

DEPARTMENTAL INPUT
CONTRACT/PROJECT MEASURE ANALYSIS AND RECOMMENDATION

☐ New ☐ OTR ☐ Sole Source ☐ Bid Waiver ☐ Emergency Previous Contract/Project No. FB-00732
Contract
☒ Re-Bid ☐ Other LIVING WAGE APPLIES: ☐ YES ☐ NO
Requisition No./Project No.: RQID1800044 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: 4,985,500
Funding Source: GENERAL FEDERAL OTHER
X

ANALYSIS

Commodity Codes:	<u>961-15</u>				
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.					
	<u>EXISTING</u>	<u>2ND YEAR</u>	<u>3RD YEAR</u>		
Contractor:					
Small Business Enterprise:					
Contract Value:					
Comments:					

Continued on another page (s): ☐ YES ☒ NO

RECOMMENDATIONS

	Set-aside	Sub-contractor goal	Bid preference	Selection factor
SBE				
Basis of recommendation: <div style="border: 1px solid black; height: 30px; width: 100%;"></div>				
Signed: <u>Sherry Clentscale</u>			Date sent to SBD: <u>12/29/2017</u>	
			Date returned to ISD-PM	

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.

Group 1 will consist of -Polystyrene Packaging Allowable

Group 2 will consist of -Non-Polystyrene (Biodegradable) Packaging Required

2.2 PRE-BID CONFERENCE

A pre-bid conference will be held on _____, _____, 2018, at the Overtown Transit Village located at 701 N. W. 1st Court, Miami, FL 33136, 1st floor training room, at 9:30 a.m. to discuss the special conditions and specifications included within this solicitation. It is recommended that a representative of the Bidder attend this conference.

Bidders are requested to bring this solicitation document to the conference, as additional copies will not be available.

2.3 PUBLIC BID OPENING

The Public Bid Opening for the subject Solicitation will be held on _____, _____, 2018, at 3:00 p. m. at the Stephen P. Clark Center, 111 NW 1st Street, 13th Floor Conference Room A, Miami, FL 33128.

2.4 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.

2.5 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 both groups 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.

2.6 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. A copy of the FDACS Approval Letter is to be submitted** with the bid. Vendors desiring inclusion in future bids

should contact Jeremy Taber or Matthew Cherry at the FDACS at (850) 617-7414 in order to be pre-qualified.

2.6.1 Submittal Requirements

The Bidder shall meet the following requirements:

- 2.6.1.2 Provide copies of inspection reports rated fair or better from the Florida Department of Health for the past two (2) years.
- 2.6.1.3 A copy of the current State of Florida Business Regulation Department permit to operate is to be submitted with the bid.
- 2.6.1.4 Complete all forms in attachment A- Debarment and Anti-Lobbying Certification. Forms must be submitted with the bid.
- 2.6.1.5 The bidder shall provide two references with their bid submission from businesses or government agencies of comparable size. The references listed must be customers that are currently receiving or have received the services described in this ITB, within the last three years. The references must include the customer's company name, and the name, title, address, and telephone number of the contact person who can verify that the bidder has successfully provided the services described in this solicitation. These references shall demonstrate to the County's satisfaction that the bidder has sufficient experience and expertise in this business. The County, at its sole discretion, may choose to request additional information in order to assess the bidder responsibility.

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 Bidders' 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.

2.7 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.

Example of application: original bid price: \$1.00+CPI increase 2.0=\$1.02=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 upcoming contract year shall commence without pricing adjustment. Any adjustment request received after the 90 day period preceding 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 Bidder and/or to terminate the contract with the Bidder based on such price adjustments.

2.8 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 to whom the contract 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 B– 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 insulated heated carts, as applicable for cold and hot food respectively, to ensure the wholesomeness of food and appropriate temperature at delivery in accordance with State and local health codes.
- c. 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 be unitized for a cold meal.
- d. Cold meals shall be delivered daily at a temperature between 32° and 40° Fahrenheit.
- e. Hot meals shall be delivered daily at a temperature of 140° Fahrenheit or above in standard disposable covered aluminum trays.
- f. For sites that do not have capacity to keep food warm, successful bidder will provide disposable chafers with corresponding disposable aluminum pans and sternos. The quantity of disposable chafers and sternos will be based on the number of meals to be served at that site. This is to ensure that food is maintained at a temperature of 140 degrees or higher until meal service time.

- g. For sites that do not have capacity to keep food cold, successful bidder will provide ice box or chest with dry ice to ensure food maintains its temperature of 40 degrees or below until meal service time.
- h. Successful bidder will provide disposable serving utensils, plastic gloves, and sturdy garbage bags as needed for daily use.

2.9 **NO SUBCONTRACTING**

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

2.10 **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 to the vendor, at the vendor's expense. 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 or items purchased by the County's authorized site. The vendor shall not assess any additional charge(s) for any conforming action taken by the County under this clause.

2.11 **INSURANCE REQUIREMENTS**

The Contractor shall furnish to the Internal Services Department / Procurement Management Services, 111 NW 1st Street, Suite 1300, Miami, Florida 33128-1989 Certificate(s) of Insurance for Type 8 Food Service/Installation of Equipment (Requiring Products and Completed Operations Liability) prior to the commencement of any work under any agreement, which indicate insurance coverage has been obtained that meets the stated requirements as outlined below:

- A. Worker's Compensation Insurance for all employees of the Contractor as required by Florida Statute 440.
- B. Commercial General Liability Insurance - this policy shall be endorsed to include Products & Completed Operations Liability insurance on a comprehensive basis in an amount not less than \$300,000 combined single limit per occurrence for bodily injury and property damage. **Miami-Dade County must be shown as an additional insured with respect to this coverage.**
- C. Automobile Liability Insurance covering all owned, non-owned and hired vehicles used in connection with the work, in an amount not less than \$300,000 combined single limit per occurrence for bodily injury and property damage.

See Section 1, Paragraph, 1.22 of the General Terms and Conditions for additional insurance requirements.

2.12 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.

2.13 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 fees); Section 1 Paragraph 1.36 (County User Access Program- UAP fees); 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).

2.14 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).

2.15 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.

2.16 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 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 contract vendor, another contract vendor based on the lowest price quoted, or to acquire the items through separate means.

2.17 WORK HOURS AND SAFETY STANDARDS ACT

Chapter (40 USC 3701-3708) applies to all laborers and mechanics employed by a contractor or subcontractor in the performance of any part of the work performed under this contract.

2.18 DEBARMENT CERTIFICATION

The prospective bidder certifies, by submission and signature of this bid, that the bidder complies fully with the Federal Debarment Certification regarding debarment suspension, ineligibility and voluntary exclusion. As required by Executive Order 12549, Debarment and Suspension, and implemented at 34 CFR, part 85, as defined at the 34 CFR part 85, sections 85.105 and 85.110-(ed80-0013).

- a. The prospective lower tier (\$25,000) participant certifies, by submission and of this bid, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
- b. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participants shall attach an explanation to this bid.

2.19 ANTI-LOBBYING

If this Contract is in excess of \$100,000, the School Food Authorities (SFA) and VENDOR shall comply with all applicable standards, orders, and regulations, including but not limited to:

- *Certification Regarding Lobbying* pursuant to 31 U.S.C. 1352 (2 C.F.R Appendix II to Part 200); and
- *Disclosure of Lobbying Activities* pursuant to 31 U.S.C. 1352 (2 C.F.R Appendix II to Part 200).

SECTION 3 – TECHNICAL SPECIFICATIONS**3.1 SCOPE**

The Summer Food Service Program will service approximately 53,000 breakfasts, 245,000 lunches and 195,000 snacks annually during each year of the contract period. 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 or bulk hot food 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 B-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 C1 Hot Menus and C2, Cold Menus, attached hereto and made a part hereof.

3.2 DAILY RECORD KEEPING

The successful Bidder must keep daily production 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 upon request 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. 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 C1 Hot Menus and C2 Cold Menus, will be served as dated in sequential order. No changes in menu items will be made without the prior approval of Miami Dade County that is mutually agreeable to the County and the vendor. If changes are made without prior 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 C1 Hot Menus and C2 Cold Menus. Menu changes may be allowed only when mutually 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 approximately 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 10 minutes before meal service start time; or delivered 30 minutes past start of 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 AND GLOVES REQUIRED

- A. 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.
- B. Gloves must be high quality poly gloves, lightly embossed texture for improved grip and control in a space-saving convenience pack. The gloves must be easy to slip on and off with a loose fit design for easy on/easy off use where frequent glove changes are required. Gloves can be made from polyethylene resin which fully complies with FDA Rule 177.1520 for food contact and compliant with FFDCA requirements for use in food service.

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 40°Fahrenheit or below, and hot foods must be at an internal temperature of 140° Fahrenheit or above upon delivery to sites.

3.13 FOOD SPECIFICATIONS

The bid is to be submitted on the menu cycle included in Attachment B, Hot 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, no peanuts, or no pork.

All products must have zero trans-fatty acids.

3.14 NUMBER OF MEALS AND DELIVERY ITEMS

- A. The successful Bidder must provide exactly the number of meals ordered inclusive of all components. 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. The meal count change can be due to discovery of incomplete, damaged, or foods that are not acceptable for consumption after the vendor's driver has left or it was noticed during meal service.
- B. Cold lunches, milk and fruit must be transported in coolers with ice to maintain temperature of 40 degrees upon delivery.
- C. The hot food trays must be kept in insulated heated carts during transportation to ensure temperature of 140 degrees upon delivery.

3.15 PRE-OPENING OPERATION REQUIREMENTS

- 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.

- C. The successful bidder must inform the County with copies of the actual report via email, within 24 hours of any high priority or intermediate violations received during an inspection along with a corrective action plan.
- D. If violations are noted the County may visit the vendor facility to ensure satisfactory completion of corrective action plan as mandated by the Health Department.
- E. Upon a successful re-visit by the Health Department with zero findings, the successful bidder will provide a copy of the report within 24 hours via email to the County.

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 (30) minutes 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 the day before scheduled delivery.

Adjustments for emergency situation affecting the successful Bidder's ability to deliver meals, or the County's 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 PACKAGING OF LUNCH MEAL

The cold lunch meals items are to be individually sealed on a sturdy tray. The sandwiches are to be individually wrapped. The wrapping on the tray must be sealed by using the shrink wrap process. Salads and fruit cups are to be in 6oz. containers with fitted lid for a ½ cup or 4oz. portion and wrapped individually if necessary to prevent leakage. Cold lunches, milk and fruit must be transported in coolers with ice to maintain temperature of 40 degrees upon delivery.

The hot food can be brought in bulk in standard disposable aluminum trays that are covered properly to prevent leakage and temperature loss. The hot food trays must be kept in insulated heated carts during transportation to ensure temperature of 140 degrees upon delivery.

3.22 GUIDELINES FOR MEAL COMPONENTS

All USDA Foods offered made available to the FSMC are acceptable and should be utilized in as large a quantity as may be efficiently utilized. For all other food components, specifications shall be as follows:

All breads, bread alternates, and grains must be whole grain-rich. All breads and grains must be fresh (or frozen, if applicable) and must meet the minimum weight per serving as listed. If applicable, product should be in moisture-proof wrapping and pack-code date provided.

All meat and poultry must have been inspected by the USDA and must be free from off color or odor.

Beef must be at least 70:30 lean to fat, preferably 80:20 lean to fat.

Poultry should be U.S. Grade A when applicable and should meet the recommendations outlined in Specifications for Poultry Products, A Guide for Food Service Operators from the USDA.

For breaded and battered items, all flours must be enriched for breads/grains credit and breading/batter must not exceed 30 percent of the weight of the finished product.

For sausage patties, the maximum fat allowed is 50 percent by weight; industry standard of 38 to 42 percent fat preferred.

All cured processed meats (bologna, frankfurters, luncheon meat, salami, others) shall be made from 100% beef and/or poultry. No variety meats, fillers, extenders, non-fat milk solids, or cereal will be allowed. Meats must not show evidence of greening, streaking, or other discoloration.

All cheese should be firm, compact, and free from gas holes; free of mold; free of undesirable flavor and odors; pasteurized when applicable; and preferably reduced- or low-fat. All cheese should also have a bright, uniform, and attractive appearance; have a pleasing flavor; demonstrate satisfactory melt ability; and contain proper moisture and salt content.

All fish must have been inspected by the United States Department of Commerce (USDC) and meet minimum flesh and batter/breading requirements for a USDC Grade A product or a product packed under federal inspection (PUFI) by the USDC.

All fresh fruits must be ripe and in good condition when delivered and must be ready for consumption per the USDA Food Buying Guide. At a minimum, fruits must meet the food distributors' second-quality level. Fruits should have characteristic color and good flavor and be well-shaped and free from scars and bruises. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

All fresh vegetables must be ripe and in good condition when delivered and must be ready for consumption per the USDA Food Buying Guide. At a minimum, vegetables must meet the food distributors' second-quality level. Vegetables should have characteristic color and good flavor, be well shaped, and free from discoloration, blemishes, and decay. Size must produce a yield equal to or greater than the attached 21-day cycle menu requirements.

All canned vegetables must meet the food distributors' first quality level (extra fancy and fancy) and should be low-sodium or no added salt.

All canned fruits must meet the food distributors' first quality level (extra fancy and fancy) Fruit must be packed in juice, or water, and all frozen or dried fruit must have no added sweetener (nutritive or non-nutritive).

Eggs must be inspected and passed by the state or federal Department of Agriculture and used within 30 days of date on carton. Eggs should be grade A, uniform in size, clean, sound-shelled, and free of foreign odors or flavors.

Sauces, such as gravy, spaghetti sauce, pizza sauce, etc., must be smooth and uniform in color with no foreign substance, flavor, odor, or off color.

If applicable, the food production facility, manufacturing plant, and products must meet all sanitary and other requirements of the Food, Drug, and Cosmetic Act and other regulations that support the wholesomeness of products.

Meals and food items must be stored and prepared under properly controlled temperatures and in accordance with all applicable health and sanitation regulations.

All fruit juices must be 100 percent fruit juice.

When the specification calls for "Brand Name or Equivalent", the brand name product is acceptable. Other products may be considered with proof that such products meet stated specifications and are deemed equivalent to the brand products in terms of quality, performance, and desired characteristics, as determined by the School Food Authorities (SFA.)

Food items must meet the sodium target level prescribed in 7 C.F.R. section 210.10 for the applicable school year.

Nutrition labels or manufacturer specifications must indicate zero grams of trans fat (less than 0.5 grams) per serving. Meats that contain a minimal amount of naturally-occurring trans fats are allowed in the school meal programs.

Fluid milk must be low-fat (1 percent milk fat or less, unflavored only) or fat-free (unflavored or flavored). Two choices must be offered daily as required by the SFA.

A. Meat/Meat Alternate.

- 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 1/2 cup.
- 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 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.
- Cold cereals must be whole-grain, enriched, and fortified. Individual cereal

- should be not less than 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/strawberry 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.

3.23

COMPLIANCE WITH THE JESSICA LUNS福德 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.

3.24

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 School Food Authorities (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.

3.25**COMPLIANCE WITH THE SHANNON MELENDI ACT**

Contractor shall conduct background checks on all staff pursuant to Miami-Dade County Ordinance No. 08-07 and ensure the safety of the patrons of the Park by meeting the requirements of Chapter 26 "Miami-Dade County Park and Recreation Department Rules and Regulations, Article III, The Shannon Melendi Act".

4.1 **Submittal Requirements as outlined in Section 2.6 thru 2.6.1.6:**

<u>Reference</u>	<u>Submittal Requirement as stated in Section 2</u> Paragraph 2.6 thru 2.6.1.6	<u>Initial As Completed</u>
Paragraph 2.6	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. Attach to Bid Submittal	_____
Paragraph 2.6.1.2	Provide copies of inspection reports rated fair or better from the Florida Department of Health for the past two (2) years. Attach to Bid Submittal	_____
Paragraph 2.6.1.3	Provide a copy of the current State of Florida Business Regulation Department permit to operate. Attach to Bid Submittal	_____
Paragraph 2.6.1.4	Complete all forms in attachment A - Debarment and Anti-Lobbying Certification. Forms must be submitted with the bid. Attach to Bid Submittal	_____
Paragraph 2.6.1.5	The bidder shall provide three references with their bid submission from large commercial businesses or government agencies. Attach to Bid Submittal	_____

Attachment A- Debarment and Anti-Lobbying Certification Documents**CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY
AND VOLUNTARY EXCLUSION – LOWER TIER COVERED TRANSACTIONS**

Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON FOLLOWING PAGE)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME

PR/AWARD NUMBER OR PROJECT NAME

NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)

SIGNATURE(S)

DATE

Instructions for Certification

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-Procurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

CERTIFICATION REGARDING LOBBYING**CERTIFICATION FOR CONTRACTS, GRANTS, AND COOPERATIVE AGREEMENTS**

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

1. No Federal appropriated-funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of congress, or an employee of a member of congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal-appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of congress, an officer or employee of congress, or an employee of a member of congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, Disclosure Form to Report Lobbying, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including sub-contracts, sub grants, and contracts under grants, loans and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

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

By _____
(Signature of Official (Executive Director) Authorized to Sign Application)

Date: _____

By _____
(Signature of Official (Chief Financial Officer) Authorized to Sign Application)

Date: _____

For _____
Name of Grantee

Title of Grant Program

Disclosure of Lobbying Activities

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352

(See reverse for public burden disclosure)

1. Type of Federal Action: a. contract ____ b. grant c. cooperative agreement d. loan e. loan guarantee f. loan insurance	2. Status of Federal Action: a. bid/offer/application ____ b. initial award c. post-award	3. Report Type: a. initial filing ____ b. material change For material change only: Year _____ quarter _____ Date of last report _____
4. Name and Address of Reporting Entity: ____ Prime ____ Subawardee Tier _____, if Known: Congressional District, if known:		5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime: Congressional District, if known:
6. Federal Department/Agency:	7. Federal Program Name/Description: CFDA Number, <i>if applicable</i> : _____	
8. Federal Action Number, if known:	9. Award Amount, if known: \$	
10. a. Name and Address of Lobbying Registrant <i>(if individual, last name, first name, MI):</i>	b. Individuals Performing Services <i>(including address if different from No. 10a)</i> <i>(last name, first name, MI):</i>	
11. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.		Signature: _____ Print Name: _____ Title: _____ Telephone No.: _____ Date: _____

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations to Bid (ITB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.

(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form; print his/her name, title, and telephone number.

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

Loc. ID	Site Name	Address of the Site Serving Meals	City		Site Phone Number
941	Advanced Learning Charter School/HIVE Prep	5855 NW 171 Street	Miami	33015	305-231-4888
763	American Ju Jitsu Center Camp	52 SE 4 Road	Homestead	33030	305-246-2121
1175	Angels Reach Academy for Divergent Learners	12051 West Okeechobee Rd.	Hialeah Gardens	33018	305-828-5276
990	Anta's Fitness & Self Defense	10721 NW 58 Street	Doral	33178	305-599-3649
1172	Artevivo Art School	5870 West Flagler Street	Miami	33144	786-444-5360 305-244-1779
008	Arthur Mays Villas	11341 SW 216th St	Goulds	33170	305-233-9647
300	Art South	500 College Terrace	Homestead	33030	305-237-5184 305-662-1423 786-728-1762
011	Babcock Park	650 East 4 Avenue	Hialeah	33010	(305)883-8025
1186	Beautiful Mindz Learning Academy	3160 NW 135th Street	Opa Locka	33054	786-973-5566
436	Beacon Hill Preparatory	18001 NW 22 Avenue	Miami Gardens	33056	305-624-1600
672	Bethel Apostolic Temple	1855 NW 119th Street	Miami	33167	305-688-1612
1038	Bright Park	750 East 35 Street	Hialeah	33013	305-696-0213
019	Bucky Dent Park	2250 West 60 Street	Hialeah	33018	305-818-9168

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
087	CAA Liberty City Enrichment Ctr	2500 NW 62 Street	Miami	33147	305-756-2830
044	Carol City Ebenezer Church	17605 NW 52nd Avenue	Miami	33055	305-625-9226
552	Carrfour Supportive Housing/Verde Gardens	12550 SW 282 Street	Homestead	33033	786-243-4240/44 786-469-9067
309	Casas/Veteran's Park	7900 West 32 Avenue	Hialeah	33018	305-882-0293
537	Centro Campesino Farmworker Center	35801 SW 186 Avenue	Florida City	33034	305-245-7738 x 224 305-302-1980
826	Centro De La Salle	13352 SW 314th Street	Homestead	33033	305-527-8380 786-306-3021
1020	Centro-ECA	19351 SW 379 Street	Florida City	33034	305-245-7738 x 224 305-246-8004
1173	Children of Destiny Learning Academy	6030 NW 21st Ave.	Miami	33142	786-482-5038 786-393-1082
641	Church of the Open Door	6001 NW 8th Avenue	Miami	33127	305-759-0373 305-502-6543
1115	Church of the Rock Jesus Christ	22400 SW 112 Ave	Miami	33170	305-244-1465 786-250-9794
1169	Clara Mohammed School	5245 NW 7th Ave.	Miami	33127	305-757-8741
965	Community Technological Institute of Miami	2324 SW 8 Street	Miami	33135	305-856-9090
038	Cotson Park	520 West 23 Street	Hialeah	33010	305-884-3729

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1177	Creativo Dance Studio #1	2329 Coral Way	Miami	33145	786-663-5573
1178	Creativo Dance Studio #2	263 NW 82nd Ave.	Miami	33126	786-718-9818
1036	Crossbridge Church	6605 N. Kendall drive	Miami	33156	(786) 325-4165
1159	Crossbridge Kids Camp Miami Springs	301 Westward Drive	Miami Springs	33166	954-662-8703
347	Culmer Resource Center	1600 NW 3rd Avenue	Miami	33136	305-438-4161
779	Divine Fist Kung Fu	2733 SW 142 Avenue	Miami	33175	786-285-5775
1165	Doral International Academy of Math and Science	6700 NW 104th Ave.	Doral	33178	786-270-2088 x 2608
1152	D' Scala Art Academy	1789 SW 3rd Avenue	Miami	33129	305-676-6794
1170	Ebenezer Christian School	530 SW 1st Street	Florida City	33034	305-394-9494 786-296-3921
1078	Edison Neighborhood Center	150 NW 79 Street	Miami	33136	305-758-9662
749	El Cordero United Presbyterian Church	2091 SW 14 Avenue	Miami	33145	305-854-7007 786-362-1692
836	Family Tae Kwondo	11940 SW 8 Street	Miami	33184	305-225-9779
053	Flamingo Park	999 11th Street	Miami Beach	33139	305-673-7779

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1108	Florida City Youth Activity Center	650 NW 5th Avenue	Florida City	33034	786-760-3434
1102	Florida City/Homestead Community Resources Center	1600 NW 6th Court	Florida City	33034	305-247-2068
1105	Genesis Ju-Jitsu Studios Inc.	10675 SW 190 Street Suite 1109	Miami	33157	786-337-0887 786-229-2831 305-972-5444
984	Gibson-Bethel Community Center	5800 SW 66 Street	South Miami	33143	786-205-1978 305-668-3876 305-668-3860 305-668-3875
1179	Giggles & Smiles Learning Center	14401 Harrison Street	Miami	33176	305-798-9305
060	Goodlet Park	4200 West 8 Avenue	Hialeah	33012	305-556-4567
822	Gospel Fellowship Church	849 SW 7 Street	Homestead	33030	786-554-2403
1163	Grace International Inc.	689 NW 45th Street	Miami	33127	305-231-1118
1026	Growing Angels Inc	13530 SW 267 Street	Homestead	33032	786-237-1408
067	Hank Kline Boys & Girls Club	2805 SW 32 Avenue	Miami	33133	305-446-2654 305-323-4280
781	Hialeah School of Self Defense	1982 E. 4th Ave.	Hialeah	33010	305-696-0099 786-306-1879 786-246-8708 786-253-9263

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1091	Mater Academy Middle	651 W 20th Street	Hialeah	33010	305-805-5722 305-343-0965
518	Inn Transition South	"CONFIDENTIAL"	Miami	33177	305-234-4900
1158	Jeremiah Academy	829 NW 167th Street	Miami Gardens	33169	305-623-7000
1081	Jesus Christ True Church	5007 NW 22 Avenue	Miami	33142	305-637-3004
1154	Judah Christian Center	12015 SW 217th Street	Miami	33170	305-244-1465 786-234-3881
1187	Just Dance It	11493 SW 40th Street	Miami	33165	305-552-5774
1039	Kanmuri Dojo Karate School	4180 SW 74th Court Suites 202-204, 2nd Floor	Miami	33155	786-587-4190
1075	Kiai Karate Do School Inc	13810 SW 56 Street	Miami	33175	786-362-3117 786-553-3895
1171	Kidz Zone Center Inc.	3148 NW 132nd Terrace	Opa Locka	33055	(786) 486-9523
080	La Progresiva Presbyterian School	2480 NW 7th Street	Miami	33125	305-642-8600
846	Lotz of Luv Day Care	22623 SW 113 Place	Miami	33170	305-219-6778
1181	Madelyn Learning Academy	1320 N. Homestead Blvd.	Homestead	33033	305-248-1520

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1176	Mahogany Youth Corporation	5881 NW 151st Street, Suite 120	Miami Lakes	33014	305-603-7451 305-970-2146
958	Martial Arts Center for Students w/Special Needs	14417 South Dixie Highway	Miami	33176	305-794-8529
536	Mater Academy	7901 NW 103 Street	Hialeah Gardens	33016	305-828-1886 x 1228/2317
1167	Mater Academy Bay Elementary	22025 SW 87th Avenue	Cutler Bay	33190	305-969-5989
1092	Mater Lakes Academy (21st Century)	17300 NW 87 Avenue	Miami	33014	305-698-8000 x 205
1092	Mater Lakes Academy (Bears Summer Camp)	17300 NW 87 Avenue	Miami	33014	305-698-8000
557	McDonald Park	7505 West 12 Avenue	Hialeah	33014	305-823-6828
852	MG Martial Arts	4149 Palm Avenue	Hialeah	33012	786-426-7366
424	MGC Worship Center	10900 NW 19 Avenue	Miami	33167	305-688-5330 786-208-9301
098	Miami Bethany Community Services	2490 NW 35 Street	Miami	33142	305-638-2283
558	Miami Community Charter	18720 SW 352 Street	Florida City	33034	786-243-9981 305-245-2552

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1098	Miami Dade Police Department-Northside Station	799 NW 81 Street	Miami	33150	305-836-8601 786-606-7225
1174	Miami Springs Baptist Church School	378 Westward Drive	Miami Springs	33166	305-888-1530
107	Milander Park	4700 Palm Avenue	Hialeah	33012	305-557-6770
1029	MRM Community Activity Center	2025 NW 1st Avenue	Miami	33127	305-572-2071 305-491-4111 786-356-2532
287	Myrtle Grove Presybterian Church	2961 NW 175 Street	Miami Gardens	33056	305-621-6611 305-542-3466
1107	Naranja Community Resources Center	13955 SW 264th Street	Miami	33032	305-258-5471
1111	National Church of God	1821 NW 2nd Court	Miami	33166	305-571-9555 786-663-1985 786-308-7896
310	New Hope Missionary Baptist Church	1881 NW 103 Street	Miami	33147	305-696-7745
050	Normandy Isle	7030 Trouville Esplanade	Miami Beach	33141	786-295-4753 954-646-7833
135	O'Quinn Park	6051 West 2 Avenue	Hialeah	33012	305-824-5715
140	Palm Lakes Park	7450 West 16 Avenue	Hialeah	33014	305-557-1231
1164	Palmetto Bay Park	17535 SW 95th Ave.	Miami	33157	786-395-6830

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
399	Palmetto Presbyterian Church	6790 SW 56 Street	Miami	33155	305-666-0632
1103	Panther Extreme	170 SW 9th Avenue	Homestead	33030	786-601-9774
936	Pentab Academy	18415 NW 7 Avenue	Miami	33169	305-405-0088 954-839-7270
147	Perrine Enrichment Center	17801 Homestead Avenue	Miami	33157	305-254-5804
607	Richmond Heights Resource Center	11225 SW 152 Street	Miami	33157	786-713-5315
1149	Richmond Perrine Optimist at Kingdom Covenant	10300 SW 162nd Street	Perrine	33157	786-663-5861 786-278-2869
517	Richmond Perrine Optimist Club Youth Activity Center	18055 Homestead Avenue	Perrine	33157	305-233-9325 786-525-5521
1135	Sagrada Familia	970 SW 1 Street, Floor 402	Miami	33130	305-545-2224 305-545-2231
580	Scott Rakow Youth Center	2700 Sheridan Avenue	Miami Beach	33141	305-673-7767
1155	Seminole Theatre	18 N. Krome Ave.	Homestead	33030	786-650-2073
1180	Sinco Indoor Soccer	8081 West 28th Ave. Unit 3	Hialeah	33016	786-556-6189 305-962-9975
024	Slade Park	2501 West 74 Street	Hialeah	33016	305-818-2991

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
959	Somerset Academy Silver Palms Summer Camp	11655 SW 232 Street	Homestead	33032	305-251-5700
177	Southeast Park	1015 SE 9 Avenue	Hialeah	33010	305-883-8024
181	Sparks Park	1301 West 60 Street	Hialeah	33012	305-821-3425
1184	Starting Ahead Academy	13755 SW 90th Street	Miami	33186	305-984-9391
1188	St. Luke's Episcopal Church	12355 SW 104th Street	Miami	33186	305-898-9541
872	St. Mary's Cathedral	7485 NW 2 Avenue	Miami	33150	305-795-2000 305-206-3441
1153	St. Matthews Missionary Baptist	6100 NW 24 Avenue	Miami	33142	305-635-5177
1083	Summerville Advantage Academy	11575 SW 243 Street	Miami	33032	305-253-2123
1060	Sunset Bay Apartments	10000 SW 224 Street	Miami	33190	305-251-8535
1087	Tae Kwon Do by Liens	12781 SW 42 Street, Suite J, 2nd Floor	Miami	33175	305-554-4006
721	The Charter School of Waterstone	855 Waterstone Way	Homestead	33033	305-248-6206 X 2108 305-753-1422
1131	The Creative Learning Center	12455 SW 104 Street	Miami	33186	305-274-4006

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1160	The Magic Dance Academy	470 West 29th Street	Hialeah	33012	786-354-5561
1061	The South Florida Boys & Girls Choir(Kerr Mem. United)	10066 West Indigo street	Miami	33157	305-232-1013 786-424-2704
1041	Town of Medley	7777 NW 72 Avenue	Medley	33166	305-887-9541
844	Tutoring Hearts/Lincoln Fields	2020 NW 63 Street	Miami	33147	305-691-8862 786-259-2761
1182	Tyne Family Home Daycare	16313 SW 103 Place	Miami	33157	305-252-3822
1168	University of Miami Law School	1311 Miller Rd., Suite G481-Law Library (University of Miami)	Miami	33146	305-903-8246
1162	Urgent, Inc.	5030 Brunson Dr. (University of Miami)	Miami	33146	305-586-6694
1040	Villa Lyan Inc	14520 SW 8 Street	Miami	33184	305-752-0220
707	Wactor Temple AME Church	5632 NW 31st Ave.	Miami	33142	786-262-8930 786-285-7941
204	Walker Park	800 West 29 Street	Hialeah	33013	305-883-6324

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

Loc. ID	Site Name	Address of the Site Serving Meals	City	Zip-code	Site Phone Number
1161	Wellspring Bounce Camp	14377 Old Cutler Rd.	Miami	33158	786-573-7010 305-491-9759 305-903-0447
876	West Miami Recreation Center	1700 SW 62 Avenue	Miami	33155	305-261-5566
1022	Westview Baptist Church	13301 NW 24 Avenue	Miami	33167	305-687-6004 786-287-0306
1183	Wilde Lime Park	14751 Hammocks Blvd.	Miami	33196	305-310-0895
209	Wilde Park	1701 W 53rd Terrace	Hialeah	33012	305-821-8054
1006	Williams Day Care	13247 SW 262 Street	Homestead	33032	305-910-3575

Miami Dade Community Action & Human Services Department Summer Food Service Program
Attachment C-1-Hot Menu – 2018

CYCLE 1 2018 - CAHSD	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> Milk Skim	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)
Vegetable/Fruit	Diced Peaches (1/2 cup)	100% Fruit Juice Blend (1/2 cup or 4 oz.)	Fresh Pear (1/2 cup)	100% Fruit Juice Blend (1/2 cup or 4 oz.)	Fresh Apple (1/2 cup)
Grain/Fruit	Enriched Cold Cereal Plain Cheerios (3/4 c. or 1 oz./28 g)	Blueberry Muffin (1.8 oz./50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)	Corn Muffin (1.8 oz.)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)
<u>LUNCH: Milk</u>	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)
Meat/Meat Alternative	Sloppy Joe w/Ground Turkey 2 oz. (2 M/MA) HOT	Beefaroni 6 oz. (2 M/MA) HOT	Beef & Chicken Meatballs (2 M/MA) HOT	BBQ Chicken 2 oz. (2 M/MA) HOT	Delivered WG Crust Cheese Pizza (1 slice) (2 M/MA & 2.5 G/B –PF Label) HOT
1st Vegetable/Fruit	100% Fruit Juice Blend (1/2 cup or 4 oz.)	Italian Blend Vegetables (1/4 cup) HOT	100% Pineapple Juice (1/2 cup or 4 oz.)	100% Grape Juice (1/2 cup or 4 oz.)	100% Apple Juice (1/2 cup or 4 oz.)
2nd Vegetable/Fruit	Mandarin Orange (1/2 cup)	100% Orange Pineapple Juice (1/2 cup or 4 oz.)	Fruit Cocktail (1/2 cup)	Fresh Baby Carrots (1/2 cup)	Pineapple Tidbits (1/2 cup)
Grain/Bread	Hamburger Bun (1.8 oz./ 50 g.)	Whole Grain Pasta (1/2 cup) HOT	Hot Dog Bun 2 serv.(1.8 oz./50 g)	Hoagie Roll (1.8 oz./50 g)	Whole Grain Pizza Crust 2.5 serv. (2.25 oz./63 g.)
Other/Condiments	Mustard/ Mayonnaise (1 pkg. ea.)				Ketchup (1 pk. ea.)
<u>SNACK: Milk</u>		White Milk 1% (8fl.oz)			
Meat/Meat Alternative					
Vegetable/Fruit	100% Peach Juice (3/4 cup or 6 oz.)		100% Apple Juice (3/4 cup or 6 oz.)	100% Orange Juice (3/4 cup or 4 oz.)	100% Fruit Juice Blend (3/4 cup or 6 oz.)
Grain/Bread	Enriched Cold Cereal Plain Cheerios(3/4 c. or 1 oz./28 g)	Graham Crackers (35 g)	Soft Pretzel (0.9 oz./25 g.)	Corn Muffin (1.8 oz.)	Oatmeal Cookie (35 g)

***On Friday, the Chicken Chunk Wrap will be sent with the tortilla and the chicken separate in order to maintain its' texture and appearance.**



Miami Dade Community Action & Human Services Department Summer Food Service Program
Attachment C-1-Hot Menu – 2018

CYCLE 2 2018 - CAHSD	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> Milk Skim	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)
Vegetable/Fruit	Fresh Pear (1/2 cup)	100% Pineapple Juice (1/2 cup or 4 oz.)	Fresh Apple (1/2 cup)	100% Grape Juice (1/2 cup or 4 oz.)	Fresh Orange (1/2 cup)
Grain/Fruit	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:</u> Milk	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)
Meat/Meat Alternative	Chicken Strips (2 oz. 2 M/MA) HOT	Macaroni & Cheese (2 M/MA) HOT	Fried Chicken on a Bun (3 & ½ oz. Amer. Yellow Cheese) HOT	Beef Ravioli 4 pc. (2 M/MA) HOT	Beef & Chicken Meatballs (2 M/MA) HOT
1st Vegetable/Fruit	Green Peas (1/4 cup) HOT	Fresh Broccoli Spears (1/4 cup) HOT	100% Fruit Juice Blend (1/2 cup or 4 oz.)	100% Apple Juice (1/2 cup or 4 oz.)	100% Pineapple Juice (1/2 cup or 4 oz.)
2nd Vegetable/Fruit	Pears (1/2 cup)	Peaches (1/2 cup)	Pineapple Tidbits (1/2 cup)	Fruit Cocktail (1/2 cup)	Applesauce (1/2 cup)
Grain/Bread	Hot Dog Bun 2 serv. (1.8 oz./50 g)	Pasta (1/2 cup) HOT	Hamburger Bun (1.8 oz./ 50 g.)	Whole Grain Roll (1.8 oz./50 g)	Hoagie Roll (1.8 oz./50 g)
Other/Condiments	BBQ Sauce (1 pkg. ea.)		Mustard/Mayonnaise (1 pkg. ea.)		Ketchup (1 pk. ea.)
<u>SNACK:</u> Milk				White Milk 1% (8fl.oz)	
Vegetable/Fruit	100% Mixed Fruit Blend (3/4 cup or 6 oz.)	100% Peach Juice (3/4 cup or 6 oz.)	100% Orange Juice (3/4 cup or 6 oz.)		100% Apple Juice (3/4 cup or 6 oz.)
Grain/Bread	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)	Cheese Snack Crackers Cheez-it (1 oz./28 g)	Animal Crackers (0.9 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 C-1-Hot Menu – 2018

CYCLE 3 2018 - CAHSD	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> Milk Skim	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)
Vegetable/Fruit	Sliced Peaches Cup (1/2 cup)	100% Grape Juice (1/2 cup or 4 oz.)	Fresh Apple (1/2 cup)	100% Orange Juice (1/2 cup or 4 oz.)	Fresh Apple (1/2 cup)
Grain/Fruit	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)	Banana Bread (2 oz./50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)
<u>LUNCH:</u> Milk	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)
Meat/Meat Alternative	Hamburger (2.7 oz.) on a Bun (2 M/MA-CN Label) HOT	Tacos w/Ground Turkey 2 oz. (2 M/MA) HOT	Spaghetti w/Ground Beef Sauce 6 oz. (2 M/MA) HOT	Chicken Chunk Wrap (2 ¼ oz. Chicken Breast Chunks) HOT	Delivered WG Crust Cheese Pizza (1 slice) (2 M/MA & 2.5 G/B –PF Label) HOT
1st Vegetable/Fruit	100% Apple Juice (1/2 cup or 4 oz.)	Fruit Cocktail cup (1/2 cup)	100% Apple Juice (1/2 cup or 4 oz.)	100% Pineapple Juice (1/2 cup or 4 oz.)	100% Apple Juice (1/2 cup or 4 oz.)
2nd Vegetable/Fruit	Fresh Baby Carrots (1/4 cup)	Kernel Corn (1/2 cup) HOT	Mandarin Orange (1/2 cup)	Tropical Mixed Fruit (1/2 cup)	Pear (1/2 cup)
Grain/Bread	Whole Grain Hamburger Bun (1.9 oz./53 g)	Crunchy Taco Shells (1.8 oz.)	Whole Grain Pasta (1/2 cup) HOT	10" Whole Grain Flour Tortilla (1.8 oz./50 g)	Whole Grain Pizza Crust 2.5 serv. (2.25 oz./63 g.)
Other/Condiments	Ketchup/Ranch Dressing (1 pkg. ea.)	Sour Cream 1 pkg.		Ketchup/Ranch Dressing (1 pk. ea.)	Mustard/Mayonnaise (1 pkg. ea.)
<u>SNACK:</u> Milk		White Milk 1% (8fl.oz)			
Vegetable/Fruit	100% Fruit Juice Blend (3/4 cup or 6 oz.)		100% Fruit Juice Blend (3/4 cup or 6 oz.)	100% Apple Juice (3/4 cup or 6 oz.)	100% Grape Juice (3/4 cup or 6 oz.)
Grain/Bread	Banana Bread (2 oz./50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)	Honey Oat Goldfish (0.9 oz./25 g.)	Pretzel Swirls (1 oz./28 g)	Goldfish Snack Crackers (0.9 oz./25 g)

***On Tuesday, the Chicken Chunk Wrap will be sent with the tortilla and the chicken separate in order to maintain its' texture and appearance.**



Miami Dade Community Action & Human Services Department Summer Food Service Program
Attachment C-2 -Cold Menu – 2018

CYCLE 1 2018	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST:</u> Milk Skim	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)
Vegetable/Fruit	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)
Grain/Fruit	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)
<u>LUNCH: Milk</u> Skim/1% Fat Choc.	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)
Meat/Meat Alternative	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 ¼ oz., Turkey 1 oz., American White Cheese ½ oz.)	Chicken Chunk Wrap (2 ¼ oz. Chicken Breast Chunks)
1st Vegetable/Fruit	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.)
2nd Vegetable/Fruit	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)
Grain/Bread	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.)
Other/Condiments	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)	BBQ Sauce (1 pkg.)	Mustard/Mayonnaise (1 pkg. ea.)	Ketchup (1 pkg. ea.)
<u>SNACK: Milk</u>					
Vegetable/Fruit	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.)
Grain/Bread	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 C-2 -Cold Menu – 2018

CYCLE 2 2018	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
BREAKFAST: Milk Skim	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)
Vegetable/Fruit	Fresh Pear (1/2 c.)	100% Pineapple Juice (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 c.)	100% Orange Juice (1/2 c. or 4 fl. oz.)	Fresh Orange (1/2 c.)
Grain/Fruit	Enriched Cold Cereal (3/4 c. or 1 oz./28 g)	Oat Bran Muffin (1.8 oz. /50 g)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)	Bagel w/ Cream Cheese (0.9 oz./25 g & 1 tbsp)	Enriched Cold Cereal (3/4 c. or 1 oz./28 g.)
LUNCH: Milk Skim/1% Fat Choc.	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)
Meat/Meat Alternative	Midnight Sandwich (2 ¼ oz. Turkey Ham, & ½ oz. Swiss cheese)	Turkey and Cheese Cuban Hoagie Sandwich (2 ½ oz. Deli Turkey & ½ oz. American cheese)	Pulled Chicken w/ BBQ (3 oz. Chicken Breast)	Turkey Ham and Cheese Sub Sandwich (2 ¼ oz. Turkey Ham & ½ oz. Amer. Yellow cheese)	Seasoned Grilled Chicken Breast (2 ½ oz. of Chicken.)
1st Vegetable/Fruit	100% Apple Juice (4 oz.)	100% Fruit Juice Blend (4 oz.)	100% Fruit Juice Blend (4 oz.)	100% Apple Juice (4 oz.)	100% Pineapple Juice (4 oz.)
2nd Vegetable/Fruit	Mandarin Orange (1/2 cup)	Fresh Orange (1/2 cup)	Pineapple Tidbits (1/2 cup)	Fresh Pear (1/2 cup)	Applesauce (1/2 cup)
Grain/Bread	Midnight Roll (1.8 oz/50 g.)	Cuban Bread Hoagie Roll (1.8 oz./50 g.)	Hamburger Bun (1.8 oz./50 g)	Whole Wheat Sub Roll (1.8 oz/50 gm.)	Hoagie (1.8 oz./50 g)
Other/Condiments	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)		Mustard/Mayonnaise (1 pkg. ea.)	Ketchup (1 pkg. ea.)
SNACK: Milk Skim				White Milk 1% (8fl.oz)	
Vegetable/Fruit	100% Mixed Fruit Blend (3/4 cup or 6 fl. oz.)	100% Apple Juice (3/4 cup or 6 fl. oz.)	Fresh Apple (1/2 c.)		100% Apple Juice (3/4 cup or 6 fl. oz.)
Grain/Bread	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 C-2 -Cold Menu – 2018

CYCLE 3 2018	<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>
<u>BREAKFAST: 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)
Vegetable/Fruit	Sliced Peaches Cup (1/2 c.)	100% Grape Juice (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 c.)	100% Orange Juice (1/2 c. or 4 fl. oz.)	Fresh Apple (1/2 c.)
Grain/Fruit	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>	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)
Meat/Meat Alternative	Breaded Chicken Strips w/ CN Label (5 pieces)	Turkey Ham & Cheese Sandwich (2 ½ oz. Turkey Ham & ½ oz. Yellow Cheese)	Turkey & Cheese Sandwich (2 ½ oz. Deli Turkey & ½ oz. American White Cheese)	Latin Hoagie Sandwich (2 ½ oz. Turkey Ham & ½ oz. Amer. White Cheese)	Deli Turkey & Cheese Cuban Hoagie (2 ½ oz. Deli Turkey & ½ oz. Amer. Yellow Cheese)
1st Vegetable/Fruit	100% Apple Juice (4 oz.)	100% Pineapple Juice (4 oz.)	100% Apple Juice (4 oz.)	100% Pineapple Juice (4 oz.)	100% Apple Juice (4 oz.)
2nd Vegetable/Fruit	Fresh Pear (1/2 c.)	Baby Carrots (½ c)	Diced Pear Cup (1/2 c.)	Fresh Orange (1/2 c.)	Fresh Pear (1/2 c.)
Grain/Bread	Hamburger Bun (1.9 oz./53 g.)	Hamburger Bun (1.8 oz. / 50 g.)	Hoagie Sub Roll (1.8 oz./50 g.)	Midnight Sub Roll 6" (1.8 oz. /50 g.)	Cuban Bread Hoagie Roll 6" (1.8 oz./ 50 g.)
Other/Condiments	Barbecue Sauce (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)	Mustard/Mayonnaise (1 pkg. ea.)
<u>SNACK: Milk Skim</u>		White Milk 1% (8fl.oz)			
Meat/Meat Alternate.				Flavored Yogurt (4 oz./ or ½ cup)	
Vegetable/Fruit	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.)
Grain/Bread	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 g.)