

## DEPARTMENTAL INPUT

### CONTRACT/PROJECT MEASURE ANALYSIS AND RECOMMENDATION

New   
  OTR   
  Sole Source   
  Bid Waiver   
  Emergency   
 Previous Contract/Project No. 9585-4/17

Contract  
 Re-Bid   
  Other   
 LIVING WAGE APPLIES:  YES     NO

Requisition No./Project No.: RQID1700027   
 TERM OF CONTRACT: 5 YEAR(S) WITH 0 YEAR(S) OTR

Requisition /Project Title: Summer Food Services Program

Description: The purpose of this solicitation is to establish a contract for purchase of meals for the Community Action and Human Services Department (CASHD) Summer Food Services Program in Conjunction with the County's needs on an as needed basis.

Issuing Department: CAHSD   
 Contact Person: Sherry Clentscale   
 Phone: 305-375-5482

Estimate Cost: 7,500,000

Funding Source:   
GENERAL   
FEDERAL   
OTHER

X

### ANALYSIS

<b>Commodity Codes:</b>	<span style="border: 1px solid black; padding: 2px;">961-15</span>			
Contract/Project History of previous purchases three (3) years Check here <input type="checkbox"/> if this is a new contract/purchase with no previous history.				
	<b>EXISTING</b>	<b>2<sup>ND</sup> YEAR</b>	<b>3<sup>RD</sup> YEAR</b>	
<b>Contractor:</b>				
<b>Small Business Enterprise:</b>				
<b>Contract Value:</b>				
<b>Comments:</b>				

Continued on another page (s):     YES     NO

### RECOMMENDATIONS

	Set-aside	Sub-contractor goal	Bid preference	Selection factor
<b>SBE</b>				

Basis of recommendation:

<b>Signed:</b> <span style="border: 1px solid black; padding: 2px;">Sherry Clentscale</span>	<b>Date sent to SBD:</b> <span style="border: 1px solid black; padding: 2px;">11/30/2016</span>
	<b>Date returned to DPM:</b> <span style="border: 1px solid black; padding: 2px;"></span>

## SECTION 2 - SPECIAL TERMS AND CONDITIONS

### 2.1 PURPOSE

The purpose of this solicitation is to establish a contract for the purchase of meals for the Community Action and Human Services Department (CAHSD) Summer Food Service Program in conjunction with the County's needs on an as needed basis.

### 2.2 PRE-BID CONFERENCE

A pre-bid conference will be held at (Time-TBD) on (Date-TBD) at Overtown Transit Village 1st Floor training room located at 701 NW 1st Court, Miami, Florida 33136 to discuss the special conditions and specifications included within this solicitation. It is recommended that a representative of the firm attend this conference.

Vendors are requested to bring this solicitation document to the conference, as additional copies may not be available. Multiple members of individual community councils may be present.

### 2.3 CONTRACT TERM

This contract shall commence on the first calendar day of the month succeeding approval of the contract by the Board of County Commissioners, or designee, unless otherwise stipulated in the Notice of Award Letter which is distributed by the County's Procurement Management Division, and contingent upon the completion and submittal of all required bid documents. The contract shall expire on the last day of the last month of the five (5) year period.

### 2.4 METHOD OF AWARD

Award of this contract will be made to the lowest responsive, responsible Bidder who submits an offer on all items listed in the solicitation and whose offer represents the lowest price when all items are added in the aggregate. If the awarded Bidder fails to perform in accordance with the terms and conditions of the contract, the Bidder may be deemed in default of the contract. Failure of any vendor to perform in accordance with the terms and conditions of the contract may result in the vendor being deemed in breach of contract. The County may terminate the contract for default and charge the vendor re-procurement costs, if applicable. If the awarded Bidder defaults, the County shall have the right to negotiate with the next responsive, responsible Bidder. Minimum Qualifications

### 2.5 MINIMUM REQUIREMENTS

Only those bidders who are registered at time of award with the Florida Department of Agriculture and Consumer Services (FDACS) for the Summer Food Service Program as a "food service vendor" under **this program shall be eligible for award of this bid. A copy of the FDACS Approval Letter is to be submitted with the bid.** (See Section 3.21 for registration information)

#### 2.5.1 Submittal Requirements

The Bidder shall meet the following requirements:

2.5.1.2 Provide copies of inspection reports rated fair or better from the Florida Department of Health for the past two (2) years. A copy of the current State of Florida Business Regulation

Department permit to operate is to be submitted with the bid.

- 2.5.1.3 Bid Bond Offer Guarantee and Performance bond in accordance with Section 2.7 must be submitted with the bid.

The County, the State agency, and the U.S. Department of Agriculture shall have the right to inspect the bidder's and/or any subcontractor's (if applicable) preparation facilities prior to award and without notice at any time during the contract period, including the right to be present during preparation and delivery of meals.

The County shall have the right to perform an inspection of these facilities during the bid evaluation period and any time during the term of the contract and to use this inspection as a means for determining the bidder responsibility.

**2.6 PRICES SHALL BE FIXED WITH ADJUSTMENTS ALLOWED BASED ON GOVERNMENTAL PRICE INDEX**

If the Bidder is awarded a contract under this solicitation, the prices proposed by the Bidder shall remain fixed for the term of the contract. The only exception in this regard is that this fixed price shall be adjusted upward or downward based on the following price index list:

*Consumer Price Index (CPI) for Food, All Urban Consumers for the Miami-Ft. Lauderdale area as published by the U.S. Department of Labor, Bureau of Labor Statistics, Washington, D.C. 20212.*

At the end of each 12 month period of the contract, the annual CPI report will be applied. It should be noted that requests for price adjustments may affect the primary vendor's designation status dependent upon vendor responses to notice of the index change.

Example of application: original bid price: \$1.00+CPI increase .01=\$1.10=New bid price.

It is the bidder's responsibility to request any pricing adjustment under this provision and the request shall be submitted 90 days prior to the contract anniversary date. The bidder adjustment request shall not be in excess of the relevant pricing index change. If no adjustment request is received from the bidder, the County will assume that the bidder has agreed that the upcoming contract year shall commence pricing adjustment. Any adjustment request received after the commencement of a new annual period may not be considered.

It shall be further understood that the County reserves the right to reject any price adjustments submitted by the vendor and/or to terminate the contract with the vendor based on such price adjustments.

**2.7 BID BOND GUARANTY BASED ON TOTAL BID PRICE**

All bids/proposals shall be accompanied by a bid bond/proposal guaranty in the form of a Certified Check, Cashier's Check or Bid Bond in the amount of 10% of base offer price payable to the Community Action and Human Services Department (CAHSD). Any bid/proposal which does not include a copy of the bid bond/proposal guaranty or which is not followed by the original bid bond/proposal guaranty as provided for herein shall be non-responsive and/or ineligible for award.

Bidders/Proposers shall include a copy of the bid bond/proposal guaranty with the electronic bid/proposal submitted in BidSync. The original bid bond/proposal guaranty shall be submitted to the County's Internal Services Department at the address stated below, by the second business day after the bid due date.

Internal Services Department-Procurement Management Division  
Stephen P. Clark Center  
111 NW 1st Street, 13th Floor, Suite 1300  
Miami, FL 33128-1983  
Attn: Sherry Clentscale

The Procurement Management Division business hours are 8:00 a.m. to 5:00 p.m., Monday through Friday. Additionally, the Procurement Management Division is closed on holidays observed by the County.

Contract award is conditioned upon the apparent successful Bidder submitting a performance and/or payment bond (if stipulated) within fifteen (15) calendar days following notice of award, in the form and manner required by the County. In case of failure to submit any stipulated performance and/or payment bond within the time stated, the bid bond/proposal guaranty submitted with the bid/proposal shall be forfeited as liquidated damages. All Bidders/Proposers shall be entitled to the return of their bid bond/proposal guaranty within ten (10) calendar days after execution of a contract between a successful Bidder/Proposer and Miami-Dade County.

## 2.8 METHOD OF PAYMENT

The vendor(s) shall submit an invoice(s) to the County user department(s) after purchase has been completed, whether the specific item(s) were picked up by authorized County personnel or delivered to the site by the vendor. In addition to the general invoice requirements set forth below, the invoices shall reference the corresponding delivery ticket number or packing slip number that was signed by an authorized representative of the County user department at the time the items were delivered and accepted. Submittal of these periodic invoices shall not exceed thirty (30) calendar days from the delivery of the items. Under no circumstances shall the invoices be submitted to the County in advance of the delivery and acceptance of the items.

All invoices shall contain the following basic information:

I. Vendor Information:

- The name of the business organization as specified on the contract between Miami-Dade County and vendor
- Date of invoice
- Invoice number
- Vendor's Federal Identification Number on file with Miami-Dade County

II. County Information:

- Miami-Dade County Release Purchase Order or Small Purchase Order

Number

III. Pricing Information:

- Unit price of the goods, services or property provided
- Extended total price of the goods, services or property
- Applicable discounts

IV. Goods or Services Provided per Contract:

- Description
- Quantity

V. Delivery Information:

- Delivery terms set forth within the Miami-Dade County Release Purchase Order
- Location and date of delivery of goods, services or property

## 2.9 DELIVERY REQUIREMENTS

The Bidder shall make deliveries once daily, five (5) days per week, in accordance with the schedule provided by the County. All deliveries shall be made in accordance with good commercial practice, in accordance with additional requirements stipulated in Section 3, Technical Specifications, of this solicitation. All required delivery timeframes shall be adhered to by the vendor, except in such cases where the delivery will be delayed due to acts of nature, strikes, or other causes beyond the control of the vendor. In these cases, the vendor shall notify the County of the delays in advance of the original delivery date so that a revised delivery schedule can be appropriately considered by the County.

Should the vendor(s) to whom the contract(s) is awarded fail to deliver in accordance with the contract requirements, the County reserves the right to cancel the contract on a default basis. If the contract is so terminated, it is hereby understood and agreed that the County has the authority to purchase the goods elsewhere and to charge the incumbent vendor with any re-procurement costs.

- a. Meals are to be delivered daily, unloaded, and placed in the designated area by the Bidder's personnel at each of the locations listed in Attachment A – Delivery Locations and in accordance with the order from Miami-Dade County.
- b. The successful Bidder shall be responsible for delivery of all meals and dairy products at the specified time. The meals shall be delivered in insulated containers with ice packs or warmers, as applicable, to ensure the wholesomeness of food at delivery in accordance with State and local health codes.
- d. All components (with the exception of milk) must be individually sealed and placed on a sturdy meal tray. The meal tray with all of the components (milk, sandwich, fruit, vegetable) will be shrink wrapped to unitize the meals.

- e. Cold meals shall be delivered daily at a temperature between 32° and 40° Fahrenheit. Hot meals shall be delivered daily at a temperature of 140° Fahrenheit or above.

**2.10 NO SUBCONTRACTING**

The successful submitter shall not subcontract with any company for the partial or total preparation or the delivery of the meal without the advanced written consent of the Miami Dade County Community Action and Human Services Department.

**2.11 ACCEPTANCE OF PRODUCT BY THE COUNTY**

The product(s) to be provided hereunder shall be delivered to the County, and maintained if applicable to the contract, in full compliance with the specifications and requirements set forth in this contract. If a vendor-provided product is determined to not meet the specifications and requirements of this contract, either prior to acceptance or upon initial inspection, the item will be returned, at vendor expense, to the vendor. At the County's own option, the vendor shall either provide a direct replacement for the item, or provide a full credit for the returned item. The vendor shall not assess any additional charge(s) for any conforming action taken by the County under this clause.

**2.12 INSURANCE REQUIREMENTS**

The Selected Proposer shall furnish to the County, Internal Services Department, Procurement Management Services Division, prior to the commencement of any work under any agreement, Certificates of Insurance which indicate insurance coverage has been obtained that meets the stated requirements in Section 1.22. Additional or revised insurance requirements outside of those listed in Section 1.22 may be necessary when performing work or services.

**2.13 COMPLIANCE WITH FEDERAL REGULATIONS DUE TO USE OF FEDERAL FUNDING**

Since the goods, services, and/or equipment that will be acquired under this solicitation will be purchased, in part or in whole, with federal funding, it is hereby agreed and understood that Section 60-250.4, Section 60-250.5 and Section 60-741.4 of Title 41 of the United States Code, which addresses Affirmative Action requirements for disabled workers, is incorporated into this solicitation and resultant contract by reference.

**2.14 EXEMPTION TO CERTAIN CLAUSES**

As a Federally-funded contract, certain clauses within this solicitation do not apply to CAHSD's allocation:

Section 1 Paragraph 1.11 (Local Preferences); Section 1 Paragraph 1.28 (Office of the Inspector General); Section 1 Paragraph 1.36 (County User Access Program- UAP); Section 1 Paragraph 1.44 (Small Business Contract Measures); Section 1 Paragraph 1.45 (Local Certified Veteran's Business Enterprises Preference); and Section 1 Paragraph 1.47 (First Source Hiring Referral Program).

**2.15 COMPLIANCE WITH FEDERAL STANDARDS**

All items to be purchased under this contract shall be in accordance with all governmental standards, to include, but not be limited to, those issued by the Occupational Safety and Health Administration (OSHA), the National Institute of Occupational Safety Hazards (NIOSH), and the National Fire Protection Association (NFPA).

**2.16 LICENSES, PERMITS AND FEES**

The vendor shall obtain and pay for all licenses, permits and inspection fees required for this project; and shall comply with all laws, ordinances, regulations and building code requirements applicable to the work contemplated herein. Damages, penalties and or fines imposed on the County or the vendor for failure to obtain required licenses, permits or fines shall be borne by the vendor.

**2.17 ADDITIONAL ITEMS**

While the County has listed all major items within this solicitation which are utilized by County departments in conjunction with their operations, there may be similar items that must be purchased by the County during the term of this contract. Under these circumstances, a County representative will contact the primary vendor to obtain a price quote for the similar items. If there are multiple vendors on the contract, the County representative may also obtain price quotes from these vendors. The County reserves the right to award these similar items to the primary contract vendor, another contract vendor based on the lowest price quoted, or to acquire the items through a separate solicitation.

### **SECTION 3 – TECHNICAL SPECIFICATIONS**

#### **3.1 SCOPE**

The Summer Food Service Program will service approximately 50,000 breakfasts, 290,000 lunches and 200,000 snacks annually during each year of the contract period. Quantities provided are an annual estimate. Meal counts may increase or decrease. The successful Bidder must be prepared to begin service on the program start date, which typically begins in June at the close of one school year and ends in August just prior to the beginning of the next school year. Delivery of the unitized packaged meals and snacks will be made daily to the sites listed herein five (5) days per week - Monday through Friday. The food must be made fresh daily and cookies freshly baked as indicated on the menu. The successful Bidder agrees to deliver meals, including milk, to locations set out in Attachment A-Delivery Locations, attached thereto and made a part hereof, subject to the terms and conditions of this contract. All meals furnished must meet or exceed U.S. Department of Agriculture and Florida Department of Agriculture and Consumer Services meal pattern requirements set out in Attachment C, Hot/Cold and Cold-Only Menu, attached hereto and made a part hereof.

#### **3.2 DAILY RECORDKEEPING**

The successful Bidder must keep daily records of exact amount of food used for meals to substantiate that meal requirements are being met and will be supported by invoices, delivery tickets, receipts, and other documentary evidence. Such information will be provided to the County at the end of each month.

#### **3.3 QUANTITY NOTIFICATION**

The Summer Food Service Program Director will notify the successful bidder of the exact number of meals to be delivered for each location by 3:00 PM on the day prior to delivery via email.

#### **3.4 ADDITIONS AND DELETIONS**

The County reserves the right to increase or decrease the number of meal sites with due notice. Furthermore, the County reserves the right to increase or decrease the number of meals ordered not later than 5:00 P.M. of the day prior to the delivery date. Notification of Monday's delivery will be made by 5:00 P.M on Friday. If this procedure is not followed, the County verbal instructions regarding change must be followed as if written order has been provided.

#### **3.5 MENU CYCLES**

Menu Cycles which appears in Attachment B, Hot/Cold and Cold-Only Menu, will be served as dated in sequential order. No changes in menu items will be made without the approval of Miami Dade County. If changes are made without approval from the County the meals will be received at cost to the vendor.



### **3.6 DAILY DELIVERY REQUIRED**

Meals will be delivered on a daily basis in accordance with the menu cycle which appears in Attachment B, Hot/Cold and Cold-Only Menu. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the contractor from delivering a specified meal component, vendor shall notify the County immediately so substitutions can be agreed upon. The County reserves the right to suggest menu changes within the vendor's stipulated food cost periodically throughout the contract period. Otherwise the vendor must adhere strictly to the cycle menu.

### **3.7 TIMELY DELIVERIES REQUIRED**

The successful Bidder agrees to use every reasonable means to abide by the delivery times specified. Meals are delivered once per day and can be delivered no more than one (1) hour prior to the beginning of the meal service, and prior approval is required for earlier delivery. The County will establish a beginning meal service times to allow the contractor to maintain an efficient and practical delivery system.

The successful Bidder agrees to use every reasonable means to adhere to the uniform delivery schedules which would permit the County to begin service of meals at the established predetermined times. The County agrees to establish the beginning meal service time to allow the successful Bidder to maintain an efficient and practical delivery system. At sites without adequate refrigeration or warming capacity, meals must be delivered at the site one (1) hour prior to the beginning of the meal service time and not before. Deliveries at sites with adequate refrigeration and warming capacity may be made prior to one (1) hour before meal service with prior approval from the County. This list of sites will be provided after the contract is awarded. Breakfast meal service beginning time will be established from 7:30 A.M. to 10:00 A.M. Luncheon meal service beginning time will be established from 10:30 A.M. to 2:30 P.M. Snack service beginning time will be established from 1:30 P.M. to 5:00 P.M.

**NOTE: The County may accept and deny payment for meals delivered to a site less than 45 minutes before a meal service time.**

### **3.8 NONCOMPLIANCE**

The County reserves the right to inspect and determine the quality of food delivered and reject any meals which do not comply with the requirements and specifications of the contract. The successful Bidder will not be paid for unauthorized menu changes, incomplete meals, meals not delivered within the specified delivery time period and meals rejected because they do not comply with specifications. The County reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons.

The successful Bidder will be responsible for any excess cost, but will receive no adjustment in the event the meals are re-procured at a lesser cost. The County or agency inspecting

shall notify the successful bidder in writing as to the number of meals rejected and the reasons for rejection.

### **3.9 DAMAGED OR SPOILED FOODS UNACCEPTABLE**

Because of the nature of the summer food services program the program may not accept damaged, frozen or spoiled food. Said food will not be returned and no payment will be made to successful Bidder. In addition, the successful Bidder will be imposed a monetary penalty of 100% of the reimbursement rate for each meal. The penalty will be imposed at the end of each billing cycle or after payment is made.

### **3.10 PLASTIC TRASH BAGS REQUIRED**

The successful bidder shall furnish one (1) 20-30 gallon size plastic trash bag for deliveries of 1-50 lunches; two (2) bags for 51-100 lunches; three (3) bags for 101-150 lunches, and so forth. Additional bags will be required for breakfast or supplements; one (1) per 75 breakfast and supplements.

### **3.11 MEAT QUALITY**

The successful Bidder shall use 100% turkey and chicken breast, no turkey ham unless indicated on menu. There shall be no chicken roll or turkey roll used in menu production.

### **3.12 TEMPERATURE CONTROL**

Meals shall be prepared under properly controlled temperatures and assembled not more than 24 hours prior to delivery. Cold foods must be at an internal temperature of 32°-40° Fahrenheit, and hot foods must be at an internal temperature of 140° Fahrenheit or above.

### **3.13 FOOD SPECIFICATIONS**

The bid is to be submitted on the menu cycle included in Attachment B, Hot/Cold and Cold-Only Menu, and shall include as minimum, the portions specified by the U.S. Department of Agriculture for each meal, which are included in this contract.

All meals must meet food specifications and quality standards as incorporated in the menu cycle.

All meat and meat products, except sausage products, shall have been slaughtered, processed and manufactured in plants inspected under a U.S. Department of Agriculture approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or sign of deterioration on delivery.

Sandwiches shall be prepared at the plant and shall not be frozen.

Product Specifications: Milk and milk products are defined as "...fluid types of pasteurized flavored or white whole milk or 2%-fat milk, which meet State and Local standards for such milk..." Milk delivered hereunder shall conform to these specifications.

Cookies shall be fresh baked at the plant unless otherwise indicated on the menu.

The successful Bidder shall provide special meals as requested - e.g. vegetarian or no pork. All products must have zero trans-fatty acids.

### **3.14 NUMBER OF MEALS AND DELIVERY ITEMS**

The successful Bidder must provide exactly the number of meals ordered. Counts of meals will be made at all sites before meals are accepted. Damaged or incomplete meals may be included when the number of delivered meals is determined. The staff will sign the delivery ticket with the understanding that the meal count may change after the driver leaves the facility.

### **3.15 PRE-OPENING OPERATION REQUIREMENTS (ADDITIONAL)**

A. No later than one week prior to program opening, the successful Bidder shall visit all sites to determine: (1) proper street location and drop-off point; (2) assign site to proper truck route; and (3) establish approximate time of delivery and order of delivery on the specific route. Before beginning dry runs with the drivers, the successful Bidder will review the preliminary truck route schedules with the County or the City and obtain mutual agreement on the schedules. Contact Rani Panchanathan at 786-469-4789 to coordinate site visitations for Dade County.

B. The successful Bidder shall conduct two (2) dry runs to all sites using the agreed upon truck route schedule mentioned in Section 3.15(a) above. The final dry run will be made by the driver assigned to the route in a refrigerated truck to deliver cold foods and in a regular truck to deliver hot foods kept in a warmer. Drivers should drive on their route at least two (2) times in order to become completely familiar with site locations and delivery drop-off times. All dry runs will be completed by the Friday prior to the program opening. Changes in delivery drop-off times at sites will be mutually agreed upon between the contractor and the County. The Route/Delivery Time Sheet will be given to the County no later than the Friday before opening. This Route/Delivery Time Sheet shall contain: (1) number and name of site; (2) number of truck route; (3) driver's name; (4) time of drop-off from earliest to latest; (5) any special instructions. The driver should attempt to make contact with each site supervisor during the dry runs. The County will inform the contractor at the earliest possible time the name of the site supervisor at each site.

C. The assembly line in the production area used by the successful Bidder will be set-up and operating on the Friday prior to opening. Sample meals will be assembled to ensure that all equipment is working properly and employees are trained on the production line.

### **3.16 SUPERVISION AND INSPECTION**

The successful Bidder shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance and packaging in addition to the quality of products.

### **3.17 RECORD KEEPING**

A. Delivery tickets must be prepared by the successful Bidder at a minimum of three (3) copies: one (1) for the contractor, one (1) for the site personnel and one (1) for the County. Delivery tickets must be itemized to show the number of meals (breakfast, lunch and snack), cases, unit, the date of delivery, items to each site and individual number. Designees of the County at each site will check adequacy of delivery and meals before signing the delivery ticket. Delivery shall be accepted by the County only if delivery ticket is signed by the County designee at the site.

B. The successful Bidder shall maintain records supported by delivery tickets, purchase orders, production records for this contract, or other evidence for inspection and reference to support payments and claims.

C. The books and records of the bidder pertaining to this contract shall be available, for a period of five (5) years from the date of submission of the final claim for reimbursement, or until the final resolution of any audits for inspection and audit of representatives of the State agency, representatives of the U.S. Department of Agriculture, the County and the Comptroller General of the United States at any reasonable time and place.

### **3.18 INSPECTION OF FACILITY:**

A. The successful Bidder's facilities shall be subject to periodic inspections by USDA, state and local health departments or any other agency designated to inspect meal quality for the State. This will be accomplished in accordance with U.S. Department of Agriculture regulations. Inspections may occur prior to award and without notice at any time during the contract period. These entities shall have the right to be present during preparation and delivery of meals.

B. The successful Bidder shall provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being served. Such levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

### **3.19 EMERGENCIES**

In the event of unforeseen emergency circumstances, the successful Bidder shall immediately notify the County by telephone or email of the following: (1) the impossibility of on-time delivery; (2) the circumstance(s) precluding delivery; and (3) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than one (1) hour after specified meal time if the contractor fails to give notice of emergency circumstances as stated above.

Emergency circumstances at the site precluding utilization of meals are the concern of the County. The County may cancel orders provided it gives the successful Bidder notice in advance at any time before delivery.

Adjustments for emergency situation affecting the successful Bidder's ability to deliver meals, or the County ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the bidder and the County.

### **3.20 CLEAN AIR & WATER**

## A. The successful Bidder agrees as follows:

To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 USC 1857, et seq., as amended by Public Law 91-604) and Section 308 of the Federal Water Pollution Control Act (33 USC 1251, et seq., as amended by Public Law 92-500), respectively, relating to inspecting, monitoring, entry, reports and information as well as other requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued hereunder before the award of this contract.

- 1) That no portion of the work required by this contract will be performed in a facility listed on the Environmental Protection Agency (EPA) List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.
- 2) To use his best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.
- 3) To insert the substance of the provisions of this clause in any nonexempt subcontractor, including this paragraph (a) (4).

## B. The terms used in this clause have the following meanings:

- 1) The term "Air Act" means the Clean Air Act, as amended (41 USC 1857 et seq. as amended by Public Law 91-604).
- 2) The term "Water Act" means Federal Water Pollution Control Act, as amended (33 USC 1251 et seq., as amended by Public Law 92-500).
- 3) The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air act or Executive Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act (42 USC 1857c-5 (d), an approved implementation procedure respectively, of the Air Act (42 USC 1857c-6 (d), or approved implementation procedure under section 112(s) of the Air Act (42 USC 1857c-7 (d).
- 4) The term "Clean Water Standards" means any enforceable limitation, control, condition, prohibition, standard, or other requirement which is promulgated pursuant to the Water Act or contained in a permit issued to a discharge by the Environmental Protection Agency or by the State under an approved program, as authorized by section 402 of the Water Act (33 USC 1342) or by local government to ensure compliance with pretreatment regulations as required by section 307 of the Water Act (33 USC 1317).
- 5) The term "compliance" means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered

or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or water Pollution Control Agency in accordance with the requirements of the Air Act of Water Act and regulations issued pursuant thereto.

- 6) The term "facility" means any building, plant, installation, structure, mine, vessel, or other floating craft, location or sites of operations, owned, leased or supervised by a contractor or subcontractor to be utilized in the performance of a contract or subcontracts. Where a location or site of operations contains or includes more than one building, plant, installation, or structure, the entire location or site shall be deemed to be a facility except where the Director, Office of Federal Activities, Environmental Protection Agency, determines that independent facilities are collocated in one geographical area.

### **3.21 REGISTERED VENDORS LIST**

Vendors desiring inclusion in future bids should contact Jeremy Taber or Matthew Cherry at (850) 617-7414 in order to be pre-qualified. (Please refer to Section 2.5)

### **3.22 PACKAGING OF LUNCH MEAL**

The lunch meals items are to be individually sealed on a sturdy tray. The wrapping on the tray must be sealed by using the shrink wrap process. Salads are to be in 8oz. containers with fitted lid.

### **3.23 GUIDELINES FOR MEAL COMPONENTS**

- A. Meats or Meat Alternatives (M/MA)
- Meats must be USDA inspected.
  - All M/MA servings must be a 2 ounce portion.
  - Meat and cheese can be served in combination (1 ounce of meat and 1 ounce of cheese =2 ounces total M/MA).
  - Yogurt may be served as an M/MA component.
  - Breakfast and Snack - 4 oz. (weight) or 1/2 cup (volume) of plain, sweetened, or flavored yogurt to equal 1 ounce of the meat/meat alternate component.
  - Lunch and Supper - 8 oz. (weight) or 1 cup (volume) yogurt to equal 2 ounces of the M/MA alternates component.
  - Do not use homemade yogurt, as it may present food safety dangers. Frozen yogurt or other yogurt-flavored snack products are not considered yogurt and therefore do not meet the requirements.
  - Cheese must be natural or processed to be creditable as a M/MA. Products labeled "imitation" cheese or cheese "product" is not creditable M/MA and should not be served as cheese. Cheese products labeled, cheese "food", cheese "spread", or cheese substitute are creditable, but 2 ounces of product must be used to achieve 1 ounce of M/MA.
  - Turkey ham or ham/turkey with water added do not yield ounce for ounce as an M/MA. It will take a 1.4 ounce portion of these products to achieve a 1 ounce

M/MA credit.

- Hot dogs and/or bologna should not contain: 1) meat or poultry byproducts; 2) cereals; 3) binders; or 4) extenders. One ounce of these items credits as 1 ounce M/MA.
- Roast Turkey Breast (all white meat, no turkey roll) and must contain all white skeletal boneless turkey meat, no skin, and no ground or comminuted meat. Soy products cannot be used as binding; however, modified food starch or carrageen is acceptable.

#### B. Fruits and Vegetable (F/V)

- Two different fruits/vegetables must be served at lunch meals. It can be 2 fruits, 2 vegetables, or 1 of each. The total F/V serving must be a minimum of  $\frac{1}{2}$  cup.
- Canned Fruits.
- Fruits can be packed in fruit juice, water, light syrup, or natural juices.
- Must be US Grade B or greater.
- Portion may include a small amount of the juice that the item is packed in.
- Fruit Juices
- Only 100 percent strength juice is allowed.
- Reconstituted juice must be diluted according to the manufacturer's instructions to achieve 100% juice strength.
- Should be packaged in leak proof containers.
- Fruit-flavored drinks, aides, or punches that contain less than 50 percent strength juice are not acceptable.
- Juice or syrup from canned fruit cannot be used as fruit juice.
- Lettuce and tomato should be packaged separately from the sandwich.
- Fresh fruit sizes must be a minimum of  $\frac{1}{2}$  cup in volume and should be ripe and ready to eat.
- Pickles will not be counted as an F/V. They will only count as a condiment.

#### C. Grains and Breads (G/B)

- All items served as G/B components must comply to weight/volume standards according to the Grain/Bread Instruction.
- Use grains/breads that are whole-grain or enriched, or made from whole-grain or enriched flour or meal. Read labels on commercial products to guide you when determining if the product is made of whole-grain or enriched grain products. Bran and germ are credited the same as whole-grain or enriched flour and/or meal.
- Cold cereals must be whole-grain, enriched, or fortified. Individual cereal should be not less than  $\frac{3}{4}$  cup of volume or 1 oz. of weight (whichever is less).
- All cereals must be packed in individual leak-proof "bowl" shaped boxes.
- It is acceptable to serve both sweetened and unsweetened cereal varieties. However, sweetened cereals should contain less than 40 % of sucrose or other sugars by weight.
- General - All sandwiches must be made with whole grain or other enriched flour breads. Bread must be at least 4" by 4".

- Hamburger Buns must be 3 1/2" in diameter.
- Submarine/Hoagie Buns must not be a hot dog bun and should be at least 4" in length.

D. Fluid Milk

- Milk is to be served as a beverage. A portion of the breakfast milk can be used with cereal.
- Milk to be served shall also include lactose free milk as needed.
- Fluid milk may be served as flavored or unflavored and should be a combination of 1% and 2% unflavored milk and 1% chocolate flavored milk.
- Milk must be provided in an 8 ounce carton or pouch and must be maintained at 41° F or less at all times.

**3.24 COMPLIANCE WITH THE JESSICA LUNSFORD ACT**

The State of Florida enacted legislation in September 2005 known as The Jessica Lunsford Act. The law requires that all persons or entities who may have personnel who will be at a school facility when students are present, have direct contact with students, or have access to or control of school funds comply with the Level 2 screening requirements of the statute. Failure to comply with the screening requirements will be considered a material default of this agreement.

**3.25 PURCHASES/BUY AMERICAN**

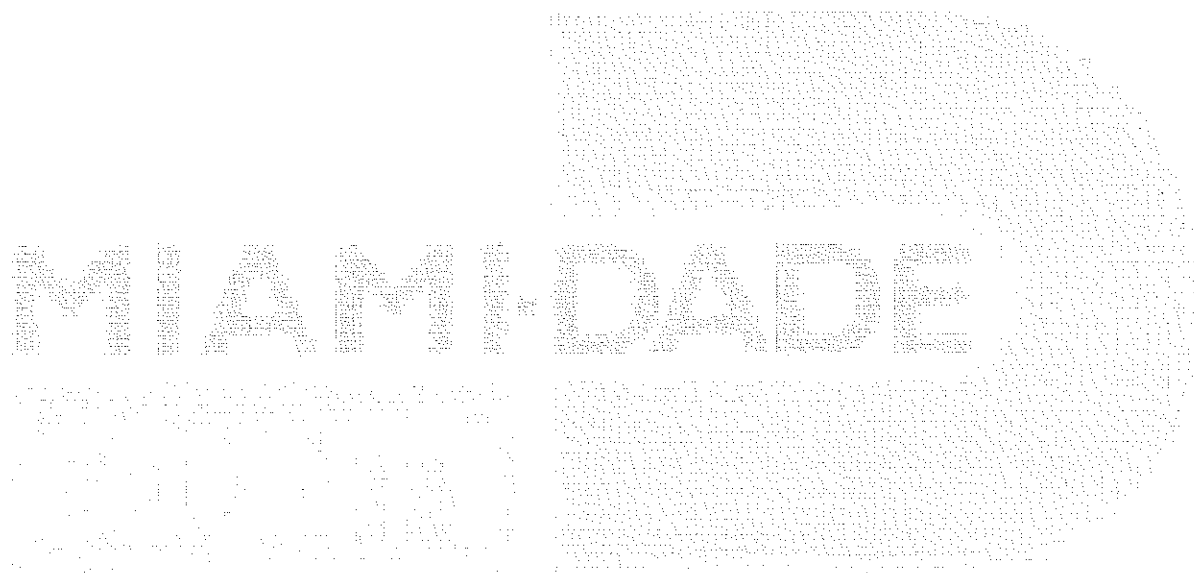
- The vendor shall retain title of all purchased food and nonfood items.
- The vendor shall purchase, to the maximum extent practicable, domestic commodities or products which are either an agricultural commodity produced in the United States or a food product processed in the United States substantially using agricultural commodities produced in the United States.
- The vendor shall not substitute commercially-purchased foods for USDA ground beef, ground pork, and processed end products received.
- The vendor may substitute commercially-purchased foods for all other USDA Foods received. All commercially-purchased food substitutes must be of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA.
- The SFA shall ensure commercially-purchased foods used in place of USDA Foods received are of the same generic identity as the USDA Foods received, of U.S. origin, and of equal or better quality than the USDA Foods as determined by the SFA.
- The vendor shall certify the percentage of U.S. content in the products supplied to the SFA.
- The SFA reserves the right to review vendor purchase records to ensure compliance with the Buy American provision in 7 C.F.R. Part 250.
- The vendor shall provide Nutrition Facts labels and any other documentation requested by the SFA to ensure compliance with U.S. content requirements.



**4.1 Submittal Requirements as outlined in Section 2.5 thru 2.5.1:**

<u>Reference</u>	<u>Submittal Requirement as stated in Section 2 Paragraph 2.5 thru 2.5.1</u>	<u>Initial As Completed</u>
Paragraph 2.5	<p>Provide a Copy of the approval Letter by the Florida Department of Agriculture and Consumer Services Section for the Summer Food Service Program as a "food service vendor" under this program. Only those approved vendors shall be eligible for award of this bid.</p> <p style="text-align: center;"><b>Attach to Bid Submittal</b></p>	_____
Paragraph 2.5.1.2	<p>Provide copies of inspection reports rated fair or better from the Florida Department of Agriculture and Consumer Services for the past two years.</p> <p style="text-align: center;"><b>Attach to Bid Submittal</b></p>	_____
Paragraph 2.5.1.3	<p>Provide a copy of the current State of Florida Business Regulation Department Permit to Operate.</p> <p style="text-align: center;"><b>Attach to Bid Submittal</b></p>	_____
Paragraphs 2.5.1.4 and 2.7	<p>Provide offer guaranty/bid bond in the amount of 10 % of base offer price. Subsequent contract award shall be conditioned upon the successful vendor submitting the stipulated bonds. Any offer which is not accompanied by an offer guaranty/bid and performance bonds shall be considered unacceptable and/or non-responsive and ineligible for award.</p> <p style="text-align: center;"><b>Attach to Bid Submittal</b></p>	_____

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
001	A New World Academy	Betty Cooper Malory Roger	1452 NW 79 Street	Miami	33147	305-836-0034
002	Advanced Learning Charter School/HIVE Prep	Saydel Mas Jose Gonzalez	5855 NW 171 Street	Miami	33015	305-231-4888
003	Allen Park	Dwight Jackson David Roach	1770 NE 162 Street	N.M. Beach	33162	305-948-2927
004	Alliance Chretienne	Marie T. Pigue Johanne Pierre	13001 NE 14 Avenue	Miami	33161	786-273-8605
005	American Ju Jitsu Center Camp	Erika Bernabe Charlie Rufin	52 SE 4 Road	Homestead	33030	305-246-2121
006	Anderson Place of Hope Outreach Center	Gloria Williams Mrs. Carla	14240 SW 106th Court	Miami	33176	786-262-4774
007	Angel Heart Support Services	Eartha Mays Brenda Jefferson	18901 SW 106 Avenue, Suite A111	Miami	33157	305-232-5330
008	Anta's Fitness & Self Defense	Elena J Anta Karla Martin	10721 NW 58 Street	Doral	33178	305-599-3649
009	Art South	Juan Rosario Kassandra Molina Maria Rossiter	500 College Terrace	Homestead	33030	(305) 237-5184
010	Arthur Mays Villas	Otilya Armstrong Kevin Earle	11341 SW 216th St	Goulds	33170	(305)233-9647
011	Babcock Park	Alex Ortiz Aramis Garcia	650 East 4 Avenue	Hialeah	33010	(305)883-8025
012	Beacon Hill Preparatory	Brenda Knight Daisy Mae Anthony	18001 NW 22 Avenue	Miami Gardens	33056	305-624-1600

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
013	Bethel Apostolic Temple	Carol Nash Naomi Woods	1855 NW 119th Street	Miami	33167	305-688-1612
014	Bethel Enrichment Center	Annette Rolle Florette Stewart	17025 NW 22 avenue	Miami Gardens	33056	(305) 624-4929
015	Bright Park	Axel Ortiz Stephanie Lopera	750 East 35 Street	Hialeah	33013	305-696-0213
016	Bucky Dent Park	Sean Hart Cinthia Benitoz	2250 West 60 Street	Hialeah	33018	305-818-9168
017	CAA Liberty City Enrichment Ctr	Syble Simmons Kyra King	2500 NW 62 Street	Miami	33147	305-756-2830
018	Carol City Ebenezer Church	Olivia Hernandez Jelkin Rijo	17605 NW 52nd Avenue	Miami	33055	305-625-9226
019	Carrfour Supportive Housing/Verde Gardens	Francesca Steele Celia Izaguirre	12550 SW 282 Street	Homestead	33033	786-243-4240 786-469-9067
020	Casas/Veteran's Park	Manuel Guerrero Joel J. Rizo	7900 West 32 Avenue	Hialeah	33018	305-882-0293
021	Center For Family & Child Enrichment (CFCE)	Lamora Pace Susan Cambridge	1825 NW 167 Street	Miami Gardens	33056	305-624-7450 x1759
022	Centro Campesino Farmworker Center	Mayra Rodriguez Janeth Plasencia	35801 SW 186 Avenue	Florida City	33034	305-546-2056 305-245-7738 x 237
023	Centro La Salle	Andrea Morales Karen Morales	13352 SW 314th Street	Homestead	33033	786-752-2391 305-245-5810

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
024	Centro-ECA	Monica Trujillo Canna Linares	19351 SW 379 Street	Florida City	33034	305-245-7738 x 237
025	Church of the Open Door	Diane Torres Kersten Fullwood	6001 NW 8th Avenue	Miami	33127	(305) 759-0373
026	Church of the Rock Jesus Christ	Joann Talton Williams Anita Levell	22400 SW 112 Ave	Miami	33170	305-233-9449
027	City Gate Camp UP	Schyvonne Taylor Carmen Bell	16400 NW 15 Avenue	Miami	33169	786-802-3240 954-515-9992
028	Cloverleaf Park	April Green Candice Colebrook	303 NW 191 Street	Miami	33169	305-652-1732
029	Coeur Sans Frontieres (CSF)	Marie Eliancy Marie Claude Berrant	1031 Ives Dairy Road, Rm. 243	Miami	33179	786-487-5653
030	Community Technological Institute of Miami	Roni Goodrich Mike Gonzalez	2324 SW 8 Street	Miami	33135	305-856-9090
031	Cotson Park	Jean Joseph Frank Morejon Jr.	520 West 23 Street	Hialeah	33010	305-884-3729
032	Crossbridge Church	Claude & Jennifer Perpignand	6605 N. Kendall drive	Miami	33156	(786) 325-4165
033	Culmer Resource Center	Tangier Scott Chamarr West	1600 NW 3rd Avenue	Miami	33136	305-438-4161
034	D' Scala Art Academy	Naile Torres Eulalia Rodriguez	1789 SW 3rd Avenue	Miami	33129	305-676-6794
035	Divine Fist Kung Fu	Clara Pino Mario Vivanco Laura Cardozo	2733 SW 142 Avenue	Miami	33175	786-285-5775

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
036	Edison Neighborhood Center	Terrance Carey Shenika Smith Decnal Belamy	150 NW 79 Street	Miami	33150	305-758-9662
037	El Cordero United Presbyterian Church	Serbia Rosado Silvia Hernandez	2091 SW 14 Avenue	Miami	33145	(305) 854-7007
038	Eugenio Maria De Hostos/Wynwood Resource Center	German Izquierdo Robert Butler	2902 NW 2 Avenue	Miami	33127	305-547-7661
039	Fairway Park	Cathy Gonzalez Paulo Meneses	200 Fairway Drive	Miami Beach	33141	305-993-2011
040	Family Tae Kwondo	Vicente Albuerne Lilett Albuerne	11940 SW 8 Street	Miami	33184	305-225-9779
041	FCSD-Miami Gardens Resource Center	Chartez Anderson Michelle Rodriguez	16405 NW 25 Avenue	Miami	33054	305-623-6500
042	Flamingo Park	Eric Perez DeVaughn Christopher	999 11th Street	Miami Beach	33139	305-673-7779
043	Florida City South Dade Haitian Church	Natasha Beaubrun Jarvis Davis	303 West Lucy Street	Florida City	33034	786-339-0076
044	Florida City Youth Activity Center	Kenneth Davis Joaquina Williams	650 NW 5th Avenue	Florida City	33034	786-760-3434
045	Florida City/Homestead Community Resources Center	Cornelius Nealy Tyrone Brown	1600 NW 6th Court	Florida City	33034	305-247-2068
046	Genesis Ju-Jitsu Studios Inc.	Roberto Dominguez Jannette Dominguez	10675 SW 190 Street Suite 1109	Miami	33157	786-337-0887 786-229-2831

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
047	Gibson-Bethel Community Center	Etta Codrington Rashard Joyner Estrella Berlanga Nia Wallace	5800 SW 66 Street	South Miami	33143	305-668-3876
048	Good News Center	Rev. Jean Berrouet Sarah Berrouet	249 NE 166 Street	N. Miami Beach	33162	305-877-4399
049	Goodlet Park	Jonathan Vellon Alice R. Arrieta	4200 West 8 Avenue	Hialeah	33012	305-556-4567
050	Gospel Fellowship Church	Vamica Williams Lawanda Bragg Charles McCormick	849 SW 7 Street	Homestead	33030	786-554-2403
051	Gospel Tabernacle Christian Academy	Patricia Liner Carolyn Carter	3311 NW 189 Street	Miami Gardens	33056	(305) 626-9162
052	Greater Miami Church of God	Karen Perez Marie Saintiche	1695 Opa Locka Blvd.	Miami	33167	305-688-0393
053	Growing Angels Inc	Tina Ali Martevia Comer	13530 SW 267 Street	Homestead	33032	786-237-1408
054	Hank Kline Boys & Girls Club	David Cintra Alma Vazquez Joaquin Alvarado	2805 SW 32 Avenue	Miami	33133	305-446-2654
055	Highland Village Community Center	Yasheka Nadal Danitra Rogers	13621 NE 21 Avenue	N. Miami Beach	33162	305-948-2928
056	Holy Family Episcopal Church	Fr. Horace Ward Wendy Samuel	18501 NW 7 Avenue	Miami	33169	305-652-6797
057	Homestead Senior High/St. Thomas	Tim Lie Cynthia Lungi	2351 SE 12 avenue	Homestead	33034	305-245-7000

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
058	House of Bethlehem, A Place of Bread Ministry	Tonya Ferguson Nicole Blake	2401 NW 79 Street	Miami	33147	305-469-6313
059	iMater Academy Middle	Martha Lemus Clemensia Moran	651 W 20th Street	Hialeah	33010	305-805-5722
060	Inn Transition South	Marie Jean-Charles Yamill Cave	"CONFIDENTIAL"	Miami	33177	305-234-4900
061	Jesus Christ True Church	Leon Everett Bette Parker	5007 NW 22 Avenue	Miami	33142	305-637-3004
062	Kanmuri Dojo Karate School	Ana Margarita Villa Marcela Vargas	8300 West Flagler, Ste 150	Miami	33144	786-587-4190
063	Keys Gate Charter School	Jamaal Fairly Jamie Fairly Kim Vandemark	2000 SE 28 Avenue	Homestead	33035	305-230-1616
064	Kiai Karate Do School Inc	Michael Luzbet Juan F. Luzbet	13810 SW 56 Street	Miami	33175	786-553-3895
065	Kidz Tyme	Tanisha Curry Artavia Roundtree	4332 NW 17 Avenue	Miami	33142	305-637-3630
066	La Progressiva Presb. School	Lessly Lacayo Tania Enamorado	2480 NW 7th Street	Miami	33125	305-642-8600
067	Lotz of Luv Day Care	Janet Bell Andre Saundar Karla Bell	22623 SW 113 Place	Miami	33170	305-219-6778
068	Manantial De Vida Baptist Church	Carolina Barboza Yarizta Rodriguez	13155 SW 232 Street	Miami	33170	305-258-1764 786-370-0761

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
069	Many Faces Academy	Rahsannah Hawkins Andrew D. Somma	13350 SW 288 Street	Homestead	33033	305-242-2856
070	Martial Arts Center for Students w/Special Needs	Lana Smirnova David Miranda	14417 South Dixie Highway	Miami	33176	305-794-8529
071	Mater Academy	Adalyn Sladrigas-Benavente Rita Del Puppo	7901 NW 103 Street	Hialeah Gardens	33016	305-828-1886 x 1228/2317
072	Mater Academy East	Joseph Casal Julian Camas	450 SW 4 Street	Miami	33130	305-324-4667
073	Mater Lakes Academy	David & Gustavo Rovirosa	17300 NW 87 Avenue	Miami	33018	305-698-8000
074	McDonald Park	Fernando Deschapell Emily Hernandez	7505 West 12 Avenue	Hialeah	33014	305-823-6828
075	MG Martial Arts	Miguel Ochoa Nubia Gonzalez	4149 Palm Avenue	Hialeah	33012	786-426-7366
076	MGC Worship Center	Sandra Barrett Sephlyn Marshall	10900 NW 19 Avenue	Miami	33167	305-688-5330
077	Miami Bethany Community Services	Joe Camilo Obed Jaurqui	2490 NW 35 Street	Miami	33142	305-638-2283
078	Miami Community Charter	Dania Gallegas	18720 SW 352 Street	Florida City	33034	786-243-9981 305-245-2552

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
079	Miami Dade Police Department-Northside Station	Carol McKinnon Chara Smith	799 NW 81 Street	Miami	33150	305-836-8601
080	Milander Park	Bayardo Montiel Christopher Castro	4700 Palm Avenue	Hialeah	33012	(305) 968-0273
081	Mount Sinai	Daisy Velasquez Annette Vasquez	22500 Old Dixie Highway	Goulds	33170	786-716-3509
082	MRM Community Activity Center	Antonio Villasuso Monifa Scott	2025 NW 1st Avenue	Miami	33127	(305) 576-2066
083	Mt. Olive Church of God New Jerusalem	Tania Alexandre Jerome Volcy	11648 NW 7 Avenue	Miami	33168	305-769-3356
084	Mt. Olive Primitive Baptist	Dorothy Hall James Blanchard	6908 NW 15th Avenue	Miami	33147	305-836-8554
085	Mt. Sinai Missionary Baptist Church	Annie Byrd Janeice Alexandre	698 NW 47 Terrace	Miami	33127	305-751-5846
086	Myrtle Grove Presbyterian Church	Cathy V. Clarke Lucille Mindingall	2961 NW 175 Street	Miami Gardens	33056	305-621-6611
087	Naranja Community Resources Center	Donna Moss Sylvia Williams	13955 SW 264th Street	Miami	33032	305-258-5471
088	New Covenant Presbyterian Church	Denrich Everett Johnell Devalus	4300 NW 12 Avenue	Miami	33127	305-801-1994
089	New Hope Missionary Baptist Church	Ericka Holts-Stephens Varnell Robinson	1881 NW 103 Street	Miami	33147	305-696-7745

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
090	New Revelation Baptist Church	Philome Joseph Keinley Laffeur	777 NW 106 Street	Miami	33150	561-853-6377 786-413-5763
091	New World Athletics	Henry Ruiz Carmen Gramanjo	12963 West Okeechobee Road #9	Hialeah Gardens	33018	305-609-2531
092	O'Quinn Park	Alex Romero Yairi Fernandez	6051 West 2 Avenue	Hialeah	33012	305-824-5715
093	Palm Lakes Park	Jairo Carcamo Ashley Deschapell	7450 West 16 Avenue	Hialeah	33014	305-557-1231
094	Palmetto Presyberian Church	Teresa Collado Yunely Perdomo	6790 SW 56 Street	Miami	33155	305-666-0632
095	Panther Extreme	Timika Mangham Jarrett Delores Jackson	170 SW 9th Avenue	Homestead	33030	786-601-9774 305-967-5709
096	Pentab Academy	Sharon Blair Rachel Hayle	18415 NW 7 Avenue	Miami	33169	305-405-0088
097	Perrine Enrichment Center	Jessica Outler Chanae Early	17801 Homestead Avenue	Miami	33157	305-254-5804
098	Power West Academy	Yanny Hernandez Leonardo Carbo	20 West 9 Street	Hialeah	33010	305-606-0174
099	Richmond Heights Resource Center	Annette King Phyllis McGeathay	11225 SW 152 Street	Miami	33157	786-713-5317
100	Richmond Perrine Optimist at Kingdom Covenant	Elizabeth Gibson Darrell Collins	10300 SW 162nd Street	Perrine	33157	786-663-5861 786-278-2869

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
101	Richmond Perrine Optimist Club Youth Activity Center	Adrienne Surrancy Shanae Stewart	18055 Homestead Avenue	Perrine	33157	305-233-9325
102	Sagrada Familia	Darna Guardia Dalia Love Moss	970 SW 1 Street, Floor 402	Miami	33130	305-545-2224
103	Sanuces Self Defense	Veronica Walker Edward Tucker	26069 S. Dixie Highway	Homestead	33032	305-772-8166
104	Scott Rakow Youth Center	Odry Carvalho Mike Stein	2700 Sheridan Avenue	Miami Beach	33140	305-673-7767
105	Slade Park	Lesley Beauteius Jorge Aguinalgalge	2501 West 74 Street	Hialeah	33016	305-818-2991
106	Somerset Academy Silver Palms Summer Camp	Dimaris Albors Maria Mongeotti	11655 SW 232 Street	Homestead	33032	305-251-5700
107	South Beach Boys & Girls	Ronny Vera Yesenia Cruz	1200 Michigan Ave.	Miami Beach	33139	(786) 419-9928
108	South Dade Neighborhood Empowerment Summer Camp	Nicole Richardson Ebony Burth	26148 SW 139th Court	Miami	33032	305-258-2548
109	Southeast Park	Crysty Morando Christopher Kendrick	1015 SE 9 Avenue	Hialeah	33010	305-883-8024
110	Sparks Park	Ricardo Perez Monika Cabrera	1301 West 60 Street	Hialeah	33012	305-821-3425
111	St. James Catholic School	Uriel Latortue Stephanie Andressohn	601 NW 131 Street	Miami	33168	305-681-3822

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
112	St. Mary's Cathedral	Lori Bryant Janet Rodriguez	7485 NW 2 Avenue	Miami	33150	305-795-2000 x2002
113	St. Matthews Missionary Baptist	Kim Hanna Bernadette White	6100 NW 24 Avenue	Miami	33142	786-447-9756 786-520-9126 305-635-5177
114	St. Thomas University	Gretell Garcia Anthony Guilarte	16401 NW 37 Avenue	Miami Gardens	33054	786-253-7620 3056286651
115	Summerville Advantage Academy	Jacquelyn Sandoval Kelsi Cassimire	11575 SW 243 Street	Miami	33032	305-253-2123
116	Sunset Bay Apartments	Jessica Feliciano Nivia De Puza	10000 SW 224 Street	Miami	33190	305-251-8535
117	Sweet Home Summer Camp	Sharon C. Hill Annette King	10701 SW 184 Street	Miami	33157	786-732-2096 305-251-5753
118	Tabernacle Seventh Day Adventist Church	Joanne Labossiere Theolene Johnson	8017 NE 2 Avenue	Miami	33138	305-494-0488
119	Tae Kwon Do by Liens	Erika & Hermes Liens	12781 SW 42 Street, Suite J, 2nd Floor	Miami	33175	305-554-4006
120	Temple Art and Music Program	Denise Deveaux-Rowe Natasha Deveaux	1723 NW 3rd Avenue	Miami	33136	305-573-3714 305-573-2919
121	The Charter School of Waterstone	Yealy Perez Jose Jimenez	855 Waterstone Way	Homestead	33033	786-502-6080 305-248-6206
122	The Creative Learning Center	Nurys Gonzalez Elizabeth Alvarez	12455 SW 104 Street	Miami	33186	786-274-4006

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Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
123	The Highway Church of the Apostle Faith	Leonard Brown Cholanda Powell	2141 NW 76 Street	Miami	33147	305-978-6921 786-515-3660
124	The South Florida Boys & Girls Choir(Kerr Mem. United)	Angela Green Sherlyn S. George	10066 West Indigo street	Miami	33157	305-232-1013
125	The Youth and Family Center	Rocio Tucen Joshua Calarino	111 NW 183 St. #110	Miami Gardens	33183	786-802-3448
126	Time Out Family Fun Zone	Jewel Johnson Altrinah Packer	850 Ives Dairy Road	Miami	33179	305-218-3968
127	Town of Medley	Orama Ugarte Gysssel Ramos	7777 NW 72 Avenue	Medley	33166	305-887-9541
128	Tutoring Hearts/Lincoln Fields	Roagene Thorpe Bernadette McFadden	2020 NW 63 Street	Miami	33147	305-691-8862 305-300-0911 786-259-2761
129	Uleta Community Center	Quavis King Roseline Louis	386 NE 169 Street	N. Miami Beach	33162	305-652-3658
130	Villa Lyan Inc	Jesus Nodarse Heidy Sosa	14520 SW 8 Street	Miami	33184	305-752-0220
131	Wactor Temple AME Church	Helen Graham Dana Williams	5610 NW 31 Avenue	Miami	33142	786-262-8930
132	Walker Park	Ernesto Soto Alejandro Ortega Jr.	800 West 29 Street	Hialeah	33013	305-883-6324
133	Washington Park Community Center	Gilberte Harris Yvonne Jackson	15290 NE 15 Court	N. Miami Beach	33162	305-948-2943
134	West Miami Recreation Center	Jessica Canosa Stephanie Chinaea	1700 SW 62 Avenue	Miami	33155	305-261-5566
135	Westview Baptist Church	Pastor A.D. Lenoir, Sr. Sheryl Woods	13301 NW 24 Avenue	Miami	33167	305-687-6004 786-287-0306

**Miami-Dade County Community Action & Human Services Department Summer Food Service Program  
Attachment A- Delivery Locations**

Site No.	Name of site	Person in Charge	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
136	Wilde Park	Xavier Guerrero David H. Cadena	1701 W 53rd Terrace	Hialeah	33012	305-821-8054
137	Williams Day Care	Leona Fudge Letitia Hall Lisa Williams	13247 SW 262 Street	Homestead	33032	305-910-3575
138	Windsor Academy Inc.	Sabrina Butler Letitia Collier	7900 NW 27 Avenue, Suite D-5	Miami	33147	305-836-4605
139	WKF Fitness	Alexander Reyes Sheryl Suarez	300 SW 107th Avenue #211	Miami	33174	786-333-0753
140	YES/Marjorie & W. McDonald Center	Naomi Legagneur Antoinette King	17051 NE 19 Avenue	N. Miami Beach	33162	305-948-2972

MIAMI-DADE

**Miami-Dade County Community Action & Human Services Department Summer Food Service Program  
Attachment B-Hot/Cold and Cold Only Menu – 2017**

<b>CYCLE 1 2017</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<b>BREAKFAST: Milk Skim</b>	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)
<b>Vegetable/Fruit</b>	Fresh Orange (1/2 cup)	100% Grape Juice (1/2 cup)	Fresh Orange (1/2 cup)	100% Apple Juice (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 cup)
<b>Grain/Fruit</b>	Enriched Cold Cereal Plain Cheerios (3/4 c. or 1 oz./28 grams)	Blueberry Muffin (1.8 oz. /50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 grams)	Corn Muffin (1.8 oz. /50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 grams)
<b>LUNCH: Milk Skim/1% Fat Choc.</b>	Chocolate Milk Skim (8fl.oz)	White Milk 1% (8fl.oz)	Chocolate Milk Skim (8fl.oz)	White Milk 1% (8fl.oz)	Chocolate Milk Skim (8fl.oz)
<b>Meat/Meat Alternative</b>	Turkey Ham and White American Cheese on Hoagie (2 1/4 oz. Turkey Ham and 1/2 oz. White cheese)	Turkey & American yellow Cheese Sandwich (2 1/2 oz. Deli Turkey & 1/2 oz. Yellow American Cheese)	Breaded Chicken Strips w/ CN Label (5 pieces)	Latin Hoagie Sandwich (Turkey Ham 1 1/4 oz., Turkey 1 oz., American White Cheese 1/2 oz.)	Chicken Chunk Wrap (2 1/4 oz. Chicken Breast Chunks)
<b>1<sup>st</sup> Vegetable/Fruit</b>	100% Apple Juice (4 oz.)	100% Orange Juice (4 oz.)	100 % Pineapple Juice (4 oz.)	100% Grape Juice (4 oz.)	100% Apple Juice (4 oz.)
<b>2<sup>nd</sup> Vegetable/Fruit</b>	Fresh Baby Carrots (1/2 cup)	Fresh Apple (1/2 cup)	Fresh Pear (1/2 cup)	Fresh Baby Carrots (1/2 cup)	Pineapple Tidbits (1/2 cup)
<b>Grain/Bread</b>	Hoagie Sub Roll (1.8 oz./50 g.)	White Bread 2 slices (1.3 oz./35 g/slice)	Dinner Roll (0.9 oz./25 g)	Midnight Sub Roll 6" (1.8 oz./50 g)	10" Flour Tortilla (1.8 oz./ 50 g.)
<b>Other/Condiments</b>	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)	BBQ Sauce (1 pkg.)	Mustard/Mayonnaise (1 pkg. ea.)	Ketchup (1 pkg. ea.)
<b>SNACK: Milk</b>					
<b>Vegetable/Fruit</b>	100 % Fruit Juice Blend (3/4 c. or 6 fl. oz.)	100 % Apple Juice (3/4 c. or 6 fl. oz.)	100 % Fruit Juice Blend (3/4 c. or 6 fl. oz.)	Fresh Apple (3/4 c. or 6 fl. oz.)	100% Fruit Juice Blend (3/4 c. or 6 fl. oz.)
<b>Grain/Bread</b>	Enriched Cold Cereal Plain Cheerios (3/4 c. or 1 oz./28 grams)	Graham Crackers (35 grams)	Pretzels (0.9 oz./25 g.)	Corn Muffin (1.8 oz.)	Oatmeal Cookie (35 grams)





**Miami Dade Community Action & Human Services Department Summer Food Service Program  
Attachment B-Hot/Cold and Cold-Only Menu – 2017**

<u>CYCLE 1</u> <u>2017</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> <u>Milk Skim</u>	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)
<u>Vegetable/Fruit</u>	Diced Peaches (1/2 cup)	100% Grape Juice (1/2 cup)	Fresh Pear (1/2 cup)	100% Fruit Juice Blend (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 cup)
<u>Grain/Fruit</u>	Cold Cereal Plain Cheerios (3/4 c. grams)	Blueberry Muffin (1.8 oz. /50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 grams)	Corn Muffin (1.8 oz.)	Cold Cereal (3/4 c. or 1 oz./28
<u>NCH: Milk Skim/1% Fat C</u>	Chocolate Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	Chocolate Milk 1% (8fl.oz)	White Milk 1% (8fl.oz)	Chocolate Milk 1% (8fl.oz)
<u>Meat/Meat Alternative</u>	Grilled Chicken Breast (2 1/2 oz. HOT)	Meatballs (6 ea.-5oz) w/ sauce onicken M/M/A) HOT	Chicken Salad on Pita (3 oz. chicken sa	Whole Grain Crust Cheese Pizza (2 M/M/A & 2.5 G/B -PF Label) HO	White American Cheese on Ho
<u>1st Vegetable/Fruit</u>	100% Fruit Blend Juice (4 oz.)	Italian Blend Vegetables (1/4 c	100% Apple Juice (4 oz.)	100% Grape Juice (4 oz.)	100% Pineapple Juice (4 oz.)
<u>2nd Vegetable/Fruit</u>	Pineapple Tidbits (1/2 cup)	Orange Pineapple Juice cup or 4 fl oz)	Shredded Carrots (1/2 cup)	Fruit Cocktail (1/2 cup)	Fruit Mix Cup (1/2 cup)
<u>Grain/Bread</u>	Grain Midnight Sub Roll (1.8 oz	Hot Dog Bun 2 serv (1.8oz / 50	Whole Grain Pita Bread (1.8 oz./50 g)	Thin Pizza Crust (oz./63 g.)	Thin Grain Hoagie Sub Roll (1.8 oz./
<u>Other/Condiments</u>	Mustard/Mayonnaise (1 pkg. ea.)				Mustard/Mayonnaise (1 pkg. ea.)
<u>SNACK: Milk</u>					
<u>Meat/Meat Alternative</u>			Cheese Dip 4 oz		
<u>Vegetable/Fruit</u>	100% Strawberry Watermelon Ju (3/4 c. or 6 fl. oz.)	100% Apple Juice (3/4 c. or 6 fl. oz.)		Orange Juice (3/4 c. or 6 fl. oz.)	100% Fruit Juice Blend (3/4 c. or 6 fl. oz.)
<u>Grain/Bread</u>	Cold Cereal Plain Cheerios (3/4 c. grams)	Graham Crackers (35 grams)	Soft Pretzel (0.9 oz./25 g.)	Corn Muffin (1.8 oz.)	Oatmeal Cookie (35 grams)



**Miami Dade Community Action & Human Services Department Summer Food Service Program  
Attachment B-Hot/Cold and Cold-Only Menu – 2017**

<u>CYCLE 2</u> <u>2017</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> <u>Milk/Skim</u>	White Milk Skim (8fl.oz.)	White Milk Skim (8fl.oz.)	White Milk 1% (8fl.oz.)	White Milk Skim (8fl.oz.)	White Milk Skim (8fl.oz.)
<u>Vegetable/Fruit</u>	Fresh Pear (1/2 c.)	100% Pineapple Juice (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 c.)	100% Grape Juice (1/2 c. or 4 fl. oz.)	Fresh Orange (1/2 c.)
<u>Grain/Fruit</u>	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Oat Bran Muffin (1 oz./25 g.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Bagel w/ Cream Cheese (0.9 oz./25 g.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)
<u>LUNCH: Milk/Skim/1% Fat Choc. Meat/Meat Alternative</u>	Chocolate Milk 1% (8fl.oz.) Midnight Sandwich 1/2 oz. Turkey Ham. & 1/2 oz. Swiss cheese	White Milk Skim (8fl.oz.) Chicken Strips (2 oz) (2 M/M/A) Hoagie Sandwich (Turkey Ham 1 oz. Swiss Cheese 1/2 oz)	Chocolate Milk 1% (8fl.oz.)	White Milk Skim (8fl.oz.)	Chocolate Milk 1% (8fl.oz.)
<u>1<sup>st</sup> Vegetable/Fruit</u>	100% Fruit Juice Blend (4oz)	Green Peas (1/4 cup)	100% Fruit Juice Blend (4 oz.)	Fresh Broccoli Spears (1/4 cup)	100% Pineapple Juice (4 oz.)
<u>2<sup>nd</sup> Vegetable/Fruit</u>	Fruit Season (No Pear) (1.8 oz/50 g.)	Fruit Mix Cup (4 oz.)	Carrot & Raisin Salad (1/2 cup)	Pineapple Tidbits (1/2 cup)	Fresh Pear (1/2 cup)
<u>Grain/Bread</u>	Whole Grain Midnight Roll (1.8 oz/50 g.)	Hot Dog Bun 2 serv. (1.8oz./50g.)	Whole Grain Hoagie (1.8 oz./50 g.)	Bag Breading 2 Serv. (1.8 oz. / 50 g.)	Hamburger Bun (1.8 oz. / 50 g.)
<u>Other/Condiments</u>	Mustard/Mayonnaise (1 pkg. ea.)		Ketchup / Mayonnaise (1 pkg. ea.)	Ketchup (1 pkg - 12 g.)	Mustard/Mayonnaise (1 pkg. ea.)
<u>SNACK: Milk Skim/Vegetable/Fruit</u>	100% Apple Juice (3/4 cup or 6 fl. oz.)	100% Grape Juice (3/4 cup or 6 fl. oz.)	% Orange Juice (3/4 cup or	White Milk 1% (8fl.oz.)	100% Apple Juice (3/4 cup or 6 fl. oz.)
<u>Grain/Bread</u>	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Cheese Snack Crackers Cheez-It (1 oz./28 g.)	Animal Crackers (9 oz./25 g.)	Chocolate Chip Cookie (2.2 oz./63 g.)	Goldfish Snack Crackers (0.9 oz./25 g.)



**Miami Dade Community Action & Human Services Department Summer Food Service Program  
Attachment B-Hot/Cold and Cold-Only Menu – 2017**

<u>CYCLE 3</u> <u>2017</u>	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST: Milk Skim</u> <u>Vegetable/Fruit</u>	White Milk Skim (8fl.oz) Sliced Peaches Cup (1/2 c.)	White Milk Skim (8fl.oz) 100% Grape Juice (1/2 c. or 4 fl. oz.)	White Milk Skim (8fl.oz) Fresh Apple (1/2 c.)	White Milk Skim (8fl.oz) 100% Orange Juice (1/2 c. or 4 fl. oz.)	White Milk Skim (8fl.oz) Fruit Mix Cup (1/2 c.)
<u>Grain/Fruit</u>	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Cinnamon Raisin Bread (1 oz./25 g.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Honey Bun (unfrosted) (2 oz./50 g.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)
<u>LUNCH: Milk Skim</u> <u>Meat/Meat Alternative</u>	Chocolate Milk 1% (8fl.oz) & Cheese Sandwich (key & 1/2 oz Swiss Cheese)	White Milk Skim (8fl.oz) Hamburger (2.7 oz.) on a Bun (2 M/MA-CN Label) HOT	Chocolate Milk 1% (8fl.oz) Chicken Chunk Wrap (2 1/4 oz. Chicken Breast Chunks) HO	White Milk Skim (8fl.oz) Enriched Whole Grain Cheese Pizza (Hoagie Sandwich (2 1/2 oz. Turkey (2 M/MA & 2.5 G/B - PF Label) HO	Chocolate Milk 1% (8fl.oz)
<u>1st Vegetable/Fruit</u>	100% Apple Juice (4 oz.)	100% Pineapple Juice (4 oz.)	Fruit Cocktail Cup (4 oz.)	100% Orange Pineapple Juice (4 oz.)	100% Apple Juice (4 oz.)
<u>2nd Vegetable/Fruit</u>	Fresh Orange (1/2 cup)	Baby Carrots (COLD) (1/4 cup)	Kernel Corn (HOT) (1/2 c.)	Fresh Orange (1/2 c.)	100% Apple Juice (1/2 c.)
<u>Grain/Bread</u>	Whole Grain Hamburger Bun (1.9 oz.)	Grain Hamburger Bun (1.8 oz.)	10" Whole Grain Flour Tortilla (1.8 oz./ 50 g.)	Main Pizza Crust oz./63 g.)	Midnight Sub Roll 6" (1.8 oz. /50 g.)
<u>Other/Condiments</u>	Mustard/Mayonnaise (1 pkg. ea.)	Ketchup / Ranch Dressing (1 pkg. EACH - 12g.)	Ketchup / Ranch Dressing (1 pkg. EACH - 12g.)		Mustard/Mayonnaise (1 pkg. ea.)
<u>SNACK: Milk Skim</u> <u>Meat/Meat Alternative</u>		White Milk 1% (8fl.oz)		Flavored Yogurt (4 oz./ or 1/2 cup)	
<u>Vegetable/Fruit</u>	100% Fruit Juice Blend (3/4 c. or 6 fl. oz.)		100% Fruit Juice Blend (3/4 c. or 6 fl. oz.)		100% Grape Juice (3/4 c. or 6 fl. oz.)
<u>Grain/Bread</u>	Honey Bun (unfrosted) (2 oz./50 g.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Cinnamon Goldfish (0.9 oz./ 25 g.)	Pretzel Sticks (1.06 oz./ 60 g.)	Goldfish Snack Crackers (0.9 oz./25