

KY CACFP

STANDARD CATERING CONTRACT



Kentucky Child and Adult Care Food Program

Division of School and Community Nutrition
Child and Adult Care Food Program
500 Mero Street
Frankfort, KY 40601

Phone: 502-564-5625
Fax: 502-564-5519

Web site: <http://education.ky.gov/federal/SCN/Pages/Child-and-Adult-Care-Food-Program.aspx>

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KY CACFP STANDARD CATERING CONTRACT

THIS CONTRACT is entered into between Lexington Fayette Urban County Government/Department of Social Services/Division of Family Services hereinafter referred to (First Party) as the *Institution or Facility* and Bateman Community Living, LLC herein after referred to as the *Caterer*. (Second Party)

This contract will become effective when an authorized representative of both have signed the contract and will expire on **September 30, 2020**. Either party may choose to terminate the contract at any time in accordance with the terms specified herein. Delivery of catered meals shall commence after the Institution or Facility has received State Agency approval to participate in the CACFP. The Institution or Facility will notify the Caterer to commence meal delivery.

I. The Parties Agree to the Following General Terms:

A. Scope of work:

The scope of this contract is to provide meals specified by the Institution and deliver the specified meals to the site or sites the Institution identifies in the Delivery Schedule on Attachment 7 to this contract. Meals shall be delivered daily in accordance with all quote specifications and attachments regarding this contract. (See Attachments 1 - 7.)

B. Governing law:

This contract shall be enforceable under the laws of Kentucky and parties shall be required to comply with all applicable federal and state laws, rules and regulations regarding the execution and enforcement of this contract and its use in the CACFP.

C. The Kentucky Department of Education (KDE) and State Agency:

The KDE or State Agency is not a party to this contract nor is it responsible for its execution or the enforcement of any payments or performance. The KDE's and State Agency's sole role is providing a standard contract pursuant to 7 CFR §226 and ensuring compliance with reimbursement and contracting conduct of CACFP Institutions or Facilities. Any representation either implied or stated by any party, or any agent of the Department in this regard to the contrary, shall have no effect and shall not be relied upon regarding this contract.

D. State Agency Approval Required:

The terms and conditions of this contract bear directly on the Institution's or Facility's successful participation in the CACFP. Therefore, the Institution or Facility is not permitted to receive reimbursement for catered meals under this contract if totaling \$50,000 or more until the State Agency has granted final approval of all terms and conditions of this contract consistent with its authority prescribed by 7 CFR §226. Consideration for reimbursement shall commence only after the date the State Agency grants final approval of all terms and conditions of this contract if totaling \$50,000 or more.

E. Term of Contract Renewal:

1. The proposed contract is for a single federal fiscal year. The contract shall expire on September 30th of the contract year unless terminated earlier. This contract may be renewed for two additional one-year terms.
2. Renewals must be negotiated and agreed to prior to the expiration of the current contract on or before September 30 of the contract year. Failure to complete the

renewal process (unless switching to self-preparation food service) will require that the Institution or facility obtain new quotations or bids for a new catering contract in order to qualify for CACFP reimbursement for catered meals. Public/military Institutions or facilities must comply with their governing authority's requirements when renewing contracts

3. The renewal process shall be at the sole discretion of the Institution (or facility) and will require the mutual agreement of both parties for completion. Renewal instructions and requirements are provided in the Catering Guidance.

F. Renewal:

1. The Institution or facility reserves the option to renew the contract for no more than two additional one-year periods beyond the original contract term. Renewal may be under the same terms and conditions of this contract or different terms and conditions may be used once they are approved by the State Agency.
2. In the event of renewal of this contract any new or additional terms and conditions as required by the State Agency shall be incorporated into the renewal contract consistent with the requirement for amendments.
3. Renewal of the contract shall be completed by mutual agreement in writing and shall not take effect until an authorized representative of the last party (the Institution or facility) has signed the contract.
4. Renegotiation of price changes pertaining to the unit price shall be allowed in the subsequent years of the contract.
5. No price increase under this or any renewed contract shall take effect without prior written consent signed by both parties to the contract.

G. Contract Price Terms, Payment and Termination for Failure to Make Payment:

1. Prices, Terms and Payment: All prices are fixed for the duration of the contract period.
 - a. Taxes: Any applicable taxes are in addition to the quotation and are not included therein;
 - b. Cash Discounts: Cash discounts for prompt payment shall not be considered in determining the lowest net cost for contract evaluation purposes.
 - c. Invoicing and Payment:
 - (1) The Caterer shall submit itemized invoices to the Institution weekly or monthly. These invoices shall specify the number of meals provided to the center at each age group, the unit price for each meal, the dates in which the meals were delivered and the total amount of monies due from the institution. The Caterer shall also supply the institution with a weekly or monthly receipt stating the amount paid by the sponsor or Institution, the date in which payment was received and the dates for which the services were paid.
 - (2) The Institution shall pay the Caterer the unit price specified in the Attachment 7, Price Schedule multiplied by meals provided as specified in the invoice. The Institution shall pay:
 - (a) According to the time frame as stated on the Caterer's invoice; or
 - (b) 5 days after receiving CACFP reimbursement, whichever occurs first.

(3) The Caterer may impose suggested late fees of 1% of the total invoice every 30 days that the invoice remains unpaid, but is not required to do so. Any late fees shall not be paid from CACFP funds. See Termination for Breach in Special Conditions for non-payment of services rendered.

(4) The Caterer shall not receive payment for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period. **Any payment denial shall be supported by delivery documentation demonstrating deviation from the requirements of this contract.**

2. The contract price shall include the following items, if applicable, as identified on attachment 5:

- a. Price of food, milk, disposable meal service products, packaging;
- b. Transportation; and
- c. All other related costs (e.g., condiments, utensils, etc.).

3. The contract price does not include nor the contractor is not authorized to charge costs for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period.

4. The Caterer may terminate service under this contract for nonpayment if the Institution has failed to make full payment for any invoice 60 or more days after that invoice is due and owing.

a. The Caterer hereby waives its right for assistance with delinquent accounts through the State Agency.

5. Non-payment for Spoilage:

a. No payment shall be required nor made for meals that:

- (1) Are spoiled or unwholesome at time of delivery; or
- (2) Do not meet detailed specifications for each food component specified; or
- (3) Do not otherwise meet the requirements of this contract.

b. All meal specifications under this contract shall include but are not limited to cycle menu, grade, purchase units, style, condition, weight, ingredients, formulations, and delivery time.

6. The Caterer may use the following suggested delinquent payment notification procedures in order to preserve its right to demand payment for catering services:

a. For invoices not paid within 30 days after the Institution received the invoice (pursuant to this contract) the Caterer shall send the Institution a notice letter with a copy of the original invoice attached. The Caterer shall also provide a copy to the State Agency.

b. When an invoice previously noticed when delinquent 30 days is still delinquent and not paid in full within 60 days after the Institution received the invoice, the Caterer must provide a second letter to the Institution with a copy of the original invoice attached and provide a copy to the State Agency.

c. The Caterer shall suspend service or terminate its contract with the Institution if the Institution has failed to make full and complete payment for any invoice 60 or

more days after that invoice is due and owing. The Caterer's failure to terminate its contract shall not waive the Caterer's right to seek payment under appropriate Kentucky law.

H. Amendments:

No amendments to this contract shall be made prior to awarding of bid or enforced unless and until such amendments are:

1. In writing;
2. Agreed to and signed by each party; and
3. Approved by the State Agency for purposes of reimbursement regardless of the grand total cost of the initial contract.

I. Selection of cycle menu:

The Institution or Facility has selected a State Agency cycle menu included as Attachment 2 to this contract. This cycle menu shall be used to govern the meals prepared and delivered under this contract. The Institution or Facility or the Caterer shall:

1. Not make menu substitutions except under emergency circumstances.
2. Seek approval from the State Agency of any menu changes and/or substitutions.
3. Document the need for the substitution to include what meal (or meal item) could not be provided and what meal (or meal item) was provided in its' place.
4. Inform the Institution and/or Facility(s) of the menu substitution prior to delivery.
5. Acknowledge that any menu substitution is subject to evaluation and meal disallowance at some future date under CACFP requirements and therefore bears the risk if it is found that the meal must be disallowed because such substitution may not qualify the meal for CACFP reimbursement

J. Special conditions and specifications:

Any special conditions and specifications which vary from the general terms and conditions of this contract must be agreed on by both parties and approved by the State Agency prior to execution and attached to this contract. Any such attachments are adopted as part of this contract and shall have precedence.

K. Emergency Requirement:

1. Generally;
 - a. If the Institution or Facility is required to close due to an emergency, the institution or Facility shall be required to pay for all food previously delivered to a center.
 - b. CACFP will not reimburse for meals which are not served to enrolled children, regardless of the reason for the failure to serve the meal.
 - c. Institutions must notify the Caterer at the earliest time feasible if a center will be closed for any reason.
2. Emergencies affecting a geographical area:
 - a. In the event of an emergency affecting an entire geographical area each party shall act in good faith to keep the other party informed of its ability to perform the conditions of the contract.

b. Caterers must immediately notify all Institutions and facilities served if the emergency requires Caterer closure, alterations of menu or other interruptions or partial interruptions of service.

c. Any disruption or alteration of service shall be documented and a copy provided to the center and to the State Agency.

d. Upon issuance of a notice of an emergency situation or pending emergency situation by state or local officials for the state or a geographical region, Institutions shall notify Caterers of their plan for operation during the pending emergency. For instance, if a severe weather warning is issued, the Institution shall notify the Caterer of its contingency plans for the emergency, specifically the factors it will use to determine closure, such as: it will close if school districts close or, government offices close, or local stores close.

e. If the Institution does not provide reasonable notice of its closure it shall be responsible for payment for meals attempted to be delivered during regularly scheduled times.

L. Cancellation Clause:

1. At Will:

a. This contract may be canceled by either party with a thirty (30) day written notice;

b. Notice shall be delivered by certified mail, return receipt requested, or in person with proof of delivery.

2. For Breach:

a. The Institution's Rights;

(1) The Institution shall have the right, though is not required, to terminate this contract if the Caterer fails to comply with the contract's requirements.

(2) Upon election of its right to terminate the contract, the Institution or Facility shall notify the Caterer. Such notification must be in writing stating the specific instances of non-compliance with the terms and conditions of the contract. The Institution must await the Caterer's specific corrective action plan for 24 hours after the Caterer receives the Institution's written demand.

(3) If the Caterer fails to implement corrective action within 24 hours of the Institution's notification, the Institution shall have the right, upon written notice, to immediately terminate the contract and the Caterer shall be liable for any damages incurred by the Institution.

(4) The Institution shall by written notice to the Caterer terminate the right of the Caterer to proceed under this contract if the Institution finds that gratuities in the form of entertainment, or gifts, or if any other thing of value was offered or given by the Caterer to any officer or employee of the Institution with a view toward securing a contract or securing favorable treatment with respect to the awarding, amending or the Caterer's conduct under the contract.

b. The Caterer's rights;

(1) The Caterer may terminate this contract if the Institution fails to comply with the requirements of this contract.

(2) Upon election of its right to terminate the contract, the Caterer shall notify the Institution. Such notification must be in writing stating the specific instances of non-compliance with the terms and conditions of the contract. The Caterer must await the Institution's corrective action plan for 24 hours after the Institution receives the Caterer's written demand.

(3) If the Institution fails to implement corrective action within 24 hours of the Caterer's notification, the Caterer shall have the right, upon written notice, to immediately terminate the contract and the Institution shall be liable for any damages incurred by the Caterer.

c. Additional condition for termination for failure to pay for catering services;

(1) These conditions are in addition to all stated terms for termination and apply expressly to the situation in which the Institution fails to pay the Caterer as agreed under this contract.

(2) Caterers shall retain the right under the laws of Kentucky to seek payment for all services delivered under this contract.

(3) The parties agree that the Caterer shall waive its right to seek action through the State Agency under this contract if it continues to provide services beyond the date when the Institution has failed to make full payment for services and is 60 days or more late in paying for services under this contract.

d. Resolution of disputes;

(1) The parties to the contract shall attempt to resolve disputes under this contract through mutual agreed mediation.

(2) Should mediation fail, disputes shall be resolved under the laws of Kentucky.

(3) Regardless of resolution, costs or expenses for which the Institution subsequently accepts or is assigned liability shall not be paid from CACFP reimbursement funds unless those costs or expenses have been previously approved by the State Agency for reimbursement.

3. For lack of availability of Funds: The Institution shall have the option to cancel the contract for lack of funds as described in this section. In the event of cancellation of the contract, the Institution shall be responsible for meals that have been delivered to its Facility. The contract may be cancelled under this provision if:

a. The Institution is not approved by the State Agency to participate in the Child and Adult Care Food Program;

b. The Institution is terminated or suspended by the State Agency from the Child and Adult Care Food Program;

c. The Institution's funding sources including participant payment, charity and similar fund raising activity fail to provide sufficient resource to continue the Institution's operation; or

d. The funds to support the Child and Adult Care Food Program are not available due to federal or state budget constraints.

M. Business and Professional Qualifications:

1. Caterers shall disclose with their contract offer whether any director, employee, consultant or affiliate is also an officer or an employee of the State of Kentucky.

2. All Caterers must disclose the name of any employee who owns, directly or indirectly, an interest of five (5) percent or more of the Caterer's organization or any of its branches or affiliates or parent company.

3. All permits, registrations, licenses and insurance must be in full force at the time the contract is executed and throughout the term of the contract. Failure to maintain any of these required items shall result in immediate termination of the Caterer. The Caterer will not be permitted to supply catered meals for CACFP reimbursement until all required permits, registrations, licensure and insurance are in full force.

N. Independent Capacity of Parties:

In the performance of this contract, it is agreed between the parties that each party:

1. Is an independent party to this contract;
2. Is solely liable for the performance of all tasks contemplated by this contract;
3. Its officers, agents, employees or assignees in performance of this contract, shall act in an independent capacity and not as an officer, employee, or agent of the State Agency; and
4. Shall not represent to others that it has the authority to bind the State Agency in any way or fashion.

O. Conflict of Interest:

Each party shall be responsible for ensuring that no conflict of interest exists in the execution and administration of this contract.

1. The Institution shall maintain a written code of standards of conduct which shall govern the performance of its officers, employees or agents engaged in the award and administration of contracts supported by CACFP payments. No employee, officer or agent of the grantee shall participate in selection, or in the award or administration of a contract supported by the CACFP if a conflict of interest, real or apparent, would occur.
2. Any Institution and its responsible principals and responsible individuals shall be subject to termination and disqualification from the CACFP if a conflict of interest exists in the Institution's procurement or execution of a catering contract.
3. The Caterer is prohibited from having a financial or other interest in the Institution served under this contract.
4. The Institution is prohibited from having a financial or other interest in the Caterer serving the Institution or its sponsored centers.
5. The parties are required to complete Attachments 8 and 9 (Conflict of Interest Questionnaires) as part of the execution of this contract. These records shall be maintained in the Institution's contract file and shall be subject to review during CACFP site visits for the purpose of confirming that a conflict of interest has not been recorded or allowed to exist.
6. Any contract found with an existence of a conflict shall be void from its inception and the contract shall be re-negotiated. Meals provided under such voided contract may be disallowed and repayment to the State Agency demanded.

P. Void if Disqualified:

This contract shall become null and void as of the date of the event listed under the following circumstances:

1. If the Caterer fails to:
 - a. Meet the requirements of the contract;
 - b. Comply with the requirements for entering into the contract;
 - c. Remain in good standing on the registered Caterer list with the State Agency; or
 - d. Meet the standards set forth in its applicable licensure requirements, regardless of whether such violations of its licensure laws and rules result in discipline by the applicable regulatory authority.
2. Institution or Facility be disqualified from participation in the CACFP; or
3. Caterer is suspended, disbarred or otherwise prohibited from accepting government contracts or government funding pursuant to 7 CFR §3017.

Q. Enforceability:

This contract shall have no force or effect unless the:

1. Caterer is registered with the State Agency before the date of contract execution and the Caterer maintains that registration in good standing throughout the term of the contract.
2. Institution or Facility is approved to participate in the CACFP.

R. Default:

Failure to perform according to the terms of this contract shall be cause to find the defaulting party in breach with the following consequences:

1. If a Caterer is found in default of this contract such finding may result in:
 - a. The Caterer being required to pay all re-procurement costs;
 - b. The Caterer's name being removed from the State Agency's Registered Caterer List; and
 - c. Prohibiting all Institutions or Facilities participating in the CACFP from receiving further reimbursement for any meals delivered under a contract with the unregistered Caterer.
2. If an Institution is found in default of this contract such finding may result in:
 - a. The issuance of a Notice of Serious Deficiency to the Institution requiring timely corrective action; or
 - b. The State Agency denying reimbursement for catered meals for that Institution; or
 - c. The Institution's disqualification from the CACFP for a period of at least seven years and entry on the National Disqualified List.

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

Parties to this contract shall comply with mandatory standards and policies relating to energy efficiency which are contained in the State energy efficiency conservation plan issued in compliance with P.L. 94-163.

T. Buy American Requirement:

1. Parties to this contract shall comply with Public Law 100-237 whenever possible and purchase only food products that are produced in the United States.
2. The parties are permitted exceptions to the "Buy American" requirement under the following conditions:
 - a. The recipients or intended consumers of catered meals have demonstrated a unusual or ethnic food preferences that can only be met through purchases of products not produced in the United States;
 - b. Products required for the preparation of catered meals are not produced or manufactured in the United States in sufficient and reasonable available quantities of a satisfactory quality; or
 - c. The cost of the domestically produced food product that would be used in a catered meal is significantly higher than that of the foreign product.

U. Minority Participation:

Institutions shall take affirmative steps to ensure that small businesses, minority-owned businesses and women's business enterprises are used whenever possible. Affirmative steps shall include the following:

1. Including qualified small businesses, minority-owned businesses and women's business enterprises on solicitation lists;
2. Assuring that small businesses, minority-owned businesses and women's businesses are solicited whenever they are potential sources;
3. When economically feasible, dividing total requirements into smaller tasks or quantities so as to permit maximum small business, minority-owned business and women's business participation;
4. Where the requirement permits, establishing delivery schedules which will encourage participation by small businesses, minority-owned businesses and women's businesses;
5. Using the services and assistance of the Small Business Administration and the Department of Commerce's Minority Business Development State Agency in the solicitation and utilization of small businesses, minority-owned firms and women's business enterprises.

V. Equal Employment Opportunity:

Parties to this contract shall comply with Executive Order (E.O.) 11246, "Equal Employment Opportunity," as amended by E.O. 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and as supplemented by regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor."

W. Execution of Contract:

The contract shall be typed or printed in ink. Erasable ink shall not be used in preparation of any agreed terms. All corrections made to this contract shall be initialed.

X. Cost of Contract Preparation:

The Caterer, by its affirmative act of providing a quotation or bid for this contract, acknowledges that the Caterer is solely responsible for any costs the Caterer incurred in responding to this contract.

Y. Certificate of Independent Price Determination:

Attachment 12, Certificate of Independent Price Determination must be completed by the Caterer and Institution (or Facility) when utilizing formal competitive bid procedures and included with this contract.

Z. Clean Air and Federal Water Pollution Control Act:

Contracts in excess of \$100,000 must comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401 et seq.) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251 et seq.). Violations shall be reported to the Department of Health and the Regional Office of the Environmental Protection State Agency (EPA). Failure to comply constitutes an inability to fulfill the terms of the contract.

AA. Byrd Anti-Lobbying Amendment:

Contracts of \$100,000 or more must include certification from the Caterer that they will not and have not used CACFP (Federal appropriated) funds to pay any person or organization for influencing or attempting to influence an officer or employee of any State Agency, a member of Congress, officer or employee of Congress, or an employee of a member of congress in connection with this contract pursuant to Title 31 United States Code §1352.

II. The Caterer Agrees to:

A. Regulatory Compliance:

The Caterer agrees that this contract shall be governed by, and construed to be consistent with, all federal and state regulations applicable to the CACFP established under 7 CFR § 226, 3016, 3017, 3019, 3021 and FNS Financial Management Instruction 796-2, Revision 3 as such regulations may apply and be amended from time to time.

B. Preference for Drug-Free Workplace:

The Caterer must make a good faith effort to maintain a Drug-Free Workplace (DFW). The Institution reserves the right to request from the Caterer the method used to maintain a DFW prior to contract award as outlined in 7 CFR § 3021.

C. Authority to Contract:

By execution of this contract the Caterer asserts and attests that the Caterer:

1. Is authorized to enter into the contract;
2. Is not suspended, debarred or otherwise prohibited from entering into the contract under the terms of 7 CFR § 3017; and
3. Shall notify the Institution immediately if the Caterer or its principals are suspended, disbarred or otherwise prohibited from performing under this contract.

D. Supervision and Inspection Requirements:

The Caterer shall:

1. Provide management supervision at all times and maintain constant quality control inspections to check for portion size, quality of products, time and temperature, appearance and packaging;
2. Maintain Food Manager Certification from the Lexington Fayette County Health Department;
3. Maintain a valid state or federal food service license; and
4. Submit copies of the applicable state or federal regulatory inspections and current license annually to the State Agency, as may be requested.

E. Meal requirements, preparation, packaging and delivery:

Meals shall be prepared and delivered daily in accordance with all quotation or bid specifications and attachments regarding this contract as specified on attachments 1 through 7 to this contract. The Caterer shall accept delivery site additions and deletions upon written notice from the Institution at least seven calendar days prior to the date of delivery.

1. Meal Requirements: The Caterer shall:

- a. Provide menu items which meet the nutritional requirements specified by the Child and Care Food Program Meal Pattern.
- b. Not make changes or substitutions to the cycle menu on which the contract was based, Attachment 2, Cycle Menu.

2. Meal Preparation Requirements: The Caterer shall:

- a. Prepare and deliver meals according to CACFP Food Safety and Sanitation Requirements and other governing food safety and sanitation requirements.
- b. Ensure that all potentially hazardous food for this contract shall be kept at safe temperatures, 41°F or below and 135°F or above, except during necessary periods of preparation.
- c. Not assemble meals more than 24 hours prior to delivery.
- d. Ensure meals for this contract are delivered at safe temperatures:
 - (1) All cold foods must be held and delivered at or below 42°F.
 - (2) All hot foods must be held and delivered at or above 135°F.

3. Meal Packaging Requirements:

- a. In accordance with Attachment 5, Meal Services to be Provided, the Caterer shall ensure that:
 - (1) Any product or substance that comes into contact with food, including but not limited to products used to package, contain or serve food shall meet federal food safety standards, including but not limited to 21 USC §348(h)(6), and instructions or regulations issued by the United States Food and Drug Administration.

(2) All cold foods are packed suitably in accordance with local health standards. Container and overlay must have an airtight closure, be of non-toxic material, and be capable of maintaining internal temperatures of cold food at 42°F or below.

(3) All hot foods are packed suitably in accordance with state health standards. Container and overlay must have an airtight closure, be of non-toxic material, and be capable of maintaining internal temperatures of hot food at 135°F or above.

(4) Containers must be closed and maintain an airtight closure or seal until opened at the Institution's destination.

b. Each container (bulk or carton with unitized meals) shall be labeled. Each label or other form shall include:

(1) Caterer's name and address;

(2) Food item and number of portions by age group (i.e. ages 1-2, 3-5 and 6-12).

(3) Serving size information by cups, ounces, and individual pieces; and

(4) Date of production.

4. Meal Delivery Requirements:

a. The Caterer shall:

(1) Be responsible for delivery of all food and dairy products at the specified time and location according to Attachment 5, Meal Services to be Provided and Attachment 6, Delivery Schedule.

(2) Provide personnel to deliver meals daily, unload and place in the designated Institution or Facility at the specified location(s) and time(s) listed in Attachment 6, Delivery Schedule.

(3) Provide adequate refrigeration and heating in clean vehicles during delivery of all food and dairy products to ensure the wholesomeness of food at delivery is in accordance with State and local health codes.

(4) Provide the exact number of meals ordered and any damaged or incomplete meals shall not be included when the number of delivered meals is determined by the Institution or Facility.

b. The Caterer shall:

(1) Provide daily delivery tickets with meal delivery. See Attachment 13 for delivery tickets that can be copied on catering company letter head. Delivery tickets must:

(a) Show name of Institution or Facility; be itemized to show the number of meals of each type and each age group, the individual meal components for each meal type and the date and time of delivery. Delivery tickets shall be prepared in multiple copies as required.

Be typed or printed in ink on company letterhead. Use of erasable ink is not permitted.

(b) Include when delivering to an Institution or Facility, a minimum of two copies to provide one copy of the delivery ticket for the Caterer and a duplicate of that delivery ticket for the Institution or Facility.

(c) Include when delivering to a sponsored Facility, a minimum of three copies to provide one copy of the delivery ticket for the Caterer, a duplicate for the sponsoring Institution and a duplicate of that same delivery ticket for the Facility.

(d) Include the name of the individual making the delivery and the name of the Institution's or Facility's representative accepting delivery of the meals. Such names in addition to signature shall be clearly printed on the delivery ticket. Failure to clearly identify required names may result in disallowance of meals delivered under this contract.

(e) All corrections made by the Caterer and/or the Institution or Facility must be initialed

F. Assignment and Subcontracting:

The obligations of this contract shall not be assigned. The Caterer shall not subcontract meals provided under the terms of this contract.

G. Access to Caterer Site:

The Caterer shall permit employees of the Institution or Facility, designated program officials of the State Agency, the Kentucky Department of Law Enforcement, and U.S. Department of Agriculture access to:

1. Inspect the Caterer's preparation site prior to execution of contract and at any point during the term of the contract; and
2. Be present during preparation and delivery of meals, without prior notice at any time during the contract period.

H. Use of Institution's Kitchen

Use of the Institution's kitchen shall require that the Caterer:

1. Wash all dishes and utensils prior to leaving for the day
2. Wipe down all surfaces
3. Sweep
4. Ensure proper storage of food
5. Provide all necessary supplies for meal preparation such as gloves and head coverings
6. Limit use of the Institution's kitchen to purpose stated in this contract.

I. Access to Records:

The Caterer shall maintain documentation pertaining to this contract and this documentation shall be available for the current contract period and three subsequent years from the termination date of this contract or until all outstanding issues are resolved of any audits for inspection and audits by representatives of KDE; the State Agency; the Kentucky Department of Law Enforcement; U.S. Department of Agriculture; and Kentucky Office of the Inspector General. These records shall include:

1. Purchase orders, invoices from food distributors, and production records
2. Delivery records and meal change form confirmations
3. Temperature logs for storage, cooking and holding of potentially hazardous foods, and transportation to the Institution or Facility
4. Invoices to the Institution or Facility
5. Notices of Non-payment
6. Records necessary to comply with federal and State and laws and regulations
7. All state and federal tax records associated with this contract
8. The contract and all addendums or changes

J. Indemnification and Contract Insurance Requirement:

1. The Caterer shall secure and maintain, at its expense and for the duration of this contract and any renewals, liability insurance to specifically protect itself and indemnify, save and hold harmless the Institution and Facility(s) and its officers, agents and employees against any and all actions, suits, damages to persons or property, losses, costs, penalties, obligations, errors, omissions or liabilities that may be asserted or claimed by any person, firm or entity arising out of or in connection with the use, service operation, or performance of work under the terms of this contract, resulting in whole or in part from the negligent acts or omissions of the Caterer, or any of the employees, agents, or representatives of the Caterer.
 - a. The Caterer will defend any action or actions filed in connection with any said claims or liabilities and will pay all costs and expenses, including legal costs and attorneys' fees incurred in connection therewith;
 - b. The Caterer shall promptly pay any judgment rendered against the Institution or their officers, agents and employees for any such claims or liabilities arising out of or in connection with the negligent performance of or failure to perform such work, operations or activities of the Caterer herein under; and the Caterer agrees to save and hold the Institution and Facility and/or their officers, agents and employees harmless there from;
 - c. In the event the Institution and Facility or its officers, agents and employees is/are made party to any action or proceeding filed or prosecuted against the Caterer for such damages or other claims arising out of or in connection with the negligent performance of or failure to perform the work, operation or activities of the Caterer hereunder, the Caterer agrees to pay to the Institution and Facility and/or its officers, agents and employees any and all costs and expenses incurred by the Institution and Facility and/or their officers, agents and employees in such action or proceeding including but not limited to, legal costs and attorneys' fees.
2. The Caterer shall deliver the written notification and a Certificate of Coverage to the Institution and Facility of insurance coverage:

- a. At the time this contract and any subsequent contract is executed;
 - b. Within 5 business days of any change in insurance or terms of insurance.
3. The Caterer's failure to maintain the minimum levels of insurance coverage described in this contract in force during the term of this contract shall be grounds for the Institution to declare the Caterer in default of the contract and immediately terminate the contract for failure to perform.

K. Conflict of Interest:

Complete the Caterer Conflict of Interest Questionnaire and provide the completed questionnaire to the Institution as part of the complete contract submission. This record is a required prerequisite to the execution of the contract.

III. The Institution or Facility Agrees to:

A. Receiving catered meals:

It is the responsibility of the Institution or Facility to ensure the meals delivered meet contract requirements and are properly maintained and stored until served. Prior to signing a delivery ticket, the Institution or Facility staff must:

1. Verify the number of meals ordered and menu items. Any damaged or incomplete meals shall not be accepted and will not be included when the number of delivered meals is determined.
2. Verify cold foods are delivered at or below 42°F. Any cold foods delivered at or above 43°F will not be accepted.
3. Verify hot foods are delivered at or above 135°F. Any hot foods delivered at or below 134°F will not be accepted.
4. Follow CACFP Food Safety and Sanitation Requirements and other governing food safety and sanitation requirements.

B. Payment to the Caterer:

The Institution or Facility must make prompt and complete payment to the Caterer within 5 days of receiving CACFP reimbursement for the corresponding claim month.

C. Meal Order Changes:

The Institution or Facility shall be entitled to add or delete facilities from its meal delivery orders and to change the number of meals ordered which does vary according to the Fayette County Public Schools calendar (holidays, spring break, summer break, etc.). The Institution or Facility must:

1. Complete a Catered Meal Order Change Form, Attachment 10;
2. Fax to the Caterer by 5:00 p.m. 2 days prior to the scheduled delivery;
3. Notify the Caterer two weeks in advance of any non-emergency closure, including holidays; and
4. Receive confirmation from the Caterer regarding changes in number of meals ordered.

D. CACFP Catered Meal Records:

The Institution or Facility shall maintain books and records pertaining to this contract and such records shall be available for a period of three years from the date of submission of the final claim for reimbursement or until the final resolution of any audits for inspection and audit by representatives of KDE; the State Agency; the Kentucky Department of Law Enforcement; U.S. Department of Agriculture; and Kentucky Office of Inspector General. These records shall include:

1. Documents to support award of this contract
2. The contract and all addendums or changes
3. Delivery records and meal change form confirmations
4. Invoices and proof of payments to Caterer
5. All other documentation to support meals claimed

I have been advised to seek legal counsel before signing this CACFP Standard Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Institution or Facility. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CACFP from the date such financial interest existed.

**FOR CATERER:
(2nd Party)**

Magi Brettler

Original Signature of Authorized Caterer Representative and Accepting Responsibility in the name of the Caterer

Magi Brettler

Printed Name of Authorized Caterer Representative

Vice President

Title

05/24/19

Dated

Bateman Community Living, LLC

Company Name

ATTEST:

Keith Cullinan

Original Signature of Witness to Caterer

Keith Cullinan

Printed Name of Witness to Caterer

05/24/19

Dated

I have been advised to seek legal counsel before signing this CACFP Standard Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Caterer. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CACFP from the date such financial interest existed.

All required CACFP review and approval of the terms of this contract have been obtained in advance of final execution of this contract.

**FOR INSTITUTION/FACILITY:
(1st Party)**

Original Signature of Authorized Institution/Facility Representative and Accepting Responsibility in the name of the Institution/Facility

Printed Name of Authorized Institution/Facility Representative

Title

Dated

Organization Name and CACFP CNIPS ID

ATTEST:

Original Signature of Witness to Institution/Facility


Printed Name of Witness to Institution/Facility

Dated

I have been advised to seek legal counsel before signing this CACFP Standard Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Institution or Facility. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CACFP from the date such financial interest existed.

**FOR CATERER:
(2nd Party)**


Original Signature of Authorized Caterer Representative and Accepting Responsibility in the name of the Caterer

Magi Brettler

Printed Name of Authorized Caterer Representative

Vice President

Title

06/04/19

Dated
Bateman Community Living, LLC

Company Name

ATTEST:


Original Signature of Witness to Caterer

Devon Hilton

Printed Name of Witness to Caterer

06/04/19


Dated

I have been advised to seek legal counsel before signing this CACFP Standard Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Caterer. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CACFP from the date such financial interest existed.

All required CACFP review and approval of the terms of this contract have been obtained in advance of final execution of this contract.

**FOR INSTITUTION/FACILITY:
(1st Party)**


Original Signature of Authorized Institution/Facility Representative and Accepting Responsibility in the name of the Institution/Facility


Printed Name of Authorized Institution/Facility Representative

Magi
Title

7-2-19
Dated

Organization Name and CACFP CNIPS ID

ATTEST:


Original Signature of Witness to Institution/Facility

Printed Name of Witness to Institution/Facility

Dated

KY CACFP Standard Catering Contract

Overview:

The overview items that follow are incorporated and adopted by reference into the terms and conditions of this contract.

1.01 Purpose:

The purpose of this Standard Catering Contract is to obtain registered Caterer services to furnish meals to children participating in the Child and Adult Care Food Programs (CACFP) at designated sites. The Standard Catering Contract is provided for mandatory use by all CACFP Institutions or facilities using catering services pursuant to 7 CFR §§226.6(i) and 226.21.

The objective of the contract is to obtain CACFP standard meals, delivered to designated locations, on a predetermined schedule, in specific configuration and under strict quality control guidelines. Meals accepted at the Facility locations are eligible for payment by the Institution or Facility. CACFP reimbursement shall be dependent upon the Caterer and child care Facility achieving the necessary standards to qualify delivered meals for reimbursement.

1.02 Definitions:

The following definitions shall apply to all terms and conditions:

1. State Agency means the Kentucky Child and Adult Care Food Program, responsible for implementation and management of the CACFP in the State of Kentucky.
2. Bid means an offer to perform catering service in accordance with the specifications and conditions of the governing contract for a set, stated price.
3. Bidder means a person who sells prepared meals, supplies and services for the CACFP. Such person must be registered with the State Agency to be eligible for the authority to bid for the opportunity to provide services under contract to a CACFP Institution or Facility.
4. Caterer means a person or business entity registered with the State Agency that wishes to sell prepared meals, food related supplies and services to CACFP participating Institutions.
5. CACFP means that portion of the Child and Adult Care Food Program enacted in Section 17 of the National School Lunch Act authorizing assistance to states through grants-in-aid and other means to initiate, maintain, and expand non-profit food service programs for children in nonresidential institutions which provide care. The CACFP is intended to enable such institutions to integrate a nutritious food service with organized care services for enrolled participants. Reimbursement payments for allowable costs are made under the CACFP by the State to the Institution that in turn is required to pay for meals received.
6. Center means a child or adult care center, at-risk after school care center, an emergency shelter, or an outside-school-hours care center.
7. CFR means Code of Federal Regulations.

8. Child or Adult care center means any public or private nonprofit Institution or Facility (except day care homes), or any for-profit center that is licensed or approved to provide nonresidential child or adult care services to enrolled children (primarily of preschool age), including but not limited to day care centers, neighborhood centers, Head Start centers and organizations providing day care services for children with disabilities or adults with functional and/or mental disabilities not in residential care. Child and Adult care centers may participate in the Program as independent centers or under the auspices of a sponsoring organization.
9. Child care Facility means a licensed or approved child care center, at-risk after school care center, emergency shelter, or outside-school-hours care center under the auspices of a sponsoring organization.
10. Competitive sealed bid means a method of procurement whereby two or more sealed bids are publicly solicited and a firm fixed-price contract is awarded to the responsive, responsible bidder whose bid, conforming to all the material terms and conditions of the solicitation, is the lowest in price or a selected acceptable bid price based upon CACFP criteria.
11. Contract means a legally enforceable agreement duly executed by the authorized representative of the Institution or Facility and the Caterer that calls for the provision of meals, supplies and services by the Caterer in accordance with all the conditions and specifications in the contract for a price to be paid by the Institution.
12. Cycle menu means a standard list of food items organized into daily meals meeting the USDA meal pattern. Cycle menus are provided in specific sequence and arrangement to vary the diet of CACFP participants and remain in compliance with the USDA meal pattern standards.
13. Day means a calendar day, without regard to weekend or holiday unless otherwise specified.
14. Emergency means those unplanned or unexpected situations preventing the Institution or Caterer from operating as normally planned. Emergency circumstances are normally declared by a government entity and are further defined in Part I, I of this contract.
15. Executed contract means a contract that has been signed and dated by both parties (authorized representatives of the Institution and Caterer). In those instances where the quoted or bid price for service under the original contract equals or exceeds \$50,000, such contract is not executed until it is approved by the State Agency and must be so approved prior to the parties executing and commencing service under that contract.
16. Facility means a sponsored child care center.
17. Fixed-price contract means a contract in which the Caterer is paid at a set or fixed rate per meal for a specific period of time.
18. FNS means Food and Nutrition Service, an office within the United States Department of Agriculture responsible for national implementation and oversight of the CACFP.
19. Formal competitive procedure means a method of obtaining catered meal service by an advertised sealed bid process.
20. Informal competitive procedure means a method of obtaining catered meal service by requesting price quotations for meals.

21. Institution means a sponsoring organization, child or adult care center, at-risk afterschool care center, outside-school hours care center, or emergency shelter which enters into an agreement with the State Agency to assume final administrative and financial responsibility for Program operations.
22. Invitation to bid means a written solicitation for competitive sealed bids with the title, date and hour of the public bid opening. The written solicitation contains specifications and pertinent attachments that define the items or services needed and upon which basis the bidder shall be required to respond.
23. Meals means food which is served to enrolled participants at an Institution or Facility and which meets the meal pattern and nutritional requirements set forth in this contract.
24. Milk means pasteurized fluid types of unflavored or flavored whole milk, lowfat milk, skim milk, or cultured buttermilk which meet State and local standards for such milk. All milk should contain vitamins A and D at levels specified by the Food and Drug Administration and is consistent with State and local standards for such milk.
25. Monetary threshold means the procurement determination level based on an Institution's or a Facility's total annual food costs. The monetary threshold for State Agency is \$20,000.
26. National disqualified list means the list, maintained by the USDA of institutions, responsible principals and responsible individuals disqualified from participation in the Program.
27. Noncompetitive negotiation means the procurement through solicitation of a proposal from only one or a very limited number of sources or after solicitation of a number of sources, competition is determined to be inadequate.
28. Nonprofit food service means all food service operations conducted by the Institution principally for the benefit of enrolled participants, from which all of the Program reimbursement funds are used solely for the operations or improvement of such food service.
29. Notice of Serious Deficiency means written notification from the State Agency or sponsor or USDA that an Institution or Facility has been determined to be non-compliant in one or more aspects of its operation of the CACFP.
30. Program means the Child and Adult Care Food Program authorized by Section 17 of the National School Lunch Act, as amended.
31. Public/Military Institution or Facility means any governmental child care center at the federal, state or local level.
32. Quotation or quote means the formal statement of a price at which a prospective Caterer is prepared to deliver specified services.
33. Registered Caterer means a properly licensed business entity engaged in the preparation and delivery of meals meeting specific requirements. This entity, in addition to all required state licensure and business registrations has also successfully registered with the State Agency as a Caterer for the CACFP.
34. Responsive bidder means a Caterer registered with the State Agency who has submitted a response to an Invitation to Bid for catering services.
35. Responsive potential Caterer means a Caterer registered with the State Agency who has submitted a response to a solicitation for a quote for catering services.

36. Snack means a meal supplement that meets the meal pattern requirements specified in 7 CFR §226.20(b)(6) or (c)(4).

37. Solicitation means a verbal or written request by an Institution or Facility to obtain catering services. Solicitations can be informal or formal based on the monetary threshold of the Institution or Facility.

38. USC means United States Code.

39. USDA means United States Department of Agriculture responsible for the administration, oversight and fund distribution for the CACFP and the requirements of governing federal regulations.

40. Yogurt means commercially coagulated milk products obtained by the fermentation of specific bacteria, that meet milk fat or milk solid requirements to which flavoring foods or ingredients may be added. These products are covered by the Food and Drug Administration's Standard of Identity for yogurt, lowfat yogurt, and nonfat yogurt, (21 CFR §131.200), (21 CFR §131.203), and (21 CFR §131.206), respectively.

1.03 Parties Encouraged to Seek Legal Counsel:

The standard contract is a legal document. Entering into this agreement may affect the Institution's or Facility's or Caterer's rights and responsibilities under Kentucky law. Each party to this contract will have individual legal concerns best addressed by an attorney representing that party's interests.

This standard contract is provided as required under the federal rules governing the CACFP. The State Agency is not permitted to provide legal advice regarding this contract. The State Agency is only permitted to explain the various terms, conditions and functions of the standard contract and may not advise parties as to their rights under the stated provisions. Any representation either implied or stated by any party or agent of the State Agency in this regard to the contrary shall have no effect and shall not be relied upon regarding this contract.

The Institution or Facility and Caterer are therefore strongly encouraged to seek legal advice from an attorney licensed in the State of Kentucky familiar with contract law and CACFP requirements before entering into this contract. The State Agency will certainly discuss various provisions of the proposed contract with a properly licensed attorney representing either party to the proposed contract to answer any questions or concerns should either party make such arrangements.

Pursuant to 7 CFR §§226.6(1) and 226.21(b) and (c), the terms of this contract shall be applied uniformly throughout the State and are not subject to negotiation. Therefore, any communication with representatives from an Institution or Facility or Caterer's attorney shall be for the sole purpose of providing information regarding the legal implications of the contract's terms and conditions.

1.04 Monetary Threshold for Catering Contract:

- A. This Standard Catering Contract for catered meal service must be used by Child and Adult Care Food Program (CACFP) Institutions or Facilities. Institutions or Facilities with a total annual meal service cost up to \$20,000 may use informal procedures when securing a contract. Those with a total annual meal service cost at or above \$20,000 must use formal bid procedures.

- B. When following informal procedures to obtain catered meal services, the Institution or Facility must obtain written quotes from at least three registered Caterers.
- C. When following formal procedures to obtain catered meal services, the Institution or Facility must provide written solicitation for sealed bids with the date and time of the public bid opening.
- D. The quotes or bids must include the unit price for each meal and the lowest grand total quote or bid must be accepted unless prior approval is obtained from the State Agency for choosing a Caterer with a higher quote or bid based on written justification.

1.05 The State Agency's Role in Contract Administration:

- A. The State Agency is not a party to the contract. However, the State Agency provides the fiscal reimbursement to Institutions for creditable catered meals. These reimbursements are subject to federal CACFP requirements. Consequently, the terms of the contract, its execution and validation of service are subject to the State Agency's review for purposes of validating program funding and reimbursement to the Institution.
- B. The Institution's or Facility's continued participation in the CACFP is dependent on effective management and administration of the contract. The Caterer's continued service to CACFP Institutions or Facilities is subject to the Caterer maintaining its registration with the State Agency.

1.06 Approved Competitive Contracting Procedures:

- A. Informal competitive procedures:
Institutions or Facilities with an estimated contract monetary threshold of less than \$20,000 must obtain written quotes from at least three registered Caterers. Quotes must include the unit price for each meal and the lowest grand total quote must be accepted unless prior approval is obtained from the State Agency for choosing a Caterer with a higher quote based on written justification.
- B. Formal competitive procedures:
Institutions or Facilities with an estimated contract monetary threshold at or above \$20,000 must advertise bid proposals in a newspaper of general circulation with the specified date and time of bid opening. Public advertisement must occur at least fourteen (14) calendar days before the bid opening. Institutions or facilities and potential bidders (Caterers) must follow formal bidding procedures outlined below:
 1. Bids received prior to the time of the opening must be securely kept, unopened with date and time received recorded on the outside of a sealed envelope.
 2. The date and time of the bid opening must not be changed by the Institution or Facility after the bids have been received.
 3. Bids must be opened at the specified date, place and time, read publicly and recorded. A bid must not be altered after the opening of the bids.
 4. Only one bid may be offered by any one party. If more than one bid is offered by any one party, whether it is offered by or in the name of a clerk, partner, or other assistant or employee, then all bids from that party must be rejected.

5. Bids not submitted with a bidder acknowledgement form and submitted without specified attachments shall be rejected.
6. Bids must not be accepted after the date and time noted on the bidder acknowledgement form. It is the bidder's responsibility to assure that his/her bid is delivered at the proper time and place of the bid opening.
7. Potential bidders must complete and execute all mandatory attachments and the bidder acknowledgement, form and submit the originals and one copy of each in a sealed envelope.
8. Potential bidders must include the Institution's or Facility's name and address and date and time of the bid opening on the face of envelope.
9. If a bid is submitted via express mail or in a courier envelope, the bid documents should be submitted in a separate sealed envelope within the courier envelope. Express mail or courier envelopes will be opened and discarded.
10. Offers by telegram or telephone are not acceptable.

1.07 General Requirements of Caterer:

- A. Caterer must be registered with the State Agency to provide quote or bid:
 1. Caterers responding to a solicitation for quotes or bids must be registered with the State Agency prior to submitting a quotation or bid for consideration. Registration may be completed consistent with the instructions on the State Agency website at <http://education.ky.gov/federal/SCN/Pages/Child-and-Adult-Care-Food-Program.aspx>
 2. Caterers must submit the following information annually by July 30th of each year to be included on the registered Caterer list: a completed Caterer registration form; a copy of the current food service permit; a copy of the most recent food service inspection; a copy of the current business license; and a copy of a current food service manager certification, if applicable.
- B. Caterers providing quotes or bids shall carefully review all the materials contained herein and prepare responses accordingly. The quotation or bid shall be based on all the terms and conditions stated in this contract. The Caterer is responsible for the accuracy of all information provided in its bid and shall be required to perform according to the terms of the contract and its bid should it receive the contract award. The Caterer shall therefore be required to:
 1. Provide a quotation or bid based on the number, type and delivery location for meals specified in the request for quotation or bid.
 2. Provide a unit price per meal type requested, total price for each meal type, and its grand total quotation on Attachment 7, Price Schedule, columns 3, 4, and 5.
 3. Complete Attachment 8, Caterer Conflict of Interest Questionnaire
 4. Complete, if required by formal competitive procedures, Attachment 11, Bidder Acknowledgement Form, and Attachment 12, Certificate of Independent Price Determination.
 5. Type or print in ink all quote or bid proposals. Use of erasable ink is not permitted.
 6. Include the cost of food, milk, disposable meal service products, packaging, transportation and all other related costs (e.g., condiments, utensils, etc.)

according to Attachment 5, Meal Services to be Provided and Attachment 7, Price Schedule, as part of the contract price.

NOTE: The grand total price of the quote (Attachment 7) shall not include unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period as part of the contract price.

- C. Caterer quote or bid inquiries:
1. Questions related to the request for a quote or bid must be received in writing by the Institution or Facility.
 2. Respondents to an informal quote or formal bid may not contact the Institution or Facility between the date of the request for quotes or release of the bid and the end of the 72-hour evaluation for responsiveness period except in writing to the Institution or Facility.
 3. Violation of this provision may be grounds for rejecting a quote or bid.

1.08 Evaluation of Quotes or Bids:

- A. Quotes or bids that do not meet the requirements specified in this contract will be considered non-responsive. Responsive quotes or bids meeting the mandatory requirements will be evaluated. In the best interest of the Institution or Facility, the Institution or Facility reserves the right to reject any and all quotes or bids or waive any minor irregularity or technicality in the quotes or bids received. Caterers are cautioned to make no assumptions unless their quote or bid has been deemed responsive.
- B. In case of mathematical errors, the Caterer's unit price quotation or bid shall be considered the contract price. It is the Caterer's responsibility to understand the terms, conditions and specifications of the contract. Failure to do so will be at the Caterer's risk and no relief shall be provided under this contract for "error" once a contract is executed and agreed to by both parties.

1.09 Basis for Award:

- A. Each quotation or bid submitted shall be considered for responsiveness to the terms and conditions of the contract. In general, a single award shall be made to the responsive Caterer offering the lowest grand total price and meeting all stated requirements of this contract.
- B. The Institution may choose to award the contract to another Caterer meeting all contract requirements as permitted under 7 CFR §226.21(a)(7). However, in order to qualify for CACFP reimbursement for the catered meals in the contract, the Institution (or Facility) must obtain State Agency approval prior to awarding the contract. In order to obtain that approval, the Institution (or Facility) shall provide written justification to the State Agency explaining its reasons for not accepting the lowest catering contract quotation or bid. The State Agency shall issue its decision within ten days of receiving the Institution's (or Facility's) completed request for consideration.
- C. All proposed catering contracts with a grand total amount of \$50,000 or higher must be approved by the State Agency, pursuant to 7 CFR §226.21(a)(7) prior to execution. Institutions or facilities may be penalized for failure to obtain prior State Agency approval.

D. All corrections made by the Institution or Facility and/or the Caterer to this contract shall be initialed. The Institution or Facility and the Caterer name shall appear on each page of the contract as required.

1.10 Term of Contract Renewal:

The proposed contract is for a single federal fiscal year. The contract shall expire on September 30th of the contract year unless terminated earlier. This contract may be renewed for two additional one-year terms.

1.11 Federal Policy Prohibiting Discrimination:

"The U.S. Department of Agriculture (USDA) prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or if all or part of an individual's income is derived from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.)

If you wish to file a Civil Rights program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at program.intake@usda.gov.

Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (in Spanish).

USDA is an equal opportunity provider and employer."

1.12 E-Verify Registration

The Institution or Facility agrees to use the U.S. Department of Homeland Security's E-Verify system, <https://e-verify.uscis.gov/emp>, to verify the employment eligibility of:

1. All persons employed during the Standard Catering Contract term by the Institution or Facility to perform employment duties within Kentucky;
2. All persons (including subcontractors such as a Caterer) assigned by the Institution or Facility to perform work pursuant to this Standard Catering Contract.

1.13 Questions and Answers:

All questions must be directed to the Institution or Facility seeking the Caterer quotation or bid under this contract. The deadline for questions prior to bid opening is 7 days from the date of the advertised bid opening. The Institution or Facility and Caterer may seek clarification or assistance from the State Agency when it is believed such assistance will be helpful in developing the most efficient and effective contract possible for the benefit of the children participating in the CACFP, the CACFP and the parties to this contract. The State Agency may also provide guidance on the terms and conditions of this contract

Attachment 1

Child and Adult Care Food Program Meal Pattern for Children

Children age one and older participating in the Child and Adult Care Food Program, must be served at least the total minimum amount of food authorized per meal as stated below in order to qualify for reimbursement.

Breakfast				
(Select all three components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² <small>(at-risk afterschool programs and emergency shelters)</small>
Fluid Milk ³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Vegetables, fruits, or portions of both ⁴	¼ cup	½ cup	½ cup	½ cup
Grains (oz eq) ^{5,6,7}				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁸ , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) ^{8,9}				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	⅓ cup	⅓ cup	¼ cup	¼ cup

Note: Milk must be served with each breakfast, lunch and supper meal. Between a child's first and second birthday, serving whole milk is required. After the child's second birthday, it is required that low-fat or fat-free milk be served. Flavored milk cannot be served to children less than 6 years of age.

Conversions:

**½ cup = 4 fl.
oz.**

1 pint = 2 cups

**¾ cup = 6 fl.
oz.**

1 quart = 2 pints = 4 cups

1 cup = 8 fl. oz.

**1 gallon = 4 quarts = 16
cups**

Attachment 1 (Continued)

¹ Must serve all three components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

³ Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

⁴ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁵ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

⁶ Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.

⁷ Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

⁸ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

⁹ Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; 1/3 cup for children ages 3-5; and ¾ cup for children ages 6-12.

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Attachment 1 (Continued)

CACFP Meal Pattern for Children

Lunch and Supper (Select all five components for a reimbursable meal)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (at-risk afterschool programs and emergency shelters)
Fluid Milk ³	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/meat alternates				
Lean meat, poultry, or fish	1 ounce	1 ½ ounce	2 ounces	2 ounces
Tofu, soy product, or alternate protein products ⁴	1 ounce	1 ½ ounce	2 ounces	2 ounces
Cheese	1 ounce	1 ½ ounce	2 ounces	2 ounces
Large egg	½	¾	1	1
Cooked dry beans or peas	¼ cup	¾ cup	½ cup	½ cup
Peanut butter or soy nut butter or other nut or seed butters	2 tbsp	3 tbsp	4 tbsp	4 tbsp
Yogurt, plain or flavored unsweetened or sweetened ⁵	4 ounces or ½ cup	6 ounces or ¾ cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounces of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	½ ounce = 50%	¾ ounce = 50%	1 ounce = 50%	1 ounce = 50%
Vegetables ⁶	¼ cup	¼ cup	½ cup	½ cup
Fruits ^{6,7}	¼ cup	¼ cup	¼ cup	¼ cup
Grains (oz eq)^{8,9}				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal ¹⁰ , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup

¹ Must serve all five components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

Attachment 1 (Continued)

² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

³ Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁵ Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

⁶ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁷ A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

⁸ At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

⁹ Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.

¹⁰ Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

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Snack				
(Select two of the five components for a reimbursable snack)				
Food Components and Food Items ¹	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 ² (at-risk afterschool programs and emergency shelters)
Fluid Milk ³	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/meat alternates				
Lean meat, poultry, or fish	½ ounce	½ ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products ⁴	½ ounce	½ ounce	1 ounce	1 ounce
Cheese	½ ounce	½ ounce	1 ounce	1 ounce
Large egg	½	½	½	½
Cooked dry beans or peas	½ cup	½ cup	¼ cup	¼ cup
Peanut butter or soy nut butter or other nut or seed butters	1 tbsp	1 tbsp	2 tbsp	2 tbsp
Yogurt, plain or flavored unsweetened or sweetened ⁵	2 ounces or ¼ cup	2 ounces or ¼ cup	4 ounces or ½ cup	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	½ ounce	½ ounce	1 ounce	1 ounce
Vegetables ⁶	½ cup	½ cup	¼ cup	¼ cup
Fruits ⁶	½ cup	½ cup	¼ cup	¼ cup
Grains (oz eq) ^{7,8}				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁹ , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) ^{9,10}				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	½ cup	½ cup	¼ cup	¼ cup

¹ Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

² Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

³ Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

⁴ Alternate protein products must meet the requirements in Appendix A to Part 226.

Attachment 1 (Continued)

Additional Food Component Requirements

Fluid Milk:

- Milk must be served with each breakfast, lunch and supper meal.
- Between a child's first and second birthday, whole milk is required.
- After the child's second birthday, low-fat (1%) or fat-free milk must be served. Flavored milk cannot be served to children less than 6 years of age.

Vegetable or fruit or juice:

- Vegetable or fruit juice must be full-strength, pasteurized and 100% juice. Unless orange or grapefruit juice, it must also be fortified with 100% or more of Vitamin C.
- Fruit juice must not be served more than once a day, including snack.
- At lunch and supper, one vegetable and one fruit or two different vegetables may be served.

Grains/breads:

- Grain/bread food must be whole-grain, enriched, or made from whole-grain or enriched meal or flour. Bran and germ are counted as enriched or whole-grain meals or flours. Cornmeal, corn flour, and corn grits must be designated as whole or enriched to be creditable.
- Ready-to-eat Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21 grams sucrose and other sugars per 100 grams of dry cereal).
- Prepackaged grain/bread products must have enriched flour or meal or whole grains as the first ingredient listed on the package.
- At least one serving per day, across all eating occasions, must be whole grain-rich.
- Grain-based desserts (e.g. cookies, donuts, granola bars,) do not count towards the grains requirement.

Meat or meat alternate:

- Commercially processed combination foods (convenience entrees – frozen or canned) must have a CN label or manufacturer's analysis sheet stating the food component contribution to the meal pattern.
- A serving of cooked dry beans or peas may count as a vegetable or as a meat alternate, but not as both components in the same meal. Less than 1/8 cup of vegetables and fruits may not be counted to meet the vegetable/fruit.
- Yogurt must not contain more than 23 grams of total sugars per 6 ounces.
- At breakfast, meat/meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat/meat alternate is equal to one ounce equivalent of grains (one serving).

Please note that donated foods cannot be used to contribute to the meal pattern requirements for catered meals!!**

Menu Review Checklist

(All answers must be marked "Yes")

Breakfast

Yes No

<i>Does it include 3 components (milk, vegetables and/or fruits, grains/breads)?</i>	X	
<i>Do ready-to-eat cereals contain 6 grams of sugar or less per dry ounce?</i>	X	
<i>Are meat/meat alternates that are used to meet entire grains requirement served no more than three times a week?</i>	X	

Lunch/Supper

Yes No

<i>Does it include 5 components (milk, meat/meat alternates, vegetables, fruits, grains/breads)?</i>	X	
<i>Is one vegetable and one fruit or two different vegetables served (two fruits may not be served)?</i>	X	

Snack

Yes No

<i>Does it include 2 components (milk, meat/meat alternates, vegetables, fruits, grains/breads)?</i>	X	
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General Menu

Yes No

<i>Does fruit juice only appear on the menu once per day?</i>	X	
<i>Do ready-to-eat cereals contain 6 grams of sugar or less per dry ounce?</i>	X	
<i>Is at least one grain serving, across all meals, 100% whole grain?</i>	X	
<i>Are grain-based desserts (e.g. granola bars, cookies,) not served as part of a reimbursable meal?</i>	X	
<i>Does yogurt contain 23 grams of total sugars or less per 6 ounces (15g/4 oz or 3.8g/oz)?</i>	X	
<i>Do children age one receive unflavored whole milk (unless breastfed)?</i>	X	
<i>Do children ages two through five receive unflavored lowfat (1%) or unflavored fat-free (skim) milk?</i>	X	
<i>Are children under six years of age only served unflavored milk?</i>	X	
<i>Is flavored milk that is served to children six years and older fat-free (skim)?</i>	X	
<i>Do commercially processed combination foods have a CN label or manufacturer's Product Formulation Statement (PFS) stating the food component contribution?</i>	X	

**Attachment 2
Cycle Menu A**

Refer to the Child and Adult Care Food Program Meal Pattern when planning portion sizes for age groups specified in this bid. **Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, unflavored whole milk is required. After age 2, it is required that unflavored low-fat (1%) or unflavored fat-free (skim) milk be served. Children six years old and older must be served unflavored low-fat (1%), unflavored fat-free (skim), or may be served flavored fat-free (skim) milk.**

<u>Week One</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Breakfast	(C)Pears Wheat Chex Cereal Milk	100 % Grape Juice *Ham & Cheese Biscuit Milk	(FR) Orange Wedges Cheerios Cereal Milk	Seasonal Fresh Fruit Whole Wheat English Muffin <i>Margarine</i> Milk	Cinnamon Apples French Toast Milk
Lunch/ Supper	Sliced Ham Whole Wheat Roll <i>Margarine</i> (F)Mixed Vegetables Applesauce Milk	Sloppy Joe on Whole Grain Bun Baked Sweet Potato Fries (C)Tropical Mixed Fruit Milk	Oven Fried Chicken Whole Grain Bread Mashed Potatoes (F)Steamed Broccoli Milk	*Breaded Fish <i>Ketchup</i> Whole Wheat Roll (F)Peas & Carrots (C)Fruit Cocktail Milk	*Salisbury Steak <i>With Gravy</i> Brown Rice (C)Green Beans (C)Fruit Salad Milk
Snack	Cottage Cheese (C) Pineapple	Yogurt <i>4 oz cup</i> (C) Peaches	Whole Grain Crackers (FR)Cucumber/Carrot <i>Lowfat Ranch Dressing</i>	Whole Grain Crackers Peanut Butter OR String Cheese Milk	Whole Grain Muffin Milk

*Requires a Child Nutrition (CN) Label if not **HOMEMADE**. Center is responsible for ensuring CN Label products. Caterer and Center shall maintain copies of CN Labels on file. When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

Effective FFY 2018 (10-01-2017) Serv. = serving; mt/mt alt. = meat/meat alternate; brd. = bread; veg. = vegetable; F= Frozen; C = Canned; FR= Fresh

Cycle Menu A (Continued)

Refer to the Child and Adult Care Food Program Meal Pattern when planning portion sizes for age groups specified in this bid. **Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, unflavored whole milk is required. After age 2, it is required that unflavored low-fat (1%) or unflavored fat-free (skim) milk be served. Children six years old and older must be served unflavored low-fat (1%), unflavored fat-free (skim), or may be served flavored fat-free (skim) milk.**

<u>Week Two</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Breakfast	(C) Pineapple Tidbits Kix Cereal Milk	(FR) Cantaloupe Cubes Pancakes Syrup Milk	100% Orange Juice Whole Wheat English Muffin Margarine and Jelly Milk	Banana Wheaties Milk	(C)Mandarin Oranges Whole Wheat Bagel Peanut Butter OR Jelly Milk
Lunch/ Supper	*Beef Stew(carrots and potatoes) Cornbread (C)Fruit Cocktail Milk	*Chicken Nuggets Barbecue Sauce Whole Grain Roll (F)Lima Beans Mashed Sweet Potatoes Milk	*Beef Ravioli Italian Bread Lettuce Salad (Tomatoes, Cucumber) Lowfat Ranch Dressing (C)Pears Milk	Ham & Cheese Sandwich (Whole wheat bread) Mustard, Lowfat Mayo Lettuce, Tomato, Pickle (F)Broccoli (C)Tropical Mixed Fruit Milk	Chicken & Rice Whole Grain Roll Margarine (F)Carrots (C)Peaches Milk
Snack	Applesauce Whole Grain Triangle Crackers	(FR)Celery Sticks and lowfat ranch dressing Peanut Butter	Fresh Apple Wedges Cheese Slice	Whole Grain Blueberry Muffin Milk	Fresh Orange Wedges Cheese Cubes

*Requires a Child Nutrition (CN) Label if not **HOMEMADE**. Center is responsible for ensuring CN Label products. Caterer and Center shall maintain copies of CN Labels on file. When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

Effective FFY 2018 (10-01-2017)

Serv. = serving; mt/mt alt. = meat/meat alternate; brd. = bread; veg. = vegetable; F= Frozen; C = Canned; FR= Fresh

Cycle Menu A (Continued)

Refer to the Child and Adult Care Food Program Meal Pattern when planning portion sizes for age groups specified in this bid.

Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, unflavored whole milk is required. After age 2, it is required that unflavored low-fat (1%) or unflavored fat-free (skim) milk be served. Children six years old and older must be served unflavored low-fat (1%), unflavored fat-free (skim), or may be served flavored fat-free (skim) milk.

<u>Week Three</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Breakfast	(C)Peaches Blueberry Muffin Milk	(C) Pineapple Tidbits Wheat Chex Cereal Milk	Applesauce French Toast (whole wheat bread) syrup Milk	100 %Apple Juice Whole Grain English Muffin <i>Peanut Butter OR Jelly</i> Milk	Seasonal Fresh Fruit MultiGrain Cheerios <i>margarine</i> Milk
Lunch/ Supper	*Breaded Pork Patty <i>Gravy</i> Whole Grain Roll <i>Margarine</i> (F)Broccoli (C)Mandarin Oranges Milk	*Veggie Burger Whole Wheat Bun <i>Mustard, Ketchup, Lowfat Mayo</i> <i>Lettuce, Tomato, Pickle</i> Tater Tots (C)Fruit Cocktail Milk	Turkey & Cheese Sandwich (Whole grain bread) <i>Lowfat Mayo and/or Mustard</i> (C)Green Beans Banana Milk	Spaghetti & Meat Sauce (with Ground Turkey or Beef and whole grain noodles) Garlic Bread Tossed Salad (Lettuce, Tomato, Cucumber) <i>Lowfat ranch Dressing</i> (C)Pears Milk	*Fish Sticks <i>Ketchup</i> Cornbread (F)Peas and Carrots Apple slices Milk
Snack	Whole Grain Pita Bread Cheese Slice	Mandarin Oranges Yogurt <i>Flavored 4 oz cup</i>	Fresh Broccoli and Cauliflower Florets Lowfat Ranch Dressing Whole Grain Crackers	Plain Raisin Bread (F)Orange Slices	Whole Grain Crackers Milk

*Requires a Child Nutrition (CN) Label if not **HOMEMADE**. Center is responsible for ensuring CN Label products. Caterer and Center shall maintain copies of CN Labels on file. When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

Effective FFY 2018 (10-01-2017)

Serv. = serving; mt/mt alt. = meat/meat alternate; brd. = bread; veg. = vegetable; F= Frozen; C = Canned; FR= Fresh

Cycle Menu A (Continued)

Refer to the Child and Adult Care Food Program Meal Pattern when planning portion sizes for age groups specified in this bid. **Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, unflavored whole milk is required. After age 2, it is required that unflavored low-fat (1%) or unflavored fat-free (skim) milk be served. Children six years old and older must be served unflavored low-fat (1%), unflavored fat-free (skim), or may be served flavored fat-free (skim) milk.**

<u>Week Four</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Breakfast	100% Apple Juice Biscuit Milk	(FR) Fruit Salad Whole Wheat Bagel <i>Cream Cheese</i> Milk	Cinnamon Apples Waffles (Whole grain) Milk	Banana Kix Cereal Milk	(C)Mandarin Oranges Whole Grain English Muffin <i>Margarine and Jelly</i> Milk
Lunch/ Supper	Turkey Roast Whole Wheat Roll <i>Margarine</i> (F)Green Peas (C)Tropical Mixed Fruit Milk	*Chicken Strips Whole Wheat Bread Mashed Potatoes (C)Green Beans Milk	*Beef and Bean Burrito(tortilla) Lettuce Salad w/Tomato Lowfat Ranch Dressing (FR)Orange Wedges Milk	Tuna Salad Sandwich on Whole Wheat Bread (F)Steamed Baby Carrots (FR)Apple Wedges Milk	*Pizza (Whole grain crust) (C)Corn (C) Fruit Cocktail Milk
Snack	Cottage Cheese (C) Pears	(FR)Celery Sticks Ranch Dressing Whole Grain Crackers	Yogurt 4 oz cup (C)Peaches	Whole Grain Crackers Cheese Slice	Peanut Butter & Jelly Sandwich (Whole wheat bread) Milk

*Requires a Child Nutrition (CN) Label if not **HOMEMADE**. Center is responsible for ensuring CN Label products. Caterer and Center shall maintain copies of CN Labels on file. When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

Effective FFY 2018 (10-01-2017)

Serv. = serving; mt/mt alt. = meat/meat alternate; brd. = bread; veg. = vegetable; F= Frozen; C = Canned; FR= Fresh

Cycle Menu A (Continued)

Refer to the Child and Adult Care Food Program Meal Pattern when planning portion sizes for age groups specified in this bid.

Milk must be served with every breakfast, lunch and supper meal. Milk must be served with snack when indicated. Between a child's first and second birthday, unflavored whole milk is required. After age 2, it is required that unflavored low-fat (1%) or unflavored fat-free (skim) milk be served. Children six years old and older must be served unflavored low-fat (1%), unflavored fat-free (skim), or may be served flavored fat-free (skim) milk.

<u>Week</u>	<u>Five</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Breakfast		(C)Mandarin Oranges English Muffin <i>Margarine and Jelly</i> Milk	(C)Pears Whole Wheat Toast Milk	(C)Tropical Mixed Fruit Corn Chex Cereal Milk	Cinnamon Apples Pancakes (whole grain) Milk	100% Orange Juice Whole Wheat Bagel <i>Cream Cheese</i> Milk
Lunch/ Supper		Meatloaf <i>Ketchup</i> Whole Grain Roll <i>Margarine</i> Mashed Potatoes Applesauce Milk	Navy Beans Collard Greens Cornbread (C)Collard Greens (C)Pineapple Tidbits Milk	*Beefaroni (F)Peas & Carrots Seasonal Fresh Fruit Milk	*Chicken and Dumplings (C)Green Beans (FR)Cantaloupe Milk	Barbecue Pork Whole Grain Bun Cole Slaw (C)Fruit Cocktail Milk
Snack		(C)Peaches Milk	Turkey Slices Whole Grain Bread <i>Lowfat mayo and/or mustard</i>	Cheese Slice (FR) Orange Wedges	Hard Boiled Egg (1/2 egg) Saltine Crackers	Yogurt <i>4 oz cup</i> (FR) Strawberries

*Requires a Child Nutrition (CN) Label if not **HOMEMADE**. Center is responsible for ensuring CN Label products. Caterer and Center shall maintain copies of CN Labels on file. When a drink is not specifically listed with a snack, water is recommended as a beverage. (Note: Water is NOT a creditable food item)

Effective FFY 2018 (10-01-2017)

Serv. = serving; mt/mt alt. = meat/meat alternate; brd. = bread; veg. = vegetable; F= Frozen; C = Canned; FR= Fresh

Attachment 3

Exhibit A – Grains/Breads Requirement

The Caterer shall purchase and provide foods according to the following food specifications and Cycle Menu, Attachment 2. Contract price shall include price of food (including condiments), milk, disposable meal service products, packaging, utensils, preparation and transportation. The Caterer shall not be paid for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period.

The Caterer must ensure that meals are delivered in packaging suitable for maintaining meals in accordance with local health standards. Containers and overlays must have airtight closures, be of non-toxic material, and be capable of maintaining internal temperatures of hot food at or above 135°F and cold foods at or below 41°F.

Menu substitutions shall be made for emergency circumstances only and must be documented by the Caterer. The Caterer shall inform the Institution or facility of menu substitutions prior to delivery.

A designee(s) of the Institution or facility shall ensure adequacy of delivery and meals, and verify food temperatures, before signing the delivery ticket. Date and time of delivery shall be noted and any **cold** food product delivered at or above 42°F or any **hot** food product delivered at or below 134°F will not be accepted.

The Caterer shall maintain records supported by delivery tickets, purchase orders, invoices, production records for this contract or other evidence for inspection and reference to support payments, and claims. These records shall also include cooking temperature and holding temperature logs, storage and transportation temperature logs of all foods catered to the Institution and/or facilities.

Grains/Breads Requirement for Child Care Food Program

Refer to *A Guide to Crediting Foods* regarding criteria for determining acceptable Grains/Breads and minimum serving sizes.

Exhibit A -- Grains/Breads for the Food Based Alternatives on the Child Nutrition Programs¹

Exhibit A: Grain Requirement for Child Nutrition Programs^{1,2}		
Group A	Minimum Serving Size for Group A	Oz Eq for Group A
Bread type coating Bread sticks (hard) Chow mein noodles Savory Crackers (saltines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) Note: weights apply to bread in stuffing	1 serving = 20 gm or 0.7 oz 3/4 serving = 15 gm or 0.5 oz 1/2 serving = 10 gm or 0.4 oz 1/4 serving = 5 gm or 0.2 oz	1 oz eq = 22 gm or 0.8 oz 3/4 oz eq = 17 gm or 0.6 oz 1/2 oz eq = 11 gm or 0.4 oz 1/4 oz eq = 6 gm or 0.2 oz
Group B	Minimum Serving Size for Group B	Oz Eq for Group B
Bagels Batter type coating Biscuits Breads (sliced white, whole wheat, French, Italian) Buns (hamburger and hot dog) Sweet Crackers (graham crackers - all shapes, animal crackers) Egg roll skins English muffins Pita bread (white, whole wheat, whole grain-rich) Pizza crust Pretzels (soft) Rolls (white, whole wheat, whole grain-rich) Tortillas (wheat or corn) Tortilla chips (wheat or corn) Taco shells	1 serving = 25 gm or 0.9 oz 3/4 serving = 19 gm or 0.7 oz 1/2 serving = 13 gm or 0.5 oz 1/4 serving = 6 gm or 0.2 oz	1 oz eq = 28 gm or 1.0 oz 3/4 oz eq = 21 gm or 0.75 oz 1/2 oz eq = 14 gm or 0.5 oz 1/4 oz eq = 7 gm or 0.25 oz
Group C	Minimum Serving Size for Group C	Oz Eq for Group C
Cookies³ (plain—includes vanilla wafers) Cornbread Corn muffins Croissants Pancakes Pie crust (dessert pies³, cobbler³, fruit turnovers³, and meat/meat alternate pies) Waffles	1 serving = 31 gm or 1.1 oz 3/4 serving = 23 gm or 0.8 oz 1/2 serving = 16 gm or 0.6 oz 1/4 serving = 8 gm or 0.3 oz	1 oz eq = 34 gm or 1.2 oz 3/4 oz eq = 26 gm or 0.9 oz 1/2 oz eq = 17 gm or 0.6 oz 1/4 oz eq = 9 gm or 0.3 oz
Group D	Minimum Serving Size for Group D	Oz Eq for Group D
Doughnuts⁴ (cake and yeast raised, unfrosted) Cereal bars, breakfast bars, granola bars⁴ (plain) Muffins (all, except corn) Sweet roll⁴ (unfrosted) Foaster pastry⁴ (unfrosted)	1 serving = 50 gm or 1.8 oz 3/4 serving = 38 gm or 1.3 oz 1/2 serving = 25 gm or 0.9 oz 1/4 serving = 13 gm or 0.5 oz	1 oz eq = 55 gm or 2.0 oz 3/4 oz eq = 42 gm or 1.5 oz 1/2 oz eq = 28 gm or 1.0 oz 1/4 oz eq = 14 gm or 0.5 oz
Group E	Minimum Serving Size for Group E	Oz Eq for Group E
Cereal bars, breakfast bars, granola bars⁴ (with nuts, dried fruit, and/or chocolate pieces) Cookies³ (with nuts, raisins, chocolate pieces and/or fruit purees) Doughnuts⁴ (cake and yeast raised, frosted or glazed) French toast Sweet rolls⁴ (frosted) Foaster pastry⁴ (frosted)	1 serving = 63 gm or 2.2 oz 3/4 serving = 47 gm or 1.7 oz 1/2 serving = 31 gm or 1.1 oz 1/4 serving = 16 gm or 0.6 oz	1 oz eq = 69 gm or 2.4 oz 3/4 oz eq = 52 gm or 1.8 oz 1/2 oz eq = 35 gm or 1.2 oz 1/4 oz eq = 18 gm or 0.6 oz

¹Food items noted above with a strikethrough are considered a grain-based dessert and cannot count towards the grain component at any meal served under the C beginning October 1, 2017. Cereals must be whole grain, enriched, or fortified, and must contain no more than 6 grams of sugar per dry ounce. For meals and snacks served, at least one serving of grains per day must be whole grain-rich beginning October 1, 2017.

Attachment 4

CACFP “Boxed Lunches” Menus

Below are five “box lunch” menus when requested by the Institution for field trips; the menus shall be rotated.

Menu One	Peanut butter and jelly sandwich Yogurt Carrot sticks Apple wedges Milk (1 Tbsp. peanut butter plus 4 oz. yogurt = 1-5 year old mt/mt alt. requirement; 1 Tbsp. peanut butter plus 6 oz. yogurt = 6-12 year old mt/mt alt. or 2 Tbsp. peanut butter plus 4 oz. yogurt = 6-12 year old mt/mt alt.)
Menu Two	Chicken pita (1 oz. chopped boneless chicken, ½ oz. cheddar cheese and ¼ cup lettuce in whole wheat pita pocket – increase cheese to 1 oz for 6-12 year olds) Seasonal fresh fruit Celery sticks 100% whole grain or 100% multi-grain tortilla chips Milk
Menu Three	Turkey and cheese sandwich on whole wheat bread Mayo/mustard Sliced cucumber and tomato Mixed fruit cup Milk
Menu Four	Ham and cheese sandwich on whole wheat bread Mayo/mustard Carrot and celery sticks Orange wedges Milk
Menu Five	Tuna salad on bun Broccoli florets Sliced peaches Pretzels Milk

Attachment 5

Meal Services to be Provided

- 1) Circle one: The Institution or Facility request meals to be: Delivered or Pick-up at _____ (Time)
- 2) The Institution must select meal types and how food items shall be delivered by checking the appropriate boxes. Note: Breakfast, Lunch and Supper **must** include milk. Snack may include milk according to cycle menu selected.

<input checked="" type="checkbox"/> Breakfast <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized	<input checked="" type="checkbox"/> Lunch <input type="checkbox"/> Bulk <input checked="" type="checkbox"/> Unitized	<input checked="" type="checkbox"/> Snack <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized	<input type="checkbox"/> Supper <input type="checkbox"/> Bulk <input type="checkbox"/> Unitized
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- 3) Will the center or caterer provide milk? Yes If center provides milk, proceed to question 3. If caterer provides milk, continue with question 2. **The Institution must select milk type(s) and size(s) of milk container(s) to be delivered.** Note: Between a child's first and second birthday, whole milk is highly recommended. After a child's second birthday, 1% or fat free (skim) milk is required. Note: **Contract price must include the price of milk to be included with program meals. The Caterer must charge separately should additional milk be requested by the Institution outside the scope of this contract.**

<input checked="" type="checkbox"/> Lowfat (1%) <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input checked="" type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input checked="" type="checkbox"/> Fat free (skim) <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input type="checkbox"/> Flavored fat free (skim) flavored milk <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____	<input checked="" type="checkbox"/> Whole <input type="checkbox"/> Gallon <input type="checkbox"/> Half-gallon <input checked="" type="checkbox"/> Individual 8 oz. cartons <input type="checkbox"/> Other: _____
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Maximum number of children age one: 30

- 4) The Institution must check below if the Caterer shall deliver sandwich foods in bulk or pre-assembled. The Institution or facility must be authorized to assemble sandwiches onsite and have adequate storage space to hold sandwiches at proper temperatures.

<input type="checkbox"/> Bulk , Prefer the Caterer to deliver sandwich foods separately in bulk.	<input type="checkbox"/> Pre-assembled , Prefer the Caterer to deliver sandwiches pre-made.
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- 5) The Institution must check below if the Caterer shall supply **disposable meal service products**. Note: See minimum paper product specifications below. Note: **Contract price must include the price of disposable meal service products when the "yes" box below is checked. The Caterer may charge separately should additional quantities of disposable meal service products be requested by the Institution outside the scope of this contract.**

<input checked="" type="checkbox"/> Yes , Caterer must supply disposable meal service products.	<input type="checkbox"/> No , Caterer not required to supply disposable meal service products.
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Minimum Disposable Meal Service Products:

- Note: If the Institution or Facility requests the caterer supply disposable meal service products, Institution or Facility must indicate in the box specific items and sizes to be supplied.

List disposable meal service products caterer will be supplying:
 All plates, portion cups, bread bags, plastic cutlery, and napkins for meals

- 6) The Institution must check below if the Caterer shall supply with each delivery, **clean serving utensils** (scoops and/or ladles and/or measuring-serving spoons of standard sizes, disposable or stainless) to ensure appropriate serving size of foods as specified by the Child and Adult Care Food Program Meal Pattern or Adults, Attachments 1 and the Cycle Menu, Attachment 2.

<input checked="" type="checkbox"/> Yes , Caterer must supply serving utensils.	<input type="checkbox"/> No , Caterer not required to supply serving utensils.
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**Attachment 6
Delivery Schedule**

To be completed by the Institution (*in ink and retain copy*) prior to execution of the Standard Catering Contract and provided to the Caterer.
(Make additional copies if needed.)

Note: The Institution must delete or add Facilities at least one week prior to the required date of service. The Delivery Schedule or other written notice must be used to add or delete facilities.

Institution or Facility	Address	Telephone No.	Contact Person	Type of Meal* & Estimated Total No. Needed Per Day	Desired Delivery Time(s)
Family Care Center	1135 Harry Sykes Way Lexington, KY 40504	859-288-4040	Joanna Rodes	Breakfast 80 8:00 am 8:15 am	6:30AM . will place breakfast meals in hot box by classroom if needed . all other breakfast items set by classroom in cafeteria
				Lunch 95 10:55 am 11:05 am 11:20 am	10:00 AM will place lunch meals in hot box by classroom and other components put in lunchroom . snacks will be left in kitchen area for afternoon snack or other area designated by client
				PM Snack 80 1:15 pm	10:00AM

*B = Breakfast, L = Lunch, S = Supper, MS = Morning Snack, AS = Afternoon Snack, ES = Evening Snack

Attachment 8

Caterer Conflict of Interest Questionnaire

The authorized **Caterer** representative must complete this attachment.

- | | Yes | No |
|---|--------------------------|-------------------------------------|
| 1. Do you, your immediate family, or business partner have financial or other interests in the Institution of which you are submitting this contract? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 2. Have gratuities, favors or anything of monetary value been offered to you or accepted by you from the Institution? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 3. Have you been employed with the Institution within the last 24 months? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 4. Do you plan to obtain a financial interest, e.g. stock, in the Institution? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 5. Do you plan to seek or accept future employment with the Institution? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| 6. Are there any other conditions which may cause a conflict of interest? | <input type="checkbox"/> | <input checked="" type="checkbox"/> |

If you answered Yes to any of the above questions, please provide a written explanation of your answer.

I declare that the above questions are answered truthfully and to the best of my knowledge.

Maggi Butts

05/29/19

Signature of Authorized Caterer Representative

Date

Attachment 10

Catered Meal Order Change Form

When making changes to the number of catered meals ordered, the Institution or Facility must complete the meal change form below and fax to the Caterer by 5:00 p.m. two days prior to delivery. The Caterer will confirm the requested change(s) with a return fax to the Institution. **Please note: This form is to be used for changing the number of meals ordered only. Meal type must be based on the initial or original contract Price Schedule.**

Institution Name: Family Care Center 11475
(CACFP CNIPS ID)

Facility: Family Care Center

Facility Address: 1135 Harry Sykes Way, Lexington, KY 40504

Caterer Name: _____ (Fax No.)

Authorized Institution Representative: _____
(Signature) (Date)

Meal Type	Current Total No. of Meals Ordered per Day	Change Total No. of Meals Ordered To:	Time Period (Please designate "until further notice" or with specific dates)
Breakfast (Ages 1-5)			
Breakfast (Ages 6-18)			
Lunch (Ages 1-5)			
Lunch (Ages 6-18)			
Supper (Ages 1-5)			
Supper (Ages 6-18)			
AM Snack (Ages 1-5)			
AM Snack (Ages 6-18)			
PM Snack (Ages 1-5)			
PM Snack (Ages 6-18)			
Late Night Snack (Ages 1-5)			
Late Night Snack (Ages 6-18)			
"Boxed" Lunches (Ages 1-5)			
"Boxed" Lunches (Ages 6-18)			

Maximum number of children age one: _____

Caterer received date: _____

Effective change date: _____

