

KY CACFP-Renewal Catering Contract

The institution or facility is exercising the option to renew the original (initial) catering contract that will expire on September 30, 2021.

First Year Renewal (October 1, 20____ to September 30, 20____)

Second Year Renewal (October 1, 2021 to September 30, 2022)

Lexington Fayette Urban County Government /

The Dept of Social Services / Division of Family Services hereinafter referred to as the institution or facility

and TRIO Community Meals, LLC hereinafter referred to as the Caterer agree to renew the original (initial) catering contract with the following attached amendments that shall supersede the original (initial) catering contract (if any). All other provisions of the original catering contract shall remain unchanged. The original (initial) catering contract including addendums and amendments included in this Renewal Catering Contract shall become effective when an authorized representative of the first party has signed this Renewal Catering Contract.

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

Printed Name of Authorized Caterer Representative

Title

Date

TRIO Community Meals, LLC

Company Name

ATTEST:

Original Signature of Witness to Caterer

Printed Name of Witness to Caterer

Date

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

Date

Family Care Center #11475

Organization Name and CACFP CNIPS ID

ATTEST:

Original Signature of Witness to Institution/Facility

Printed Name of Witness to Institution/Facility

Date

Attachment 1 (Continued)

Child and Adult Care Food Program Meal Pattern for Adults

Lunch and Supper (Select all five components for a reimbursable meal)	
Food Components and Food Items ¹	Minimum Quantities
Fluid Milk ^{2,3}	8 fluid ounces
Meat/meat alternates	
Lean meat, poultry, or fish	2 ounces
Tofu, soy product, or alternate protein product ⁴	2 ounces
Cheese	2 ounces
Large egg	1
Cooked dry beans or peas	½ cup
Peanut butter or soy nut butter or another nut or seed butter	4 tbsp
Yogurt, plain or flavored, sweetened or unsweetened ⁵	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)	1 ounce = 50%
Vegetables ⁶	½ cup
Fruits ^{6,7}	½ cup
Grains (oz eq) ^{8,9}	
Whole grain-rich or enriched bread	2 slices
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	2 servings
Whole grain-rich, enriched or fortified cooked breakfast cereal ¹⁰ , cereal grain, and/or pasta	1 cup

¹ Must serve all five components for a reimbursable meal. Offer versus serve is an option for adult participants.

² Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

³ A serving of fluid milk is optional for suppers served to adult participants.

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.

Attachment 1 (Continued)

Child and Adult Care Food Program Meal Pattern for Adults

Snack	
(Select two of the five components for a reimbursable meal)	
Food Components and Food Items ¹	Minimum Quantities
Fluid Milk ²	8 fluid ounces
Meat/meat alternates	
Lean meat, poultry, or fish	1 ounce
Tofu, soy product, or alternate protein product ³	1 ounce
Cheese	1 ounce
Large egg	½
Cooked dry beans or peas	¼ cup
Peanut butter or soy nut butter or another nut or seed butter	2 tbsp
Yogurt, plain or flavored, sweetened or unsweetened ⁴	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	1 ounce
Vegetables⁵	½ cup
Fruits⁵	½ cup
Grains (oz eq)^{6,7}	
Whole grain-rich or enriched bread	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal ⁸ , cereal grain, and/or pasta	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) ^{8,9}	
Flakes or rounds	1 cup
Puffed cereal	1 ¼ cup
Granola	¼ cup

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

² Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

³ Alternate protein products must meet the requirements in Appendix A to Part 226.

⁴ Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

⁵ Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

⁶ 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.

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

Attachment 1 (Continued)

Kentucky Department of Education Additional Food Component Recommendations

The State Agency has adopted more stringent guidelines for the adult meal pattern. The meal pattern has been revised to more closely reflect the Dietary Guidelines for Americans. Adult day care sponsors must ensure quality meals are served to adults and that nutrition education is encouraged. When planning menus, the following requirements must be met:

Milk

- The fat content of milk for adults must be 1%, fat-free (skim) or flavored fat-free (skim). A medical referral form must be on file for those requiring 2%, whole milk or flavored whole milk.

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.
- A fruit and vegetable or two vegetables must be served at lunch and/or supper. Two fruits may not be served.

Whole Grains

- Whole grains must be served at least once daily. To be considered a whole grain, the first grain ingredient must be whole grain, not enriched.
- Prepackaged grain/bread products must have whole grains, enriched flour or meal as the first ingredient listed on the package.
- Only ready-to-eat breakfast cereals containing no more than 6 grams of sugar or less per dry ounce (no more than 21 grams sucrose and other sugars per 100 grams of dry cereal) may be served.
- At least one serving per day, across all eating occasions, must be whole grain-rich.
- Grain-based desserts (e.g. cookies, donuts, granola bars, etc.) do not count towards the grain requirement.

Meat/meat alternate

- Commercially processed combination foods (convenience entrees – frozen or canned) must have a CN label or product fact sheet from the manufacturer 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!!*

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 Programs

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 pies ³ , cobbler ³ , fruit turnovers ⁴ , 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
Doughnuts³ (cake and yeast raised, unfrosted) Cereal bars, breakfast bars, granola bars⁴ (plain) Muffins (all, except corn) Sweet roll⁴ (unfrosted) Toaster 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) Doughnuts³ (cake and yeast raised, frosted or glazed) French toast Sweet rolls⁴ (frosted) Toaster 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

Food 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 CACFP 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 5

Meal Services to be Provided

- 1) Circle one: The Institution or Facility request meals to be: Delivered or Pick-up at 7:00 - 10:00 AM
(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 checked="" 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 checked="" type="checkbox"/> Unitized | <input type="checkbox"/> Supper
<input type="checkbox"/> Bulk
<input type="checkbox"/> Unitized |
|---|---|---|--|

- 3) Will the center or caterer provide milk? Caterer 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 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 Lowfat (1%) or 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: _____ |
|---|---|---|---|

- 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 checked="" type="checkbox"/> Pre-assembled , Prefer the Caterer to deliver sandwiches pre-made. |
|---|---|

- 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. |
|--|---|

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, napkins for meals |
|--|

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. |
|--|---|

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 Henry Sykes Way, Lexington, KY 40504	859.288.4040	Joanna Rhodes	Breakfast: 80	6:30 AM will place breakfasts in hot box by classroom if needed, all other items set by classroom in cafeteria.
				Lunch: 95	10:00 AM will place lunches in hot box by classroom & other components put in lunch room.
				PM Snack: 80	10:00 AM Snacks will be left in kitchen area for afternoon snack or other area designated by client.

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

Attachment 7

Price Schedule

The Institution must complete columns 1 & 2 (in ink and retain copy) prior to obtaining price quotes from selected caterers. Caterer must complete remainder of form and return with price quote by date and time specified by the Institution.

Name of Institution: Family Care Center CACFP CNIPS ID: 11475

Attachment 2 Cycle Menu Selected: _____

Type of Meal per Contract Specifications	Estimated Total No. of Meals per Day 1	Estimated No. of Serving Days per Year 2	Unit Price per Meal 3	Total Price 4
Breakfast	85	249	\$2.46	\$52,065.90
Lunch	85	249	\$4.18	\$88,469.70
Supper				
AM Snack				
PM Snack	85	249	\$1.15	\$24,339.75
"Boxed" Lunches				
Note: "Boxed" lunches may be requested by the Institution for field trips. Institution must keep documentation of field trip and menu served.				
Grand Total 5				\$164,875.35**

By affixing my signature on this quote, I hereby state that I have read all contract terms, conditions and specifications and agree to all terms, and conditions, provisions, and specifications. I certify that I will provide and deliver to the location(s) specified in the contract.

Caterer Company Name: TRIO Community Meals, LLC

Authorized Caterer Representative: _____
(Signature) (Date)

Name and Title: _____
(Print or Type)

** PLEASE NOTE: Above meal rate(s) do not include sales tax. Applicable sales tax will be added to the invoice.