty 1/2 Cup Oven Browned Potatoes 1/2 Cup Baked Beans 2 Oz Homemade WG Bun 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk
WEEK 4	3 Oz Taco Meat 1/2 Cup Refried Beans 2 Oz Salsa 1 Cup Shredded Lettuce 2 each WG Tortilla 6in 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	8 Oz Frito Pie 2/3 Cup Brown Spanish Rice 1 Cup Shredded Lettuce 1/2 Cup Seasoned Corn 1 Oz WG Tortilla Chips 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	4 Oz Sloppy Joe 1/2 Cup Oven Browned Potatoes 1/2 Cup Baked Beans 2 Oz Homemade WG Bun 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each Hamburger Patty 1/2 Cup Cajun Fries 1/2 Cup Seasoned Carrots 2 Oz Homemade WG Bun 1 Each Ketchup 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	3 1/2 Oz Turkey Deli Meat 1 slice Cheese Slice 1/2 Cup WG Italian Pasta Salad 1 Cup Green Beans 2 Oz Homemade WG Bun 1 Each Mayonnaise 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Each WG Corn Dog 1/2 Cup Wedge Fries 1/2 Cup Carrot Sticks 2 Each Ketchup 1 Fl Oz RC Ranch Dressing 1 each Fresh Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk	1 Slice WG Cheese Pizza 4 Fl Oz Marinara Sauce 1 1/2 Cup Romaine Lettuce Salad 1 Each WG Garlic Toast 1 Fl Oz RC Salad Dressing 1 srvg Fruit 4 Oz 100% Fruit Juice 8 Oz 1% or Skim Milk

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements.
Menu contains no pork. WG = whole grain, LF = low fat, RC = reduced calorie, TFF or ZTF = trans fat free or zero trans fat
Fruit 1 srvg = 1 ea fresh fruit, 1/2c of cut up fresh or canned fruit or 4oz 100% fruit juice. Fruit 2 srvg = any 2 choices listed above. 1 ea fresh fruit = 138ct orange, 150ct banana or apple 163-175ct
Changes to this menu must have prior approval from A'viands/Summit dietitian as well as the client.



PINAL COUNTY
JUVENILE MENU SAMPLE
SNACK

Date: _____ to _____ FSD: _____ RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 Oz Assorted Crackers 1 each (8fz) 1% Milk	1 Cup Cold Cereal 1 each (8fz) 1% Milk	1/2 Each Peanut Butter & Jelly Sandwich 1 each (8fz) 1% Milk	3/4 Oz Pretzels 1 each (8fz) 1% Milk	1 Oz Assorted Crackers 1 each (8fz) 1% Milk	1 each Granola Bar 1 each (8fz) 1% Milk	2 each Oatmeal Cookies 1 each (8fz) 1% Milk
WEEK 2	1 Oz Graham Crackers 1oz 1 each (8fz) 1% Milk	2 each Oatmeal Cookies 1 each (8fz) 1% Milk	1 Cup Cold Cereal 1 each (8fz) 1% Milk	1 Oz Animal Crackers 1oz 1 each (8fz) 1% Milk	1 Fl Oz RC Ranch Dressing 3/4 Cup Carrot & Celery Sticks 1 each (8fz) 1% Milk	1 Oz Assorted Crackers 1 each (8fz) 1% Milk	2 pkg Graham Crackers 1 each (8fz) 1% Milk

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements.
 Menu contains no pork. WG = whole grain, LF = low fat, RC = reduced calorie, TFF or ZTF = trans fat free or zero trans fat
 Fruit 1 srvg = 1 ea fresh fruit, 1/2c of cut up fresh or canned fruit or 4oz 100% fruit juice. Fruit 2 srvg = any 2 choices listed above. 1 ea fresh fruit = 138ct orange, 150ct banana or apple 163-175ct
 Changes to this menu must have prior approval from A'viands/Summit dietitian as well as the client.

Nutrient Analysis

Pinal AZ NSLP PM Snack - Regular / Regular - Week 1, Mon thru... Week 2, Sun

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories: 237 Kcal
Protein: 10.88 g
Carbohydrates: 34.72 g
Total Fat: 6.87 g
Monounsaturat Fat: 1.86* g
Polyunsaturat Fat: 0.70* g
Saturat Fat: 2.64 g
Trans Fat: 0.02* g
Water: 238 ml
Total Sugar: 18.59* g
Total Dietary Fiber: 1.38* g
Cholesterol: 13 mg
Alcohol: 0.00 g
Caffeine: 0.00 mg

Minerals

Calcium: 340.08 mg
Magnesium: 41.62* mg
Phosphorus: 282.74* mg
Potassium: 455.79* mg
Sodium: 299.68 mg
Copper: 0.070* mg
Iron: 2.24 mg
Manganese: 0.200* mg
Zinc: 1.700* mg

Vitamins

Vitamin A: 227.42* RE
Vitamin E: 0.36* mg
Thiamin (B1): 0.16* mg
Riboflavin (B2): 0.54* mg
Niacin (B3): 1.99* mg
Vitamin (B6): 0.21* mg
Vitamin B12: 1.40* mcg
Folacin: 51.83* mcg
Pantothenic Acid: 1.01* mg
Vitamin C: 1.53 mg
Vitamin D: 122.94* IU
Vitamin K: 3.87* mcg

Fatty Acids

Linoleic: 0.62* g
Oleic: 1.50* g

Other Information

Calories from Carbohydrates: 55%
Calories from Fat: 26%
Calories from Protein: 18%

Poly/SatFat: 0.27:1
Sodium/Potassium: 0.66:1
Calcium/Phosphorus: 1.20:1

* indicates 1 or more Unreported values.



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

**28-Day Dinner Menu
Attachment 7.8(b)**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

Please provide a sample dinner menu that meets dietary requirements provided in the RFP.

Please see the following pages for the menu.

	Week 1	Week 2	Week 3	Week 4
MONDAY				
TUESDAY				
WEDNESDAY				
THURSDAY				
FRIDAY				
SATURDAY				
SUNDAY				



**PINAL COUNTY
ADULT MENU SAMPLE
DINNER**

Date: _____ to _____ FSD: _____ RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 Cup (2 oz. Meat) Italian Meat Sauce 1 Cup Spaghetti Noodles 1/2 Cup Seasoned Cabbage 2 Oz Garlic Bread 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 Cup Mashed Potatoes 1/2 Cup Green Beans 2 Oz Garlic Roll 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Meat Stroganoff 1 Cup Seasoned Pasta 1/2 Cup Mixed Vegetables 2 Oz Homemade Roll 1/2 Oz Whipped Margarine 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Cup (2 oz. Meat) Turkey Pasta Casserole 1/2 Cup Peas & Carrots 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Each (3 oz. Patty) Country Fried Steak 3 Fl Oz Country Gravy 1 Cup Mashed Potatoes 1/2 Cup Green Beans 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Green Chile Stew 1 Cup Refried Beans 1 Cup Tossed Lettuce Salad 1 each Flour Tortilla 6.5in 1 Oz Salad Dressing 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Chile Macaroni Casserole 1/2 Cup Seasoned Cabbage 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 pkt Fruit Drink w/ Vit C
WEEK 2	8 Oz (2 oz. Meat) Pizza Casserole 1 Cup Lettuce Salad 2 Oz Garlic Bread 1 Oz Salad Dressing 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Each (3 oz. Patty) Country Fried Steak 3 Fl Oz Country Gravy 1 Cup Boiled Potatoes 1/2 Cup Peas 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Red Chile Posole 1 Cup Spanish Rice 1 Cup Pinto Beans 1 each Flour Tortilla 6.5in 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Chile Macaroni Casserole 1 Cup Lettuce Salad 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 Oz Salad Dressing 1 each Frosted Brownie 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Tamale Pie 1 Cup Fluffy Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 Cup Mashed Potatoes 1/2 Cup Mixed Vegetables 2 Oz Homemade Whole Grain Roll 1/2 Oz Whipped Margarine 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Cup (2 oz. Meat) T.Ham & Scalloped Potatoes 1/2 Cup Carrots 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C
WEEK 3	1 Cup (2 oz. Meat) Italian Meat Sauce 1 Cup Spaghetti Noodles 1/2 Cup Mixed Vegetables 2 Oz Garlic Bread 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Green Enchilada Casserole 1 Cup Spanish Rice 1/2 Cup Corn 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Chile Con Carne 1 Cup Tossed Lettuce Salad 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 Oz Salad Dressing 1 each Blonde Brownie 54ct 1 pkt Fruit Drink w/ Vit C	4 Oz Savory Meatloaf 3 Fl Oz Brown Gravy 1 Cup Mashed Potatoes 1/2 Cup Corn 2 Oz Homemade Roll 1/2 Oz Whipped Margarine 1 each Bread Pudding 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Red Enchilada Casserole 1 Cup Spanish Rice 1 Cup Tossed Lettuce Salad 1 Oz Salad Dressing 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Meatballs 1 Fl Oz BBQ Sauce 1 Cup Oven Brown Potatoes 1/2 Cup Green Beans 1 Each Homemade Hot Dog Bun 1 Each Ketchup 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	1 Cup (2 oz. Meat) Turkey Pasta Casserole 1/2 Cup Carrots 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Brownie 54ct 1 pkt Fruit Drink w/ Vit C
WEEK 4	4 Oz Savory Meatloaf 4 Fl Oz Marinara Sauce 1 Cup Seasoned Pasta 1/2 Cup Green Beans 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 Cup Mashed Potatoes 1/2 Cup Carrots 2 Oz Homemade Roll 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Lasagna 1 Cup Tossed Lettuce Salad 2 Oz Garlic Bread 1 Oz Salad Dressing 1/2 Oz Whipped Margarine 1 each Bread Pudding 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Red Chile Stew 1 Cup Fluffy Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 pkt Fruit Drink w/ Vit C	1 each (2 oz. Meat) Smothered Green Chile Burrito 1 Cup Spanish Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 pkt Fruit Drink w/ Vit C	8 Oz (2 oz. Meat) Chicken Fried Rice 1/2 Cup Mixed Vegetables 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 pkt Fruit Drink w/ Vit C	3 Oz Chicken Patty 1 Cup Oven Brown Potatoes 1/2 Cup Peas 1 Each Homemade Hamburger Bun 1 Each Ketchup 1 Oz Mayonnaise 1 each Dessert Bar 54ct 1 pkt Fruit Drink w/ Vit C

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements. Pre-cooked item weights are following reheating. Menu contains no pork. Fruit 1 serving = 1/2 canned fruit or 1 piece of fresh fruit. Changes to this menu must have prior approval from A'viands/Summit dietician as well as the client.

Nutrient Analysis

Pinal AZ RFP Adult - Regular / Regular - Week 1, Mon thru... Week 4, Sun

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,853* Kcal
Protein:	81.80* g
Carbohydrates:	399.72* g
Total Fat:	108.79* g
Monounsaturat Fat:	25.29* g
Polyunsaturat Fat:	20.60* g
Saturated Fat:	28.07* g
Trans Fat:	9.20* g
Water:	1,010* ml
Total Sugar:	128.42* g
Total Dietary Fiber:	25.61* g
Cholesterol:	257* mg
Alcohol:	0.01* g
Caffeine:	0.81* mg

Minerals

Calcium:	1,263.58* mg
Magnesium:	236.20* mg
Phosphorus:	1,034.36* mg
Potassium:	2,540.34* mg
Sodium:	4,655.96* mg
Copper:	1.010* mg
Iron:	19.35* mg
Manganese:	2.110* mg
Zinc:	20.750* mg

Vitamins

Vitamin A:	1,254.92* RE
Vitamin E:	8.39* mg
Thiamin (B1):	1.43* mg
Riboflavin (B2):	1.39* mg
Niacin (B3):	12.72* mg
Vitamin (B6):	1.43* mg
Vitamin B12:	1.93* mcg
Folacin:	429.06* mcg
Pantothenic Acid:	4.36* mg
Vitamin C:	203.79* mg
Vitamin D:	148.50* IU
Vitamin K:	109.50* mcg

Fatty Acids

Linoleic:	12.04* g
Oleic:	18.27* g

Other Information

Calories from Carbohydrates:	54%
Calories from Fat:	34%
Calories from Protein:	11%
Poly/SatFat:	0.73:1
Sodium/Potassium:	1.83:1
Calcium/Phosphorus:	1.22:1

* indicates 1 or more Unreported values.



**PINAL COUNTY
JUVENILE MENU SAMPLE
DINNER**

Date: _____ to _____ FSD: _____ RD Signature: _____

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 1	1 Cup Italian Meat Sauce 1 1/2 Cup Spaghetti Noodles 1/2 Cup Seasoned Cabbage 2 Oz Garlic Bread 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	4 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 1/2 Cup Mashed Potatoes 1/2 Cup Green Beans 2 Oz Garlic Roll 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	8 Oz Meat Stroganoff 1 1/2 Cup Seasoned Pasta 1/2 Cup Mixed Vegetables 2 Oz Homemade Roll 1/2 Oz Whipped Margarine 1 each Dessert Bar 54ct 1 each (8froz) 1% Milk	1 1/4 Cup Turkey Pasta Casserole 1/2 Cup Peas & Carrots 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 srgv Fruit 1 each (8froz) 1% Milk	1 Each Country Fried Steak 3 Fl Oz Country Gravy 1 1/2 Cup Mashed Potatoes 1/2 Cup Green Beans 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	10 Oz Green Chile Stew 1 Cup Refried Beans 1 Cup Romaine Lettuce Salad 2 each Flour Tortilla 6.5In 1 Oz Salad Dressing 1 each Dessert Bar 54ct 1 each (8froz) 1% Milk	10 Oz Chile Macaroni Casserole 1/2 Cup Seasoned Cabbage 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 each (8froz) 1% Milk
WEEK 2	10 Oz Pizza Casserole 1 Cup Lettuce Salad 2 Oz Garlic Bread 1 Oz Salad Dressing 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	1 Each Country Fried Steak 3 Fl Oz Country Gravy 1 1/2 Cup Boiled Potatoes 1/2 Cup Peas 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 srgv Fruit 1 each (8froz) 1% Milk	8 Oz Red Chile Posole 1 1/2 Cup Spanish Rice 1 Cup Pinto Beans 2 each Flour Tortilla 6.5In 1 each Dessert Bar 54ct 1 each (8froz) 1% Milk	10 Oz Chile Macaroni Casserole 1 Cup Lettuce Salad 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 Oz Salad Dressing 1 each Frosted Brownie 54ct 1 each (8froz) 1% Milk	8 Oz Tamale Pie 1 1/2 Cup Fluffy Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 srgv Fruit 1 each (8froz) 1% Milk	4 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 1/2 Cup Mashed Potatoes 1/2 Cup Mixed Vegetables 2 Oz Homemade Whole Grain Roll 1/2 Oz Whipped Margarine 1 each Dessert Bar 54ct 1 each (8froz) 1% Milk	1 1/4 Cup T.Ham & Scalloped Potatoes 1/2 Cup Carrots 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk
WEEK 3	1 Cup Italian Meat Sauce 1 1/2 Cup Spaghetti Noodles 1/2 Cup Mixed Vegetables 2 Oz Garlic Bread 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	8 Oz Green Enchilada Casserole 1 1/2 Cup Spanish Rice 1/2 Cup Corn 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	10 Oz Chile Con Carne 1 Cup Tossed Lettuce Salad 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 Oz Salad Dressing 1 each Blonde Brownie 54ct 1 each (8froz) 1% Milk	4 Oz Savory Meatloaf 3 Fl Oz Brown Gravy 1 1/2 Cup Mashed Potatoes 1/2 Cup Corn 2 slice WG Bread 1/2 Oz Whipped Margarine 1 each Bread Pudding 1 each (8froz) 1% Milk	8 Oz Red Enchilada Casserole 1 1/2 Cup Spanish Rice 1 Cup Tossed Lettuce Salad 1 Oz Salad Dressing 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	3 Oz Meatballs 1 Fl Oz BBQ Sauce 1 1/2 Cup Oven Brown Potatoes 1/2 Cup Green Beans 2 Oz Homemade WG Bun 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	1 1/4 Cup Turkey Pasta Casserole 1/2 Cup Carrots 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Brownie 54ct 1 each (8froz) 1% Milk
WEEK 4	4 Oz Savory Meatloaf 4 Fl Oz Marinara Sauce 1 Cup Seasoned Pasta 1/2 Cup Green Beans 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	4 Oz Roast Turkey 3 Fl Oz Poultry Gravy 1 1/2 Cup Mashed Potatoes 1/2 Cup Carrots 2 slice WG Bread 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	10 Oz Lasagna 1 Cup Tossed Lettuce Salad 2 Oz Garlic Bread 1 Oz Salad Dressing 1/2 Oz Whipped Margarine 1 each Bread Pudding 1 each (8froz) 1% Milk	8 Oz Red Chile Stew 1 1/2 Cup Fluffy Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1 each Frosted Cake 54ct 1 each (8froz) 1% Milk	1 each Smothered Green Chile Burrito 1 Cup Spanish Rice 1 Cup Shredded Lettuce 2 Each Cornbread 54ct 1/2 Oz Whipped Margarine 1/2 Cup Pudding 1 each (8froz) 1% Milk	10 Oz Chicken Fried Rice 1/2 Cup Mixed Vegetables 2 Each Biscuits 54ct 1/2 Oz Whipped Margarine 1 each Cookie Bar 54ct 1 each (8froz) 1% Milk	3 Oz Chicken Patty 1 1/2 Cup Oven Brown Potatoes 1/2 Cup Peas 2 Oz Homemade WG Bun 1 Oz Mayonnaise 1 each Dessert Bar 54ct 1 each (8froz) 1% Milk

Casseroles, eggs, soups, starches, vegetables, and fruits are volume measurements. Meat items are cooked weight measurements.
Menu contains no pork. WG = whole grain, LF = low fat, RC = reduced calorie, TFF or ZTF = trans fat free or zero trans fat
Fruit 1 srgv = 1 ea fresh fruit, 1/2c of cut up fresh or canned fruit or 4oz 100% fruit juice. Fruit 2 srgv = any 2 choices listed above. 1 ea fresh fruit = 138ct orange, 150ct banana or apple 163-175ct
Changes to this menu must have prior approval from A'viands/Summit dietitian as well as the client.

Nutrient Analysis

Pinal AZ RFP Adult - Juvenile SBP NSLP Menu / Regular - Week 1, Mon thru... Week 4, Sun

Serving Size :

Item Type :

Food Description :

Macro Nutrients

Calories:	2,665* Kcal
Protein:	102.82* g
Carbohydrates:	381.36* g
Total Fat:	87.22* g
Monounsaturat Fat:	19.73* g
Polyunsaturat Fat:	16.30* g
Saturat Fat:	23.77* g
Trans Fat:	4.56* g
Water:	1,834* ml
Total Sugar:	143.59* g
Total Dietary Fiber:	30.44* g
Cholesterol:	306* mg
Alcohol:	0.01* g
Caffeine:	0.41* mg

Minerals

Calcium:	1,580.11* mg
Magnesium:	375.25* mg
Phosphorus:	1,663.38* mg
Potassium:	3,971.47* mg
Sodium:	3,645.48* mg
Copper:	1.380* mg
Iron:	17.41* mg
Manganese:	4.160* mg
Zinc:	12.570* mg

Vitamins

Vitamin A:	1,715.38* RE
Vitamin E:	8.38* mg
Thiamin (B1):	1.65* mg
Riboflavin (B2):	2.43* mg
Niacin (B3):	17.13* mg
Vitamin (B6):	2.00* mg
Vitamin B12:	4.71* mcg
Folacin:	451.43* mcg
Pantothenic Acid:	6.88* mg
Vitamin C:	150.90* mg
Vitamin D:	384.64* IU
Vitamin K:	110.78* mcg

Fatty Acids

Linoleic:	9.30* g
Oleic:	13.22* g

Other Information

Calories from Carbohydrates:	55%
Calories from Fat:	29%
Calories from Protein:	15%
Poly/SatFat:	0.69:1
Sodium/Potassium:	0.92:1
Calcium/Phosphorus:	0.95:1

* indicates 1 or more Unreported values.

HACCP PLAN

SECURITY, SAFETY, AND SANITATION PROCEDURES

SECURITY

Summit understands that a safe and secure environment is a primary concern. Our team takes great care to ensure that policies and procedures for security are part of the daily routine within the food service operation. The following identifies a partial list of areas of key importance for maintaining security with our service.

- Providing proper training for kitchen staff when supervision of inmate workers is part of the food service plan of operations.
- Background checks and security clearance provided for all new employees.
- Proper key control for all storage areas, coolers, and freezers.
- Proper procedures for utilizing shadow boards when serving and preparation utensils are used in the kitchen with inmate workers.
- Tethering of knives and sharps when in use.
- Strict control over food and chemicals to prevent use of contraband by inmate workers.
- Policies and procedures in place for medication use by employees.
- Procedures followed for the storage and use of all chemicals.
- Policies and procedures for emergencies.
- Badges and identification.
- Keeping coolers, storerooms, cabinets, and offices closed and locked at all times.

When it comes to safety and sanitation, you can never be too careful. Our guidelines and procedures plan for any situation that should arise.

SAFETY PROGRAMS

PROGRAM/BENEFIT SUMMARY	BENEFIT TO CLIENT/CUSTOMER
<p>HACCP Program Summit Hazard Analysis Critical Control Point program is a comprehensive program on food safety. The HACCP program identifies points where contamination or development of harmful micro-organisms may occur and implements controls based on the hazards.</p>	<p>Confidence that the food service department is operating under HACCP practices. HACCP is compliant with food code recommendations and local health department regulations.</p>
<p>Food Safety and Sanitation Training All staff are trained on food safety and sanitation:</p> <ul style="list-style-type: none">• Upon hire as part of new employee orientation using the Safe Food Handling and Sanitation Guidelines pamphlet• Within the first six months of hire using the ServSafe Food Handler Guide book• Monthly as a part of the monthly SAFE training	<p>Hourly staff training leads to a safe and clean environment.</p>
<p>SAFE Training – Monthly Summit provides the Food Service Director monthly food and work safety training modules with application activities for hourly staff. Topic samples:</p> <ul style="list-style-type: none">• Employee Safety Standards• Food Allergies: Reactions and Responses• Strain/Sprain Prevention	<p>Training of hourly staff reduces employee injury work man's compensation claims.</p>
<p>Food Safety Manager Training and Certification Summit requires all FSDs and site managers to be trained and certified in safe food handling. Summit uses ServSafe from the Educational Foundation. Recertification is required at least every three years.</p>	<p>Key food handling and sanitation practices are understood by management preventing foodborne illness.</p>
<p>State and Federal Regulations Summit complies with all local and federal agencies that perform site inspections.</p>	<p>Compliance with all requirements.</p>
<p>Audits and Unit Evaluations Summit district managers perform site audits, which cover sanitation and safety practices.</p>	<p>Ensures food service departments are operating safely and compliant with regulation.</p>
<p>Purchasing and Product Standards Summit has strict minimum standards for food grades and specifications.</p>	<p>Ensures the highest and safest quality of products available to our clients and their customers.</p>

SANITATION



Summit's sanitation and maintenance programs portray our commitment to keep our valued clients safe and maintain a safe working environment for all our associates.

Our sanitation standards are a critical key to a successful dining service program. It is important to conduct business in a sanitary and clean working environment.

At each client location that we have the privilege to serve, our managers must lead by example and consistently follow up and monitor Summit and our client's sanitation standards. Our managers must meet all sanitation objectives and work side-by-side with our staff to assure expected levels of sanitation are achieved. We must also look at our operations from our customer's point of view. We recognize that our customers are a useful tool to success in these areas.

The old adage "clean as you go" is as important today as it has always been. Summit educates its staff to understand all kitchen functions must be centered on shared responsibility for cleaning duties.

Summit creates cleaning schedules and checklists that are easy to understand. Our time and temperature logs are designed to equip staff with the tools they need to document all steps and measures and that create an audit trail.

Some of the other aspects of Summit's sanitation and safety programs include:

- Provide employees with properly working equipment to prepare and hold foods effectively and in proper temperature zones
- Utilize developed customized location checklists
- Utilize self-inspection checklists that are closely monitored by the location and district manager
- Provide client contacts with all sanitation documentation they would like to see
- All Summit managers must be ServSafe certified
- All staff are trained on food safety and sanitation:
 - Upon hire as part of new employee orientation using the Safe Food Handling and Sanitation Guidelines pamphlet
 - Within the first six months of hire using the ServSafe Food Handler Guidebook
 - Monthly as a part of the monthly SAFE training
- All hourly staff must be certified in food sanitation and safety
- Properly trained staff on personal hygiene and foodborne illness

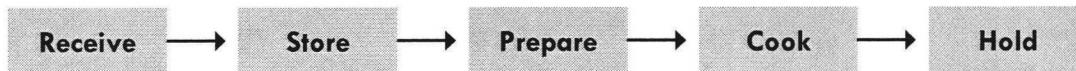


HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

HACCP stands for Hazard Analysis Critical Control Points. It is a system that identifies and monitors steps in food handling where unsafe practices could lead to foodborne illness. It follows the flow of food through the food service operation.

HACCP	Hazard Analysis Critical Control Points
Hazard Analysis Critical Control Points	<p>HACCP is based on the following seven principles:</p> <ul style="list-style-type: none">• Conduct a hazard analysis (review menu, recipes, and ingredients)• Determine the critical control points (CCPs)• Establish critical limits (standards)• Establish monitoring procedures• Establish systems for taking corrective action• Establish verification procedures to confirm that the HACCP system is working effectively• Establish effective record keeping and documentation procedures

The success of a HACCP system depends on educating and training management and employees in the importance of their role in producing safe foods. Whether or not your facility has a formal HACCP program, you still need to follow safe food handling practices.



HACCP your way to food safety.

Summit is proud that our internal standards are recognized as far exceeding the requirements of most regulatory agencies.

FOOD SAFETY AND SANITATION MANUAL – INDEX

SANITATION AND SAFETY TRAINING MODULES

Food Sanitation

- Importance of Food Safety
- Personal Hygiene
- Cleaning and Sanitizing
- Receiving and Storing Food
- Safe Food Handling
 - Thawing Foods
 - Food Preparation
 - Cooking and Hot Holding
 - Serving
 - Cooling
 - Temperature Zones
- HACCP

Kitchen Safety

- Slips, Trips, and Falls
- Preventing Burns
- Preventing Cuts
- Lifting and Carrying Safely
- Chemical Safety
- Fire Safety



QUALITY CONTROL OF FOOD AND SERVICE AND COMMISSARY

Our Commitment to You

To ensure that the staff we train, the food we prepare, the services we offer, and the facilities we operate reflect our total commitment to excellence.

We will:

- Provide experienced, well-trained food service personnel
- Design quality recipes and menus
- Instill the concept of a hospitality service with a personal touch
- Implement proven programs to ensure consistent outstanding quality
- Ensure that all standards are in place, are understood, and are implemented consistently
- Require that all food personnel are trained in safe food handling techniques
- Institute safety and sanitation programs in compliance with local and state health codes and regulations
- Monitor all programs with meticulous attention to detail
- Survey regularly for input
- Provide support to enhance quality
- Provide assessments by the District Manager and Dietitian to ensure continued improvement
- Conduct comprehensive annual quality audits to monitor compliance with all standards
- Provide training and networking opportunities for continuous quality improvement

You Can Count on Us

To plan for quality every step of the way and make it a reality.

Your resources include:

- Experienced professionals
- Nutrition audits
- State-of-the-art QA specifications and standards
- Food safety and sanitation
- Meal service monitors
- Customized satisfaction surveys
- Sanitation and safety checklist



QUALITY ASSURANCE AND INVENTORY PROCEDURES

Summit realizes that quality assurance is a critical aspect of operating a well-run food service operation. Therefore, we have implemented a comprehensive quality assurance inspection that is conducted a minimum of quarterly at each one of our locations. Our standards exceed those set by any other regulatory department to assure that those inspections are deficiency free.

We have standards in place for:

- Security
- Food safety and sanitation
- Personal hygiene/infection control
- Food preparation
- Safety
- Meal quality
- Management systems
- Training

INVENTORY AND STORAGE

Our philosophy is to purchase and keep on hand only what we need for normal production, waste, and contingencies as mandated by any current condition. Excess inventories can lead to product spoilage.

- All food products are stored in the proper storage area immediately upon being received.
- Thawing of frozen food products is done under refrigerated conditions only or HACCP approved procedures.
- All products are dated in compliance with ACA standards.
- Our food production system incorporates written cycle menus, recipes, preparation and pull sheets, and production sheets with historical data are implemented.
- All items are kept in secure areas under lock and key with facility policies followed.

We realize quality assurance is a critical aspect of a well-run food service operation, and our team will work diligently to offer you the safest and highest quality of food.

EMERGENCY CONTINGENCY PLAN

All food service operations in a correctional facility must fulfill the daily needs of the facility even during emergency situations. Because the management team of Summit has serviced a variety of correctional clients, we have, at one time or another, experienced emergency situations that have included client employee strikes, public transportation strikes, power failures, blizzards, tornadoes, and hurricanes. Our personnel will assure service is met in a timely fashion.

In all situations, we have contingency plans that allow us to continue service despite extreme circumstances. In addition, we have the ability to call upon our Support Services personnel for support and equipment if needed. The following is an overview of Summit's emergency plans.

SHORT TERM CONTINGENCY

A short-term contingency menu will be developed by the Food Service Director and Summit's District Manager and submitted for your approval after the contract is awarded. The menu is designed for service on paperware. The first eight meals can be prepared and served with no power source available. Pre-sliced cold cuts and cheeses and packaged items for the menu will be kept in the freezer. Other items such as a variety of cold cereals, peanut butter, tuna fish, and canned chicken and soups will be kept in dry storage inventory.

Soup will be served in covered paper cups when the power source is limited, providing at least one hot meal item.

A sample contingency plan follows for your review.

EVENT	SHORT TERM SOLUTION	LONG TERM SOLUTION
Loss of utilities and/or facilities due to flooding, earthquake, fire, explosion, hurricane, etc., disturbance or destruction.	Depending on the situation, Summit will utilize an alternate menu.*	An alternate menu will be developed according to the production capabilities of the kitchen. Implement mobile kitchen's menu. Set up mobile kitchens(s).
Strike by supplier	Summit would retain a minimum two week supply of product on the premises.	Change supplier to previously determined alternate.

*Sandwich, packaged items, and hot meal menus would be provided for approval prior to service start-up.

EVENT	SHORT TERM SOLUTION	LONG TERM SOLUTION
Equipment breakdowns	Utilize other production techniques and/or make substitutions to accommodate equipment still in operation.	Assist you in replacing any equipment not repairable.
	Summit will have the Food Service Director, District Manager, and other previously screened personnel on call. In the event sufficient staff is unavailable to produce the menu, an alternate menu* would be used. Summit will have back-up personnel to call on.	Advertise for additional personnel.
Lockdown	Alternate menu* may be used until sufficient staff is available for normal production.	Utilize staff on call and newly hired personnel to produce and preplate thermal trays.

*Sandwich, packaged items, and hot meal menus would be provided for approval prior to service start-up.

DISTURBANCES

If a disturbance in the facility or serving area requires a lockdown, our Food Service Director must respond immediately. Each Summit food service director must be familiar with the following procedures:

- The facility administration will keep the Food Service Director advised of the situation and the lifting of the lockdown.
- In all instances, the kitchen should be immediately secured.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- All potential weapons should be returned to the secured cabinet.
- Unnecessary movement in the food service area should cease.
- The Food Service Director should assign responsibilities for lockdown procedures in advance. However, everyone without an assignment should stay where they are.

STRIKE PLANNING

When it becomes apparent a strike is imminent, location planning must begin. Through careful planning, this unpleasant situation can become bearable. Management has specific tasks and assignments to complete prior to the strike deadline.

Each person must complete his or her assignment for the overall plan to work.

FOOD SERVICE DIRECTOR/STRIKE COORDINATOR DUTIES

- Notify the Support Services office and District Manager when a strike is likely and, if needed, request additional assistance, such as a dietitian, Purchasing Director, personnel specialist, management personnel with strike experience, on-site duties, etc.
- Review with Food Service Director that all equipment is operable and utilities will not be interrupted
- Meet with client contact and facility administration to determine:
 - Probable length of the job action
 - Type of action anticipated – violent or non-violent
 - If it is a union sanctioned strike
 - If there is a strike fund available
 - If there is likely to be a lockdown
 - If the facility will function as usual with court movement, etc.
 - Who will man the facility if officers walk out
 - If the facility will assist in transporting Summit employees into area
 - If our employees won't cross picket lines, will other labor be available from them
 - If we have permission to change menus
 - If outlet and parking space for a refrigerated truck is available for use as a back-up storage
- Have strike menu developed, if needed, plus three consecutive cold meals in case power lines are cut

PURCHASING DIRECTOR DUTIES

- Work with authorized supplier to:
 - Ensure increased deliveries
 - Develop home numbers of suppliers in case of emergencies
 - Determine union and non-union houses and establish supervisory deliveries
 - Establish a special drop location for supplies, complete with surety bonds, if needed
 - Arrange for special equipment as needed
 - Develop plans for subsequent deliveries
 - Arrange for latest possible expiration date on milk and bread
- Arrange for special vehicles as needed
- Set up for outside repair and maintenance if in-house personnel will be on strike

PERSONNEL COORDINATOR DUTIES

- Listing of current names, addresses, and social security numbers for all employees
- Assure local payment to any employees who do not cross picket lines
- Make sure all employees have appropriate ID badges
- Prepare a notice of strike letter for each employee
- Conduct meetings for all employees; agenda to include:
 - We are not on strike and jobs will be there
 - Facility is depending on us for meal service
 - State workmen's compensation policy
 - When we feel strike might begin
 - Special instructions: i.e., dress code, shuttle service, parking arrangements

DISTRICT MANAGER DUTIES

- Determine all equipment is in working order; utilities may or may not be interrupted
- Order any necessary office supplies – fax machine or other
- Develop special cleaning schedules
- Rearrange all refrigerator, freezer, and dry storage space to accommodate largest possible orders
- Prepare emergency food and supply orders for length of time specified by the District Manager including:
 - Paper
 - Cleaning supplies
 - Linen and special items needed
 - Personal care items not in commissary
 - Arrangement of extra pest control treatment for just before the emergency
- Ensure first aid kit is well stocked
- Review with client medical assistance, if any, that will be available such as doctor, nurse, etc.

We have contingency plans in place that allow us to continue service in spite of extreme circumstances. Our personnel will ensure service is met in a timely fashion.

7.9 INTERNAL ACCOUNTING PROCESS

ACCOUNTING PROGRAM AND SERVICES

Summit centralized accounting services include budgeting, accounts payable, and general accounting. This department processes all financial data submitted to it through weekly control reports by the resident management team. Summit accounting is done on a weekly filing basis. The financial situation of the food service program is able to be consistently observed.

Our Procedures Manual contains a comprehensive, up-to-date set of instructions for operations personnel to follow while properly recording and reporting unit activity on a per event, weekly, period, and annual basis as required. Addressed in detail are the specific instructions for calculating and reporting revenues from all sales categories in a controlled manner.

WEBSTATZ – MANAGEMENT TOOL

WEBSTATZ is a comprehensive, easy-to-use management reporting program that can meet the demands of our company and each of its unique business needs. WEBSTATZ is intuitive for data entry and provides thorough, interactive reporting, including the ability to compare Profit and Loss data to each unit's budget.

WEBSTATZ is easily accessible at each unit and links to our centralized accounting system. Access is provided to District Managers and assigned company personnel. It is used to record weekly invoices and supports accounts payable. WEBSTATZ is used to report inventory values and creates food and supply usage reports. The information entered is used to generate statistical analysis reports on a weekly basis that help display trends and identify issues before they become larger problems. WEBSTATZ reports are easy to read and allow managers to compare actual numbers to budget and help make operations easier and more efficient to manage.

INVENTORY CONTROL AND PROCESS

A physical inventory is conducted monthly to determine exact product usage. The inventory system details product description, brand, pack size, and unit of food and supplies. The quantity on-hand and value of food and supplies is calculated and reported.

METHOD OF RECORDING, CHECKING AND REPORTING SALES

Accurate revenue reporting is critical to our operations, company, and clients. Revenue comes in from varying sources, such as meal counts, a la carte sales and catering sales. All transactions are recorded, maintained, and organized in the revenue function of WEBSTATZ from each source. Sales can be viewed and reports can be generated directly from WEBSTATZ.

INTERNAL CASH CONTROL

The Food Service Director and other authorized management personnel are responsible for maintaining all daily revenue activity. This activity includes counting, storing, and responsibility for deposit to the bank. Authorized personnel are also responsible for conducting spot cashier audits. Location management must following the following policies and procedures.

- Deposits – Deposits must be made daily unless otherwise approved by District Manager
- Storage of funds – All cash must be kept in a locked safe (no day lock) and operating funds verified daily

INTERNAL AUDIT SYSTEM

At the close of each period, a financial statement will be generated for the management of our facilities. The statement will automatically import the daily and weekly analyses and compare all operating results to predefined budgets. All variances between budget and actual amounts can then be isolated and reviewed on a timely basis.

We also have the ability to easily and securely link the on-site computers to our central computer system. This will allow instant access to transactions by senior management as they occur. This direct link will further increase the speed with which monthly statements and annual audits are completed and made available to the management.

ACCOUNTING FORMS AND REPORTS

Accounting reports include:

- **Kronos Payroll Worksheets** summarize hours and labor costs per pay period. Calculates the wage information for paycheck issuance for each team member.
- **Deposit Record (Daily/Weekly/Monthly)** is prepared for each location that accepts cash and is used for tracking and controlling cash sales, averages, and shortages. This report is on an excel spreadsheet and can be generated to calculate daily, weekly, and monthly totals.
- **Participation Record** mainly calculates the average daily participation (ADP) percent per location. It tracks free, reduced, and paid meal counts and a la carte meal equivalents.
- **Inventory Form** lists product description, brand, pack size, and inventory unit of food and supplies. It calculates the quantity on hand and value of food and supplies. A physical inventory is done at least monthly (preferably weekly) to determine usage.
- **Commodity Value Inventory Form** lists commodity code, description, price per unit weight, net weight, case pack size, portion, serving per case, component, entitlement value per pound, and case. The form calculates inventory value and product usage.
- **Vendor Rebate Credit Report** is provided with the monthly invoice to track rebates back to the location.
- **Client Invoice** – A detailed invoice identifying breakfasts, lunches, and commodity usage sent out within 20 days after the end of each operating month.
- **Weekly Purchasing Invoice Record** serves as an in-house record of all purchases made for an accounting period and a source document for food and supply costs.
- **Operating (Profit & Loss) Report** is a computerized summary of the profit/loss for the month and year-to-date analysis.
- **Aging Report** is a listing of unpaid invoices, categorized by date, to recognize the total money owed to the operation. Amounts that are beyond the established credit policy time limits receive priority collection measures.
- **Annual Reports:**
 - Financial Recap
 - Budget Report – proposed budget for the upcoming year
 - Detailed Management Operations Report for the current year

We have been at the forefront of the design and application of analytical and financial systems for the food service industry. The amalgamation of systems not only ensures the highest level of efficient and accurate accounting, but also provides the operators with powerful analytical tools for operations and marketing analysis.

Summit maintains tight control on the food service operation and communicates the financial status of the program on a scheduled basis. We maintain complete operating records and operating reports. The reports allow us to measure and analyze income and expenditures for us to continuously measure performance.

ACCOUNTING PERIODS

Accounting periods shall be defined on a monthly basis with business ending on the last day of every month. All billing information for the preceding month shall be delivered to the appropriate business official no later than five (5) working days from the end of the month. Any accommodation that may be required by the county shall be adhered to whenever possible.

Time Detail

Time Period: Previous Pay Period
 Query: All Home
 Actual/Adjusted: Show hours credited to this period only.

Data Up to Date:
 Executed on:
 Printed for:
 Insert Page Break After Each Employee: No

Employee:		ID:				Time Zone:		Central				
Date/Time	Apply To	In Punch	In Exc	Out Punch	Out Exc	Override Amount	Adj/Ent Amount	Money Amount	Day Amount	Totaled Amount	Cum. Tot. Amount	
<i>Xfr/Move: Account</i>		<i>Comment</i>		<i>Xfr: Work Rule</i>								
00/00/0000		9:00:00 AM		1:00:00 PM						4:00	4:00	
			US									
00/00/0000		9:00:00 AM		1:00:00 PM						4:00	8:00	
			US									
00/00/0000		9:00:00 AM		1:02:00 PM						4:02	12:02	
			US									
Labor Account Summary				Pay Code		Hours		Money		Days		
				Hourly		12:02						
Pay Code Summary				Pay Code		Hours		Money		Days		
				Hourly		12:02						
Totals:						12:02		\$0.00		0.00		

Employee:		ID:				Time Zone:		Central				
Status:	Active	Status Date:	Start		End	Pay Rule:	AS Exempt					
Primary Account												
Date/Time	Apply To	In Punch	In Exc	Out Punch	Out Exc	Override Amount	Adj/Ent Amount	Money Amount	Day Amount	Totaled Amount	Cum. Tot. Amount	
<i>Xfr/Move: Account</i>		<i>Comment</i>		<i>Xfr: Work Rule</i>								
00/00/0000	8:00 AM	Hours Worked					4:00				4:00	
00/00/0000	1:00 PM	Hours Worked					4:00				8:00	
00/00/0000	8:00 AM	Hours Worked					4:00				12:00	
00/00/0000	1:00 PM	Hours Worked					4:00				16:00	
00/00/0000	8:00 AM	Hours Worked					4:00				20:00	
00/00/0000	1:00 PM	Hours Worked					4:00				24:00	
00/00/0000	8:00 AM	Hours Worked					4:00				28:00	
00/00/0000	1:00 PM	Hours Worked					4:00				32:00	
00/00/0000	8:00 AM	Hours Worked					4:00				36:00	
00/00/0000	1:00 PM	Hours Worked					4:00				40:00	
Labor Account Summary				Pay Code		Hours		Money		Days		
				Salary		40:00						

Accrual Balances and Projections

Data Up to Date:

Executed on:

Printed for:

Time Period:

Query: All Home

Accrual Code	Accrual Type	Period Ending Balance	Furthest Projected Taking Date	Projected Takings	Projected Credits	Projected Balance	Balance w/o Proj. Credits
NAME		ID: 49967					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00
NAME		ID:					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00
NAME		ID:					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00
NAME		ID:					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00
NAME		ID:					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00
NAME		ID:					
calcPTO	Hours	0:00		0:00	0:00	0:00	0:00
Payroll Use Only	Hours	0:00		0:00	0:00	0:00	0:00
PTO	Hours	0:00		0:00	0:00	0:00	0:00

Inventory Cost Comparison

Customer:

Division:

Product	Status Description	Brand	Pack Size	Vendor	Units	\$Full	\$Part	\$Full	\$Part	\$ Chg	% Chg
760264	SPICE, GARLIC GRANULATED PLASTIC SHAKER SHELF STABLE SEASONING		24 OZ	USF	1/EA	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
831412	EGG, LIQUID MIX W/ MILK PASTEURIZED COOK-IN-BAG FROZEN		6/5 LB	USF	6/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
2015881	TOMATO, #2 GRADE ROUND FRESH REF		25 LB	USF	5/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
2910131	ORANGE, MANDARIN WHOLE IN LIGHT-SYRUP CANNED		6#10 CN	USF	6/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
3839784	PASTRY, POP TART STRAWBERRY WHOLE GRAIN SHELF STABLE SS		120/1.76 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
3976255	PIZZA, SAUSAGE TURKEY 3.31 OZ PERSONAL WHOLE-GRAIN-RICH CHILD-NUTRITION FRO		8/16/3.31 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
4636023	DETERGENT, DISH MANUAL APEX SOLID IW PURPLE CITRUS SCENT		2/3 LB	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
6384259	APPLE, UNSPECIFIED VARIETY RED 125-138 COUNT FRESH REF		125-138 EA	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
7785884	CHICKEN, PATTY 3.37 OZ BREADED WHOLE GRAIN BREAST MEAT CHILD-NUTRITION COOK		4/5 LB	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
8328247	PEA, GREEN FROZEN		20 LB	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
9328311	WRAP, FOIL 12X10.75 INTERFOLD POP UP QUILTED SHEET ALUMINUM		12/200 EA	USF	12/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
760694	SPICE, THYME LEAF DRIED PLASTIC BOTTLE SHELF STABLE SEASONING		7 OZ	USF	1/EA	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
823013	EGG, SHELL LARGE GRADE AA WHITE TRAY FRESH		15 DZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
867382	CUP, SOUFFLE PAPER 1 OZ WHITE PLEATED PORTION		20/250 EA	USF	20/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
1328541	PEACH, SLICED IN LIGHT-SYRUP CANNED YELLOW CLING		6#10 CN	USF	6/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
3328424	BROCCOLI, CUT FROZEN		20 LB	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
3839842	PASTRY, POP TART CINNAMON WHOLE GRAIN SHELF STABLE SS		120/1.76 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
4725495	CELERY, STALK FRESH REF		24 EA	USF	24/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
6960652	CEREAL, LUCKY CHARMS WHOLE GRAIN SS BOWL SHELF STABLE		96/1 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
7085863	TURKEY, BREAST DELI FAVORITES SKINLESS OVEN ROASTED REF		2/8-10 LBA	USF	2/LB	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
8010431	ORANGE, CHOICE FRESH REF		138 EA	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
8070567	DETERGENT, POT & PAN MANUAL PANTASTIC LIQUID JUG BLUE FLORAL SCENT		4/1 GA	USF	4/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
602656	JUICE, APPLE 100% VITAMIN C ADDED SS CUP FROZEN		72/4 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
760819	SPICE, CHILI POWDER MILD PLASTIC JUG SHELF STABLE SEASONING		5 LB	USF	1/EA	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
882373	EGG, LIQUID WHOLE PASTEURIZED CARTON REF		15/2 LB	USF	15/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
946913	RINSE ADDITIVE, DISHWASHER APEX SOLID IW GREEN ODORLESS HIGH TEMP		2/2.5 LB	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
1574235	BOWL, PET PLASTIC 24 OZ CLEAR SWRL W/ LID COMBO		300 EA	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
5995535	BEEF, GROUND 81/19 FINE RAW REF CHUB		8/10 LBA	USF	8/LB	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
6960678	CEREAL, COCOA PUFFS WHOLE GRAIN REDUCED SUGAR SS BOWL SHELF STABLE		96/1.06 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%
6963524	SNACK BAR, CEREAL IW COCOA PUFFS		96/1.42 OZ	USF	1/CS	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	0%

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Vendor Rebate Credit Report

Location Name:
Location Number:
Month Of:

Vendor Rebate	Rebate Amt.	Period Covered:
J&J SNACK FOODS	\$ 0.00	
ADVANCE FOOD CO	\$ 0.00	
BASIC AMERICAN FOODS	\$ 0.00	
TYSON	\$ 0.00	
US Foods	\$ 0.00	
US Foods	\$ 0.00	
KENS FOODS	\$ 0.00	
US Foods	\$ 0.00	
RICH FOODS	\$ 0.00	
WELLS DAIRY INC	\$ 0.00	
DIXIE FOODSERVICE	\$ 0.00	
HANDGARDS	\$ 0.00	
DANNON	\$ 0.00	
MOM BRANDS	\$ 0.00	
GILSTER	\$ 0.00	
HEINZ NORTH AMERICA	\$ 0.00	
US Foods	\$ 0.00	
RED GOLD	\$ 0.00	
KNOUSE	\$ 0.00	
ARYZTA	\$ 0.00	
LAMB WESTON	\$ 0.00	
MISSION FOODS	\$ 0.00	
HORMEL FOODS	\$ 0.00	
KELLOGG	\$ 0.00	
Total Rebate Credit	\$ 0.00	

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1751 West County Rd. B
 Suite 300
 Roseville MN 55113

Invoice	
Date	
Page	
Customer ID	

Bill To:

Purchase Order No.			Payment Terms	
			30	
Quantity	Item Number	Description	Unit Price	Ext. Price
0	0000-0	Adult Breakfast	\$0.00	\$0.00
0	0000-0	Juvenile Breakfast	\$0.00	\$0.00
0	0000-0	Commodity Usage (Credit)	\$0.00	\$0.00
Qty Total			Subtotal	\$0.00
Remit to: A'viands, LLC P. O. Box 743357 Atlanta, GA 30374-3357			Tax	\$0.00
			Cash Applied	\$0.00
			Total	\$0.00

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Accounts Payable

Vendor Nr	Vendor Name					
	Invoice	Invoice Date	Account	Description	Amount	TOTAL
A289400	AMERIPRIDE - Main Acct					\$00.00
	2300640711		190-116015-D1523-0000	LAUNDRY	\$00.00	\$00.00
B030720	Bimbo Foods, Inc. - Atlanta					\$00.00
	54324407725		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	54324407767		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	54324407785		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	54324407790		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
H028480	Hiland Dairy Company					\$00.00
	9055440		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	9055438		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	9055439		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
	9056441		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
L029680	Liberty Fruit Company, Inc.					\$00.00
	01436413		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
S983600	SMITH'S MARKET-CHRIS BARNES					\$00.00
	307028		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
S953200	STAPLES					\$00.00
	8038147289		190-067000-D1523-0000	OFFICE SUPPLIES	\$00.00	\$00.00
S651100	SYSCO KANSAS CITY INC					\$00.00
	602220326		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
			190-044050-D1523-0000	PAPER	\$00.00	
	602220327		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
			190-044050-D1523-0000	PAPER	\$00.00	
	602220328		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
			190-044050-D1523-0000	PAPER	\$00.00	
	602220341		190-040000-D1523-0000	FOOD	\$00.00	\$00.00
			190-044050-D1523-0000	PAPER	\$00.00	
			190-067500-D1523-0000	CLEANING	\$00.00	
GRAND TOTAL:						\$00.00

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Deposit Report

Deposit Date	Account	Category	Amount	Deposits	Over/(Short)
--------------	---------	----------	--------	----------	--------------

Total Cash Sale Deposits:

Deposit Date	Account	Category	Amount	Deposits	Over/(Short)
--------------	---------	----------	--------	----------	--------------

Total Prepayment Deposits:

Deposit Date	Category	Description	Item Amount	Deposit Amount
--------------	----------	-------------	-------------	----------------

Total Invoice Payments Deposits:

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Ending Inventory Report

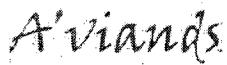
<i>Account</i>		<i>Begin Amount</i>	<i>AP Amount</i>	<i>End Amount</i>	<i>Expenses</i>	<i>Pct. Total</i>
190-040000-D1523-0000	FOOD	\$00.00	\$00.00	\$00.00	\$00.00	00.00%
190-044050-D1523-0000	PAPER	\$00.00	\$00.00	\$00.00	(\$00.00)	00.00%
	Food Costs	\$00.00	\$00.00	\$00.00	(\$00.00)	00.00%
190-067500-D1523-0000	CLEANING	\$00.00	\$00.00	\$00.00	(\$00.00)	00.00%
190-067000-D1523-0000	OFFICE SUPPLIES	\$00.00	\$00.00	\$00.00	\$00.00	00.00%
	Supplies	\$00.00	\$00.00	\$00.00	(\$00.00)	00.00%
	Grand Totals	\$00.00	\$00.00	\$00.00	(\$00.00)	00.00%

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Weekly Billable Recap Report

	Sat	Sun	Mon	Tue	Wed	Thu	Fri	Total
D1523000-D1523-1-100A A.M. Breakfast Meals	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-100B Noon Lunch Meals	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-100F Daycare Lunch Meals	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-100G Headstart Lunch Meals	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-100J Headstart Breakfast Meals	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-ABR Adult Breakfast Revenue	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-ACR A La Carte Revenue	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0
D1523000-D1523-1-ALR Adult Lunch Revenue	0	0	0	0	0	0	0	0
	0	0	0	0	0	0	0	0

<i>Account Summary</i>	<i>Amount</i>
190-030000-D1523-0002 CONTRACT SALES	0



Weekly Operating Report

		Unit	Corporate	Total	Year to Date
Food Service					
190-030000-D1523-0000	CONTRACT SALES	\$0.00	\$0.00	\$0.00	\$0.00
190-030000-D1523-0002	CONTRACT SALES	\$0.00	\$0.00	\$0.00	\$0.00
190-031250-D1523-0002	CATERING SALES - INSIDE & OUTSIDE	\$0.00	\$0.00	\$0.00	\$0.00
Total Food Service		\$0.00	\$0.00	\$0.00	\$0.00
Revenue		\$0.00	\$0.00	\$0.00	\$0.00
Food Costs					
190-040000-D1523-0000	FOOD	\$0.00	\$0.00	\$0.00	\$0.00
190-044050-D1523-0000	PAPER	(\$0.00)	\$0.00	(\$0.00)	\$0.00
Total Food Costs		(\$0.00)	\$0.00	(\$0.00)	\$0.00
Labor					
190-050050-D1523-0000	SALARY & WAGES	\$0.00	\$0.00	\$0.00	\$0.00
190-050090-D1523-0000	ADP	\$0.00	\$0.00	\$0.00	\$0.00
190-050125-D1523-0000	OVERTIME	\$0.00	\$0.00	\$0.00	\$0.00
190-050215-D1523-0000	APPL EXPENSE	\$0.00	\$0.00	\$0.00	\$0.00
190-053050-D1523-0000	PAYROLL TAXES	\$0.00	\$0.00	\$0.00	\$0.00
190-053201-D1523-0000	GROUP INSURANCE	\$0.00	\$0.00	\$0.00	\$0.00
190-053206-D1523-0000	WORK COMP	\$0.00	\$0.00	\$0.00	\$0.00
Total Labor		\$0.00	\$0.00	\$0.00	\$0.00
Supplies					
190-062110-D1523-0000	SMALLWARES	\$0.00	\$0.00	\$0.00	\$0.00
190-062500-D1523-0000	SUPPLIES - UNIFORMS	\$0.00	\$0.00	\$0.00	\$0.00
190-067000-D1523-0000	OFFICE SUPPLIES	\$0.00	\$0.00	\$0.00	\$0.00
190-067500-D1523-0000	CLEANING	(\$0.00)	\$0.00	(\$0.00)	\$0.00
Total Supplies		(\$0.00)	\$0.00	(\$0.00)	\$0.00
Costs		\$0.00	\$0.00	\$0.00	\$0.00
Gross Profit(Loss)		\$0.00	(\$0.00)	\$0.00	\$0.00
190-079999-D1523-0000	TRAVEL	\$0.00	\$0.00	\$0.00	\$0.00
Total Travel		\$0.00	\$0.00	\$0.00	\$0.00
190-080000-D1523-0000	OPENING COSTS	\$0.00	\$0.00	\$0.00	\$0.00
190-081500-D1523-0000	MISCELLANEOUS	\$0.00	\$0.00	\$0.00	\$0.00
190-087100-D1523-0000	OFFICE ALLOCATION	\$0.00	\$25.00	\$0.00	\$00.00
Total Miscellaneous		\$0.00	\$0.00	\$0.00	\$0.00
Total Utilities		\$0.00	\$0.00	\$0.00	\$0.00
190-116005-D1523-0000	JOB APP	\$0.00	\$0.00	\$0.00	\$0.00
190-116015-D1523-0000	LAUNDRY	\$0.00	\$0.00	\$0.00	\$0.00
Total Outside Services		\$0.00	\$0.00	\$0.00	\$0.00

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Weekly Operating Report

	Unit	Corporate	Year to Date	
190-123200-D1523-0000 INSURANCE	\$0.00	\$0.00	\$0.00	\$0.00
Total Insurance	\$0.00	\$0.00	\$0.00	\$0.00
Total Professional Services	\$0.00	\$0.00	\$0.00	\$0.00
Total Donations	\$0.00	\$0.00	\$0.00	\$0.00
Total Equipment Lease	\$0.00	\$0.00	\$0.00	\$0.00
Total Maintenance	\$0.00	\$0.00	\$0.00	\$0.00
Total Operating Taxes and Licenses	\$0.00	\$0.00	\$0.00	\$0.00
Total Building Rental	\$0.00	\$0.00	\$0.00	\$0.00
190-222100-D1523-0000 ADVERTISING	\$0.00	\$0.00	\$0.00	\$0.00
Total Advertising	\$0.00	\$0.00	\$0.00	\$0.00
190-135400-D1523-0000 DEPRECIATION	\$0.00	\$0.00	\$0.00	\$0.00
Total Depreciation	\$0.00	\$0.00	\$0.00	\$0.00
Operating Expenses	\$0.00	\$0.00	\$0.00	\$0.00
Operating Profit/Loss	\$0.00	(\$0.00)	\$0.00	\$0.00
Total Management Fees	\$0.00	\$0.00	\$0.00	\$0.00
Unit Profit(Loss)	\$0.00	(\$0.00)	\$0.00	\$0.00

A'viands

Weekly Operating to Budget Report

	Unit	Corporate	Total	% of Revenue	Budget	% of Revenue	Variance Act to Bud	Var %
<i>Food Service</i>								
CONTRACT SALES	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
Total Food Service	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
<i>Food Costs</i>								
FOOD	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
PAPER	(\$0.00)	\$0.00	(\$0.00)	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Food Costs	(\$0.00)	\$0.00	(\$0.00)	0.0%	\$0.00	0.0%	\$0.00	0.0%
<i>Labor</i>								
SALARY & WAGES	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
ADP	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
APPL EXPENSE	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
PAYROLL TAXES	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
GROUP INSURANCE	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
401K EXPENSE	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
WORK COMP	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Labor	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
<i>Supplies</i>								
SUPPLIES SMALLWARE	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
OFFICE SUPPLIES	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
SUPPLIES CLEANING	(\$0.00)	\$0.00	(\$0.00)	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Supplies	(\$0.00)	\$0.00	(\$0.00)	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Costs	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Gross Profit(Loss)	\$0.00	(\$0.00)	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
TRAVEL	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
Total Travel	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
MISCELLANEOUS	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
OFFICE ALLOCATION	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
Total Miscellaneous	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.3%	\$0.00	0.0%
Total Utilities	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
JOB APP	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
LAUNDRY	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
Total Outside Services	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
INSURANCE	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Insurance	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Professional Services	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Donations	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Equipment Lease	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Maintenance	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%

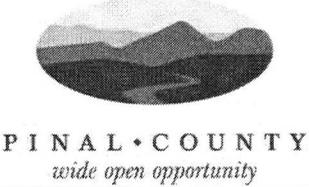
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Weekly Operating to Budget Report

	Unit	Corporate	Total	% of Revenue	Budget	% of Revenue	Variance Act to Bud	Var %
Total Operating Taxes and Licenses	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Building Rental	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Advertising	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
DEPRECIATION	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Depreciation	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Operating Expenses	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	(\$0.00)	0.0%
Total Operating Profit/Loss	\$0.00	(\$0.00)	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Management Fees	\$0.00	\$0.00	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%
Total Unit Profit(Loss)	\$0.00	(\$0.00)	\$0.00	0.0%	\$0.00	0.0%	\$0.00	0.0%

A'viands Weekly Statistics Report

	Current Week	Year To Date
Ending Inventory	\$0.00	\$0.00
Inventory % of Revenue	0.00%	0.00%
Cost of Sales/Inventory	0.00	0.00
Inventory Turnover Ratio	0.00	0.00
Meals	0	0
Contract Revenue Meals	0	0
Cash Meals	0	0
Charge Meals	0	0
Revenue	\$0.00	\$0.00
Food Cost	(\$0.00)	\$0.00
Food Cost % of Revenue	0.00%	0.00%
Food Cost per Meal	(\$0.00)	\$0.00
Labor Cost	\$0.00	\$0.00
Salary Labor Cost	\$0.00	\$0.00
Hourly Labor Cost	\$0.00	\$0.00
Salary And Wages Cost	\$0.00	\$0.00
Labor Hours (Regular)	0	0
Salary & Wage Hours	0	0
Labor Hours (Overtime)	0	0
Total Labor Hours	0	0
Hourly Cost Per Labor Hour	\$0.00	\$0.00
Revenue Per Labor Hour	\$0.00	\$0.00
Meals Per Labor Hour	0.00	0.00
Labor Cost Per Meal	\$0.00	\$0.00
Hourly Labor Cost % of Revenue	0.00%	0.00%
Salary Labor Cost % of Revenue	0.00%	0.00%
Labor Cost % of Revenue	0.00%	0.00%
Supply Cost	(\$0.00)	\$0.00
Supply Cost % of Revenue	0.00%	0.00%
Supply Cost per Meal	(\$0.00)	\$0.00
Other Expenses	\$0.00	\$0.00
Other Expenses % of Revenue	0.00%	0.00%
Other Expenses per Meal	\$0.00	\$0.00
Operating Expenses	\$0.00	\$0.00
Operating Expenses % of Revenue	0.00%	0.00%
Operating Expenses per Meal	\$0.00	\$0.00
Net Income	\$0.00	\$0.00
Operating Days	0	0
Net Income % of Revenue	0.00%	0.00%
Net Income per Operating Day	\$0.00	\$0.00

	RFP-151921- Detention Food Service Qualification of Offeror Attachment 7.1	Pinal County Finance Department 31 N. Pinal St. Bldg. A P.O. Box 1348 Florence, AZ 85132
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Responder Name: Summit Food Service, LLC

This qualification data must be submitted along with offer, and include information as follows:

1. Any interested FSMC must be presently operating a comparable, successful detention food service program or be able to effectively demonstrate sufficient experience and knowledge in operating a detention food service program.
2. Annual reports or financial statements for the past year. These reports and financial statements must be certified by a licensed public accountant, and must be included in the pre-qualification data.
3. An authorized representative of the interested company must certify acceptance of the basis for criteria and the basis for selection of an interested FSMC.

Offers must present the following information:

Public Entity Name	Population	Number of Sites	Contract Start Date	Date of most recent Administrative Review.	Did the FSMC pass this Review?
Santa Cruz County Jail Nogales, AZ	145	1	2006	2014	Pass
Santa Fe County Adult & Juvenile Santa Fe, NM	615	2	2015	2015	Pass
Colorado River Indian Tribes Parker, AZ*	50	1	2015	N/A	N/A
San Juan County Adult and Juvenile Detention Centers, Farmington, NM	850 Adult 65 Juv.	2	2014	2015	Pass
Farmington School District Farmington, NM	10,250	17	2005	2015	Pass
Pojoaque Valley Schools Sante Fe, NM	2,000	4	2001	2015	Pass
Ruidoso Municipal Schools Ruidoso, NM	2,033	6	2004	2010	Pass
Raton Public Schools Raton, NM	1,400	5	2011	2011	Passed CRE
Tombstone Unified School District Tombstone, AZ	990	3	2012	2015	Pass

*Bureau of Indian Affairs certifies all service contracts on Tribal lands.

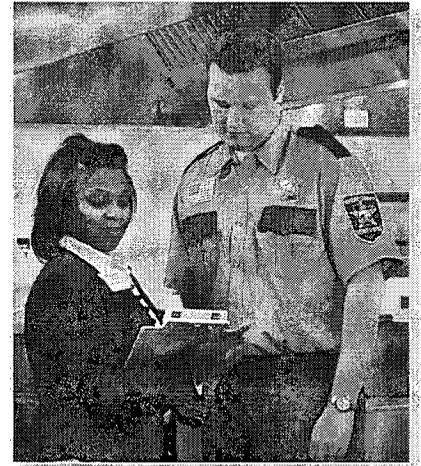
7.13 STAFFING SCHEDULE

STAFFING AND TRAINING

REGIONAL SUPPORT SERVICES

Summit provides a dedicated District Manager, Melissa Juarez, a Support Services dietitian, Ali Evans, and Director of Operations, Paul Roegge, to support the on-site Food Service Director (FSD) and employees. Along with this hands-on support, we offer additional resources in the following areas:

- Purchasing Department
- Staff Development Training
- Recruiting – Human Resources
- Information Systems
- Financial Accounting Support



MELISSA JUAREZ DISTRICT MANAGER – SUPPORTIVE PARTNER

Operating a successful food service needs specific expertise and requires support and assistance. Providing the majority of the assistance to the on-site staff is the District Manager, who:

- Maintains a close eye on the operation to assure quality food is being served, provides fresh ideas to the facility, and constantly assesses the client's satisfaction level.
- Supports the Food Service Director and employees to maximize their career potential, which will result in a high quality, cost-effective team that satisfies their customers.
- Encourages a strong working relationship with the Food Service Director and the client.

TRAINING EMPLOYEES TO CARE

We realize that you expect our employees to have appropriate skills and a positive mind-set to achieve our goals for quality. Summit has an all-inclusive training program, which allows each employee the opportunity to understand policies and procedures and also the opportunity to advance in the company.

Training includes:

- Monthly SAFE training, such as fire safety and prevention, accident prevention, severe weather preparation, chemical safety, and infection control are provided.
- Summit in-service training is corrections specific and includes inmate worker training.
- All FSDs have been trained and tested and are certified in the national ServSafe program. Hourly employees are trained and tested in food safety and sanitation.

STAFFING PLAN

Our support team will consist of the following positions:

Melissa Juarez, District Manager

Our District Manager (who will be very visible) will be keenly interested in the performance of the food service to ensure that outcomes match or exceed all requirements originally set forth. The District Manager will continue to work closely with the on-site Food Service Director and remain in close communication with Pinal County administration. Through frequent visits, the District Manager will review food quality and proper portioning, production standards, achievement of operational objectives, safety, sanitation, security, and progress with staff and inmate training programs. The District Manager will also be providing a valuable communication link between Pinal County administration and the rest of our Summit team members.

Paul Roegge, Director Of Operations

The Director of Operations will assist the Food Service Director with Summit's operational procedures throughout the year. This position is also heavily utilized during training periods and as a back-up for the Food Service Director for vacation relief and extended personal time off.

Pamela Thomas, Corrections Group Executive Chef

Our Corrections Group Executive Chef will provide the following support:

- Culinary leadership for the areas of food production, food safety and sanitation, and occupational safety
- Maintain SureQuest systems, working closely with the Wellness team
- Assist with the menu process for menu costing, ingredient selections, and order guide maintenance
- Support purchasing strategies and policy and procedures, as part of the production process
- Provide specialized culinary and production education through workshops, hands-on training, web-based seminars, site visits, and participation in operations, district, and group meetings

Ali Evans, Registered Dietitian

Our dietitian will assist with all menus, diets, and religious meals to ensure the food service is following the menu specifications and meeting all regulatory compliance standards. Our dietitian, who is supported by our Wellness team, will also provide guidance when special needs quickly arise for inmates and will be extremely prompt with answers.

EMPLOYMENT OF EXISTING STAFF

With Pinal County's approval, our intent is to offer employment to the existing employees and provide very competitive wages and benefits which are commensurate in the industry.

STAFFING PLAN

The staffing plan proposed by Summit represents adequate labor to maintain the following key points of service:

- Ample supervision for all inmate workers
- Sufficient production and supervisory staff to ensure that all meals are prepared on time and meet or exceed quality expectations
- Adequate security during production and cleaning tasks

 <p>PINAL COUNTY wide open opportunity</p>	<p>RFP-151921- Detention Food Service</p> <p>Staffing Schedule Attachment 7.13</p>	<p>Pinal County Finance Department 31 N. Pinal St. Bldg. A P.O. Box 1348 Florence, AZ 85132</p>
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Responder Name: Summit Food Service, LLC

1. Describe the FSMC daily food service employees staffing schedule. In the staffing schedule include the following:
Please see attached Staffing Schedule on following page.
 - a. whether each position is SFA or FSMC personnel
 - b. the daily listing of FSMC employees by position description
 - c. the daily hours scheduled for each employee working
 - d. the corresponding wage rate for each employee.

2. Provide a staffing schedule which describes the total daily hours and daily costs.
Please see attached Staffing schedule; staffing schedule includes all staffing requirements of RFP.

3. If applicable, describe the FSMC plan in regards to employment of the existing food service staff.
We will interview all current staff and have them apply, we will get with the facility.

4. Describe how the FSMC will ensure that the level of service meets the needs of each the Youth Justice and Adult Detention facilities.
FSD will ensure daily all facility needs are being meet at facility. District Manager will be in contact via e-mail or phone with facility, District Manager will also be on site monthly with FSMC staff and facility ensuring level of services are meet.

5. Describe what the FSMC policy is for the removal or suspension of an employee, and the procedures to immediately restructure its staff without disruption in service to Pinal County Detention facilities.
We have a corporate action policy we will follow and we will reschedule current to fill all open spots if needed send OSM or Float manager.

6. Describe the FSMC customer service resolution process including the following:
 - a. Response times for emergency/non-emergency issues.
District Manager immediate availability via e-mail or phone, and Operations Manager an hour away if needed on site.
 - b. Protocol for escalation of customer service complaints.
FSD will respond within 24 hours of receiving complaint.
 - c. Identify "chain of authority" if escalation of customer services issues is required.
FSD – At Facility > District Manger – Melissa Juarez > Director of Operations – Paul Roegge
 - d. Outline how customer service issues are documented, including documentation that is provided to the County concerning resolution.
We use Grievance’s form provided by facility; FSD will follow up with appropriate facility staff in appropriate time providing documentation concerning resolution.

STAFFING SCHEDULE

Summit Food Service

Attachment 7.13 Staffing Schedule

	S		A		M		T		W		T		F		S		357 Total Hours
	Date	0	Date	0	Date	10											
FSD	0	OFF	4:30AM-2:00pm	AM Supervisor	4:30AM-2:00pm	AM Supervisor	9AM-7:00PM	PM Supervisor	9AM-7:00PM	PM Supervisor	9AM-7:00PM	PM Supervisor	4:30AM-2:00pm	AM Supervisor	4:30AM-2:00pm	AM Supervisor	50
\$	18.00						7.5		7.5		7.5		7.5		7.5		37.5
AM Lead Supervisor	7.5	4:30AM-12:00PM	AM Supervisor	OFF	4:30AM-12:00PM	AM Supervisor	35										
\$	10.00						7		7		7		7		7		35
AM Cook 1	7	4:30AM-12:00PM	AM Cook	7	4:30AM-12:00PM	AM Cook	32										
\$	9.00						7		7		7		7		7		32
AM Cook 2	7	4:30AM-12:00PM	AM Cook	OFF	4:30AM-12:00PM	AM Cook	32										
\$	9.00						7.5		7.5		7.5		7.5		7.5		37.5
AM Float	5	6:00PM-11:00PM	Late Night Delivery	7.5	6:00PM-11:00PM	Late Night Delivery	37.5										
\$	9.00						7.5		7.5		7.5		7.5		7.5		37.5
PM Lead Supervisor	7	11:30AM-7:00pm	PM Supervisor	7	11:30AM-7:00pm	PM Supervisor	35										
\$	10.00						7		7		7		7		7		35
PM Cook 1	7	12:00PM-7:00pm	Cook	7	12:00PM-7:00pm	Cook	35										
\$	9.00						7		7		7		7		7		35
PM Cook 2	7	11:00am-6:00PM	Cook/Delivery	7	11:00am-6:00PM	Cook/Delivery	35										
\$	9.00						7		7		7		7		7		35
PM Float	5	12:00PM-7:00pm	Cook	5	12:00PM-7:00pm	Cook	25										
\$	9.00						5		5		5		5		5		25
Late Night Delivery	5	6:00PM-11:00PM	Late Night Delivery	5	6:00PM-11:00PM	Late Night Delivery	357 Total Hours										
\$	9.00						50.5		50.5		50.5		50.5		50.5		357 Total Hours
Daily Totals	48		48		51		51		51		51		51		51		357 Total Hours
Daily Dollar amounts	\$	75.00	\$	75.00	\$	180.00	\$	180.00	\$	180.00	\$	180.00	\$	180.00	\$	180.00	\$
\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00
\$	45.00	\$	45.00	\$	67.50	\$	67.50	\$	67.50	\$	67.50	\$	67.50	\$	67.50	\$	67.50
\$	75.00	\$	75.00	\$	75.00	\$	75.00	\$	75.00	\$	75.00	\$	75.00	\$	75.00	\$	75.00
\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00	\$	63.00
\$	-	\$	-	\$	45.00	\$	45.00	\$	45.00	\$	45.00	\$	45.00	\$	45.00	\$	45.00
\$	447.00	\$	447.00	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$	556.50
Total Daily	\$	447.00	\$	447.00	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$	556.50	\$
																	\$ 3,738.00 Total for week

INMATE/STAFF COMPLAINT PROCEDURES

Typically, during the orientation process when inmates enter the facility, they are told by the corrections staff to submit memorandums referred to as grievances. Any complaint or grievance regarding food is to be directed first to the correctional staff and then to the Food Service Director. These complaints will be handled to resolution expeditiously.

Summit will respond to all written request slips concerning any complaints or concerns regarding food service. If no resolution can be achieved through written response, we will then meet directly with a representative from the facility.

In most cases, the policy of addressing inmate complaints is driven by the facility's own policy and procedures. Normally, these are the steps that would be taken:

- Inmates who have concerns about a meal that was served, special diets or snack bags, etc., will fill out the facility grievance or complaint form and give it to the correctional staff.
- If the correctional staff deems the concern a legitimate one, the grievance or complaint will be directed to the Food Service Director.
- The Food Service Director will then reply to the inmate in writing in a professional and respectful way and in a timely fashion, unless otherwise required. The response will be within 24 hours from the time our team receives the complaint.
- If a resolution cannot be achieved through written responses, the Food Service Director will then meet directly with the inmate with a representative from the facility.

STAFF COMPLAINTS

Staff is encouraged to submit verbally or in writing to the food service staff any comments, suggestions, complaints, or other concerns regarding the food service. Whether personal or evolving from inmates, resolution will be achieved.

TEST TRAY ASSESSMENTS

In an effort to be proactive, we feel it is important to periodically conduct a Test Tray Assessment to assure quality assurance of food being served. These assessments are performed by a corrections staff member who provides written feedback to the food service department regarding the quality of the meal they were served.

INMATE SATISFACTION SURVEY

Better food equals a safer jail. A'viands/Summit is the only nationally recognized correctional food services company that has an established program to survey inmates as consumers. The willingness to solicit feedback and acting on that feedback promotes better food.

Dining Services Comment Card

Date: _____ Evaluator: _____

Breakfast Lunch Supper
(Please circle the meal referenced)

Foods Evaluated

	Excellent	Good	Fair	Poor
Taste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Comments: _____

Thank you! Your opinion is important to us!

7.14 OFFEROR'S TRAINING PROGRAM

 <p>PINAL COUNTY <i>wide open opportunity</i></p>	<p>RFP-151921- Detention Food Service</p> <p>Training Program Attachment 7.14</p>	<p>Pinal County Finance Department 31 N. Pinal St. Bldg. A P.O. Box 1348 Florence, AZ 85132</p>
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Responder Name: Summit Food Service, LLC

1. Describe the detailed training program for employees, Directors, managers, inmates, and support at all levels.

Please see the following pages for detail on our employee training programs, corrections specific training, and inmate training program.

2. Describe how the FSMC training program will train its employees to abide by the all policies, rules and regulations with respect to its use of Pinal County premises.

Each employee will receive company specific training and training specific to Pinal County. We will have policies and procedures available for employees to reference in addition to training. Please see the following pages for more information on our training programs.

3. How does the FSMC attempt to improve employee morale and reduce turnover?

Summit provides training, benefits, incentives, and opportunities for employee growth to reduce turnover and improve employee morale. The results of Summit's dedication to enhancing employee performance have been lower employee turnover, increased morale, and higher levels of customer satisfaction. Turnover is reduced by enhancing employees' skill levels and self esteem. The reduction in turnover provides current employees with continued employment and options for future advancement. Morale is increased in direct proportion to the natural pride the employees experience through providing services in which they can justifiably be proud.

Summit believes in promoting within our organization whenever possible. The prospect of advancement provides an added incentive for employees to perform at their highest level.

Summit also offers an excellent benefit package for our employees to enhance their experience with us, along with annual evaluations, in-house promotion, and ongoing training.

EMPLOYEE TRAINING AND DEVELOPMENT PROGRAMS

Our company is only as good as our people. With this thought in mind, we are committed to employing the most qualified people in the business and then providing each member of the team with the training to meet the specific needs of each client. As each client account is unique in its own design, customer base, services, and needs, it is only logical that training programs should be individually designed to meet those requirements.

Multiple ongoing learning and development opportunities are available for all Summit employees to assist them in performing their jobs and to support the growth of each team member. All learning opportunities are offered at no expense to employees or clients.

Our overall objective is to serve the client and to support the manager and their staff at each and every client location.

NEW EMPLOYEE ORIENTATION

Summit conducts orientation training with all of our hourly staff members new to our company. We believe it is important to review our policies and procedures as well as provide an overview about Summit and what we stand for through our vision and core value. Since customer service, sanitation, and safety are cornerstones of our business, we also include training on these relevant topics.

Our training program includes a thorough understanding and presentation of, program objectives, customer service, food production, food service, food handling, sanitation and safety, equipment care and use, personal hygiene, and assessment development.

NEW MANAGER ORIENTATION

As part of the on-boarding process, Summit provides company-wide orientation training at the Support Services office for all new food service directors/management joining the company. The orientation is filled with useful information about Summit to familiarize the directors with our systems, explain their role in the organization, and provide them with the tools they need to succeed in their new position. Topics include training in operations, human resources, accounting, wellness, and purchasing responsibilities. The orientation also provides opportunities to meet the Support Services staff and ask specific questions.

FOOD SAFETY CERTIFICATION AND TRAINING

Summit sanitation and safety programs portray our commitment to keep our valued clients safe and maintain a safe working environment for all of our associates. Our sanitation and safety standards are a critical key to a successful dining service program. All food service staff are required to complete training in food safety and sanitation upon hire and ongoing training to ensure that employees have the knowledge to maintain a safe and sanitary food service.

Requirements:

- The Food Service Director and all staff working in positions that require food safety manager certification must complete an approved food safety manager certification course and pass an approved exam within 30 days of hire (e.g. full day ServSafe class). Recertification is required at least every five years or earlier based on local regulatory requirements.
- All staff are trained on food safety and sanitation:
 - Upon hire as part of new employee orientation using the Safe Food Handling and Sanitation Guidelines pamphlet
 - Within the first six months of hire using the ServSafe Food Handler Guide book
 - Monthly as a part of the monthly SAFE training

MONTHLY SAFETY TRAINING

SAFE training is conducted every month and includes topics such as accident and fire prevention, personal hygiene, prevention of spreading communicable illnesses, first aid equipment and supplies, and incident reporting process. The monthly SAFE training module features key pertinent topics related to one or more areas of safety. The SAFE trainings include a facilitator guide with participant activities as well as a corresponding poster that highlights the key points of the training.

IN-SERVICE TRAINING

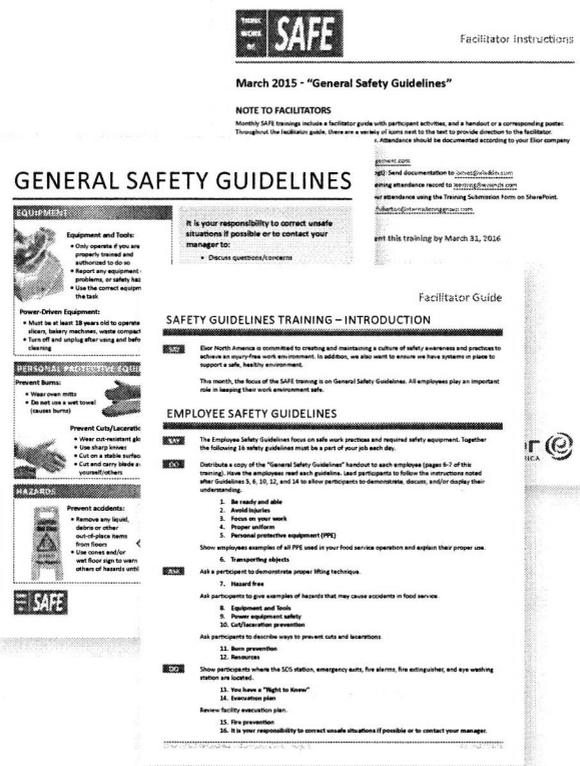
Summit in-service trainings consists of a variety of short training sessions to develop specific job knowledge and skills. These informative in-services are available on the company intranet and include a wide variety of topics in the following categories: food safety, food production, management skills, leadership skills, food presentation, special diets and nutrition, work safety, customer service, meal service, cost control, equipment, human resources, and team building.

SUMMIT INTRANET RESOURCE

The Summit intranet site includes resources such as in-service modules, links to training videos/resources, employee orientation training materials, company training programs, policies/procedures, and other training tools.

EDUCATION ASSISTANCE REIMBURSEMENT PROGRAM

Tuition reimbursement is available for approved courses offered outside company resources for full-time eligible employees.



EMPLOYEE TRAINING CALENDAR

At Summit, we strive to create and maintain a culture of safety awareness and practices to achieve an injury-free work environment. In addition, we also want to ensure we have systems in place to support a safe, healthy environment. This includes not only work safe practices but also safe food processes.

Training resources, such as the monthly SAFE training, provide learning opportunities to increase an employee's knowledge and skills necessary for effective and safe job performance. The monthly training modules feature key pertinent topics related to one or more areas of safety. The monthly trainings include a facilitator guide with participant activities as well as a corresponding poster that highlights the key points of the training. Attendance is also tracked and kept on file at each location.

Self-improvement opportunities are offered for managers focused on management development and productivity.

January	February	March
SAFE: Reporting Illnesses Just in Time Training: Team Building Driver Training*: Daily Pre-Trip Inspections Management Development: Webinar: Business Professionalism	SAFE: Cleaning & Sanitizing Driver Training*: Giving Proper Signals Management Development: Achieve: Motivating Others	SAFE: General Safety Rules Just in Time Training: Personal Accountability Driver Training*: Driving in Foggy Conditions Management Development: Webinar: Stress Management
April	May	June
SAFE: Cleaning Fresh Produce Driver Training*: Accident Reporting Management Development: Achieve: Managing Budgets	SAFE: Cuts and Lacerations Just in Time Training: Portion Control Driver Training*: Watch Out for Pedestrians & Cyclists Management Development: Webinar: Critical Conversations	SAFE: Labels and Dates Driver Training*: Staying Hydrated Management Development: Achieve: Communication Skills
July	August	September
SAFE: PPE Just in Time Training: Substance Abuse Prevention Driver Training*: Distracted Driving Management Development: Webinar: Interviewing & Hiring	SAFE: Allergens Driver Training*: Merging into Traffic Safely Management Development: Achieve: Conducting Performance Evaluations	SAFE: Strains and Sprains Just in Time Training: Customer Service Driver Training*: Passing Safely Management Development: Webinar: Setting Goals & Objectives

*Only required for employees that drive company vehicles

CORRECTIONS TRAINING PROGRAM

It is Summit's policy that all new employees who have regular or daily inmate contact receive orientation and training during their first year of employment. Training is provided through an online format, DVD/video, in-service training, on-the-job training, and/or through an established facility employee training program. All training is tracked and documented for each employee, and it includes an employee signature on an acknowledgement form.

Understanding the differences that an employee experiences when working with inmates, we have developed our Boundaries program to proactively train our employees in how to remain aware of the tactics inmates use to manipulate. Additionally, we have developed our own internal Prison Rape Elimination Act (PREA) training program to ensure that we are providing our clients with the most prepared and informed workforce. By proactively utilizing these two programs, we help our teams to remain safe and informed as to why inmates often do what they do.

SUMMIT CORRECTIONS – FOOD SERVICE EMPLOYEE ORIENTATION

INTRODUCTION-WELCOME TO CORRECTIONS

- Facility tour
- Lockup USA DVD: Beyond the Myths: The Jail in Your Community

INTRODUCTION TO SUMMIT FOOD SERVICE

- Overview of A'viands/Summit Mission, Vision, and Core Values
- Review topics from the Employee Orientation Checklist and the Corrections Procedure Manual
 - New hire paperwork
 - Benefits
 - Unit orientation (may be provided by facility staff)
 - Job orientation
 - Policies and procedures
- Sanitation and Safety/HACCP Policies and Procedures/on-the-job training
- Job Equipment training checklist/on-the-job training
- Dietary Handbook for Corrections. Complete diet/diet extension in-service
- Emergency Procedures: Fire Safety, Chemical Safety, Equipment Safety, First Aid (May be included as part of facility training)

WORKING IN THE CORRECTIONAL CULTURE

- * The Correctional Environment
 - Food Service Staff/Inmate Worker Handbook for Correctional Service
 - Understanding the Inmate
 - Being Aware of the Con Game
 - Contraband
- * Key Control
- * Tool and Knife Control
- * Food Control
- * Selection of Inmate service workers
- * Security Procedures and Regulations: Maintaining a Safe Environment
- * Working Professionally with inmate workers

In-services:

- * Awareness: Signs To Watch For
- * Avoiding Set Ups
- * Fraternization
- * Maintaining A Professional Distance
- * Firm, Fair, and Consistent Treatment
- * Respect
- * Inmate Supervision
- * Policies and Regulations
- * Harassment and Discrimination
- * Confidentially Acknowledgement
- * Effective Communication and Appropriate Interaction with Inmates
- * Being Proactive and Problem Solving

Training DVDs:

- * Lockup USA: The Kitchen Culinary Management
- * Lockup USA: The Selection and Supervision of Inmate Workers
- * Lockup USA: Security Issues for Non-Security Staff
- * Lockup USA: Offender Interview
- * Lockup USA: General Cultural Diversity in Corrections
- * Lockup USA: Being Aware of the Con Game
- * Lockup USA: Communication vs. Over familiarity
- * Lockup USA: Inmates Cookbook-Part 1
- * Lockup USA: Interpersonal Communication in the Correctional Setting

BOUNDARIES EMPLOYEE TRAINING

Correctional facilities require a controlled environment to ensure safety and security. There are rules, regulations, systems, and policies that must be consistently enforced and monitored to maintain order. Summit employees working at a correctional facility are expected to share the responsibility in maintaining control in the environment, in addition to their food service responsibilities. Therefore, working in a correctional food service operation requires not just the knowledge of food service but also an understanding of the correctional environment and the influences that affect it.

To work effectively in this type of environment, an employee must:

- Understand the correctional environment and the inmate mind
- Have a constant awareness of their surroundings, potential problems, and security
- Conduct themselves in a professional manner no matter what the circumstance or situation
- Control their interactions with those they work with
- Help enforce that all systems and procedures are followed for tighter control

Boundaries is an Summit employee training program specifically designed to prepare new employees to work in the correctional environment. The program provides information and tools to help employees interact professionally with offenders, to effectively enforce policies and procedures, and to understand their roles and working relationships with staff as well as administration in maintaining a safe and secure environment. The Boundaries training is also included as a part of the required monthly training modules for all employees to maintain constant awareness of the challenges faced when working with inmates. Upon completion of each of the following parts included in the Boundaries training, employees will have a better understanding of the correctional environment and how to work effectively within it so they can remain safe.



Part 1: Self-Assessment

Part 2: Drawing the Line on Manipulation From Inmates

Part 3: Controlling Boundaries

Part 4: PREA

INMATE SUPERVISION AND TRAINING

Summit's primary goal is to supervise and train inmate workers in a correctional facility environment, so they learn basic knowledge of job duties and receive the motivation necessary for a safe and efficient work place.

Pathways, our proprietary inmate vocational training program, will be the training forum used to teach and instruct the inmates in the proper work practices in an institutional kitchen. To achieve these goals, our management team will partner with jail staff, which is responsible for internal work programs, to assure all facility policies, procedures, and standard forms are being utilized.

VOCATIONAL TRAINING PROGRAM

- Inmate workers Rules of Conduct
- Inmate worker Hygiene Inspection Report
- Food Safety & Sanitation Training Program
- Equipment Safety Training & Documentation
- Individual job descriptions based on tasks assigned
- Closing forms for each task
- Inmate worker Injury Reporting Policy & Report

Summit is dedicated to providing training and guidance to all inmate workers so they take pride in their work and therefore, provide a higher level of quality and service to all.

To assist our team and ensure they are the most prepared, we teach them our proprietary Boundaries program. This program also has monthly refresher training modules, so these topics are at the front of all communication and training. By taking this approach, we are able to provide a team that understands the tactics that inmates will utilize when trying to misbehave.

Summit is dedicated to providing training and guidelines to all inmate workers so they take pride in their work.

PATHWAYS EDUCATIONAL PROGRAM

The objective of Pathways program is to provide inmates with the knowledge, skills, and abilities as well as the confidence to be successful working in any food service operation. The program not only provides inmate workers with sufficient job knowledge and skills to be successful in their assigned food service duties, but also offers a pathway for transferring these skills to life beyond incarceration. Pathways is an inmate food service certification program that includes opportunities to learn culinary, service, sanitation, and general food service production skills. Upon completion of Level 3 of the program, inmates are equipped to earn the Manager ServSafe certification, a nationally recognized food-related safety standard used by restaurants and food service companies throughout the United States. Post-incarcerated graduates of the program then have the opportunity to successfully compete in the open job market.

The training is divided into three levels. Completion of Level 1 is required for all inmate workers prior to working independently in the kitchen. Inmate workers must obtain a Certificate of Completion for level 1 and receive written approval by designated supervisory staff prior to starting level 2 and 3 training. Training on the topics in level 2 and 3 are dependent on the responsibilities within the assigned food service position(s) as well as the inmate's level of skill and commitment to advance in food service. The training is conducted by the Food Service Director, Supervisor, or assigned food service staff, and includes discussion and demonstration on the topics under the following areas:

Level 1

- Introduction to food service and unit specific procedures
- Rules of conduct
- Food service safety standards
- Review of job description(s)
- Safe food handling and sanitation practices
- Hand washing procedures
- Dishwashing and dish machine operation
- Cleaning and sanitizing in a three-compartment sink
- Cleaning floors
- Cleaning schedules
- Stocking, pulling, and storage procedures
- Safe food production
- Meal Service Guidelines

Level 2

- ServSafe Food Handler certification
- Calibrating a thermometer
- Working with food service equipment
 - Equipment safety
 - Instruction on proper operation and cleaning of equipment
 - Basic knife skills
 - Hand tools
- Portion control techniques
 - Portioning and serving
 - Accurate measurement of ingredients

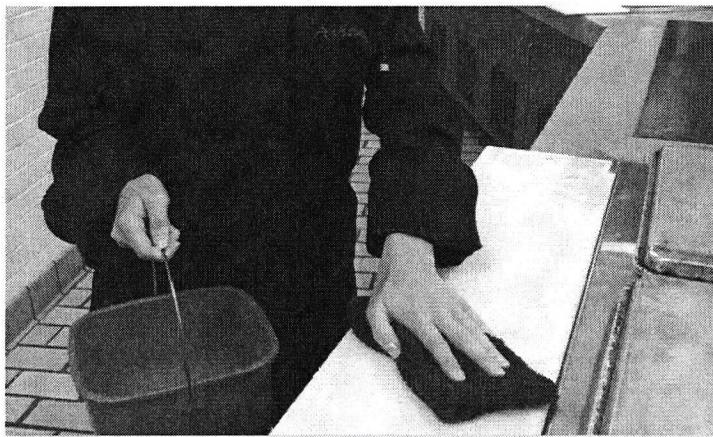
- Production tools
 - Menus and diet extensions
 - Production records
 - Prep/Pull sheets
 - Standardized recipes
 - Weight and volume ingredient conversion

Level 3 (future development)

- Advanced production skills
- Special diets
- Basic supervisory skills
- ServSafe Manager certification

Training modules and participant handouts pertaining to each topic are provided to the trainer. Each training module is designed to be instructor-led using this information. Participant handouts may include reading material, activities, and assessments. These materials are covered thoroughly with the inmate workers to ensure a clear understanding of the information. All training is documented by our supervisory staff using the Inmate Training Log. After successful completion of each level and demonstration of application of learning, the inmate worker will receive a Certificate of Completion.

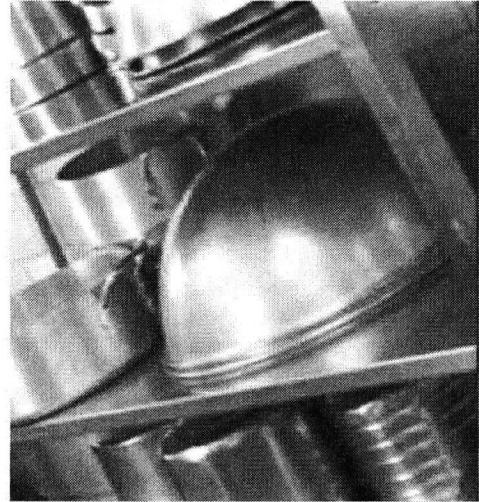
A copy of the Inmate Training Log is made for each inmate participating the program. The FSD/Supervisor and the inmate workers will sign off next to each topic once training on that topic has been completed. The original Inmate Training Log will be forwarded to the client liaison to be placed in the inmate's file. The FSD will make a file folder for all Inmate Training Logs and a copy of each completed Inmate Training Log will be placed in this file. The Log will be retained in the unit file for one year after the inmate has completed kitchen duty.



IN-SERVICE TRAINING GUIDE FOR CORRECTIONS – INDEX

CORRECTIONS

- Accountability – Count Procedures
- Avoiding Set-Ups
- Awareness – Signs
- Classification and Types of Offenders
- Contraband
- Effective Communication
- Emergency Plans – lockdown
- Firm, Fair, Consistent Treatment
- Fraternalization
- Maintaining a Professional Distance
- Making Changes to Menu Book
- Respect
- Security of Tools and Knives



COST CONTROL

- Chemical Cost Control – Get the Right Mix
- Food Service Security – Theft Control
- Over Rings
- Portion Control – Cut It To Size

CUSTOMER SERVICE

- Customer Service Moments of Truth
- Handling Customer Complaints
- Know and Anticipate Your Customer Needs

EQUIPMENT

- Care and Proper Use of Equipment

FOOD PREPARATION AND PRODUCTION

- Calibrating a Bi-Metallic Thermometer
- Creative Leftover Use
- Food Production Records
- Food Storage – Cover, Label, Date
- Garnishing
- Quality Assurance – Using Test Tray Assessment
- Storage Temperatures for Foods – Table
- Thawing Food Properly
- Thermometer Use
- Weights and Measurement





PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service
**Discontinued or
Terminated Services**
Attachment 7.16

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

List the school districts or public entities where your services have been discontinued or terminated in the past five (5) years. You must indicate the following:

Name of School District/Public Entity: Casa Grande Union High School District

Contact name at the School District/Public Entity: _____

Telephone number of contact: 520-316-3360

Number of sites served: 3

Length of the relationship: 2009-2014

Reason for termination: Did not retain in rebid process

Name of School District/Public Entity: Miami Unified School District

Contact name at the School District/Public Entity: Linda Teague

Telephone number of contact: 928-425-3271

Number of sites served: 3

Length of the relationship: 2006-2014

Reason for termination: Did not retain in rebid process

Name of School District/Public Entity: Cedar Unified School District

Contact name at the School District/Public Entity: Henrietta Keyannie

Telephone number of contact: 928-738-2367

Number of sites served: 2

Length of the relationship: 2005-2012

Reason for termination: Decided to self-operate food service operations

 <p>PINAL COUNTY <i>wide open opportunity</i></p>	<p>RFP-151921- Detention Food Service Discontinued or Terminated Services Attachment 7.16</p>	<p>Pinal County Finance Department 31 N. Pinal St. Bldg. A P.O. Box 1348 Florence, AZ 85132</p>
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Responder Name: Summit Food Service, LLC

List the school districts or public entities where your services have been discontinued or terminated in the past five (5) years. You must indicate the following:

Name of School District/Public Entity: Sierra County Detention Center

Contact name at the School District/Public Entity: Virginia Lee

Telephone number of contact: (575) 894-2537

Number of sites served: 1

Length of the relationship: 2011-2014

Reason for termination: Facility closed

Name of School District/Public Entity: Lincoln Pines Youth Center

Contact name at the School District/Public Entity: Maria Sanchez

Telephone number of contact: 505-231-7362

Number of sites served: 1

Length of the relationship: 2013-2015

Reason for termination: Facility closed

Name of School District/Public Entity: Capitan Municipal Schools, NM

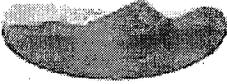
Contact name at the School District/Public Entity: Shirley Crawford

Telephone number of contact: 575-354-8511

Number of sites served: 3

Length of the relationship: 2009-2015

Reason for termination: Not retained in rebid process



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service
**Certification
Regarding Lobbying
Attachment 7.17**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Responder Name: Summit Food Service, LLC

CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative Agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative Agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative Agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub recipients shall certify and disclose accordingly.

Summit Food Services, LLC
1751 County Road B West, Suite 300
Roseville, MN 55113

Name/Address of Organization

Mitch Speicher, CFO

Name/Title of submitting Official

Signature

4/25/16

Date



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

Deviations and Exceptions
Attachment 7.20

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Offerors shall indicate any and all exceptions taken to the provisions or specification in this solicitation document. Any deviation or exception must be clearly stated.

Exceptions (mark one):

No exceptions

Deviations/Exceptions taken (List section, item number and page number)

The Pinal County Detention Food Service Request for Proposal RFP-151921 ("RFP") contains a few provisions that A'viands would like to clarify. This serves as A'viands respectful request (not demand) that Pinal County consider the following terms for inclusion in the Contract:

Page 32 Section 2.3

A'viands asks that the any subsequent contract allows for mutual termination for any reason upon sixty (60) days' written notice and we believe this ensures that both parties are able to foster a mutually beneficial partnership.

Page 45 Section 6.2

To the extent permissible under local, state and federal law, A'viands asks that all obligations to hold harmless and that all indemnification rights be mutually and equivalently applied to both parties in only those circumstances where a party (or its employee, agent or subcontractor) engages in negligent acts or omissions, willful misconduct, or otherwise fails to perform obligations under the Contract.

Signature: _____

Date: _____

4/25/16



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

**Confidential/Proprietary Form
Attachment 7.21**

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Confidential/Proprietary Submittals (mark one):

No confidential/proprietary materials have been included with this offer.

Confidential/Proprietary materials included. Offerors should identify below any portion of their offer deemed confidential or proprietary (see Uniform Terms and Conditions, Section 3.14). Identification in this section does not guarantee that disclosure will be prevented but that the item will be subject to review by the Offeror and the SFA prior to any public disclosure. Requests to deem the entire offer or price as confidential will not be considered.

We have denoted in our proposal information that is Confidential/Proprietary; all are clearly marked. The information that is identified as Confidential/Proprietary includes:

- References (Attachment 7.2)
- Resumes (Attachment 7.11)
- Audited Financial Statements (Attachment 7.1)
- Organizational Chart (Attachment 7.10)

Signature: _____

Date: _____

4/25/16



PINAL COUNTY
wide open opportunity

RFP-151921- Detention Food Service

Non-Collusion Affidavit
Attachment 7.22

Pinal County
Finance Department
31 N. Pinal St.
Bldg. A
P.O. Box 1348
Florence, AZ 85132

Non-Collusion Affidavit

State of Arizona Minnesota)
County of Ramsey) ss.

Mitch Speicher

, affiant,

(Name of Person Authorized to Sign Offer)

the CFO
(Title)

of Summit Food Services, LLC
(Contractor/Offeror)

the persons, corporation, or company who makes the accompanying Proposal, having first been duly sworn, deposes and says:

That such Proposal is genuine and not sham or collusive, nor made in the interest of, or behalf of, any persons not herein named, and that the Offeror has not directly or indirectly induced or solicited any other Offeror to put in a sham Proposal, or any other person, firm or corporation to refrain from submitting a Proposal, and that the Offeror has not in any manner sought by collusion to secure for itself an advantage over any other Offeror.

Mitch Speicher
(Signature of Person Authorized to Sign Offer)

CFO
(Title)

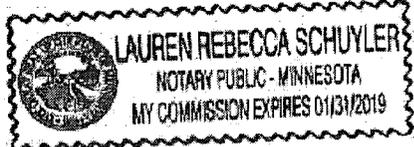
Subscribed and sworn to before me

This 21st day of April, 2016

Lauren Schuyler
Signature of Notary Public in and for the

State of Minnesota

County of Ramsey

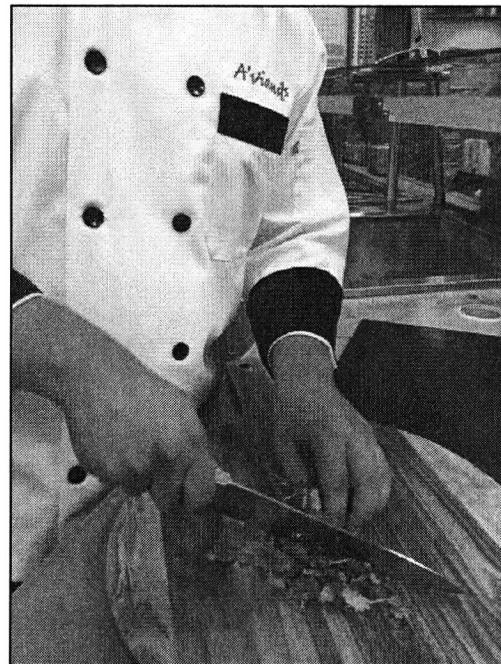


A'viands



CORRECTIONAL
SERVICES

DIETARY
HANDBOOK EXCERPTS



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Menu Substitutions (temporary)

Purpose To provide guidance to Food Service Directors on the proper procedure for temporary menu changes/substitutions.

Audience Food Service Directors, Jail Administration

Policy

Menu substitutions must be of like nutritional value and must be documented on the Menu Substitution Log. Menu Substitutions are considered temporary changes.

Procedure

1. Menu substitutions may be made for the following circumstances:
 - a. Unacceptable Product
 - b. Equipment malfunction
 - c. Procurement issues
 - d. Utilization of seasonal product
 - e. Utilization of spot buys
 - f. Power outages
 - g. Other emergency situations
2. Refer to the Approved Substitution List to ensure items of similar nutritional value are substituted for the item on the menu.
3. Fill in the Menu Substitution box on the Production Record Form. Production records must be kept on file for 3-5 years.
4. Notify appropriate staff throughout the facility of menu change (i.e. Units, Administration). Who needs to be notified should be determined by your facility.
5. Fill in the Menu Substitution Log. *Exceptions: Non-ACA accredited facilities who are on a Spring/Summer and Fall/Winter Menu Cycle, non-ACA accredited facilities whose contract and/or client do not allow menu substitutions.*
6. At the end of each month, send/review the Menu Substitution Log with the Jail Administrator/designee. **ACA** accredited facilities must obtain jail administrator/designee signature.
7. **ACA** accredited facilities: After obtaining Jail Administrator/designee signature, scan and email (or fax) it to your Field Support Dietitian. The Registered Dietitian will review the monthly Menu Sub Log for appropriateness of the nutritional value of substitutions, provide comments on the Menu Substitution Log if a substitution appears inappropriate for future reference, sign the form, and return it to the FSD/designee to be kept on file for 3 years.

Regulatory References

ACA: 4-ALDF-4A-08

References

Wakeen, B.A., & Montgomery, J.W. (Eds.). (2004). *Correctional foodservice and nutrition manual* (2nd ed.). United States of America: Consultant Dietitians in Health Care Facilities.

O&M6

Policy: Menu Substitutions (temporary)
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Production Records

Purpose Production records are completed to ensure that adequate amounts of all foods are being served and prepared according to HACCP guidelines and to meet all regulatory agency requirements.

Audience Food Service Directors, Cooks

Policy

Production Records will be completed at each meal to ensure that an adequate amount of food is being prepared for inmates. Food will also be prepared according to HACCP guidelines and regulatory requirements.

Procedure

1. Print the production records for the current menu for each meal and place them in an easily accessible place for kitchen staff.
2. Instruct kitchen staff to fill out production records during the preparation and service of each meal and at the end of service according to the "Instructions for Completing Production Records" Procedure.
Production Records & HACCP Monitoring must be completed for each meal, everyday of the week to ensure:
 - Quantities prepared meet the regulatory requirements and calories set forth;
 - Consistency in the quality of food products and portion sizes served;
 - Safe preparation, cooking, serving, cooling, and reheating of foods according to HACCP standards;
 - Proper usage of leftovers;
 - Production information is organized which decreases front line employee dependence on the Food Service Director.
3. The Food Service Director/Designee will review and initial the completed production records to ensure accuracy.
4. **Production Records and HACCP Monitoring must be kept on file in the facility for 36 months and/or as mandated by the contract.**

Regulatory References

ACA: 4-ALDF-4A-06; 4-ALDF-4A-07; 4-ALDF-4A-08

References

N/A

O&M7

Policy: Production Records
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Instructions for Completing Production Records

Purpose To ensure that Production Records are completely accurately

Audience Food Service Directors, Cooks

Policy

The person completing the Production Record for each meal will follow the instructions outlined under Procedures and the FSD will check and initial the forms by the following day to ensure accurate completion.

Procedure

1. Complete the information at the top of the form: Date, Cook(s) (name), menu (Standard, Holiday, Substitution), and meal count inmate Population (the rest of the Meal Counts are completed after service).
2. **RAW QUANTITY:** Fill in the raw amount of food with which you started. Following are examples: Pounds of raw meat, number of bags or pounds of cold cereal, pounds or quarts of dry noodles, gallons of juice, number of cases or pounds of frozen vegetables, pounds of potatoes. Most foods will have a raw quantity with the exception of pc or individually pre-portioned ready-to-eat foods.
3. **UTENSIL:** Fill in the utensil used for the portion size indicated on the menu.
4. **NUMBER OF PORTIONS:** Fill out the number of servings prepared for inmates and staff. The rest of this section will be filled out at the end of meal service.
5. **COOKING:** Record the internal temperature of hot food during the cooking process. Refer to the A'viands HACCP manual for acceptable temperatures.
6. **QA Completed:** This is a reminder to do a QA check-Check that QA is completed.
7. **HOLDING TEMPERATURES:** Record the temperatures when placed on the steam table.
8. **SERVICE TEMPERATURES:** Record temperatures in the middle of service. Any foods not within acceptable temperature range must be corrected immediately-refer to HACCP manual for corrective action.
9. **COOLING TEMPERATURES:** Record the time at which you start to cool the food down and the temperature at that time. Take and record the temperature at 1 hour-if the food has not cooled to 105F by this time, you must speed the cooling process. This can be done by dividing the food up into smaller portions or larger pans so that there is more surface area exposed to the cold air. Refer to HACCP manual. Take and record temperature at 2 hours and 6 hours. If temperature is not in compliance at either of these intervals, corrective action must be taken. Refer to HACCP manual for corrective action.
10. **REHEAT TEMPERATURES:** Record time at which you begin to reheat the food. Continue to monitor temperatures throughout reheating process. Once the food item reaches at least 165F and is held at that temperature for at least 15 seconds, record the temperature and the time at which that temperature was taken. If reheat time is longer than 2 hours, the food must be discarded. Refer to HACCP manual for further information.
11. **MEAL COUNTS:** Record the number of staff receiving meals. Add inmate Population and Others for a total.
12. **QA Check:** Conduct a taste test of a meal tray and use the rating scale to rate the meal. Verify special diet trays against Diet Extensions to ensure accuracy. Anything that is rated Unsatisfactory must be corrected immediately-indicate corrective action taken under "Additional Comments."

O&M8

Policy: Instructions for Completing Production Records
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



13. MENU SUBSTITUTIONS: Record all menus substitutions served and why a substitution was made (i.e. vendor shortage, spot buy). If you are doing a spot buy menu substitution, attach the Menu Substitution Memo signed and sent by the dietitians. If you do not have this form, contact an A'viands/Summit Field Support Dietitian.
14. ADDITIONAL COMMENTS: Include any additional menu information, including corrective action. If more room is needed for corrective action, write on the back of the form.
15. SAMPLE MEAL TRAY: It is A'viands Policy that meal trays are saved for 72 hours. Refer to the HACCP manual for Policy and Procedure.
16. SIGNATURES: The Production Record must be signed by the person(s) completing the form.
17. FSD INITIAL: The FSD must review the daily Production Records by the next day to ensure that they are completed accurately. The FSD must initial the form to indicate that it has been reviewed and is accurate.

Regulatory References

ACA: 4-ALDF-4A-06

References

N/A

O&M9

Policy: Instructions for Completing Production Records
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Standard Diets

Purpose Standardized Diet plans have been developed by Registered Dietitians to ensure adequate nutrition is being provided. These diets are written as closely to the regular menu as possible.

Audience Food Service Directors, Jail Administration, Health Services

Policy

Each individual inmate will be provided with a diet that meets their nutritional needs to promote general health and well being.

Procedure

1. Food Service will be notified by authorized jail personnel of a new admit to the correctional facility. The notification will specify the type of diet to be served, based on our Standardized Diet List:

Regular diet: Permits use of all foods and provides a minimum weekly average of 2500 Calories and 70-80 grams of protein for a standard four week correctional menu. Some facilities have additional requirements; please check with the A'viands/Summit Field Support Dietitian or District Manager for your location.

Bland diet: This is a transitional diet used following gastrointestinal upset or surgery. This diet provides approximately 2200-2500 Calories and 70-80 grams of protein. The regular diet is modified to limit potential gastric irritants, cruciferous vegetables, and acidic foods. The following list includes foods omitted from the diet but is not all-inclusive: beans (dried), broccoli, cabbage, cauliflower, celery, chocolate, citrus fruits/juices, coffee, onion, tea, tomato/tomato products, pepper (spice), peppers, curry and chili powder.

Low Fat/Low Cholesterol: This diet provides a minimum weekly average of 2000-2200 Calories and 70-80 grams of protein with the following substitutions to lower the overall fat (<30%) and cholesterol (<300 mg) content: Eggs limited to two-three times per week; limitation of high fat and fried foods; skim milk only

3-4 Gram Sodium: This is the Regular diet without the table salt and restricts high sodium meats (i.e. sausage, ham), chips, gravy, soups, and desserts. This diet provides a minimum weekly average of 2200-2400 Calories and 70-80 g of protein.

Consistent Carbohydrate Diet (CSC): The regular diet is modified to provide consistent amounts of carbohydrates and moderate amounts of fat and follows the 2012 American Diabetes Association recommendations. The diet provides approximately 2000 – 2300 Calories and 70-80 grams of protein. Nourishments are provided per individual dietary and/or medication needs. Carbohydrate ranges are as follows: Breakfast 65-85 grams, Lunch 75-95 grams, Dinner 75-105 grams.

2. An A'viands/Summit Field Support Dietitian should be contacted for diet modifications not listed in the Standardized Diets List and not otherwise covered under the Therapeutic Diets in this Diet Handbook.

Regulatory References

ACA: 4-ALDF-4A-09

References

Wakeen, B.A., & Montgomery, J.W. (Eds.). (2004). *Correctional foodservice and nutrition manual* (2nd ed.). United States of America: Consultant Dietitians in Health Care Facilities.

Dorner, B. (2011). *Diet manual-A comprehensive nutrition care guide*. B. Dorner, (Ed.). Akron, OH: Becky Dorner & Associates, Inc.

Christie, C. (Ed.). (2011). *Manual of medical nutrition therapy*. Tallahassee, FL: Florida Dietetic Association.

D1

Policy: Standard Diets
Corrections SCP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Therapeutic Diets

Purpose To ensure proper procedure is followed so that individuals receive accurate therapeutic diets.

Audience Food Service Directors, Jail Administration, Health Services

Policy

Food Service will be notified by an authorized Health Services staff for each individual requiring a special (therapeutic) diet.

Procedure

1. The *Therapeutic Diet Order Form* is to be completed by the authorized medical staff for each individual who requires a special diet. The form includes the following:
 - Date that information was provided to the Food Service Department.
 - Signature of authorized medical staff ordering the therapeutic diet.
 - Inmates name and housing unit.
 - Therapeutic Diet requested.
 - Start date of requested diet and expected end date.
 - Authorized Signature and date of Medical staff or Chaplain (religious diet)

Notification of Inmate Housing Changes and Releases:

 - A'viands/Summit Correctional Services requests that a daily list of inmate housing transfers and releases for those inmates who are on a therapeutic diet be provided to the food service staff as soon as they are available to the correctional staff.
 - For preparation purposes, all transmittal diet orders/cancellations, or transfer information must be received two hours prior to tray assembly.
 - A'viands/Summit Correctional Services recommends that inmates are kept informed by the person who has authorized the diet order regarding the placement of the diet and or cancellation of it.
2. *Diet orders transmitted via the telephone will be honored for 24 hours but must be followed up with the completed Therapeutic Diet Order Form.* All telephone transmitted orders will be documented on the Therapeutic Diet Order Telephone Transmittal Form by the food service staff on duty.
3. Due to the large variety of foods and recipes used it is not feasible to provide therapeutic diets to all inmates requesting personal preferences. Food allergies must be verified by the inmate's medical history available from his personal physician prior to being honored.
4. Food Service Directors and/or staff are not trained to answer technical questions regarding the contents of any special diets. **DO NOT attempt to answer any questions regarding special diets that are not covered in this manual.** You must contact a Correctional Field Support Dietitian for assistance.

Regulatory References

ACA: 4-ALDF-4A-09

References

N/A

D2

Policy: Therapeutic Diets
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



A'viands Therapeutic Diet Order Form

Date: _____ Ending: _____
From: _____

- Nursing Staff
- Doctor
- Facility Staff

Re: _____

	Name	Housing Unit

Start Date: _____ Breakfast _____ Lunch _____ Dinner _____

Therapeutic Diet Ordered:

- CSC (Consistent Carbohydrate - Diabetic 2000-2200 calories)
- Food Allergies _____
- Bland
- Low Fat/Low cholesterol
- 3 - 4 Gram Sodium
- Diabetic Snack: _____ AM _____ PM _____ HS
- Pregnancy Snack: _____ AM _____ PM _____ HS

Recognized therapeutic diets but not common:

- Clear liquid
- Dental Soft (Most foods on the menu are easy to chew)
- Other _____
- Religious diet (please specify) _____

Authorized Signature/Date _____

Policy: Therapeutic Diets
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR

D3



Kosher Diet

Purpose This diet is for individuals observing Jewish Dietary Laws. A truly Kosher menu would be prepared in a Kosher kitchen; therefore, A'viands/Summit recommends all possible measures should be followed to ensure Kosher foods are not contaminated with non-kosher food and items, as listed under the Procedures.

Audience Food Service Directors, Jail Administration, Chaplain

Policy

A Kosher Diet will be provided for individuals observing Jewish Dietary Laws, depending on the facility's policy.

Procedure

1. The following dietary laws will be followed:

If meat or fish is on the menu, it will Kosher meat or Kosher Fish.

Dairy products will be Kosher.

Meat and Dairy products will never be served in the same meal.

Bread and margarine will be labeled "parve"

Whenever possible, food items labeled with Kosher certification will be used:



2. When possible, hot entrée items will be purchased as prepackaged items.
3. Any foods that are prepared in the kitchen for the Kosher Diet will utilize a separate pot that will be labeled for kosher meals only. Separate serving utensil would be also labeled as Kosher only and used only for those clients.
4. The Kosher only cookware will be stored in a separate sealed container that is labeled for the kosher cookware.
5. All raw fresh vegetables and fruits are to be washed in a specified kosher tub and cut with specified Kosher knives.
6. All meals will be served on approved Kosher trays with approved Kosher utensils or on disposable products with disposable utensils. Prepackaged Kosher meals will be served in the original packaging if appropriate.
7. Wash, rinse, sanitize, and store all kosher cookware and utensils separately from all other kitchen items.
8. If an inmate requests to observe Passover: During the eight days of Passover, leavened bread will be removed from the menu and replaced with unleavened bread or matzo.

Regulatory References

ACA: 4-ALDF-4A-10

References

- Wakeen, B.A., & Montgomery, J.W. (Eds.). (2004). *Correctional foodservice and nutrition manual* (2nd ed.). United States of America: Consultant Dietitians in Health Care Facilities.
- Dorner, B. (2011). *Diet manual-A comprehensive nutrition care guide*. B. Dorner, (Ed.), Akron, OH: Becky Dorner & Associates, Inc. D31

Policy: Kosher Diet
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Full Liquid Diet

Purpose A full liquid diet is needed for individuals requiring food in a form that can be easily swallowed with minimal digestion.

Audience Food Service Directors, Health Services

Policy

Food Services will provide a Full Liquid Diet for individuals upon notification from Health Services.

Procedure

1. Health Services will order a Full Liquid Diet for individual inmates requiring one.
2. Food Service will provide foods and fluids that are liquid or become liquid at body temperature according to the following Full Liquid Meal Pattern:

Breakfast	Lunch	Dinner
1 c Cream of Rice or Malt-O-Meal with sugar	8 oz Broth, pureed vegetable soup, or strained cream soup	8 oz Broth, pureed vegetable soup, or strained cream soup
1 oz whipped margarine	½ c Gelatin	8 oz Pudding
8 oz tea or fruit juice (no pulp)/beverage	8 oz 100% Fruit Juice (no pulp) or Strained Vegetable Juice	8 oz 100% Fruit Juice (no pulp) or Strained Vegetable Juice
8 oz Milk	8 oz -12 oz Ginger Ale, Lemon Lime Soda (Regular, NOT diet)	8 oz -12 oz Ginger Ale, Lemon Lime Soda (Regular, NOT diet)
Straw	Straw	Straw
Morning Snack	Afternoon Snack	Evening Snack
8 oz Cow's Milk with 1 pkt Carnation Instant Breakfast	8 oz Cow's Milk with 1 pkt Carnation Instant Breakfast	8 oz Cow's Milk with 1 pkt Carnation Instant Breakfast

2. The Full Liquid Diet will be provided as written above, regardless of individual inmate's usual diet order (low sodium and sugar free products do not need to be purchased). Allergies still need to be honored.
3. Foods should be served in cups with straws. All food should be of a thin enough texture to fit through a straw.
4. For inmates with lactose intolerance, omit cream soups and provide a lactose-free supplement, such as Ensure, for Snacks.

Regulatory References

ACA: 4-ALDF-4A-09

References

- Dorner, B. (2011). *Diet manual-A comprehensive nutrition care guide*. B. Dorner, (Ed.). Akron, OH: Becky Dorner & Associates, Inc.
- Christie, C. (Ed.). (2011). *Manual of medical nutrition therapy*. Tallahassee, FL: Florida Dietetic Association.

D24

Policy: Full Liquid Diet
 Corrections SOP
 Section:

Reviewed: 8/12 RA
 Revised: 12/11 SR

Gastric Bypass Diet

Purpose This diet is intended for individuals who are more than 12 months post-Bariatric Surgery. It provides six small, nutrient dense meals and limits Calories to help achieve maximum metabolic goals, maintain hydration, and avoid adverse symptoms of over-eating, such as vomiting and dumping syndrome.

Audience Food Service Directors, Health Services

Policy

Food Services will provide a Gastric Bypass Diet for individuals upon notification from Health Services.

Procedure

1. Health Services will order a Gastric Bypass Diet for individual inmates.
2. The FSD is responsible for contacting a Field Support Dietitian to plan the Gastric Bypass Menu based on the facility's menu.
3. In the event that the FSD is unable to contact a Field Support Dietitian, the following Gastric Bypass Meal Plan should be temporarily used to provide meals to the inmate requiring a Gastric Bypass Diet:

Breakfast	Lunch	Dinner
4 oz Milk (to be served 30-45 minutes before meal) 1/2 c Cereal 1 serving Fruit	1 portion Meat Entrée 1/4 c Starch 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)	1 portion Meat Entrée 1/4 c Starch 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)
	or	or
	1/2 c Casserole (serve an extra protein at afternoon snack) 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)	1/2 c Casserole (serve an extra protein at afternoon snack) 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)
	or	or
	1/2 portion Sandwich 1/4 c Starch/soup (if on menu) 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)	1/2 portion Sandwich 1/4 c Starch/soup (if on menu) 1/2 c Vegetables 4 oz Milk (to be served 30-45 minutes before meal)
Morning Snack	Afternoon Snack	Evening Snack
4 oz Milk (to be served 30-45 minutes before meal) 1 oz Breakfast bread Margarine or Jelly	4 oz Milk (to be served 30-45 minutes before meal) 1 oz Bread 1 ea Egg or 2T Peanut butter (x2 if casserole served at lunch) 1/2 c fruit	4 oz Milk (to be served 30-45 minutes before meal) 1 oz Bread 1 ea Egg or 2T Peanut butter (x2 if casserole served at Dinner) 1/2 c fruit

Regulatory References

ACA: 4-ALDF-4A-09

References

Academy of Nutrition and Dietetics. Nutrition Care Manual®. Gastric Bypass Nutrition Prescription. http://nutritioncaremanual.org/content.cfm?ncm_content_id=79374&highlight=gastric%20bypass. Accessed March 26, 2012.

Christie, C. (Ed.). (2011). *Manual of medical nutrition therapy*. Tallahassee, FL: Florida Dietetic Association. D26

Policy: Gastric Bypass Diet
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR

Gluten Restricted Diet

Purpose This diet omits all sources of wheat, rye, oats and barley for individuals with gluten sensitive enteropathy (Cellac Sprue or non tropical sprue) and dermatitis herpetiformis.

Audience Food Service Directors, Health Services

Policy

Food Services will provide a Gluten Restricted Diet for individuals upon notification from Health Services.

Procedure

1. Health Services will order a Gluten Restricted Diet for individual inmates.
2. The FSD is responsible for contacting a Field Support Dietitian to plan the Gluten Restricted Menu based on the facility's menu.
3. The Field Support Dietitian will also provide information on how to identify gluten-containing and gluten-free ingredients.
4. In the event that the FSD is unable to contact a Field Support Dietitian, the following Gluten Restricted Meal Plan should be temporarily used to provide meals to the inmate requiring a Gluten Restricted Diet:

Breakfast	Lunch	Dinner
4 oz 100% fruit juice	2-3 oz allowed meat (see table below)	2-3 oz allowed meat (see table below)
1 c Cream of Rice Cereal	1.5 c allowed starch (see table below)	1.5 c allowed starch (see table below)
1 ea Hard Boiled Egg	½ c Cooked or Fresh Vegetables	½ c Cooked or Fresh Vegetables
1 slice Gluten Free Bread	½ c Canned Fruit	½ c Canned Fruit
½ oz Whipped Margarine	1 slice Gluten Free Bread	1 slice Gluten Free Bread
8 oz Milk	½ oz Whipped Margarine	½ oz Whipped Margarine
2 pkt Sugar	8 oz Milk	8 oz Milk

Gluten Food List:

Food Category	Restricted foods	Substitution
Breads and Starches	Do not serve: Wheat, barley, rye or oat containing products: bread, pancakes, baked goods pasta or noodles.	Rice, potatoes, corn tortillas, gluten free bread
Cereals	Do not serve: wheat cereals or cereals containing oats.	Cream of Rice, Chex Cereal or Puffed Rice Cereal
Meats and main entrees	Do not serve: breaded meats, Salisbury, meatloaf or meatballs, cold cuts, sausages, hot dogs, meat gravies. No casseroles or combination entrees.	Serve only solid whole meats with no fillers: Whole muscle chicken, ground turkey or beef, unbreaded fish, canned tuna, eggs, cottage cheese.
Gravies	Do not serve: Gravies	Gravies made with GF base and thickened with cornstarch.

D27

Policy: Gluten Restricted Diet
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR



Food Category	Restricted foods	Substitution
Salad Dressings	Do not serve: Commercial or mayo types.	Serve only homemade with Gluten free ingredients.
Desserts	Do not serve: cakes, cookies, bars or instant pudding	Fruit or gelatin
Miscellaneous	Do not serve: ketchup, mustard, soy sauce, meat and soup bases	None
Ingredients	Omit any foods with the following but not limited to: Flour, starch, cereal, thickening, fillers, emulsifiers, HVP (hydrolyzed vegetable protein), vegetable protein, malt & malt flavorings , modified food starch (unless corn), vegetable gums, stabilizers, vinegar, cooking spray with grain alcohol	

5. Cross-contact with gluten containing foods will be avoided:
All surfaces, utensils, pots, and pans will be cleaned and sanitized before and after use.
 - Wash hands in between working with gluten-containing foods and gluten-free foods.
 - Gluten-free foods will not be cooked or stored with gluten-containing foods.
 - Separate utensils will be used to serve the gluten-free foods.
6. When in doubt if a product contains gluten or not, DO NOT SERVE. Check with the manufacturer or serve a different product.

Regulatory References

ACA: 4-ALDF-4A-09

References

Academy of Nutrition and Dietetics. Nutrition Care Manual®. Celiac Disease Nutrition Prescription. http://nutritioncaremanual.org/content.cfm?ncm_content_id=91941. Accessed March 26, 2012.

Dorner, B. (2011). *Diet manual-A comprehensive nutrition care guide*. B. Dorner, (Ed.). Akron, OH: Becky Dorner & Associates, Inc.

Christie, C. (Ed.). (2011). *Manual of medical nutrition therapy*. Tallahassee, FL: Florida Dietetic Association.

D28

Policy: Gluten Restricted Diet
Corrections SOP
Section:

Reviewed: 8/12 RA
Revised: 12/11 SR

Ramadan Diet

Purpose This diet is to ensure Inmates following Islamic Law meet religious dietary requirements during Ramadan, an Islamic holiday that occurs in the 9th month of Islamic lunar calendar. During Ramadan, fasting takes place between sunrise and sunset.

Audience Food Service Directors, Jail Administration, Chaplain

Policy

A Ramadan menu will be provided for individuals observing Ramadan, depending on the facility's policy.

Procedure

1. The chaplain is to advise the Food Service Director on the date for Ramadan.
2. Food Service and Correction officers will work out a plan to provide meals to the inmate observing Ramadan, which requires meals to be served outside of normal kitchen operating times.
3. Food Service will provide a meal to be eaten after sunset and a meal to be eaten pre-dawn using the following Meal Pattern:

Pre-Dawn	After Sunset**
1 ea Fresh fruit*	2 Sandwiches each with 2 oz of meat*
4 oz Citrus juice	2 Bags chips*
2 cup Cereal*	1/2c Vegetable*
2 ea Hard Cooked Eggs	1 c. Salad* with 1 oz Salad dressing*
1 T. Peanut Butter	1 ea Dessert*
2 sl Bread	1 svg Fruit*
1 ea 60ct Bread item (i.e. Muffin)*	4 oz Bread item (i.e. 2 ea 60ct biscuit)*
1 T. Jelly	1/2 oz Whipped Margarine
1/2 oz Whipped Margarine	8 oz Fruit Drink
16 oz Milk	HS Snack (send with evening meal)
3 ea Sugar Packets	1 ea Fresh fruit

This meal pattern provides approximately 2850 Calories/day

Items with () will be rotated daily to provide variety in the weekly Ramadan menu.

**An alternative after sunset meal could include the regular evening meal, provided the inmate is able to properly reheat the hot foods and refrigeration is available for cold foods. An additional sack meal will also be provided to be consumed later. Please contact a Field Support Dietitian for assistance with this meal pattern.

Regulatory References

ACA: 4-ALDF-4A-10

References

Wakeen, B.A., & Montgomery, J.W. (Eds.). (2004). *Correctional foodservice and nutrition manual (2nd ed.)*. United States of America: Consultant Dietitians in Health Care Facilities.

D37

Policy: Ramadan Diet
Corrections SOP
Section:

Reviewed: 8/12 MW
Revised: 12/11 SR



Religious Diets

Purpose To ensure proper procedure is followed so that individuals receive accurate religious diets.

Audience Food Service Directors, Jail Administration

Policy

A'viands/Summit Correctional Services acknowledges religious diets based upon contractual specifications and specific policy per facility.

Procedure

1. It is recommended that Religious Diet orders are done by authorized administration staff or chaplain orders, rather than medical staff. Verification confirming that the inmate is practicing dietary laws for established religious purposes, **not personal food preferences**, should be performed.
2. The FSD will contact a Field Support Dietitian for menu planning assistance. A Common Fare (Vegetarian-type) Menu may be provided depending on facility policy.
3. Staff will be appropriately trained on how to prepare and serve religious diet meals.
4. Religious Diet meal compliance should be monitored per facility policy. A'viands/Summit Correctional Services recommends that each facility establishes a policy for removal of inmates from religious diet meals when non-compliance is an issue.

Regulatory References

ACA: 4-ALDF-4A-10

References

Wakeen, B.A., & Montgomery, J.W. (Eds.). (2004). *Correctional foodservice and nutrition manual (2nd ed.)*. United States of America: Consultant Dietitians in Health Care Facilities.

D38

Policy: Religious Diets
Corrections SOP
Section:

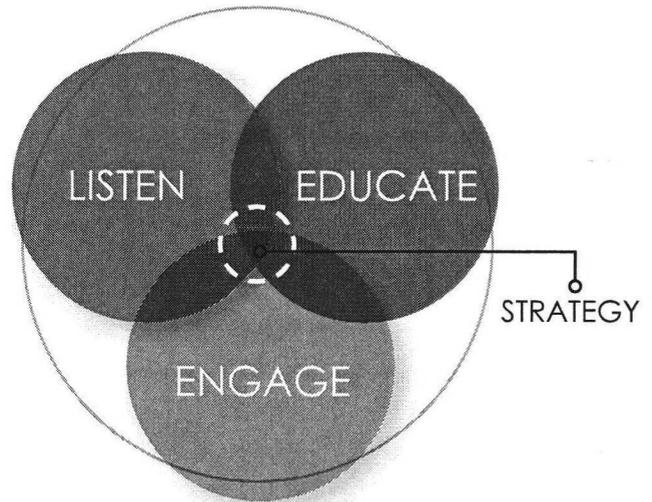
Reviewed: 8/12 RA
Revised: 12/11 SR

MARKETING SECURE FACILITY JUVENILES

MARKETING AND NUTRITION EDUCATION

Summit is committed to the education of healthier minds, bodies, and spirits using our knowledge, culinary expertise, and marketing strategies. We are well aware of the unique needs of juveniles under a secure environment. Our marketing strategy is designed to increase participation and provide nutrition education. We employ a wide range of marketing tactics to engage students and accomplish specific goals.

At the forefront of our marketing strategy is our LEE concept (listen, educate, and engage.)



- **Listen** – The creation of the marketing strategy begins with understanding our customers and listening to what they are saying. We open preferred lines of communication and utilize platforms such as surveys, comment cards, and food committees to interpret our customized dining program.
- **Educate** – Educating our customers about our products and services has long been a priority of Summit, and our plan is to maximize our content with a variety of approaches to support our marketing strategy. By creating compelling content that is easy, relevant and fresh, we then utilize both analog and digital channels to proactively deliver our message.
- **Engage** – By encouraging interaction and conversations via analog and digital platforms, we will layer in our special events, monthly promotions, focus groups, and other unique programs to invite participation and increase participation.

Another key element of our marketing strategy is the flexibility to change. We are always looking at ways in which we can promote lunch and increase students' awareness of nutrition. We also find it is important to reach out to teachers, parents, administrators, and the community and involve the food service associates to continuously enhance the dining program.

We use a combination of different tools to increase awareness and promote lunch, some of which may include bulletin boards, signage, displays, digital signage, posters, and banners.

These tools help to advertise monthly menus, promote special events, share tidbits of nutrition education, and provide ways to communicate information to students.

Educating students on nutrition is important to help them make better food choices now and in the future. Quality meals and service, combined with strategic and smart marketing, can help inform these choices for increased participation.

The following pages contain marketing programs and special events we can offer at your facility.

SPECIAL EVENTS AND MONTHLY PROMOTIONS

Special events and monthly celebrations are held throughout the year to create student interest and increase participation.

The calendar shows different special events that may be held throughout the year.

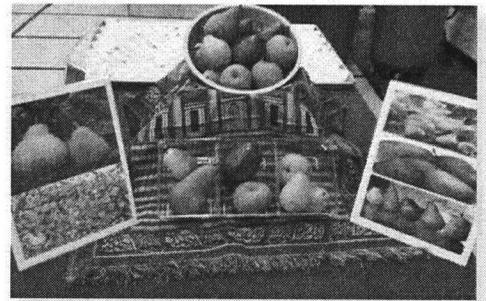


FRESH PICKS

Fresh Picks is our nutrition education program that features a fruit or vegetable every month. This was designed to create an interest and awareness in eating more fruits and vegetables for all students. Fresh Picks includes nutrition education sheets on the featured monthly fruit or vegetable that provides nutrition information and interesting facts. The Fresh Picks fruit or vegetable is featured on the lunch menu at least once per month. We will provide materials in Spanish as requested.

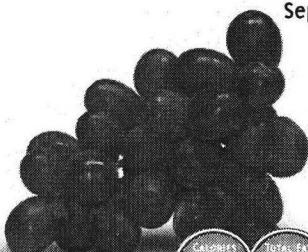
Tasting parties can also be held with the Fresh Picks of the month, giving students the opportunity to sample the Fresh Picks and vote, providing feedback. This helps create interactions with the students and promotes nutrition education.

FRESH PICKS®



FRESH PICKS®

September: Grapes



CALORIES
50

TOTAL FAT
0g

SODIUM
0mg

SUGARS
7g

Why Eat Grapes?
One half cup of black grapes provide many vitamins and minerals such as vitamins C and K.

Grapes contain antioxidants that help support a healthy heart. Antioxidants protect your cells against free radicals to help reduce the risk of cancer, heart disease, and other diseases.

Name: Maroo Seedless Grapes
Plant Family: Vitaceae
Scientific Name: V. labrusca

Did You Know?
Grapes are a vine or shrub-growing edible berry found throughout the world. Grape varieties are grouped into two categories based on color, white or black. White grapes are light-skinned varieties, ranging from pale yellow to green. Black grapes are dark-skinned varieties ranging from red to purple-black. Grapes are also broken down by usage. Wine grapes tend to be acidic and tart, while table grapes are perfect for eating whole. Commercial grapes are used to produce raisins, and Concord grapes, a native of North America, are used to make juice and jelly.

How Many Servings of Vegetables Do I Need Every Day?
Girls: 2 - 2½ cups / Boys: 2½ - 3 cups
www.choosemyplate.gov

Middle/High School Education Pieces

woody vines. Grape average temperature are grown from existing plant. The before grapes are runed in the winter rowers cut away a rik to force nutrients grapes. Soon after first into leaves. The ver clusters emerge. into clusters. Unlike en or sweeten after ig very important. is harvested by hand bunches are then id off to a climate- they are kept until



Being Active

There are lots of ways to be active and get exercise every day, from playing sports, dancing, doing push-ups, and running in the playground during a game of tag. Exercise is important because it helps you stay healthy and build a strong body. Did you know that exercise can put you in a better mood? When you exercise, your brain releases a chemical called endorphins, which may make you feel happier.

Kids need 60 minutes of moderate to vigorous active play every day. It may sound like a lot, but it doesn't all need to happen at one time. Physical activity throughout the day all adds up. So get up and move!

tilting cone
newal spurs



suckers

Coming Up Next Month: Pumpkin

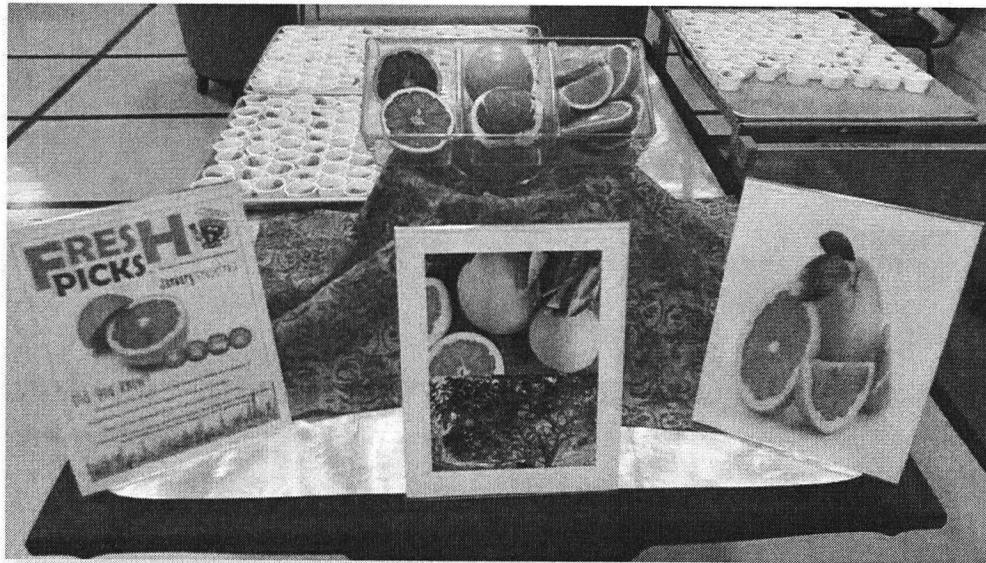


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Grape comes from the Old French word *grap*, meaning "cluster" or "bunch".

The practice of growing grapes is known as viticulture.

Sources:
Food Lover's Companion, Second Edition, Sharon Tyler Henkin; www.barrettothemoon.org.uk.gov;
www.freshcollforgrapes.com; www.avand.com/holiday-wellness-top-of-the-day-healthy-snacking

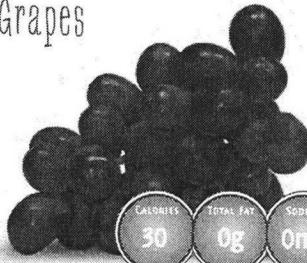


FRESH PICKS



Kids need 1-1½ servings of fruit and veggies everyday!

September: Grapes



CALORIES	TOTAL FAT	SODIUM	SUGARS
30	0g	0mg	7g

Did You Know?

Grapes come in two kinds of colors, black and white. Black grapes are red or dark purple and white grapes are yellow or green.

Concord grapes are used to make juice, jam, and jelly.

Grapes are full of good stuff for you like vitamins C and K.

Purple fruits like, black grapes, are good for your heart and memory.

Source: www.harvestofhonor.com; www.aginfo.com/ag/100/040503.pdf

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the people of India and Asia.

Sources: <http://www.fruitsandveggiesmatters.org/top-10-ways-to-enjoy-colored-greens>
http://www.freshforkids.com.au/veg_pages

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Elementary Education Pieces

FRESH PICKS



Kids need 1-1½ servings of fruit and veggies everyday!



CALORIES	TOTAL FAT	SODIUM	SUGARS
17	0g	6mg	0g

the vegetable of South Carolina.

ge family of plants. They are known as they grow like a loose bouquet instead

Southern Soul Food cooking, but them, and they are also enjoyed by

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FOOD FOR THOUGHT

Food for Thought is a five year nutrition education program for all grades that focuses on a different food group each year and introduces students to new items and encourages them to try new things through sampling at Thoughtful Bite events hosted during lunch. Food for Thought is accompanied by colorful marketing and educational tools.

During the Thoughtful Bite events, students will sample a new recipe with the featured item of the month, receive recipe cards of that recipe to take home, and fill out a ballot about whether they liked or disliked the recipe. After each Thoughtful Bite event, the ballots will be tallied. The winning recipe will be posted on the Food for Thought Bracket in the cafeteria. The Battle of the Grains will reach the final battle in May. Students will vote to select the final two from the monthly winners. A final Thoughtful Bite event will be held to sample the top two recipes, students will vote, and a champion will be named.

This program is designed to introduce students to new food items from different food groups and encourages them to try them through sampling at Thoughtful Bite events during meal service.

2016 focuses on Grains (Barley, quinoa, wheat berries, wild rice).

Five Year Schedule

- 2016: Grains
- 2017: Protein
- 2018: Vegetables
- 2019: Milk
- 2020: Fruit

BATTLE OF THE GRAINS

Wild Rice Deep Dish Beef Chili

LIKE! DISLIKE!

Comments:

GRAINS

WILD RICE

QUINOA

QUINOA

Quinoa is pronounced **KEEN-wah**

Quinoa is related to **BEETS, CHARD AND SPINACH**, and like them can be eaten as well as the grain.

Here warriors ate bits of quinoa and let it join them going on long marches and in **BATTLE**

Chinquamani, the Inca name for quinoa, means "green field", so named because the leaves of the plant resemble the seedbeds of a grain.

There are over 120 different varieties of quinoa, but the most common are white, red and black quinoa.

120 varieties

Quinoa is one of the only plant foods that is a **COMPLETE PROTEIN**, offering all the essential amino acids in a healthy balance.

NASA has proposed quinoa as the ideal food for long duration space flights.

It is lower in weight than other crops in terms of growing space but quinoa was actually **increased its yield**. The crop also shows an ability to thrive in low levels of annual rainfall.

www.veon.com

WILD RICE DEEP DISH BEEF CHILI

Makes 8 Servings

Ingredients:

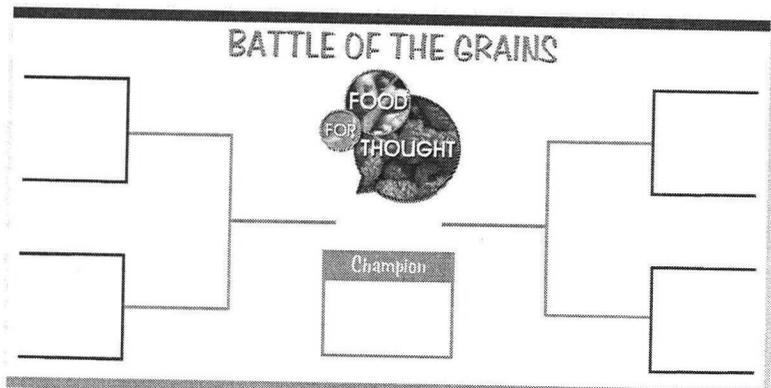
- 2/3 teaspoon vegetable oil
- 1 1/3 cup onions, diced
- 2 tbsps garlic, chopped
- 2 tbsps + 2 tsp tomato paste
- 2 tbsps + 2 tsp
- 2 tsp
- 1 tsp
- 1/3 tsp
- 1 2/3 cup
- 3 1/3 cups
- 3/4 lb
- 1 3/4 lb
- 2 cups

Instructions

1. Cook ground beef over medium heat for 8-10 minutes. When finished, remove drippings. Preheat oven to 350° F.
2. In large pot (5 quart oven-safe recommended), heat the oil. Sauté onions and garlic until translucent. Add

Nutrition Facts	Amount/Serving	Amount/Serving
	Total Fat 13g	Total Carb. 6g
Sat. Fat 4g	Fiber 5g	
Trans Fat 0g		
Cholest. 63mg	Protein 28g	
Sodium 855mg		

visit InHarvest.com for more recipes and information



NATIONAL NUTRITION MONTH

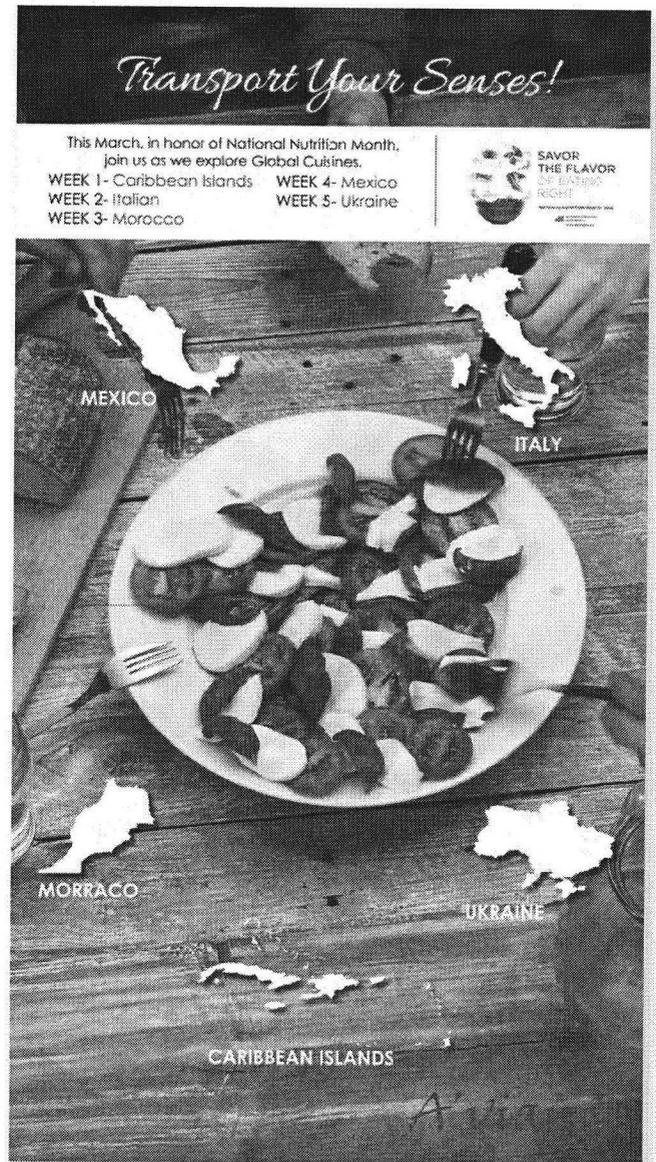
Every year Summit celebrates National Nutrition Month to promote nutrition. This year we are exploring global cuisines from around the world and focusing on a different cuisine every week of March.

We focus attention on the importance of making better food choices, while simultaneously emphasizing physical activities. Materials are provided to support National Nutrition Month with posters, handouts, fact sheets, digital signage, and templates.

The weekly educational handouts describe the country and the food people eat with three recipes for our locations to try. The recipes feature a traditional protein, vegetable/fruit, and fruit dish and follow National School Lunch compliance.

Our dietitians send out a Tip of the Day via email that represents the culture's healthful eating pattern and can be shared at each location.

We also support promotions throughout the month, such as a recipe prize drawing. We ask our locations who try the recipes to send in photos for a drawing at the end of the month and are also featured on social media. Each location is also encouraged to host their own recipe drawing among the employees and staff.



Sample Nutrition Tip

Roast garlic before using in recipes; it will give it a more sweet, mellow buttery-like flavor.
#Caribbean Islands

Happy National Nutrition Month!

Sample Digital Signage: Fun Facts

NATIONAL NUTRITION MONTH

Week 1:

Caribbean Islands

Fun Facts:

- Caribbean cuisine is a mixture of African, European, Arab and Chinese influences.
- The Islands are known for a special type of seafood called conch which is a medium to large snail.
- Desserts are an important part of every meal. The Caribbean natives incorporate dessert into almost every meal.

This week

Where:

VEGETABLE GUMBO

INGREDIENTS

- Small Onion
- Celery stalk
- Garlic, fresh, chopped
- Diced Tomatoes Canned
- Corn, Frz
- Okra, Frz
- Potato, medium
- Vegetable stock*

DIRECTIONS:

1 - CCP: Wash hands before handling, sanitize all equipment before use, and potato. Dice onion and c

2 - Spray soup pot with cooking spray; Add onions and celery and cover and cook for 2 minutes. Add garlic cook for 15 seconds. Stir in tomatoes, corn, okra and potatoes. Add stock and bring to boil. Reduce heat to simmer. Cook until potatoes are tender and gumbo has thickened, about 30 minutes CCP: Product must reach an internal temperature of 165F or above held for 15 seconds. CCP: Hold all hot foods at 140 F or higher for no more than four hours.

*you may use chicken or beef base

NUTRITION FACTS per serving (1 ¼ cup): 82 calories, .3g total fat, 0 g saturated fat, 0 mg cholesterol, 3 g protein, 19g carbohydrate, 3.4 g fiber, 25 mg sodium

NSLP compliance: One serving of 10 fl oz provide 1 cup other vegetables for NSLP **OR:** Onion, Celery, and okra provide: ½ cup other vegetable; corn and potatoes provide: ¼ cup starchy vegetable; tomatoes provide 1/8 cup red orange vegetable for NSLP

Sample Educational Handout

NATIONAL NUTRITION MONTH

Week 1: Caribbean Islands



FOODS CARIBBEANS EAT:

- Common vegetables are sweet potatoes, tomatoes, bell peppers, okra, onions and celery
- Many fruits are grown in the region to name a few: papaya, mangos, apples, and cherries
- Seafood, including conch
- Chicken, beef and goat are typical meats
- Scotch bonnet peppers are used to spice up dishes
- Common herbs to the region cilantro, rosemary, tarragon and thyme
- Rice
- Desserts with every meal

PROS OF THE CARIBBEAN DIET

- High in fruits and vegetables resulting in a high fiber, nutrient dense diet
- Seafood is lower in fat and calories
- Conch has zero cholesterol and high omega fatty acids

CONS OF THE CARIBBEAN DIET

- Low in dairy products equals low in calcium
- High emphasis on sugar/desserts

CARIBBEAN MINDFUL EATING PATTERNS

- Meals are about relaxing and social time
- Dinner is eaten together as a family each day after 4pm in rural areas, 6pm in urban
- Prayer is said before and after meals

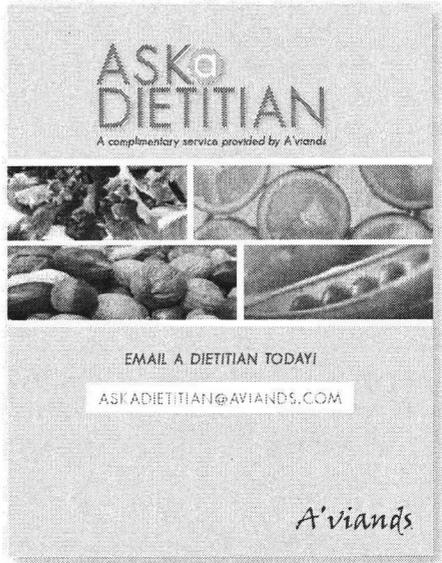
Check out the Caribbean Islands handout for more details.

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Sample Recipe

ASK A DIETITIAN

Ask a Dietitian is a free program that lets you connect directly with a registered dietitian. Questions students or employees may have about nutrition and special diets are answered by Summit dietitians. Their expertise is available to answer your questions, taking nutrition education a step further.



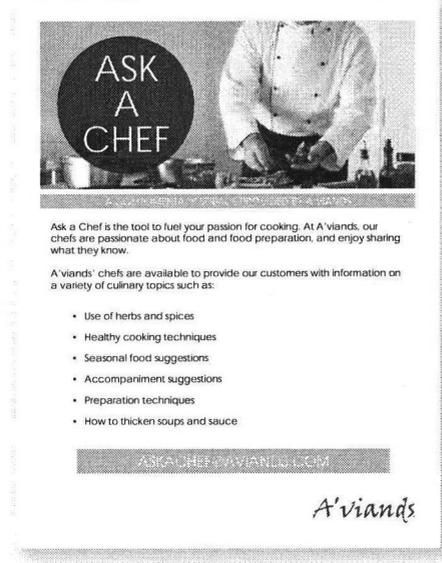
ASK A DIETITIAN
A complimentary service provided by A'viands

EMAIL A DIETITIAN TODAY!
ASKADIETITIAN@AVIANDS.COM

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ASK A CHEF

Ask a Chef provides an opportunity to submit questions about food and cooking methods to our chefs. Our team of chefs are available to answer questions on healthy cooking techniques, preparation techniques, and food suggestions. This is available free to students, faculty, staff, and employees.



ASK A CHEF

Ask a Chef is the tool to fuel your passion for cooking. At A'viands, our chefs are passionate about food and food preparation, and enjoy sharing what they know.

A'viands' chefs are available to provide our customers with information on a variety of culinary topics such as:

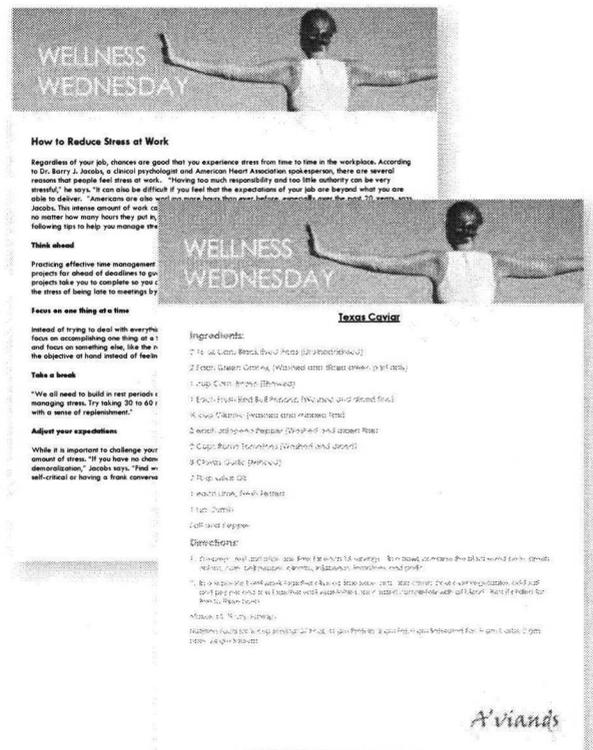
- Use of herbs and spices
- Healthy cooking techniques
- Seasonal food suggestions
- Accompaniment suggestions
- Preparation techniques
- How to thicken soups and sauce

ASKACHEF@AVIANDS.COM

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WELLNESS WEDNESDAY

In addition to our customer-based programs, Summit has an employee-based wellness program called Wellness Wednesday. Wellness Wednesday is an employee wellness program designed specifically to enhance our employees' knowledge and commitment to wellness. Currently, brief monthly events with the Wellness team members are held at the Support Services office to further promote a culture of wellness within the organization. All tips and handouts presented throughout the month are shared with every location's food service director and are encouraged to be shared with all site employees. We are looking to continually grow and develop this program to further integrate into our site locations.



WELLNESS WEDNESDAY

How to Reduce Stress at Work

Regardless of your job, chances are good that you experience stress from time to time in the workplace. According to Dr. Barry J. Jacobs, a clinical psychologist and American Heart Association spokesperson, there are several reasons that people feel stress at work. "Having too much responsibility and too little authority can be very stressful," he says. "It can also be difficult if you feel that the expectations of your job are beyond what you are able to deliver." Americans are also working more hours than ever before, especially over the past 20 years, says Jacobs. This intense amount of work, no matter how many hours they put in, is followed by tips to help you manage it.

Think ahead
Practicing effective time management projects for ahead of deadlines to go projects take you to complete so you can the stress of being late to meetings by

Focus on one thing at a time
Instead of trying to deal with everything focus on accomplishing one thing at a time and focus on something else, like the the objective at hand instead of being

Take a break
"We all need to build in rest periods managing stress. Try taking 30 to 60 with a sense of replenishment."

Adjust your expectations
While it is important to challenge your amount of stress. "If you have no clear demarcations," Jacobs says. "Find a self-critical or having a frank conversation

Texas Caviar

Ingredients:

- 1 lb. of Caviar, Black Swallow (or substitute)
- 2 cups Green Onions (Washed and sliced crosswise)
- 1 cup Corn (fresh)
- 1 cup Fresh Red Bull (Protein, No sugar and sweetened)
- 1 cup Cilantro (washed and drained)
- 2 small avocados (sliced and drained)
- 2 small avocados (sliced and drained)
- 2 cups Bacon (cooked and drained)
- 2 cups Garlic (chopped)
- 2 cups Olive Oil
- 1 small onion, fresh
- 1 small onion
- 2 cups Eggplant

Directions:

1. Combine all ingredients in a large bowl. Mix well. Add salt and pepper to taste. Refrigerate for 1 hour.
2. In a large bowl, add all ingredients. Mix well. Add salt and pepper to taste. Refrigerate for 1 hour.

Makes 15-20 servings.

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OPTIONAL SERVICES (VALUE ADDED SERVICES)

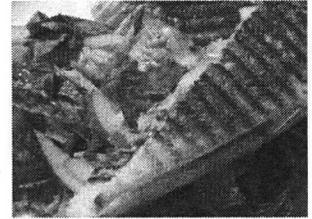
VALUE ADDED SERVICES

A'viands has more to offer your facility than just the management of your food service. We have experience in managing and supporting ancillary services as a cost savings to you. In some cases, we can create additional revenue.

OUR EXPERIENCE

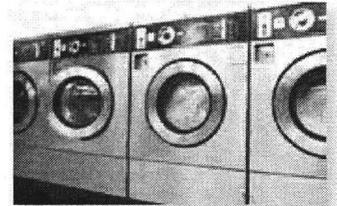
CATERING SERVICES

A'viands/Summit has the ability to cater any size event. We are fully capable of helping and supporting any catering needs your facility may have. We have professional staff with experience in providing small to large catering services.



LAUNDRY SERVICES

We oversee facility laundry services and have systems in place for inmate worker supervision in these areas.



We have a chemical contract with Ecolab and are able to provide to you a cost savings for the chemicals you purchase.



COMMISSARY

Our unique commissary system offers cashless transactions, improved control, and return commissions for your facility. This eliminates the need for additional personnel hours. We operate and manage each commissary on-site.



EQUIPMENT PURCHASE AND KITCHEN DESIGN

A'viands works with several equipment and kitchen design companies to provide detailed specifications and costs associated with any new or replacement kitchen equipment. Often, we can make the investment and build this cost back into the cost per meal.

THE OUTSIDEINSIDE CONNECTION

CONNECTING WITH THE WORLD OUTSIDE THE WALL

The Outside Inside Connection provides loved ones the opportunity to send their inmate a special gift for any occasion. It's a convenient way for families and friends to show their support and send their love.

The Outside Inside Connection program was created to provide your staff with a tool that rewards appropriate behavior and fosters security for both the inmate and the officers.

Our team will work to ensure this program operates within the parameters of your security protocol. The program brings popular foods to your facility. The program reinforces desired behavior and provides a break in the daily routine.

We provide an assortment of desirable foods like pizza, boneless hot wings, Angus hamburgers, fresh baked chocolate chip cookies and more. Our service professionals make these special entrées fresh on site.

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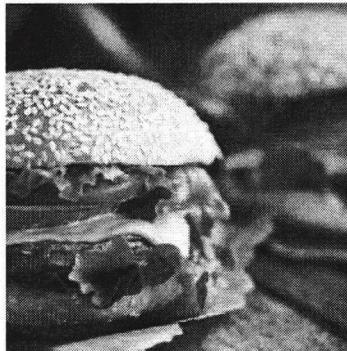
THE OUTSIDEINSIDE CONNECTION

CONNECTING WITH THE WORLD OUTSIDE THE WALL

Sample Menu

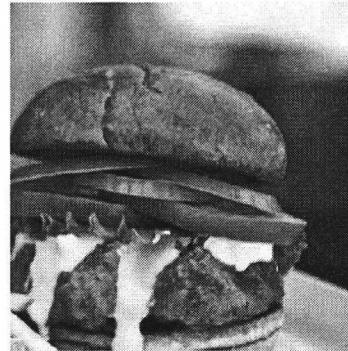
DOUBLE CHEESEBURGER

Two (2) beef patties topped with cheese on a warm bun. Served with chips and soda.



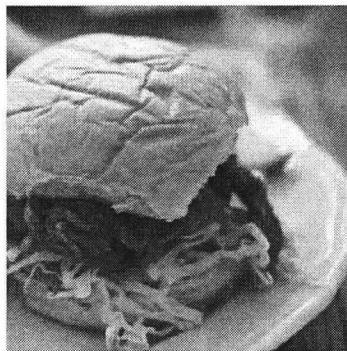
BUFFALO STYLE CHICKEN SANDWICH

Hot-N-Spicy buffalo sauce on a chicken breast. Served with chips and soda.



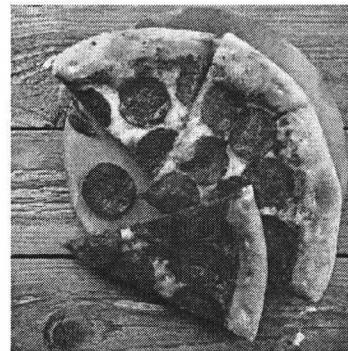
FRIED CATFISH SANDWICH

Lightly breaded, deep-fried catfish sandwich on a warm bun, served with chips and soda.



PEPPERONI PIZZA

Stuffed with pepperoni, beef and sausage. Served with soda.



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THE OUTSIDEINSIDE CONNECTION

CONNECTING WITH THE WORLD OUTSIDE THE WALL

Sample Baskets

RIGHT ON TIME



SWEET and SALTY



CHOCOLATE RUSH



THINKING of YOU



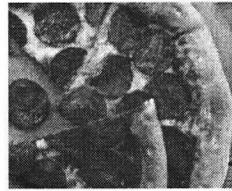
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EATS & TREATS

PROVIDING INMATES THE OPPORTUNITY TO PURCHASE
HIGH-QUALITY FOOD AS A REWARD FOR GOOD BEHAVIOR



DOUBLE GREEN CHILI
CHEESE BURGER



WHOLE
PIZZA



BONELESS CHICKEN
TENDERS



CHOCOLATE CHIP
COOKIES

- Complete the approved order form and include all of the necessary information. Incomplete order forms will not be processed.
- Submit the approved order form by the due date and as directed.
- Your account will be charged once the meal is prepared.
- Orders will be prepared and distributed on the scheduled dates and specified times for each housing location.
- Upon delivery the inmate will receive a copy of the detail receipt as proof of the transaction and delivery completion.

NOTE: Every effort will be made to refund prior to a transfer, if transferred prior to food being processed. If food is made, no refund will be issued.

SPECIAL HOLIDAY/MONTHLY CELEBRATIONS

HOLIDAY MEALS (SPIRIT LIFTERS) POLICY

Purpose

Special meals are provided to recognize various national holidays, to break up the monotony of the regular menu, and to contribute to the inmates mental well-being.

Policy

Special meals will be served annually on Holidays and/or other days, as determined by the facility policy and/or contractual requirements.

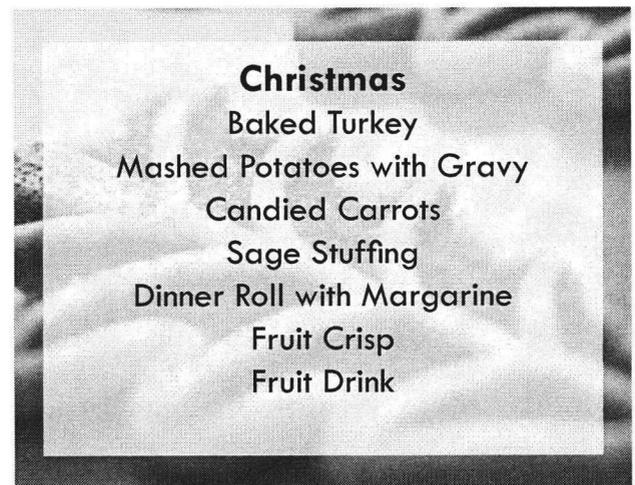
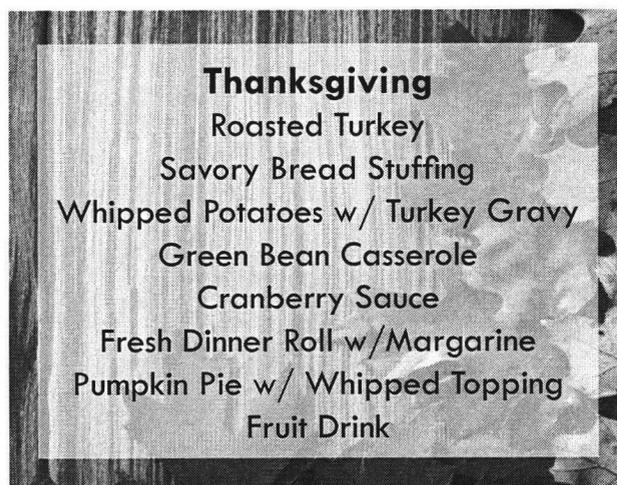
Procedure

1. The facility will determine which Holidays will be served as "Spirit Lifter" meals. The menus will be written in advance and approved by the Correctional Field Support Dietitian, Correctional District Manager, and the facility designee.
2. Following is a list of possible Holidays:

New Years	Memorial Day
St. Patrick's Day	Easter
Cinco de Mayo	Fourth of July
Thanksgiving	Christmas
3. The Food Service Director will contact the A'viands/Summit Field Support Dietitian for assistance in planning diets for inmates with allergies. The regular religious menu will be served as written.

SPECIAL HOLIDAY/MONTHLY CELEBRATIONS – SAMPLE

Summit will provide at least 12 Spirit Lifter meals per the RFP specifications. Below are examples of meals we have provided.



STAFF MENU

ONE WEEK STAFF SALAD MENU

Summit is pleased to propose an enhancement to the required staff meal. Summit understands and will have available staff meals that mirror the inmate meals at all times. Summit would like to propose per Addendum #2 question #1, a rotating pre-made salad option that will be available seven days per week. This will be the same price as a standard inmate meal.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1 each Chef Salad 3 oz Grilled Chicken 10 oz Tossed Salad Greens 2 oz Tomatoes 2 oz Shredded Carrots 1 each Eggs 2 oz Croutons 3 each Crackers Variety of Dressings Fountain Drink	1 each Tuna Salad 3 oz Tuna 1 oz Celery 1 oz Onions 2 oz Mayo 10 oz Shredded Lettuce 2 oz Tomatoes 2 oz Cucumbers 3 each Crackers Variety of Dressings Fountain Drink	1 each 7 Layer Salad 10 oz Shredded Lettuce 2 oz Bell Pepper/Onions 1 oz Celery 2 oz Green Peas 2 oz Cucumbers 2 oz Shredded Cheese 2 oz Bacon Bits 3 each Crackers Variety of Dressings Fountain Drink	1 each Chicken Salad 3 oz Shredded Chicken 1 oz Celery 1 oz Onions 2 oz Mayo 10 oz Tossed Salad Greens 3 each Crackers Variety of Dressings Fountain Drink	1 each BBQ Chicken Salad 3 oz Grilled BBQ Chicken 10 oz Tossed Salad Greens 2 oz Mexican Corn 2 oz Black Beans 3 oz Corn Chips 2 oz Shredded Cheese 2 oz BBQ Sauce Variety of Dressings Fountain Drink	1 each Chef Salad 3 oz Ham 10 oz Tossed Salad Greens 2 oz Tomatoes 2 oz Shredded Carrots 1 each Eggs 2 oz Croutons 3 each Crackers Variety of Dressings Fountain Drink	1 each Taco Salad 3 oz Taco Meat 10 oz Lettuce 2 oz Tomatoes 2 oz Shredded Cheese 2 oz Sour Cream 2 oz Salsa 3 oz Tortilla Chips Variety of Dressings Fountain Drink

