

**MIDDLESEX COUNTY COLLEGE
2600 WOODBRIDGE AVENUE
P.O. BOX 3050
EDISON, NEW JERSEY 08818**

**BID # 20- 5 DAY CARE FOOD SERVICE
SPECIFICATIONS**

The purpose of these specifications is a contract for one (1) twelve (12) month period and two (2) renewable twelve (12) month periods beginning July 1, 2019 and ending June 30, 2022. This document contains an invitation to bid for the furnishing of meals (unitized if applicable) to be served to enrolled participants in the Child and Adult Food Program established by the United States Department of Agriculture (7CFR Part 226), and sets forth the terms and conditions applicable to the proposed procurement. Upon acceptance, this document shall constitute the contract between the bidder and Middlesex County College.

NOTE: By submission of this bid, the bidder certifies that, in the event he/she receives an award under this solicitation, he/she shall operate in accordance with all applicable, current program regulations.

INSTRUCTIONS TO BIDDERS

1. Definitions

- A. The term "contractor" means a successful bidder who is awarded a contract by a Sponsor under the Child and Adult Food Program under the United States Department of Agriculture.
- B. The term "food service management company" means an organization, other than a public or private nonpublic school, with which a Sponsor may contract for preparing and, unless otherwise provided for, delivering meals, with or without milk, for use in the program.
- C. The term "Sponsor" means the Child and Adult Food Program institution (Middlesex County College) which issues this Request For Proposal (RFP).
- D. The term "unitized meal" means an individual pre-portioned meal consisting of a combination of foods meeting the complete meal requirements, delivered as a unit and served as a unit, with or without milk.
- E. The term "Family Style Meal Service" means the provision of a sufficient amount of prepared food of the full required portions of each of the food components for all children at the table to enhance the young children's acceptability of offered foods and to give latitude in the size of initial servings because replenishment is immediately available at each table.

Other terms shall have the meanings ascribed to them in the Child and Adult Food Program regulations.

A copy of a current state or local health certificate for the food preparation facilities shall be submitted with the bid.

2. Award of Contract

- A. The contract will be awarded to that responsive and responsible bidder whose bid will be most advantageous to the Sponsor, price and other factors considered. Consideration shall be given to such matters as contractor integrity, compliance with public policy, record of past performance and financial and technical resources.
- B. The Sponsor reserves the right to reject any or all bids when there are sound documented business reasons in the best interest of the program and to waive informalities and minor irregularities in bids received.
- C. The Sponsor reserves the right to reject the bid of a bidder who has previously failed to perform properly or complete on time contracts of a similar nature, or the bid of a bidder who, investigation shows, is not in a position to perform the contract.

3. Scope of Services

- A. Contractor agrees to deliver meals (unitized if applicable) inclusive of milk to locations set out in Schedule A, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.
- B. All meals furnished must meet or exceed United States Department of Agriculture requirements set out in Schedule B, attached hereto and made a part hereof.
- C. Contractor shall furnish meals as ordered by the Sponsor during the period of 7/1/19 to 6/30/20. The first renewable term is from 7/1/20 to 6/30/21 and the second renewable term is from 7/1/21 to 6/30/22. Meals shall be served 5 days a week (Monday through Friday).

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4. Unit Price Schedule and Instructions

A. Bidders are asked to submit prices on the following meal types meeting the contract specifications set forth in Schedule C for meals to be delivered to all of the programs stated in Schedule A. FOR EXAMPLE:

a. Meal Type	b. Estimated Servings Per Day	c. Estimated Number of Serving Days	d. Unit Price	e. Total Price
Lunch (unitized meal)	70	240	\$200	\$33,600

- a. Sponsor shall indicate which meal types the contractor will be providing meals for during the contract period. If unitized meals will be required, the institution must indicate so by placing "unitized meal" in parenthesis after the meal type.
- b. Sponsor shall fill in the estimated number of meals that will be served each day by meal type during the contract period.
- c. Sponsor shall fill in the number of anticipated operating days that meals will be served during the contract period.
- d. The food service management company shall insert the appropriate unit price for each meal type as indicated by the institution.
- e. Institution shall calculate total price by multiplying $b \times c \times d$.

NOTE: In the event of any inconsistencies or errors, the unit price (d) shall take precedence.

Bidders shall submit their bids on an "all or none" basis. Except as otherwise provided in this solicitation, if a contract is awarded as a result of this solicitation, it will bind the Sponsor during the term of the contract to secure all its needs from the successful contractor and such contract shall bind the contractor to perform all such work ordered by the Sponsor at prices specified in the contract. Award will be made to a single responsive, responsible bidder on the basis of the lowest aggregate cost to the Sponsor. Evaluation of prices will be on the basis of the estimated requirements set forth herein.

5. Requirements Contract

- A. This is a requirements contract for the services specified in the schedule and for the period set forth therein. The quantities of such services specified herein are estimates only and are not purchased hereby. Except as may be otherwise provided herein, in the event the Sponsor's requirements for services set forth in the Schedule do not result in orders in the amounts of quantities described as "estimated" in the Schedule, such event shall not constitute the basis for an equitable price adjustment under this contract.
- B. The Sponsor shall not be required to purchase from the contractor requirements in excess of the limit on total orders under this contract, if any.
- C. The Sponsor may issue orders which provide for delivery to or performance at multiple destinations.
- D. The Sponsor shall not be obligated to place any minimum dollar amount of orders under this contract or any minimum number of orders. The utilization of the contractor for services specified in the schedule will be dependent upon the needs and requirements of the Sponsor.

6. Pricing

Pricing shall be on the menus described in Schedule B1. All bidders must submit bids on the same menu cycle provided by the Sponsor. Bid price must include price of food, milk, packaging, transportation and all other related cost (e.g., condiments, utensils, etc.)

7. Evaluation of Bidders

Each bidder will be evaluated on the following factors:

- A. Financial capability to perform a contract of the scope required.
- B. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable state and local health, safety and sanitation standards.
- C. Previous experience of the bidder in performing services similar in nature and scope.
- D. Other factors such as transportation capability, sanitation and packaging.

Bidders that do not satisfactorily meet the above criteria may be rejected as nonresponsive and not considered for award.

8. Unit Price

The unit prices of each meal type which the bidder agrees to furnish must be written in ink or typed in the blank space provided and must include proper packaging as required in the specifications and delivery cost to the designated sites. Unit prices shall include taxes but any charges or taxes which are required to be paid under future laws must be paid by the bidder at no additional charge to the Sponsor.

9. Meal Orders

Sponsors will order meals on Wednesday of the week preceding the week of delivery; orders will be placed for the total number of days in the succeeding week, and will include breakdown totals for each program and each type of meal.

The Sponsor reserves the right to increase or decrease the number of meals ordered on a 48 hour notice or less if mutually agreed upon between the parties to this contract.

10. Menu-Cycle Change Procedure

Delivered meals shall be delivered on a daily basis in accordance with the menu cycle which appears in Schedule B1. Deviation from this menu cycle shall be permitted only upon authorization of the Sponsor. 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, he/she shall notify the Sponsor immediately. Menu changes within the food service management company's food cost shall be made periodically throughout the contract period.

11. Noncompliance

The Sponsor 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 contractor shall 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 the specifications. The Sponsor reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. The contractor shall be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at a lesser cost. The Sponsor or agency inspecting shall notify the contractor in writing as to the number of meals rejected and the reasons for rejection.

12. Specifications

A. Packaging

1. Hot Meal Unit-Packaging suitable for maintaining meals in accordance with local health standards. Container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 400° or (204°C) or higher.

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2. Cold Meal Unit or Unnecessary to Heat - Container and overlay to be plastic or paper and non-toxic.
3. Cartons - Each carton shall be labeled. Label to include:
 - a. Processor's name and address (plant)
 - b. Item identity, meal type
 - c. Date of production
 - d. Quantity of individual units per carton
4. Meals shall be delivered with the following nonfood items: Condiments; straws for milk; napkins; disposable single service ware (plate, eatery utensils); etc. Sponsor shall insert nonfood items that are unnecessary for the meal to be eaten.

B. Food Preparation

Meals shall be prepared under properly controlled temperatures and assembled not more than 24 hours prior to delivery.

C. Food Specifications

Bids are to be submitted on the menu cycle included as Schedule B1 and shall include, as a minimum, the portions specified by the United States Department of Agriculture for each meal, which are included in Schedule B, to this RFP.

All meat and meat products, except sausage products, shall have been slaughtered, processed, and manufactured in plants inspected under a United States 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 signs of deterioration on delivery.

Product Specifications: Milk and milk products are defined as "...fluid types of pasteurized flavored or unflavored whole milk or lowfat milk, or skim milk or cultured buttermilk which meet state and local standards for such milk..." Milk delivered hereunder shall conform to these specifications.

GENERAL CONDITIONS

1. Delivery Requirements

- A. Delivery shall be made by the contractor to each program in accordance with the order from the Sponsor.

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- B. Meals shall be daily delivered, unloaded, and placed in the designated program center by the contractor's personnel at each of the locations and times listed in the Schedule A.
- C. Meals delivered to outside-school-hours care centers shall be unitized unless otherwise specified.
- D. The contractor shall be responsible for delivery of all meals and dairy products at the specified time. Adequate refrigeration or heating shall be provided during delivery of all food to ensure the wholesomeness of food at delivery in accordance with state or local health codes. No reheating will be done at sponsor's location.
- E. The Sponsor reserves the right to add or delete programs. This shall be done by amendment of the Schedule A. Deletion or addition of programs will be made not less than one week prior to the required date of service. Any change in transportation cost that occurs as a result of adding or deleting centers shall be negotiated and noted in the modification.

2. Supervision and Inspection

The contractor 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. Record Keeping

- A. Delivery tickets must be prepared by the contractor at a minimum in three copies: One for the contractor; one for the program personnel; one for the Sponsor. Delivery tickets must be itemized to show the number of meals of each type delivered to each center. Designees of the Sponsor at each program will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the Sponsor only if signed by the Sponsor's designee at the program.
- B. The contractor 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 contractor pertaining to this contract shall be available, for a period of five years from the date of submission of the final claim for reimbursement, or until the final resolution of any audits for inspection and audit by representatives of the state agency, representatives of the United States Department of Agriculture, the Sponsor and the Comptroller General of the United States at any reasonable time and place.

4. Method of Payment

The contractor shall submit its itemized invoice to the Sponsor biweekly, or monthly, as specified. Each invoice shall give a detailed breakdown of the number of meals delivered at each program during the preceding two weeks or month. Payment will be made at the unit price specified in the contract. No payment shall be made unless the required delivery receipts have been signed by the program representative of the Sponsor.

5. Inspection of Facility

- A. The Sponsor, the state agency and the United States Department of Agriculture reserve the right to inspect the contractor's 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.
- B. The contractor's facilities shall be subject to periodic inspections by USDA, state and local health departments and any other agency designated to inspect meal quality for the state. This will be accomplished in accordance with United States Department of Agriculture regulations.
- C. The contractor 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.

6. Availability of Funds

The Sponsor shall have the option to cancel this contract if the federal government withdraws funds to support the Child and Adult Food Program. It is further understood that, in the event of cancellation of the contract, the Sponsor shall be responsible for meals that have already been assembled and delivered in accordance with this contract.

7. Number of Meals and Delivery Times

The contractor must provide exactly the number of meals ordered. Counts of meals will be made at the program site before meals are accepted. Damaged or incomplete meals shall not be included when the number of delivered meals is determined.

8. Emergencies

In the event of unforeseen emergency circumstances, the contractor shall immediately notify the Sponsor by telephone of the following: (1) the impossibility of on-site 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 1/2 hour after specified meal time.

Emergency circumstances at the program precluding utilization of meals are the concern of the Sponsor. The Sponsor may cancel orders provided it gives the contractor at least 48 hours notice.

Adjustments for emergency situations affecting the contractor's ability to deliver meals, or Sponsor's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the contractor and the Sponsor.

9. Termination

A. The Sponsor reserves the right to terminate this contract if the contractor fails to comply with any of the requirements of the contract. The Sponsor shall notify the contractor of specific instances of noncompliance in writing. In instances where the contractor has been notified of noncompliance, with the terms of the contract, and has not taken immediate corrective action, the Sponsor shall have the right, upon written notice, of immediate termination of the contract and the contractor shall be liable for any damages incurred by the Sponsor. The Sponsor shall negotiate a re-purchase contract on a competitive basis to arrive at a fair and reasonable price.

B. The Sponsor shall give written notice to the contractor and terminate the right of the contractor to proceed under this contract if it is found, by the Institution, that gratuities in the form of entertainment, gifts, or otherwise were offered or given by the contractor to any officer or employee of the Sponsor with a view toward securing a contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the Sponsor makes such findings shall be an issue and may be reviewed in any competent court.

C. In the event this contract is terminated as provided in paragraph (B) hereof, the Sponsor shall be entitled (1) to pursue the same remedies against the contractor as it could pursue in the event of a breach of the contract by the contractor, and (2) as a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the costs incurred by the contractor in providing any such gratuities to any such officer or employee.

D. The rights and remedies of the Sponsors provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.

10. Subcontracts and Assignments

The contractor shall not subcontract with only one company for the total meal, with or without milk or for the assembly of the meal; and shall not assign, without the advance written consent of the Sponsor, his/her contract or any interest therein.

In the event of any assignment, the contractor shall remain liable to the Sponsor as principal for the performance of all his/her obligations under this contract.

11. Equal Opportunity

The following clause is applicable unless this contract is exempt under the rules, regulations, and relevant orders of the Secretary of Labor [41 CFR ch. 60].

During the performance of this contract, the contractor agrees as follows:

- A. The contractor will not discriminate against any employee or applicant for employment because of race, color, religion, sex, or national origin. The contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment without regard to their race, color, religion, sex, or national origin. Such action shall include, but not be limited to, the following: Employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this equal opportunity clause.
- B. The contractor will, in all solicitation or advertisements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, or national origin.
- C. The contractor will send to each labor union or representative of workers with which he/she has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of the contractor's commitments under this equal opportunity clause, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.
- D. The contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and of the rules, regulations and relevant orders of the Secretary of Labor.

- E. The contractor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and by the rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his/her books, records, and accounts by the contracting agency and the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations, and orders.
- F. In the event of the contractor's noncompliance with the equal opportunity clause of this contract or with any of the said rules, regulations, or orders, this contract may be canceled, terminated, or suspended, in whole or in part, and the contractor may be declared ineligible for further government contracts in accordance with procedures authorized in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and such other sanctions as may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, or by rule, regulations, or order of the Secretary of Labor, or as otherwise provided by law.
- G. The contractor will include the provisions of paragraph (A) through (G) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to section 204 of Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, so that such provisions will be finding upon each subcontractor or vendor. The contractor will take such action with respect to any subcontract or purchase order as the contracting agency may direct as a means of enforcing such provisions, including sanctions for noncompliance, provided, however, that in the event the contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction by the contracting agency, the contractor may request the United States to enter into such litigation to protect the interests of the United States.

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SCHEDULE A

PROGRAM/SITE WHERE PROGRAM WILL OPERATE

<u>Name of Program Site</u>	<u>Address of Program/Site and Telephone Number</u>	<u>Authorized Sponsor Designee</u>
Middlesex County	2600 Woodbridge Avenue	Mary Jo Tivenan-Mackintosh
College Child Care Center (Edison Hall)	Edison, NJ 08818 (732) 906-2542	

<u>Type of Meal</u>	<u>Quantity of Meals</u>	<u>Delivery Time for Each Meal</u>	<u>Program Dates of Operation</u>
Lunch	70	11:45 am	Year Round

Each of the four classrooms would need sufficient amount of food to feed:
Pre School I-15, Preschool II - 20; Pre K - 20. Kindergarten - 15

SCHEDULE B

Lunch or Dinner (5 components are needed to meet USDA requirements; 2 must come from the fruit/vegetable category)

<u>Meal Patterns</u>	<u>Ages 2 up to 6</u>
1. Milk	3/4 cup or
2-3. Fruits (2 or more kinds) or vegetables (2 or more kinds)* or full-strength juice	1/2 cup total
4. Bread or bread alternate	1/2 slice
	1/2 serving
Cooked pasta or noodle products	1/4 cup
Cooked cereal grains or combination of equivalent quantity or bread/bread alternates	1/4 cup

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5. Lean meat or poultry or fish 1 1/2 ounce
 or cheese 1 1/2 ounce
 or eggs 1
 or cooked dry beans or peas or
 soy nut butter 3/8 cup

3/4 ounce

or any combination of
 meat/meat alternate

*Fruit(s), vegetable(s), or full-strength juice may be counted to meet not more than 1/2 of this requirement.

All milk must be served in fluid form. Whole milk, lowfat milk, skim milk, cultured buttermilk, or flavored milk made from fluid milk must meet state and local standards.

Bread, pasta, or noodle products must be made of enriched or whole-grain meal or flour.

Cooked whole-grain or enriched pasta or noodle products may be macaroni, spaghetti, rice, bulgur and corn grits or an equivalent quantity of any combination of these foods.

Bread alternates must be made of enriched or whole-grain meal or flour.

Cereal must be whole-grain or enriched or fortified.

Cold dry cereal portions must be determined by measuring volume (cup) or weight (oz.), whichever is less.

Two or more kinds of vegetable(s) and/or fruit(s) must be served at lunch.

Meat or meat alternate portion sizes include cooked edible portion only.
 No pork will be served.

Additional food may be added to improve the nutrition of enrolled participants over 1 year of age.

For the purposes of the requirements outlined, a cup means a standard measuring cup. One cup equals 8 ounces.

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SCHEDULE B1

SAMPLE MENU

Instructions:

See attached SAMPLE MENU (family style meals are preferred).

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Day Care Food Service SAMPLE MENU

MCC Child Care Center-Lunch

February 1 - February 28

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>4</p> <p>Whole Grain Chicken Fingers-3 Roasted Potato Medley-1/2 c. Diced Peach Cup-1/2 c. Whole Grain Bread 1% White Milk-6 oz.</p>	<p>5</p> <p>Macaroni and Cheese-3 oz. Green Beans-1/2 c. Whole Wheat Dinner Roll Peach Applesauce Cup-1/2 c. 1% White Milk-6 oz.</p>	<p>6</p> <p>Beef Salisbury Steak w/ Gravy-3 oz. Mashed Potatoes-1/2 c. Fresh Apple-1 Whole Grain Bread 1% White Milk-6 oz.</p>	<p>7</p> <p>Sun Butter and Grape Jelly W/G Uncrustad Sandwich-1 Fresh Baby Carrots w/ Dip-1/2 c. Fresh Banana-1 1% White Milk-6 oz.</p>	<p>8</p> <p>Chicken Burrito w/ Shredded Lettuce on a Mini Whole Wheat Tortilla-3 oz. Celery Sticks w/ Dip-1/2 c. Applesauce Cup-1/2 c. 1% White Milk-6 oz.</p>
<p>11</p> <p>All Beef Hamburger on a Whole Wheat Bun-1 Green Beans-1/2c. Fresh Apple-1 1% White Milk-6 oz.</p>	<p>12</p> <p>Cheese Lasagna w/ Meat Sauce-4 oz. Diced Carrots-1/2 c. Whole Grain Bread Pineapple Cup-1 1% White Milk-6 oz</p>	<p>13</p> <p>Chicken Fryz-3 Corr-1/2 c. Fresh Banana-1 Whole Wheat Dinner Roll 1% White Milk-6 oz.</p>	<p>14</p> <p>Swedish Turkey Meatballs-3 oz. Roasted Potato Medley-1/2 c. Diced Pear Cup-1/2 c. Whole Grain Bread 1% White Milk-6 oz.</p>	<p>15</p> <p>Whole Wheat 3x5 Cheese Pizza-1 Romaine Salad w/ Dressing-1/2 c. Fresh Orange-1 1% White Milk-6 oz.</p>
<p>18</p> <p>PRESIDENT'S DAY-COLLEGE CLOSED</p>	<p>19</p> <p>BBQ Chicken Fillet on a Whole Wheat Bun-1 Mixed Vegetables-1/2 c. Diced Pear Cup-1/2 c. 1% White Milk-6 oz.</p>	<p>20</p> <p>Beef Meatloaf w/ Ketchup-3 oz. Mashed Potatoes-1/2 c. Fresh Orange-1 Whole Wheat Dinner Roll 1% White Milk-6 oz.</p>	<p>21</p> <p>Turkey and Cheese on a Whole Wheat Bun-1 Fresh Baby Carrots w/ Dip-1/2 c. Mixed Fruit Cup-1/2 c. 1% White Milk-6 oz.</p>	<p>22</p> <p>BREAKFAST FOR LUNCH French Toast Sticks -3 Beef Sausage Links-2 oz. Celery Sticks w/ Dip-1/2c. Fresh Banana-1 1% White Milk-6 oz.</p>
<p>25</p> <p>Turkey Meatball Parmigiana Sandwich on a Mini Whole Grain Sub Roll-1 Cucumber Cup w/ Dip-1/2 c. Mixed Fruit Cup-1/2 c. 1% White Milk-6 oz.</p>	<p>26</p> <p>Sliced Chicken and Cheese on a Whole Wheat Bun-1 Diced Carrots-1/2 c. Whole Grain Bread Fresh Orange-1 1% White Milk-6 oz.</p>	<p>27</p> <p>Hot Turkey w/ Gravy- 3 oz. Roasted Potato Medley-1/2 c. Peach Applesauce Cup-1/2 c. 1% White Milk-6 oz.</p>	<p>28</p> <p>Teriyaki Chicken Bites-3 oz. Celery Sticks w/ Dip-1/2 c. Fresh Orange-1 Whole Wheat Dinner Roll 1% White Milk-6 oz.</p>	

*Romaine Salad Contains- Shredded Romaine Lettuce, Iceberg Lettuce, Carrots, Purple Cabbage, and Cucumbers
 *Mixed Vegetables Contains- Peas, Carrots, Corn, and Green Beans
 *Mixed Fruit Cup Contains- Peaches, Pears and Pineapple

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