Request for Proposals

For

Food Service for the Sheriff's Department and Juvenile Detention

Bid Number: 20004

Commodity Code(s):
98940, 96240, 96136, 96738, 95230, 91852, 96138

Guilford County Purchasing Department
BB&T Building, Suite 304
301 West Market Street
Greensboro, NC 27401

PROPOSAL SCHEDULE

(Note: The dates below are subject to change)

Request for Proposal
for
Food Service for the Sheriff's Department
and
Juvenile Detention

Bid Number 20004

Advertisement Date	February 16, 2021
Non-Mandatory Pre-Proposal GoToMeeting	February 23, 2021 at 10:00 A.M., Eastern Time
Last Day for Questions	March 2, 2021 at 2:00 P.M., Eastern Time
Proposal Due Date	March 25, 2021 at 2:00 P.M., Eastern Time

I. Introduction

Guilford County Purchasing Department is soliciting proposals from qualified firms to provide Food Service for two Sheriff's Department facilities and One Juvenile Detention Center. The County invites all interested and qualified firms who meet the requirements below to submit a response to this RFP.

II. General Information

Pre-Proposal Meeting

A non-mandatory Pre-Proposal GoToMeeting will be held on Tuesday, February 23, 2021., at 10:00 A.M. as instructed below. You may join the GoToMeeting from your computer, tablet or smartphone.

For best results, use Chrome as your Web Browser:

Please join my meeting from your computer, tablet or smartphone

http: global.gotomeeting.com/join/486754285

You can also dial in using your phone
United States: +1 (872) 240-3212
-One Touch: tel:+18722403212,,486754285#

Access Code: 486-754-285

New to GoToMeeting? Get the app now and be ready when your first meeting starts:
https://global.gotomeeting.com/install/486754285

Terms of Contract

This RFP will establish a food service contract for all three facilities. The initial contract will be for one (1) year, with the option to renew for four (4) additional one (1) renewals for a total contract period of up to five (5) years. This will be a Price Only Contract, which means there are no guarantees as to the minimum amount of services required and dollar amount expended. The contract may be evaluated at any time during the renewal period, at terms and conditions mutually agreeable to both parties.

This contract shall carry a set price per meal for breakfast, lunch, dinner and snacks as detailed in the cost proposal form – Attachment 1. This price shall hold firm for the initial, one-year contract period. Each additional year thereafter the contract is renewed the price may be increased equal to CPI or 2% whichever is lower. The USDA-CPI shall be based on the month of April of such renewal year. This figure shall be the straight average of CPIU (Urban) and the CPIW (Wages). This information can be obtained from the USDA.

A. Causes for Cancellation and/or Termination

1. That the contract was secured by a fraudulent act, statement or material fact or that a fact concerning the firm was not disclosed at the time of contract award, if known and would have caused the refusal to enter into a contract by the County.

2. The Provider has not complied with all the provisions and requirements set forth in the Request for Proposal or the contract with the County. If non-compliance occurs, contract may be revoked and will not be reinstated during the current contract cycle.

3. The Provider has violated any of the regulations established by the Federal and State laws.

4. Either party may terminate the agreement for any reason without penalty upon ninety (90) days written notice to the other party.

B. Performance Bond

Upon receipt of a contract, the Provider is required to furnish to the County a Performance Bond in an amount equal to twenty-five (25) percent of the first twelve (12) months' cost. The Surety company must be licensed in the State of North Carolina. The performance bond shall remain in effect during the contract period and any renewals or extensions.

III. Bid Requirements for Electronic Events

1. All Respondents, who plan to submit a proposal must register in the Guilford County's Vendor Self Service (VSS) System. Instructions to register as a Vendor, update registration and submit bids are available at: https://www.guilfordcountync.gov/our-county/purchasing/vendor-self-service-vss-program.

2. Electronic responses should be made through Guilford County's Vendor Self Service automated bidding system at: https://guilfordcountync.munisselfservice.com. Click on Vendor Self Service and use the arrow button in the top righthand corner to Login and submit your bid response. Click on the Bid Number to open it, then Click on Create Bid and follow the instructions for each tab. All responses must be submitted electronically by the event date and close time. There will be **NO EXCEPTIONS**. The system cannot accept late submittals.

3. All questions pertaining to this Event must be emailed to the Guilford County Purchasing Department at DG_Purchasing@guilfordcountync.gov in accordance with this event schedule. The bid number and title of the project must be referenced in the email. Each question asked will be answered for all Respondents to view by way of an Addendum and posted in the automated bidding system. No question will be considered after the Q&A close date and time. NO EXCEPTIONS. Please note it is the Respondent's responsibility to review all questions, answers and attachments prior to submitting their response.

4. Respondents are strongly encouraged to submit their proposal with all required documentation at least twenty-four (24) hours in advance. The County will not be responsible for any technical difficulties that may occur and result in the inability to submit.

5. Respondents are responsible for checking the event for any addendums prior to completion and submission of their response. Addendum acknowledgement and requirements, if any, must be included in each submittal.

6. To complete the items portion of a submittal in Vendor Self Service, open the items tab to enter pricing for each line. Use the provided line description, unit of measure and quantity to complete the entries for each line. Upload all additional documentation required in the RFP document as an attachment(s) to your response.

7. To complete an electronic submittal, **be sure to click the "Submit Bid" button**. Your response will not be part of the submitted responses until submitted via the "Submit Bid" button.

8. To receive future notification, you must be registered as a Vendor in the Guilford County's Vendor Self Service System under Commodity Code 98940, 96240, 96136, 96738, 95230, 91852, 96138. Please note, Vendors registered under the selected commodity code prior to the opening of this event will receive electronic notification(s) of the activity regarding changes made to the event; however, it is your responsibility to view the event for changes and updates.

IV. Minority and Women Business Enterprise (MWBE) Requirements

One primary responsibility of the County is the proper use of public revenue to purchase the various items, services, construction and repairs needed to operate. All expenditures of County funds must be in accordance with the North Carolina laws. The responsibilities of auditing and compliance with this law is that of the awarding authority, which in this case is the County.

On March 5, 1990, the County established its verifiable minority participation goal of ten (10) percent. Respondents must make good faith efforts to contact minority businesses to allow each an equal opportunity to quote on the particular work involved. Any proposal that does not include MWBE information and documentation may be considered non-responsive.

A minority business is defined as ownership of 51% or more by a minority. Minorities are officially defined as:

(a) Black, that is, a person having origins in any of the black racial groups in Africa;
(b) Hispanic, that is, a person of Spanish or Portuguese culture with origins in Mexico, in South or Central America, or the Caribbean Islands, regardless of race;
(c) Asian American, that is, a person with origins in any of the original peoples of the Far East, Southeast Asia and Asia, the Indian subcontinent, or the Pacific Islands;
(d) American Indian, that is, a person having origins in any of the original Indian peoples of North America; or
(e) Female.

V. Evaluation and Selection Process

An Evaluation Committee comprised of personnel from the Sheriff's Office, Juvenile Detention Center and other various departments will have responsibility for reviewing and evaluating all proposals and required documents submitted in response to this RFP. All proposals properly submitted and received will be evaluated against the award criteria outlined in this RFP. The absence of required information may result in exclusion of the proposal from further analysis or evaluation.

The County reserves the right to reject all proposals or waive technicalities in order to award a contract, which may be determined to be in the best interest of the County. The County also reserves the right to make the award in whole or part. The County reserves the right to include outside consultants to assist in the evaluation process.

VI. Award Criteria

It is the intent of Guilford County to make an award to a single Provider deemed to be fully qualified and best suited among those submitting proposals on the basis of the evaluation factors included in this RFP. One contract shall be awarded for the two Sheriff's Departments facilities and one contract shall be awarded for the Juvenile Detention Center. Price shall be considered but shall not be the sole determining factor. Once the proposals are ranked and the most qualified Provider(s) are determined, the County may conduct further negotiations, and/or request presentations from Provider(s) to further assist in the clarification of information and selection process.

The Evaluation Committee will be guided by the following point system, which has 100 points as the maximum total:

Category	Points
Experience/Qualifications/References	0 to 30
Technical/Work Requirements	0 to 30
Cost Proposal/Pricing	0 to 20
Staffing Requirements	0 to 10
MWBE Requirements	0 to 10
Financial Stability	Pass/Fail
Possible Total	100

PROJECT TITLE: Food Service for Sheriff's Department and Juvenile Detention Center
SCOPE OF WORK

This Bid and Scope of Work cover the requirements for services to be performed and will become an integral part of the contract between Guilford County Sheriff's Department, Guilford County Juvenile Detention Center and the Provider. The Provider must comply with the Scope of Work as outlined. All services shall be provided in a competent, workmanlike and professional manner acceptable to the County for the following locations:

- Greensboro Detention Facility (Jail Central), Greensboro, NC
- High Point Detention Center, High Point, NC
- Juvenile Detention Center, Greensboro, NC

1.0 **Purpose:** The purpose and intent of the Request for Proposal (RFP) is to solicit proposals from qualified firms to provide food services for three separate Detention facilities in Guilford County as listed above.

2.0 **Background:** The Guilford County Sheriff's Office operates two (2) detention facilities (Jails) and one Juvenile Detention Center. The Greensboro Detention Center (Jail Central) is located at 201 South Edgeworth Street, Greensboro, North Carolina. The High Point Detention Center is located at 507 East Green Drive in High Point, North Carolina. The Juvenile Detention Center is located at 15 Lockheed Court, Greensboro, North Carolina.

3.0 **General Conditions:**

3.1 Grievances: Each Respondent bidding shall provide Guilford County the number of grievances that have reached the court system for formal sustained inmate grievance relating to food service issue by either their customer or the customer's inmates in the past two (2) years along with a brief explanation of each grievance.

3.2 Facility Expansion: In the future Guilford County could expand its jail facilities and/or delete additional locations which may increase the population, however, **only one price for each meal type should be bid.** There shall not be a sliding scale per meal based on the number of meals served.

3.3 Facility Equipment: The facilities and equipment used in this contract shall not be used to prepare food for agencies or any persons other than those designated under this contract without the advanced written approval of Guilford County.

3.4 Facility Inspections: Inspections shall be made by the appropriate Guilford County Staff when deemed necessary, with or without advance notice to the Provider.

3.5 Kitchen Inspection: Inspection by Guilford County and State Health Agencies must achieve and maintain satisfactory ratings at all times. The Provider must maintain a North Carolina Sanitation Grade of "A" at all times at all kitchen facilities. If at any time this grade falls below "A" for any reason, the Provider shall be charged $250.00 per day per instance until the grade returns to an "A". This charge shall be deducted from the monthly payment to the contractor as Liquidated Damages. Additionally, at the adult detention centers, if any Health Inspection reports demerits of more than five associated with kitchen sanitation, food service equipment sanitation, proper food storage, or any other health regulations outlined for the operations of the kitchen, the Provider will be charged $250.00 per day per incident until each problem has been corrected and inspected to the satisfaction of the Detention Facility Commander.

3.6 Quality Assurance: The Provider shall describe their Quality Assurance Program. In addition, the Provider shall institute a Quality Assurance/Improvement Program. When deficiencies are noted by Guilford County, a written corrective action (improvement) plan shall be submitted to appropriate personnel within 48 hours. The Provider shall participate in a Quarterly Quality Assurance Meetings with Guilford County Detention Staff and Juvenile Detention Staff.

3.7 Sanitation: All health and sanitation codes shall be strictly followed in order to ensure the health and welfare of detainees and staff. At a minimum, all food service personnel must be in good health and free from any communicable disease and open, infected wounds; and shall have clean hands and fingernails; wear hairnets or caps and gloves; wear clean, washable garments; and shall be required to employ hygienic food handling techniques.

3.8 Cleaning and Housekeeping: The Provider shall be responsible for cleaning and housekeeping in the food preparation, service and storage areas and shall, on a continuing basis maintain high standards of the Sanitation Department. The Provider shall meet all sanitary standards and codes for food service in the County, City and State of North Carolina, Public Health Sanitation Guidelines as well as with all City and County Fire Regulations.

3.9 Inmate Labor: Guilford County Sheriff's Office shall provide to the Provider a minimum of ten (10) inmates (trustees) each day, five (5) in Greensboro and five (5) in High Point. Trustees may be involved in the food preparation for the inmate population; however, they must be closely monitored by contracted kitchen staff at all times. Trustees **are not** allowed to be involved in any staff food preparation. The Provider shall provide for all necessary training and management of the inmates.

It is expressly agreed that the inmate labor provided by Guilford County are not to be considered agents or employees of the Provider; and shall be subject to the overall control of Guilford County. Inmates shall not be permitted to supervise other inmates or handle facility keys.

3.10 The Provider shall be responsible from the beginning of the Contract for all injury or damage of any kind resulting from this work to persons or property, including employees and property of Guilford County.

3.11 The Provider shall be required to work with the existing kitchen staff for the first thirty (30) days of the new contract during a phase-in, phase-out conversion period.

3.12 The Provider shall return at the expiration of this contract the food service premises and all equipment furnished by Guilford County in the condition in which received and except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the Provider without negligence on the part of the Provider or its employees; and providing that all damages and losses are reported to Guilford County upon discovery. A semi-annual inventory shall be submitted for all items covered by this paragraph. Guilford County shall pay for needed repairs caused by normal wear and tear. Equipment provided by Guilford County which, in the opinion of Guilford County, and has exceeded its useful life shall be replaced at no charge to the awarded supplier. The decision as to the suitability of the replacement shall be as determined by Guilford County after consultation with the awarded supplier.

3.13 Guilford County shall provide adequate ingress and egress to all production areas.

3.14 After the beginning of the new contract, regular monthly review meetings shall be held with the Provider, Contract Manager and appropriate Guilford County Staff until all start-up problems have been successfully resolved.

3.15 Invoices: The Provider shall submit to Guilford County on the first day of every week, for the preceding week, a receiving invoice for meals ordered or served, whichever is greater. The price per meal charged shall be in accordance with the pricing schedule in the contract.

The Provider shall invoice on a monthly cycle and Guilford County shall pay on a monthly basis. The meals served per day shall be summarized weekly in a statement for the purposes of a weekly reconciliation. State and local taxes (6.75% of total) are not to be included in the price per meal quote. State and local taxes are, however, to be added to each invoice shown as a separate line item.

3.16 The Provider shall obtain and be required to pay for all Federal, State and local licenses, permits and fees required for the operation of the food services, provided for hereunder.

3.17 Insurance: Any insurance required to be carried under these specifications may be included as part of any blanket or other policy or policies of insurance, are subject to the provisions of these specification.

All insurance policies required by these specifications shall be placed with companies qualified to do business in North Carolina. Said policies shall provide for at least thirty (30) days' notice to Guilford County before cancellation or before any material changes are made in policy provisions. Copies of the policies of insurance or a certificate from the insurance carrier evidencing the existence of such insurance shall be provided to Guilford County upon request.

3.18 Worker's Compensation Insurance: The Provider shall be required to provide and maintain at its own expense Worker's Compensation Insurance as required by North Carolina Laws and Employer's Liability Insurance of not less than One Hundred Thousand Dollars ($100,000.00) on all of its employees working for the Contractor in Guilford County continuously during the period of the agreement.

3.19 Certificate of Insurance: The Provider shall be required to provide Guilford County with a Certificate of Insurance certifying that the Provider carries comprehensive liability coverage including, but not limited to, personal injury, contractual (defined as indemnification of the County as relates to the hold harmless agreement), completed operations, products and other operations of the food service within minimum limits of liability of not less than One Million Dollars ($1,000,000.00) each occurrence combined single limit Comprehensive Automobile Liability Insurance. The Provider shall be expected to provide Guilford County with a Certificate of Insurance certifying that the Provider carries comprehensive automobile liability insurance covering all owned, non-owned, or hired motor vehicles with minimum limits of liability of not less than One Million Dollars ($1,000,000.00) each occurrence, combined single limit.

3.20 The Provider shall be responsible for:

A. All raw food (there shall be a 14-day supply ON hand at each facility at all times).
B. All salaried and hourly labor including ensuring required daily staffing levels.
C. All supplies, including hygiene supplies to serve food.
D. All other items as outlined below:

A -Actual Service

Area of Responsibility	Responsibility for Area
1. Accurate and timely meals	Provider
2. Delivery of meals to inmates	Provider
3. Return of trays to kitchen	Guilford County
4. Delivery of snacks to inmates	Guilford County
5. Kitchen Security	Guilford County
6. Purchasing of all food and supplies	Provider
7. Preparation of food	Provider
8. Processing of Invoices	Provider
9. Payment of Invoices	Provider
10. Inventory Control	Provider
11. Invoicing to Guilford County	Provider

B -Management of Employees

1.	Salaries	Provider
2.	Taxes and Fringe Benefits	Provider
3.	Vacation Pay - Sick Pay	Provider
4.	Management Costs	Provider
5.	Management Relocation	Provider
6.	Management Relief	Provider
7.	Consulting Dietitian	Provider
8.	Posting of State & Federal Employee Guidelines	Provider
9.	Ensuring all full-time employees are "Serve-Safe" Certified within 45 days of employment	Provider
10.	All office supplies (including computers, printers, fax machines)	Provider

C-Utilities, Equipment

1.	Heat, Air Conditioning, Electricity, Water	Guilford County
2.	Major appliance maintenance, repairs and replacement	Guilford County
3.	Pots, pans, service-ware, general kitchen utensils and serving utensils	Guilford County
4.	Serving Crts, if used	Guilford County
5.	Food Trays (inmate Styrofoam trays, also)	Guilford County
6.	Telephone and Long-Distance Service	Provider
7.	Trash and Garbage Removal	Guilford County
8.	Pest Control	Guilford County
9.	Cleaning Supplies	Provider
10.	Paper Supplies	Provider
11.	Postage	Provider
12.	Taxes, Licenses	Provider
13.	Laundry	Provider
14.	Employee Uniforms	Provider
15.	Office Equipment	Provider

D-Cleaning – Janitorial

1.	Equipment-Hoods	Provider
2.	Hoods from wall to outside	Guilford County
3.	Floor	Provider
4.	Walls-Windows	Provider
5.	Ceiling Fans	Guilford County
6.	Light Fixtures	Guilford County
7.	Removal of trash and garbage to outside	Guilford County

3.21 The Juvenile Detention Center requires the following:

(a) Contract provisions. A grantee's and sub grantee's contracts must contain provisions in paragraph (a) of this section. Federal agencies are permitted to require changes, remedies, changed conditions, access and records retention, suspension of work, and other clauses approved by the Office of Federal Procurement Policy.

(b) Administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms and provide for such sanctions and penalties as maybe appropriate. (Contacts more than the simplified acquisition threshold)

(c) Termination for cause and for convenience by the grantee or sub grantee including the manner by which it will be affected and the basis for settlement. (All contracts in excess of $10,000)

(d) Compliance with Executive Order 11246 of September 24, 1965, entitled ''Equal Employment Opportunity,'' as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations (41 CFR chapter 60). (All construction contracts awarded in excess of $10,000 by grantees and their contractors or sub grantees)
(e) Compliance with the Copeland ''Anti-Kickback'' Act (18 U.S.C. 874) as supplemented in Department of Labor regulations (29 CFR Part 3). (All contracts and sub grants for construction or repair)
(f) Compliance with the Davis-Bacon Act (40 U.S.C. 276a to 276a–7) as supplemented by Department of Labor regulations (29 CFR Part 5). (Construction contracts in excess of $2000 awarded by grantees and sub grantees when required by Federal grant program legislation)
(g) Compliance with Sections 103 and 1047 of the Contract Work Hours and Safety Standards Act (40 U.S.C. 327-330) as supplemented by Department of Labor regulations (29 CFR Part 5). (Construction contracts awarded by grantees and sub grantees in excess of $2,000, and in excess of $2500 for other contracts which involve the employment of mechanics of laborers.
(h) Notice of awarding agency requirements and regulations pertaining to reporting.
(i) Notice of awarding agency requirements and regulations pertaining to patent rights with respect to any discovery or invention which arises or is developed in the course of or under such contract.
(j) Awarding agency requirements and regulations pertaining to copyrights and rights in data.
(k) Access by the grantee, the sub grantee, the Federal grantor agency, the Comptroller General of the United States, or any of their duly authorized representatives to any books, documents, papers, and records of the contractor which are directly pertinent to that specific contract for the purpose of making audit, examination, excerpts, and transcriptions.
(l) Retention of all required records for three years after grantees or sub grantees make final payments and all other pending matters are closed.
(m) Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR part 15). (Contracts, subcontracts, and sub grants of amounts in excess of $100,000)
(n) Mandatory standards and policies relating to energy efficiency which are contained in the state energy conservation plan issued in compliance with the VerDate 11<MAY>2000 11:51 Feb 27, 2001 Jkt 194024 PO 00000 Frm 00127 Fmt 8010 Sfmt 8010 Y:\SGML\194024T.XXX pfrm04 PsN: 194024T 128 § 3016.37 7 CFR Ch. XXX (1– 1–01 Edition) Energy Policy and Conservation Act (Pub. L. 94–163, 89 Stat. 871). [53 FR 8044, 8087, Mar. 11, 1988, as amended at 60 FR 19639, 19641, Apr. 19, 1995]

4.0 **Qualification Requirements**

4.1 The Provider must have a minimum of five (5) years of experience in the food service business. Proof must be provided within the submitted proposal (i.e., submission of copies of signed contracts within the past three (3) years and references)

4.2 Each food service Provider furnishing proposals for this particular contract shall be expected to be established and experienced in this type industry. Guilford County expects that each Respondent bidding considers food service as their primary business, to have been in business for at least five (5) year and have experience in facilities housing 500+ inmates for three (3) years and to be knowledgeable of the requirements of correctional food service. Guilford County is also requesting the Provider lists of established contracts for the three (3) years.

4.3 The Provider's food service operation shall be expected to meet the prevailing, Operational Standards established for the food service industry as specified in Title 10, Chapter 3J, Section 1700 of the North Carolina Administrative Code: The Operation and Construction of Local Confinement Facilities. Copies of these standards are available from Guilford County.

The Provider's food service operation shall assist and abide by both the American Correctional Association and the National Commission of Correctional Health Care for the Sherriff's Office to maintain credibility.

5.0 **Personnel Requirement**

5.1 Health Examinations: The Provider shall agree to have the employees assigned to duty submit to health examinations (including the standard Guilford County drug test now in place for all employees) at least as frequent and as stringent as required by law and shall agree to submit satisfactory evidence of compliance with all health regulations upon request. Each employee shall have an initial drug test coordinated by the Provider.

5.2 Each staffing plan shall include a Food Service Manager for each detention facility. "Sharing" of staff is not permitted unless an emergency situation occurs and only with permission of the Bureau Commander's and Juvenile Detention Management's approval.

5.3 The Provider shall submit a staffing-chart with a list of all employees by position title for the several kitchen operations indicating the actual number of positions required. The staffing chart shall include the following:

- The number of individuals working each shift.
- The hours of each shift.
- Job description for each position.
- The appropriate Guilford County employee at each detention center shall be provided with the same schedule. This chart shall be maintained and provided to detention staff and shall be kept up to date on a weekly basis.

5.4 For the Sheriff's Department Detention Centers, the Provider shall be required to have **10 full time employees in the Greensboro Detention Center kitchen with one of the 10 being designated as the overall Manager for Greensboro Kitchen Operations.** The overall Kitchen Manager shall be experienced in food service management and supervising of the food service operations. Such Manager also shall be the liaison with Guilford County, answering to the appropriate Guilford County employee(s). **At the High Point Detention Center, the Provider shall provide seven full time employees with one of the seven being designate as the overall Kitchen Manager for all the High Point kitchen operations**. A "Full Time Employee" is defined as one who works 40 hours per week. It is required that these staffing levels remain CONSTANT throughout the term of the contract. Should a vacancy in any position result, each facility commander shall be notified in writing immediately with assurance that that full time equivalent will be maintained. Any deficits in the established staffing chart shall result in deductions of those hours from that month's billing at the average employee pay rate. In the event of a supervisory vacancy, the corporate office shall provide appropriate staff with similar experience and the supervisory capacity so that the void in personnel will be seamless.

5.5 **At the Juvenile Detention Center, the Provider shall be required to have four full time employees with one of the 4 being designated as the overall Kitchen Manager for all the kitchen operations** and shall be experienced in food service management and shall supervise the food service operations. The Kitchen Manager shall be the liaison with Guilford County, answering to the Juvenile Detention Center Program Manager/Director.

The Provider's employees shall have the resources, authority and responsibility to provide that specific facilities food services that shall include meals and snacks that are nutritionally adequate, palatable, and attractive and that are produced under sanitary conditions at reasonable cost. All staff shall be able to speak fluent English and have proficient reading/math skills required to prepare meals, document and provide for accurate, timely and correct delivery of meals.

5.6 Guilford County shall have the right to request removal of any Provider's employee from any Guilford County facility for any reason at any time.

5.7 The Provider employees shall be expected to report to work on time unless given prior approval which shall be reviewed and approved by Guilford County. If the Provider employees fail to report to work on time and Guilford County's staff is involved in any aspect of mail preparation, Guilford County will document and deduct the number of staff hours which staffing levels are in violation of the contract.

5.8 The phone numbers of the contract's staff shall be provided to Guilford County. The Contractor shall have an on-call schedule, with phone numbers, to be provided to Guilford County for holidays, nights, weekends and emergency situations.

5.9 The Provider shall provide uniforms and all necessary wearing apparel for its personnel. The required uniforms and wearing apparel shall be subject to the approval of Guilford County. All employees shall be required to wear the uniforms provided and department picture identification badge while working in the facility.

5.10 The Provider shall be responsible for the complete food service operation including, but not limited to, recruitment, in-service training, purchasing, preparation, client relations, sanitation, transition plan, facility planning, meal service, contingency plans, relief labor, and any additional equipment required.

6.0 **Security:**

6.1 All employees of the Provider shall be cleared by the Guilford County Sheriff's Office. Guilford County retains the right to conduct investigations on any current or prospective employee(s). Such employees must pass a security clearance and submit to activity control. No Provider's employee shall be authorized or permitted to work in any detention facility without a complete and thorough background clearance by the Guilford County Sheriff's Office.

6.2 The Provider shall submit and maintain a list of employees to Guilford County for a background and record check. The list must include full name, legal address, birth date and social security number. Such employees shall go through Security Training and Orientation prior to beginning work. Employees will be required to pass a reading, comprehension and basic math skills tests coordinated by the awarded supplier.

7.0 **Food Services Requirements**

7.1 The Provider shall be responsible for all efforts and material necessary to furnish all Food Services for the Guilford County inmates and staff at the three Detention Facilities outlined in the proposal. The Provider shall furnish nutritious, wholesome and palatable foods meeting all current nutritional standards for the National Sherriff's Association (N.S.A.) requirements, State of North Carolina Regulations, the American Correctional Association and all current nutritional standards (required daily allowance). Meal sections must be dietician approved. For the Juvenile Detention Center, the Provider shall have a working knowledge of and must be able to meet the minimum requirements of the Child Nutrition Breakfast, Lunch, and Afterschool Snack Reimbursement Program. A Sample menu shall be dietician approved for the Child Nutrition Breakfast, Lunch, and Afterschool Snack Reimbursement Program and shall be submitted with your proposal.

7.2 Three meals per day shall be provided to each inmate and two additional snacks at the Juvenile Detention Center and to pregnant inmates at the Greensboro and High Point Detention Centers. Two meals shall be provided per day for certain Guilford County staff. Breakfast is served already trayed up and given to each individual officer between 04:30 and 05:00 hours, lunch is put on the serving line buffet style and served from 11:00 and 15:00 hours. Modifications to the style of meal service for staff are subject to changes based on CDC Guidelines. The line is to be replenished and dining room wiped down as needed. There is no dinner meal provided for staff.

The average number of meals bases on the average number of inmates and staff member (eaters) for the first contract year as shown below.

Location	Type of Meal	Inmates	Staff	Total
Greensboro	Breakfast, Lunch, Dinner	1600/day	100	1700
High Point	Breakfast, Lunch, Dinner	800/day	50	850
Juvenile Det.	Breakfast, Lunch, Afterschool Snack Dinner, Snack	240/day	20	260

7.3 Meal Preparation: All meals shall be prepared in the fully equipped kitchens. The meals for the Sheriff's Detention Centers shall be moved to the inmates who are housed on multi-level floors by insulated trays which keep the food at desired temperatures prior to consumption. Each inmate will be given one tray at each meal. All trustees will be given double portions of the entire tray at each meal

7.4 Emergency Operation Plan: The Provider shall be responsible for maintaining a transitional and emergency operation plan, which must include an alternative kitchen facility capable of preparing the meals required without undue delay of normal meal times. Describe the location, equipment, facilities and plan of operation for such emergency meal preparation. This can normally be obtained by having either of the other kitchens

7.5 Special and Therapeutic Diets:

- The Provider shall be expected to provide some special diet meals and special religious diet meals that follow approved and established guidelines. Individuals to receive special diets shall be identified by a doctor’s statement and/or program staff.

- Therapeutic diets should be available upon medical or dental authorization. Specific diets should be prepared and served according to the orders of the treating physician or dentist, or as directed by the responsible health authority. Medical or dental diet prescriptions should be specific and complete, furnished in writing to the food service manager, and rewritten monthly. Special diets should be kept as simple as possible and should conform as closely as possible to the foods served to other inmates.

7.6 Special Menus: shall be required for Thanksgiving, Christmas, New Year's, Easter and 4th of July Holidays. Samples of these menus **shall** be included in your bid response for review and approval.

Provider shall provide the following for the Juvenile Detention Center

- food products needed for special activities such as cookouts which would substitute for the normal meal. Staff would notify Provider in advance of these special activities.
- shelf space in the refrigerator for the purpose of storing snacks.
- Three (3) holdover trays required between the breakfast, lunch, dinner meals and - three bagged (cold) meals are required to accommodate late arrivals

7.7 A three-week menu cycle shall be utilized. The menu bid must be used for the first six months without substantial deviation. Any changes after six months shall be approved in advance by the Bureau Commander and enhance the present menu. A registered dietitian must certify that the menu meets 3000 calories and that meat and vegetables are US Grade good or better. All meats are to be listed as "cooked weight". Beef, turkey, chicken and fish are the only meats allowed. Pork is not allowed. **Sample menus shall be included in the bid proposal.**

7.8 The Provider shall provide for all three facilities adult servings for staff to include a soup/salad bar. Staff meals shall be prepared using a higher-grade product than what is used for inmate meals.

7.9 Guilford County shall provide the Provider with daily meal counts prior to each meal. The meal count is still subject to change due to detainees coming in at all times of the day, evening and/or going home at various times.

7.10 The meal count is subject to change to detainees coming in at all times of the day, evening and/or going home at various times.

7.11 The Provider shall maintain standard recipe spreadsheets for each item to be prepared on the menu cycle. These spreadsheets shall be utilized by cooks in preparing each meal, and shall designate, for each item prepared, the cooking procedure, ingredients, and quantities required. Recipe Cards shall be made available at any time for use by any authorized audit or inspection staff. Additionally, pilot trays for meals including special diets or substitutions shall be maintained for five days.

7.12 The Provider shall be permitted to use the existing kitchen facilities located in Greensboro and High Point. Guilford County shall maintain the facilities and replace as needed the major appliances. Guilford County shall be responsible for obtaining and replacing all necessary cooking and serving items.

7.13 The Provider shall keep full, complete and accurate records of all critical elements of the food service operation. At a minimum, the supplier shall keep all inventory records, sales records, and meal count records. All such records shall be available for inspection and auditing at any time during regular normal working hours.

7.14 Food (stock) deliveries and facility inventories shall be maintained separately for all three facilities.

7.15 Any food substitution deviating from the established menu must be approved by the Facility Commander or Management and logged in a separate substitution log. Regardless of 'approval,' on the third food substitution at any facility in any one calendar month shall result in a $250.00 per substitution deduction in that month's invoice total. It is imperative for contractor to plan, order, maintain sufficient inventory to adhere to established, approved menu.

4.0 **Schedules/Timelines:**

Sheriff's Detention Center meals are served as shown below:

	Monday – Friday	**Saturday**	**Sunday**
Breakfast	5:00 AM	5:00 AM	5:00 AM
Lunch	11:00 AM	11:00 AM	11:00 AM
Dinner	4:00 PM	4:00 PM	4:00 PM

Juvenile Detention Center meals are served as shown below:

	Monday – Friday	**Saturday-Sunday**
Breakfast	7:30 AM	8:45 AM
Lunch	12:30 AM	12:30 AM
AS Snack	3:15 PM	3:15 PM
Dinner	4:30 PM	4:30 PM
Snack	7:15 PM	7:15 PM

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QUALIFICATIONS AND SUBMISSION REQUIREMENTS

In order to facilitate the analysis of responses to this RFP, all Respondents are required to prepare their proposals in accordance with the instructions outlined in this section. To be considered for selection, upload your proposed package into the County's Vendor Self Service System and submit all required supplemental information electronically. Proposals should be prepared as simple as possible and provide a straightforward, concise description of the Respondents' capabilities to satisfy the requirements of the RFP. All pages in your response shall be properly formatted and provide the following basic information:

Tab 1: Cost Proposal and Attachments

To complete the Items portion of a submittal in Vendor Self Service, open the Items tab to enter pricing for each line. In addition, be sure to download and complete the Cost Proposal Form - Attachment 1 back in the system to your online response.

Tab 2: Executive Summary

This section of the response to the RFP should be limited to a brief narrative highlighting the Provider's proposal. Within this section, the Provider should highlight briefly their abilities and inabilities upon the requirements requested and describe their procedures for their Quality Assurance Program.

Tab 3: Provider's Qualifications

Complete the Provider Qualifications Form - Attachment 2 to provide specific information as requested and upload as an attachment to your response.

Tab 4: Proposed Services to be Provided

The Provider shall present, in detail, features and capabilities of their proposed services to be provided. The Provider should state what implementation services will be provided, processes, control points and time frames for the on-going services. In addition, please describe all services that their company performs. If other ancillary services are available that may be deemed pertinent to the process, please describe in full detail.

Tab 5: References

The Provider must have a minimum of five (5) years of experience in the food service business. Proof must be provided within the submitted proposal (i.e., submission of copies of signed contracts within the past three (3) years and references). Utilize the References Form – Attachment 3 to provide a listing of references to include phone numbers and contact names.

Tab 6: Sample Menus

Provider shall upload as an attachment Sample Menu's as outlined under Food Services Requirements Section 7.6 and 7.7.

Tab 7: Grievances: The Provider shall provide the number of grievances that have reached the court system for formal sustained inmate grievance relating to food service issue by either their customer or the customer's inmates in the past two (2) years long with a brief explanation of each grievance

Tab 8: MWBE Participation Requirements

Respondents are required to submit information about participating MWBEs on the MWBE Affidavit forms provided with this RFP. Utilize the MWBE Affidavit Forms - Attachment 4

Documents to provide with the bid proposal - Under North Carolina General Statutes (N.C. GS 143-128.2(c) the undersigned bidder shall identify **on its bid** (Identification of Minority Business Participation Form) the minority businesses that it will use on the project with the total dollar value of the contract that will be performed by the minority businesses.

Also list the good faith efforts (Affidavit **A**) made to solicit minority participation in the bid effort **OR (**Affidavit **B)** the Provider's statement of the intent to self-perform all work under the contract and sign and notarize the form.

NOTE: A Provider that performs all of the work with its own workforce shall submit an Affidavit (**B)** to that effect **in lieu of Affidavit (A) required above**. The Provider's intent to perform contract with own workforce does not require the Provider to make good faith efforts and the self-performing Provider will not need to submit additional affidavits after the bid opening. The Minority Business Participation Form must still be signed, notarized and submitted in lieu of Affidavit A even if there is zero participation.

Documents to provide after the bid proposal evaluation - Upon notification of being recommended as the most qualified firm for award of a contract, the Provider, if they are not self-performing all of the work, must submit the following to the MWBE Director within 72 hours of the notification:

An Affidavit (**C**) that includes a description of the portion of work to be executed by minority businesses, expressed as a percentage of the total contract price, which is equal to or more than the established goal of 10% and documented evidence of all good efforts made to meet the goal and Affidavit **D** is not necessary **OR** if less than the 10% goal, Affidavit (**D**) of the Provider's good faith effort to meet the goal.

The document must include **evidence** of all good faith efforts that were implemented including those identified on Affidavit A. Include any advertisements, solicitation phone, email and/or fax logs, and other specific actions demonstrating recruitment and selection of minority businesses for participation in the contract. Because faxing may be less reliable than email, solicitation outreach via fax should include a follow up phone call to the potential subcontractor.

Tab 9: W-9 Form

Please download to complete, sign and date the W-9 Form-Attachment 5. Be sure to upload the form back in the system to your online response.

Tab 10: Addendum Acknowledgement Form

Please download to complete, sign and date the Addendum Acknowledgement Form-Attachment 6. Be sure, to upload the form back in the system to your online response. If no Addendum was issued, please indicate N/A for Not Applicable on the form.

Tab 11: Other Event Terms and Conditions

The following requirements and instructions are provided under the Information Tab in the automated bidding system. Responses submitted through the electronic event indicates full agreement with these terms and conditions.

- Non-Collusion Affidavit
- Affidavit of Compliance (E-Verify)
- Basic Insurance Requirements
- Sample Contract

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PROPOSED 6-12
REVISED 4-14, 3/16,8/17, 1/19, 5/20

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12)– Jan. 2012

Fluid milk choice at breakfast and lunch must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.

This institution is an equal opportunity provider

ATTACHMENT A

aramark

Week: 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Scrambled Eggs 2 1/2 ozw	Whole Grain Oatmeal LF 1/2 cup	Bran Flakes Cereal 1 cup	Corn Grits LF 1/2 cup	Pancakes 3 each
Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Pancakes 3 each	Breakfast Sausage (1 ozw each) 1 patty	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Whole Wheat Bread 1 slice	Lyonnaise Potatoes LF/LS 1/2 cup	Syrup, pc 1 each	Cottage Fries LF/LS 1/2 cup	Cajun Potatoes LF 1/2 cup	Whole Wheat Bread 1 slice	Syrup, pc 1 each
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
Salt & Pepper Packets 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Salt & Pepper Packets 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Milk-Student Choice (Half Pint) 1 each	Salt & Pepper Packets 1 each	
				Sugar (2 each) & Pepper (1 each) 1 serving		
Meal Name: Lunch						
Whole Grain T. Sausage & Cheese Pizza 1 each	T. Bologna 4 ozw	Tex-Mex Taco Filling (2.5 MMA)~ 4 ozw	Sloppy Joe (2.5 MMA)~ 4 ozw	Whole Grain Spaghetti w/Italian Sauce (2.5 MMA)~ 10 ozw	T. Hot Dogs (1.5 oz each) 2 each	Baked Meatloaf (3 ozw each) 1 patty
Carrots LF 1/2 cup	Mustard 1 packet	Shredded Cheese 1/2 ozw	Kettle Blend Mixed Vegetables LF 1/2 cup	Carrots LF 1/2 cup	Mustard 1 packet	Baked Beans 1/2 cup
Creamy Coleslaw LF 3/4 cup	Whole Wheat Bread 2 slice	WG Flour Tortilla (6") 2 each	Spinach LF 1/2 cup	Garden Salad 1 cup	Ketchup 1/3 fl oz	Carrots LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 2 portion	Vinaigrette Potato Salad 3/4 cup	Corn LF 1/2 cup	Whole Wheat Bread 2 slice	Salad Dressing LF 1/2 fl oz	Baked Beans 1/2 cup	Garden Salad 1 cup
Milk-Student Choice (Half Pint) 1 each	Green Beans LF 1/2 cup	Whole Grain Spanish Rice & Pinto Beans LF (CNP) 1 cup	Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 1 slice	Green Beans LF 1/2 cup	Salad Dressing LF 1/2 fl oz
Pepper 1 packet	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice
	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion
	Pepper 1 packet	Pepper 1 packet		Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
					Pepper 1 packet	Pepper 1 packet
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut
Meal Name: Dinner						
Crispy Chicken Patty (3 ozw each) 1 patty	American Goulash (1 oz)~ 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)~ 10 ozw	Charbrolled Patty (3 ozw) 1 patty	Crispy Chicken Patty (3 ozw each) 1 patty	Meatballs (1/2 oz each) 6 each
Cottage Fries 1 1/2 cup	Garden Salad 1/2 cup	Mashed Potatoes 1 1/2 cup	Rice 1 1/2 cup	Macaroni & Cheese 1 1/2 cup	Noodles 1 1/2 cup	Gravy 3 fl oz
Green Beans 1/2 cup	Salad Dressing LF 1/2 fl oz	Gravy 3 fl oz	Carrots 1/2 cup	Garden Salad 1/2 cup	Carrots 1/2 cup	Rice 1 1/2 cup
Enriched Bread 2 slice	Bakery Biscuit w/ Melted Margarine 1/40 cut	Green Beans 1/2 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Salad Dressing LF 1/2 fl oz	Enriched Bread 2 slice	Garden Salad 1/2 cup
Lemon Square 1/40 cut	Frosted Fudge Brownie 1/40 cut	Bakery Biscuit w/ Melted Margarine 1/40 cut	Frosted Cake 1/40 cut	Enriched Bread 2 slice	Snickerdoodle Cookie 3 ozw	Salad Dressing LF 1/2 fl oz
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Large Sugar Cookie 3 ozw	Sweetened Tea 1 cup	Snickerdoodle Cookie 3 ozw	Fruit Drink w/ Vitamin C 1 cup	Enriched Bread 2 slice
Pepper 1 packet	Pepper 1 packet	Fruit Drink w/ Vitamin C 1 cup	Pepper 1 packet	Sweetened Tea 1 cup	Pepper 1 packet	Lemon Square 1/40 cut
		Pepper 1 packet		Pepper 1 packet		Sweetened Tea 1 cup
						Pepper 1 packet
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements.. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

~This item made with mechanically separated poultry used in accordance with USDA standards.

FLM QUARTERLY MENU REVIEW (Initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 5/20 **ARAMARK Dietitian's Signature:** Julie Dunnigan, RD-[illegible] **Client's Signature:** [illegible] **Date:** 06/03/2020 **FLM Signature:** [illegible] **Date:** 6/3/2020

PROPOSED 6-12
REVISED 4-14, 3/16,8/17, 1/19, 5/20

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12)– Jan. 2012

Fluid milk choice at breakfast and lunch must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.

This institution is an equal opportunity provider

ATTACHMENT A

aramark

Week: 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Pancakes 3 each	Whole Grain Oatmeal LF 1/2 cup	Pancakes 3 each	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Hard Cooked Egg 1 each
Whole Wheat Bread 1 slice	Syrup, pc 1 each	Lyonnaise Potatoes LF/LS 1/2 cup	Syrup, pc 1 each	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Cajun Potatoes LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Sugar (2 each) & Pepper (1 each) 1 serving		Salt & Pepper Packets (1 ea)/Sugar Packets (2 ea) 1 serving		Salt & Pepper Packets (1 ea)/Sugar Packets (2 ea) 1 serving
Meal Name: Lunch						
Sloppy Joe (2.5 MMA)~ 4 ozw	Turkey 4 ozw	Whole Grain Mac & Cheese Casserole (2.5 MMA)~ 10 ozw	Charbroiled Patty (3 ozw) 1 patty	T. Hot Dogs (1.5 oz each) 2 each	Baked Meatloaf (3 ozw each) 1 patty	T. Ham 4 ozw
Kettle Blend Mixed Vegetables LF 1/2 cup	Mashed Potatoes LF 1/2 cup	Corn LF 1/2 cup	Ketchup 1/3 fl oz	Mustard 1 packet	Lyonnaise Potatoes LF 1/2 cup	Mayo Dressing 1 packet
Creamy Coleslaw LF 3/4 cup	Gravy LF/LS 2 fl oz	Garden Salad 1 cup	Pinto Beans LF 3/4 cup	Ketchup 1/3 fl oz	Pinto Beans LF 1/2 cup	Creamy Coleslaw LF 3/4 cup
Whole Wheat Bread 2 slice	Carrots LF 1/2 cup	Salad Dressing LF 1/2 fl oz	Garden Salad 1 cup	Vinaigrette Potato Salad 1/2 cup	Mixed Vegetables LF 1/2 cup	Carrots LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 1 slice	Salad Dressing LF 1/2 fl oz	Spinach LF 1/2 cup	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion
Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
	Pepper 1 packet	Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet	Pepper 1 packet
			Pepper 1 packet			
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut
Meal Name: Dinner						
Baked Chicken Thigh & Drumstick, LF 1 each 1 serving	Spaghetti & Italian Tomato Sauce (1 oz/ 1 oz cheese)~ 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chicken Nuggets 10 each	Meatballs (1/2 oz each) 6 each	Cheesy Goulash (1 oz/ 1 oz cheese)~ 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty
Lyonnaise Potatoes 1 1/2 cup	Green Beans 1/2 cup	Gravy 3 fl oz	Ketchup 1/3 fl oz	Gravy 3 fl oz	Garden Salad 1/2 cup	Gravy 3 fl oz
Carrots 1/2 cup	Garden Salad 1/2 cup	Scalloped Potatoes 1 1/2 cup	Rice 1 1/2 cup	Parsley Rotini 1 1/2 cup	Salad Dressing LF 1/2 fl oz	Rice 1 1/2 cup
Southern Cornbread w/Melted Margarine 1/40 cut	Salad Dressing LF 1/2 fl oz	Carrots 1/2 cup	Garden Salad 1/2 cup	Green Beans 1/2 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Green Beans 1/2 cup
Fresh Baked Large Sugar Cookie 3 ozw	Bakery Biscuit w/ Melted Margarine 1/40 cut	Enriched Bread 2 slice	Salad Dressing LF 1/2 fl oz	Bakery Biscuit w/ Melted Margarine 1/40 cut	Unfrosted Cake 1/40 cut	Bakery Biscuit w/ Melted Margarine 1/40 cut
Fruit Drink w/ Vitamin C 1 cup	Blueberry & Whole Grain Oat Bar 1/40 cut	Frosted Cake 1/40 cut	Enriched Bread 2 slice	Blueberry & Whole Grain Oat Bar 1/40 cut	Fruit Drink w/ Vitamin C 1 cup	Fresh Baked Large Oatmeal Cookie 3 ozw
Pepper 1 packet	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fudge Brownie 1/40 cut	Sweetened Tea 1 cup	Pepper 1 packet	Sweetened Tea 1 cup
	Pepper 1 packet	Pepper 1 packet	Fruit Drink w/ Vitamin C 1 cup	Pepper 1 packet		Pepper 1 packet
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

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NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

~This item made with mechanically separated poultry used in accordance with USDA standards.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____ Q2_____ Q3_____ Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 5/20 **ARAMARK Dietitian's Signature:** Julie Dunnigan, RD-1900098647 **Client's Signature:** [signature] Date: 06/03/2020 **FLM Signature:** [signature] Date: 6/3/2020

PROPOSED 6-12
REVISED 4-14, 3/16,8/17, 1/19, 5/20

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

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Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.

This institution is an equal opportunity provider

ATTACHMENT A

Week: 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Pancakes 3 each	Whole Grain Oatmeal LF 1/2 cup	Pancakes 3 each	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Breakfast Sausage (1 ozw each) 1 patty	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Whole Wheat Bread 1 slice	Syrup, pc 1 each	Cottage Fries LF/LS 1/2 cup	Syrup, pc 1 each	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Cajun Potatoes LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Cottage Fries LF/LS 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each
Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Salt & Pepper Packets 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Milk-Student Choice (Half Pint) 1 each	Sugar (2 each) & Pepper (1 each) 1 serving
					Salt & Pepper Packets 1 each	
Meal Name: Lunch						
T. Bologna 4 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)~ 10 ozw	Whole Grain T. Sausage & Cheese Pizza 1 each	T. Ham 4 ozw	Whole Grain Spaghetti w/Italian Sauce (2.5 MMA)~ 10 ozw	Sloppy Joe (2.5 MMA)~ 4 ozw
Mayo Dressing 1 packet	Ranch Pinto Beans 1/2 cup	Whole Grain Brown Rice LF 3/4 cup	Green Beans LF 1/2 cup	Mayo Dressing 1 packet	Carrots LF 1/2 cup	Whole Grain Hamburger Bun 1 each
Whole Wheat Bread 2 slice	Carrots LF 1/2 cup	Garden Salad 1 cup	Garden Salad 1 cup	Baked Beans 1/2 cup	Garden Salad 1 cup	Baked Beans 1/2 cup
Corn LF 1/2 cup	Garden Salad 1 cup	Salad Dressing LF 1/2 fl oz	Salad Dressing LF 1/2 fl oz	Kettle Blend Mixed Vegetables LF 1/2 cup	Salad Dressing LF 1/2 fl oz	Spinach LF 1/2 cup
Creamy Coleslaw LF 3/4 cup	Salad Dressing LF 1/2 fl oz	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 2 portion
Fruit (1@ or 1/2 cup equivalent) 2 portion	Whole Wheat Bread 2 slice	Fruit (1@ or 1/2 cup equivalent) 2 portion	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Fruit (1@ or 1/2 cup equivalent) 2 portion	Milk-Student Choice (Half Pint) 1 each
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 2 portion	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet
Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet		Pepper 1 packet	Pepper 1 packet	
	Pepper 1 packet					
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut	Blueberry Muffins (1/60 2@) 1/30 cut
Meal Name: Dinner						
Tex-Mex Taco Filling (2 oz)~ 4 ozw	Charbroiled Patty (3 ozw) 1 patty	Crispy Chicken Patty (3 ozw each) 1 patty	Baked Chicken Thigh & Drumstick, LF 1 each 1 serving	Chicken Nuggets 10 each	T. Hot Dogs (1.5 oz each) 2 each	Meatballs (1/2 oz each) 6 each
Spanish Rice 1 1/2 cup	Mustard 1 packet	Parsley Noodles 1 1/2 cup	BBQ Sauce 2 fl oz	Ketchup 1/3 fl oz	Mustard 1 packet	Gravy 3 fl oz
Shredded Lettuce 1/2 cup	Ketchup 1/3 fl oz	Carrots 1/2 cup	Rice 1 1/2 cup	Cottage Fries 1 1/2 cup	Ketchup 1/3 fl oz	Mashed Potatoes 1 1/2 cup
Shredded Cheese 1 ozw	Macaroni & Cheese 1 1/2 cup	Enriched Bread 2 slice	Green Beans 1/2 cup	Mixed Vegetables 1/2 cup	Enriched Bread 2 slice	Garden Salad 1/2 cup
Flour Tortilla (6") 2 each	Garden Salad 1/2 cup	Fresh Baked Large Sugar Cookie 3 ozw	Southern Cornbread w/Melted Margarine 1/40 cut	Southern Cornbread w/Melted Margarine 1/40 cut	Cajun Potatoes 1 1/2 cup	Salad Dressing LF 1/2 fl oz
Lemon Square 1/40 cut	Salad Dressing LF 1/2 fl oz	Fruit Drink w/ Vitamin C 1 cup	Frosted Cake 1/40 cut	Snickerdoodle Cookie 3 ozw	Garden Salad 1/2 cup	Bakery Biscuit w/ Melted Margarine 1/40 cut
Fruit Drink w/ Vitamin C 1 cup	Enriched Bread 2 slice	Pepper 1 packet	Sweetened Tea 1 cup	Fruit Drink w/ Vitamin C 1 cup	Salad Dressing LF 1/2 fl oz	Frosted Cake 1/40 cut
Pepper 1 packet	Unfrosted Cake 1/40 cut		Pepper 1 packet	Pepper 1 packet	Blueberry & Whole Grain Oat Bar 1/40 cut	Sweetened Tea 1 cup
	Sweetened Tea 1 cup				Fruit Drink w/ Vitamin C 1 cup	Pepper 1 packet
	Pepper 1 packet				Pepper 1 packet	
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements.. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

~This item made with mechanically separated poultry used in accordance with USDA standards.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____ Q2_____ Q3_____ Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 5/20 ARAMARK Dietitian's Signature: Kyle Dunnigan, RD-license#647 Client's Signature: 06/03/2020 Date:_____ FLM Signature: Date: 6/3/2020

ATTACHMENT A

Week: 1 — Inmate Menu

Meal Name: Breakfast

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Apple Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup
Creamy Grits * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty	T. Bologna 1 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Streusel Coffeecake 1/27 cut	Bakery Muffin (1/54 2@) 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Cinnamon Rolls 2 1/2 ozw	Pancakes (2 fl oz each) 2 each
Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Sugar 2 packet	Salt & Pepper Packets 1 each	Sugar 2 packet	Salt & Pepper Packets 1 each	Syrup 2 fl oz
						Sugar 2 packet

Meal Name: Lunch

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
T. Ham 2 ozw	T. Hot Dogs (1.6 oz each) 2 each	Tex-Mex Taco Filling (2 oz soy) 4 ozw	Charbrolled Patty (3 ozw) 1 patty	Sloppy Joe Filling (2 oz soy) 4 ozw	Chili w/Beans (2 oz soy & 1/2 c Beans) 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty
Macaroni & Cheese 1 cup	Cheese ozw	Flour Tortilla (6") 2 each	Cheese 1/2 ozw	Enriched Bread or Rolls 2 each	Rice 1 cup	Gravy 3 fl oz
Coleslaw Vinaigrette 1/2 cup	Mustard 1 packet	Pinto Beans 1/2 cup	Ketchup & Mustard Packets 1 each	Cajun Potatoes 1 cup	Garden Salad 1/2 cup	Mashed Potatoes 1 cup
Enriched Bread 2 slice	Enriched Bread 2 slice	Spanish Rice 1 cup	Enriched Bread or Rolls 2 each	Garden Salad 1/2 cup	Ranch Salad Dressing 1/2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Baked Beans 1 cup	Shredded Lettuce 1/2 cup	Ranch Pinto Beans 1 cup	Ranch Salad Dressing 1/2 fl oz	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut
Sweetened Tea 1 cup	Coleslaw Vinaigrette 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Garden Salad 1/2 cup	Frosted Brownie 1/54 cut	Iced Cake 1/54 cut	Frosted Brownie 1/54 cut
Salt & Pepper Packets 1 each	Mandarin Oranges (canned) 1/2 cup	Sweetened Tea 1 cup	Ranch Salad Dressing 1/2 fl oz	Sweetened Tea 1 cup	Fruit Drink w/ Vitamin C 1 cup	Sweetened Tea 1 cup
	Fruit Drink w/ Vitamin C 1 cup	Salt & Pepper Packets 1 each	Mandarin Oranges (canned) 1/2 cup	Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each
	Salt & Pepper Packets 1 each		Salt & Pepper Packets 1 each			
			Fruit Drink w/ Vitamin C 1 cup			

Meal Name: Dinner

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Roast Turkey 2 ozw	Rotini & Italian Tomato Sauce (2 oz soy) 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	T. Ham 2 ozw	T. Bologna 2 ozw	T. Ham 2 ozw	T. Bologna 2 ozw
Gravy 3 fl oz	Garden Salad 1/2 cup	Cream Gravy 3 fl oz	Scalloped Potatoes 1 cup	Mustard 2 packet	Mustard 2 packet	Mustard 2 packet
Cottage Fries 1 cup	Ranch Salad Dressing 1/2 fl oz	Mashed Potatoes 1 cup	Carrots 1/2 cup	Cheese 1 ozw	Cheese 1 ozw	Cheese 1 ozw
Carrots 1/2 cup	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Green Beans 1/2 cup	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Enriched Bread or Rolls 4 each	Enriched Bread or Rolls 4 each	Enriched Bread or Rolls 4 each
Enriched Bread or Rolls 2 each	Fresh Baked Cookie 3 ozw	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Iced Cake 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Iced Cake 1/54 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Frosted Brownie 1/54 cut	Sweetened Tea 1 cup	Fresh Baked Cookie 3 ozw	Fresh Baked Cookie 3 ozw	Fresh Baked Cookie 3 ozw
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Salt & Pepper Packets 1 each	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Salt & Pepper Packets 1 each	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
Salt & Pepper Packets 1 each		Salt & Pepper Packets 1 each				

ATTACHMENT A

Revised ODR - cycle 74 - week 2

StaffMenu

Undo | Save Changes | Discard Changes

Period Lunch | Ingredients W/Card | ☑ Hide empty stations

Select Action

ODR

MONDAY 2020-08-31

- SUB, MEATBALL, 6", WHITE (HOAGIE ROLL) — 1 each $1.09 M13611
- CHICKEN PATTY WG 3.4 OZ — 1 patty $0.31 M6621
- FRIES, SHOESTRING, 1/4", HEARTY HOUSE, 3 — 3 1/4 ozw $0.25 M10082
- CORN COBBETTES PETITE Z, BOILED — 1 each $0.22 M1835
- MIXED VEG AP BLEND Z - IRISH — 1/2 cup $0.15 M2673
- HOAGIE SUB ROLL — 1 each $0.33 M2657
- COOKIE (MIX) (CHEF'S CHOICE) 2 OZ 1@ — 2 ozw $0.08 M2704
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- FRUIT DRINK W/ C - BULK (CHEF'S CHOICE) — 1 cup $0.02 M2436

TUESDAY 2020-09-01

- BEEF GD (NS) ZITI BAKED W/CHEESE — 6 ozw $0.76 M9260
- CHICKEN THIGHS, CRISPY, BREADED — 1 serving $0.9 M14530
- CORN, FZ, STEAMED, SEASONED — 1/2 cup $0.16 M13051
- PASTA, RAVIOLI, CHEESE, JUMBO, FZ — 3 each $0.8 M11718
- SPINACH Z NO MARGARINE — 1/2 cup $0.29 M1674
- GARLIC TOAST (WHITE) — 2 slice $0.08 M2432
- CAKE MIX FROSTED 1/60 (CHEF'S CHOICE) — 1/60 cut $0.07 M2706
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- LEMONADE (COUNTRYTIME DRY — 1 cup $0.09 M8877

WEDNESDAY 2020-09-02

- GETAWAY (ODR): CHICKEN (AP DICED) — 6 ozw $0.62 M9267
- BEEF GD (MIX) TATER TOT CASSEROLE 8/2 — 8 ozw $0.67 M11237
- RICE LF — 1 cup $0.06 M2542
- EGG NOODLES LF — 1 cup $0.1 M3182
- GREEN BEANS Z W/ MARGARINE — 1/2 cup $0.12 M1860
- BROCCOLI Z W/ CHEESE (MIX) — 1/2 cup $0.13 M1781
- ROLLS (MIX) DINNER 2 OZ — 2 ozw $0.04 M2262
- BROWNIE (MIX) 1/60 — 1/60 cut $0.06 M2310
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- FRUIT DRINK W/ C - BULK (CHEF'S CHOICE) — 1 cup $0.02 M2436

THURSDAY 2020-09-03

- PORK, PULLED, BBQ — 1/2 cup $1.04 M10984
- CHICKEN THIGHS, BAKED, BBQ - 2/SVG — 1 serving $0.66 M14518
- FRIES, SHOESTRING, 1/4", HEARTY HOUSE, 3 — 3 1/4 ozw $0.25 M10082
- DRY BAKED BEANS — 1 cup $0.22 M1999
- COLESLAW, CREAMY LF — 1/2 cup $0.12 M266
- CORNBREAD (MIX) 1/80 1@ — 1/80 cut $0.03 M6970
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- LEMONADE (COUNTRYTIME DRY — 1 cup $0.09 M8877
- FRUIT CRISP APPLE (Z) KETTLE — 1/2 cup $0.14 M2213

FRIDAY 2020-09-04

- GETAWAY (ODR): GRILL - ANGUS — 1 each $0.81 M9598
- FRANKS BEEF (2 OZ EA) — 2 each $0.85 M3391
- FRIES, SHOESTRING, 1/4", HEARTY HOUSE, 3 — 3 1/4 ozw $0.25 M10082
- DRY BAKED BEANS — 1 cup $0.22 M1999
- COLESLAW, CREAMY LF — 1/2 cup $0.12 M266
- BEEF GD (NS) CHILI SAUCE 4/2 — 4 ozw $0.82 M4216
- ROLL, HAMBURGER BUN — 1 each $0.11 M2561
- HOT DOG BUN — 2 each $-2 M2579
- COOKIE (MIX) (CHEF'S CHOICE) 2 OZ 1@ — 2 ozw $0.08 M2704
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448

SATURDAY 2020-09-05

- CORN DOG, CHICKEN, WG, 4 OZ — 1 each $0.56 M10525
- CHICKEN NUGGETS PCKD 0.68 OZ EA — 5 each $0.44 M11118
- POULTRY MS & BEEF GD (NS) STUFFED — 1 each $0.82 M9512
- BROCCOLI Z W/ MARGARINE — 1/2 cup $0.16 M1962
- FRIES, SHOESTRING, 1/4", HEARTY HOUSE, 3 — 3 1/4 ozw $0.25 M10082
- BROWNIE (MIX) 1/60 — 1/60 cut $0.06 M2310
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- LEMONADE (COUNTRYTIME DRY — 1 cup $0.09 M8877

SUNDAY 2020-09-06

- CHICKEN THIGHS, BAKED, BBQ - 2/SVG — 1 serving $0.66 M14518
- CHICKEN THIGHS, BAKED, HERBED - — 1 serving $0.64 M14521
- GETAWAY (ODR): RICE PILAF — 1 cup $0.22 M9748
- CORN W.K. W/ MARGARINE Z — 1/2 cup $0.16 M1795
- GREENS Z NO MARGARINE — 1/2 cup $0.25 M1893
- CORNBREAD (MIX) 1/80 1@ — 1/80 cut $0.03 M6970
- CAKE MIX FROSTED 1/60 (CHEF'S CHOICE) — 1/60 cut $0.07 M2706
- TEA ICED OR HOT (FROM 1 OZ BAG) — 1 cup $0 M2448
- FRUIT DRINK W/ C - BULK (CHEF'S CHOICE) — 1 cup $0.02 M2436

ATTACHMENT B

OFFICE OF
GUILFORD COUNTY SHERIFF

April 20, 2021

RE: Contract award for Event #20004 – Food Service

Award Recommendation – Aramark Services

Guilford County would like to accept the bid submitted by **Aramark Services** of a total contract award in the amount of **$1,656,224.20.** This amount is less than the current total contracted amount with Aramark which is **$2,022,009.20.**

Guilford County Sheriff's Department (Director Randy Shepherd), would like to accept **Aramark Services** bid of **$1,415,280.40.**

Guilford County Juvenile Detention (Director Doug Logan), would like to accept **Aramark Services** bid of **$240,943.80.**

The breakout and estimated meals as shown below:

SHERIFF'S DEPARTMENT
(Breakfast, Lunch & Dinner)

2470 Inmate daily eaters (3 meals per day) = 901,550 meals for 12 month term $1,224,304.90
*$1.358 per inmate tray

140 Staff daily eaters (1 meal per day) = 51,100 meals for 12 month term $130,049.50
*$2.545 per staff tray

10 Trustees daily eaters = 21,900 meals for 12month term $59,480.40
*$2.716 per trustee tray

520 Pack-Outs for 12 month term $1,445.60
*$2.78 per pack-out

JUVENILE DETENTION CENTER
(Breakfast, Lunch & Dinner, & 2 Snacks)

150 Inmate daily eaters = 54,750 meals for 12 month term $207,502.50
*$3.790 per inmate tray

36 Staff daily eaters = 13,140 meals for 12 month term $33,441.30
*$2.545 per staff tray

400 W. Washington Street • P.O. Box 3427 • Greensboro, NC 27401
P (336) 641-3694 • F (336) 641-6729

OFFICE OF
GUILFORD COUNTY SHERIFF

<u>Summit Food Service:</u> Submitted a total bid of **$2,036,272.50.** This amount is more than the total amount we (Sheriff's Department and Juvenile Detention) are currently paying and more than the lowest bidder (Aramark Services) They could provide the required services, however:

- The quote is **$380,048.30** more per year than the company selected (Aramark)
- We can receive quality service for a more reasonable quote.
- Several references would not refer Summit Food Services.

This selection is based on:

- Experience
- Work Requirement
- Cost Proposal Pricing
- Staffing Requirements
- MWBE
- Financial Stability
- Will provide quality service for a reasonable price
- Aramark scored higher on the evaluation sheet
- Aramark has developed a great rapport with the Sheriff's Office with over 15 years of business together

400 W. Washington Street • P.O. Box 3427 • Greensboro, NC 27401
P (336) 641-3694 • F (336) 641-6729

GUILFORD COUNTY

THIS IS A SEALED BID PROPOSAL FOR **FOOD SERVICE MANAGEMENT**

Bid Number 20004
Due: March 25, 2021 at 2:00 PM

IGGY SANCHEZ
2300 Warrenville Road
Downers Grove, Illinois 60515
Phone: 704-303-0896
Fax: 630-271-5758
Web: www.aramarkcorrections.com
Email: sanchez-ignacio1@aramark.com

aramark

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March 24, 2021

Guilford County Purchasing Department
BB&T Building, Suite 304
301 West Market Street
Greensboro, NC 27401

RE: Food Service for the Sheriff's Department and Juvenile Detention

Aramark's correctional services division is pleased to submit the following proposal to the Guilford County Corrections Department for the provision of Food Service for the Sheriff's Department and Juvenile Detention.

a. **The name and address of Aramark Corporation is:**
   Aramark Correctional Services, LLC
   2400 Market Street
   Philadelphia, PA 19103

b. **The name, title and telephone number of the Aramark contact person(s) is:**
   Director of Business Development: Iggy Sanchez
   Email: sanchez-ignacio1@aramark.com
   Cell: 704-303-0896
   Fax: 630-271-5758

c. **Aramark's correctional services division is pleased to submit the enclosed offer in response to Food Service for the Sheriff's Department and Juvenile Detention.**
   The name and address of Aramark Corporation and Legal Department is:
   Assistant General Counsel Robert T. Rambo
   Robert T. Rambo | Aramark | Assistant General Counsel | Legal Department
   2400 Market Street, 8W-47
   Philadelphia, PA 19103
   Phone: 215-238-6127
   Cell: 215-421-8871

d. **I am an agent of Aramark Correctional Services, LLC (ACS) authorized to bind ACS to any contract for services resulting from this solicitation.**
   My contact information is as follows:
   Michael Elchenko, Vice President
   2300 Warrenville Road
   Downers Grove, IL 60515
   Phone: 352-303-3478
   Fax: 630-271-5758
   Email: elchenko-michael@aramark.com

Aramark looks forward to discussing this offer in detail with you and other appropriate representatives.

Sincerely,

Michael Elchenko
Vice President

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TAB 1

COST PROPOSAL AND ATTACHMENTS

To complete the Items portion of a submittal in Vendor Self Service, open the Items tab to enter pricing for each line. In addition, be sure to download and complete the Cost Proposal Form - Attachment 1 back in the system to your online response.

ATTACHMENT 1

In accordance with the attached instructions, terms, conditions, and Scope of Services we submit the following proposal to the Guilford County.

TOTAL PROPOSED COST

Sheriff's Department
(Breakfast, Lunch & Dinner)

2470 Inmate daily eaters (1,803,100 meals) for 12-month term	$1.358
140 Staff daily eaters (204,400 meals) for 12-month term	$2.545
10 Trustees daily eaters (21,900 meals) for 12-month term	$2.716
(Snacks) Per doctors' orders for 12-month term	$0.459

Juvenile Detention Center
(Breakfast, Lunch & Dinner, & 2 Snacks)

150 Inmate daily eaters (54,750 meals) for 12-month term	$3.790
36 Staff daily eaters (13,140 meals) for 12-month term	$2.545

The above Total Proposed Cost should be based on being awarded the entire project.
I certify that the contents of this proposal are known to no one outside the firm, and to the best of my knowledge all requirements have been complied with.

Date: 3/23/2021

Authorized Signature:

Michael Elchenko
Name

Vice President
Title

Aramark Correctional Services, LLC
Firm Name

TAB 2

EXECUTIVE SUMMARY

This section of the response to the RFP should be limited to a brief narrative highlighting the Provider's proposal. Within this section, the Provider should highlight briefly their abilities and inabilities upon the requirements requested and describe their procedures for their Quality Assurance Program.

EXECUTIVE SUMMARY

Aramark is pleased to present this proposal to proudly continue serving Guilford County. It has been our privilege to support Guilford County for over 13 years and we take pride in the value of our long-term partnership. Our focus has always been to provide the best possible service by listening to your needs and implementing solutions to help you achieve your goals.

While we know that cost isn't the number one factor, we recognize that these are challenging times and budgets are stretched more than ever. We believe that based on our long-term experience with Guilford County and the specifications of the RFP, we have provided a proposal that balances cost sensitivity with service and quality.

EXPERIENCE:

We understand firsthand the unique complexity of serving an account like Guilford County with three facilities, including a juvenile facility and a high-volume officer dining program. We work in over 450 facilities nationwide, including 18 correctional locations in North Carolina and more than 70 enterprise-wide Aramark clients in the state. We also employ more than 5,600 North Carolina residents, giving us a critical support base in your area. We strongly feel that our national and local experience, combined with over 13 years of service at Guilford County and a seasoned on-site and local management team, truly separates us from our competitors.

FINANCIAL:

SAVINGS: A savings of **$0.063** per meal for the Adult menu and **$0.746** per meal for the Juvenile menu

TOTAL ANNUAL SAVINGS: A total annual savings of **$88,000** based on the numbers provided in the RFP

Staff Meals: A **$25,000** investment toward updating the Officer Dining Rooms. See details below

ENHANCED OFFICER DINING EXPERIENCE:

We understand the importance of your staff and the immense challenges your employees face every day. To help offset some of the stress on your officers and staff, we have developed an enhanced dining solution featuring menus that enable their well-being, keeping them engaged and delighted, and positively impacting retention. Below are some key points of our staff dining experience:

- An enhanced beverage selection at no additional cost
- Daily rotating specialty salads and soup options
- An enhanced three-week quality-focused menu that surpasses the RFP specifications
- Assortment of spirit-lifter meals and special events such as National Correctional Officers Week
- New touchless disposable utensil and napkin dispensers
- New menu signage to promote our daily specials and drive engagement

- Updates to the High Point ODR include:
  - New color palette and décor
  - New furniture including a 60-inch mounted television
- Optional enhanced dining program: The Local

ENHANCED SUPPORT AND SERVICE:

We strongly believe that a successful operation begins with the right team. We often see companies making crucial cuts to their labor and staff wages in the attempt to be competitive in pricing. This ultimately leads to compromised service in your facility. We believe that investing in the right wages and a full team of experienced, longer-term employees will enable success. Our staffing section provides a very detailed response on the entire team involved in our operation. You will see how thorough we were in making staffing decisions to ensure the service you have come to know and expect from a food service management partner. We take great pride in our years of supporting Guilford County in unique ways outside of the day-to-day food operations.

Our proposal will include the following key points of enhanced service and support:

- A locally based district manager who will oversee the management of the food service operation
- A locally based director of strategic accounts who will visit at least once a quarter
- A dedicated dietitian with a history of experience and knowledge of the operations at Guilford County
- A strong focus on customer service and communication, with on-site team members who are committed to attending all department meetings to keep the facility staff up to date on operations and are integral members of your team
- Quarterly Client Business Reviews that will allow our regional vice president, district manager, director of strategic accounts, food service director, and dietitian to meet with the County, review the performance of the operation, and address any changes or requests the County may have
- Quarterly in-person consultations by our registered dietitian
- Annual Global Client Surveys to get an unbiased measure of our current operations and partnership

We will continue to provide additional support for special events such as golf tournaments, staff appreciation month, special event, and holiday parties, and continue our role in being there to support Guilford County during emergency situations.

OFFENDER INNOVATION:

- Access to Aramark's IN2WORK inmate training program—including our proprietary scholarship and job placement programs
- Value-added retail programming, including FreshFavorites, iCare Fresh, and visitation with a 10% commission paid back to the County

We truly appreciate the opportunity to present this proposal, and it is our goal to continue serving Guilford County as a central client in our portfolio. We look forward to the opportunity to discuss this proposal with you and to continue serve as your food service partner in the years to come.

TAB 3

PROVIDER'S QUALIFICATIONS

Complete the Provider Qualifications Form - Attachment 2 to provide specific information as requested and upload as an attachment to your response.

GUILFORD COUNTY, NORTH CAROLINA

Request for Food Services for the Sherrif's Department and Juvenile Detention

Provider QUALIFICATIONS

Information about the Supplier

I. Firm Name Aramark Correctional Services, LLC

II. Legal Name (if different) _____

III. Years in Business 45

IV. Number of years providing similar services 45

V. Contact Person Kevin Plante

VI. Full Mailing Address 2400 Market Street, Philadelphia, PA 19103

VII. Telephone Number 704-649-4916

VIII. Fax Number 630-271-5758

IX. Email address of contact person plante-kevin@aramark.com

X. Number of full time employees 3,662

XI. Name and experience of proposed point of contact for this project

Kevin has worked as district manager for Aramark's correctional service division since 2009, and he has managed the operations at Guilford County since his beginning with Aramark. In this role, he oversees a management team of highly skilled operators and leaders. Kevin's area of responsibility includes North Carolina, South Carolina, Alabama, and southern Virginia. He has more than 30 years of experience in the food service industry in various environments, including hotels, the entertainment industry, and restaurants. Kevin earned his bachelor's degree in food service management and an associate degree in culinary arts from Johnson & Wales University

TAB 4

PROPOSED SERVICES TO BE PROVIDED

The Provider shall present, in detail, features and capabilities of their proposed services to be provided. The Provider should state what implementation services will be provided, processes, control points and time frames for the on-going services. In addition, please describe all services that their company performs. If other ancillary services are available that may be deemed pertinent to the process, please describe in full detail.

PROPOSED SERVICES TO BE PROVIDED

4.0 Qualification Requirements

4.1 The Provider must have a minimum of five (5) years of experience in the food service business. Proof must be provided within the submitted proposal (i.e., submission of copies of signed contracts within the past three (3) years and references)

Aramark has partnered with hundreds of correctional facility clients around the country for over 45 years. Aramark considers our list of current clients to be highly confidential and proprietary to Aramark. Additionally, due to confidentiality provisions in most of our client agreements, we are not able to disclose this information without client consent. A representative sample list of clients to whom Aramark currently offers services similar to the services requested in this opportunity is contained in Tab 5 of this proposal. We have also included a list of references per requirements.

THE INFORMATION ON THIS PAGE IS ARAMARK PROPRIETARY & CONFIDENTIAL AND/OR TRADE INFORMATION AND NOT SUBJECT TO DISCLOSURE.

PROPOSED SERVICES TO BE PROVIDED

4.2 Each food service Provider furnishing proposals for this particular contract shall be expected to be established and experienced in this type industry. Guilford County expects that each Respondent bidding considers food service as their primary business, to have been in business for at least five (5) year and have experience in facilities housing 500+ inmates for three (3) years and to be knowledgeable of the requirements of correctional food service. Guilford County is also requesting the Provider lists of established contracts for the three (3) years.

PENNSYLVANIA DOC	58,000	ALBION	PA	12/7/2016
OHIO DRC	50,000	LIMA	OH	7/31/2013
GEORGIA DOC	46,417	TRION	GA	2/5/2009
INDIANA DOC	25,000	PHILADELPHIA	PA	3/1/2007
TENNESSEE DOC	24,277	PIKEVILLE	TN	7/29/2016
HARRIS COUNTY SHERIFF	9,900	HOUSTON	TX	9/18/2017
KENTUCKY DOC	9,600	PINEVILLE	KY	1/5/2005
KANSAS DOC	8,900	LARNED	KS	7/22/1997
WEST VIRGINIA DOC	7,000	DAVIS	WV	3/17/2020
WEST VIRGINIA REGIONAL JAILS	4,862	SUTTON	WV	3/7/2020
ALAMEDA COUNTY, CA	4,100	DUBLIN	CA	1/15/2001
DUVAL COUNTY, FL	3,200	JACKSONVILLE	FL	1/1/2009
ORANGE COUNTY, FL	3,200	ORLANDO	FL	11/12/2012
MILWAUKEE COUNTY, WI	3,100	FRANKLIN	WI	7/1/2003
MECKLENBURG COUNTY, NC	2,800	CHARLOTTE	NC	2/26/2001
SHELBY COUNTY, TN	2,500	MEMPHIS	TN	9/7/2011
EL PASO COUNTY, TX	2,300	EL PASO	TX	4/1/2017
FULTON COUNTY, GA	2,300	ATLANTA	GA	1/1/2010
HAMILTON COUNTY, OH	2,300	CINCINNATI	OH	1/1/1985
SAN FRANCISCO CITY COUNTY, CA	2,100	SAN FRANCISCO	CA	11/1/1980
ESCAMBIA COUNTY JAIL	2,000	PENSACOLA	FL	8/26/2014
BREVARD COUNTY, FL	1,800	COCOA	FL	10/1/2020
SALT LAKE COUNTY, UT	1,800	SALT LAKE CITY	UT	3/10/2016
OAKLAND COUNTY, MI	1,750	PONTIAC	MI	8/17/2000
SAN JOAQUIN COUNTY, CA	1,700	FRENCH CAMP	CA	7/27/2009
YAKIMA COUNTY, WA	1,683	YAKIMA	WA	5/12/2000
MARION COUNTY, IN	1,600	INDIANAPOLIS	IN	2/1/2004
MUSCOGEE COUNTY, GA	1,600	COLUMBUS	GA	7/15/2020
CHARLESTON COUNTY, SC	1,500	CHARLESTON	SC	2/16/2018
WESTCHESTER COUNTY, NY	1,450	VALHALLA	NY	1/1/1996
ARAPAHOE COUNTY, CO	1,400	CENTENNIAL	CO	12/1/1986
MOBILE COUNTY, AL	1,400	MOBILE	AL	3/13/2019
VOLUSIA COUNTY BRANCH JAIL	1,400	DAYTONA BEACH	FL	9/5/2014
DOUGLAS COUNTY, NE	1,300	OMAHA	NE	12/11/1992
FAIRFAX COUNTY, VA	1,300	FAIRFAX	VA	7/1/2003
PRINCE GEORGE COUNTY, MD	1,300	UPPER MARLBORO	MD	1/21/1993

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PROPOSED SERVICES TO BE PROVIDED

LEON COUNTY, FL	1,207	TALLAHASSEE	FL	11/1/2007
CAMERON COUNTY, TX	1,200	OLMITO	TX	3/26/2005
FORT BEND COUNTY	1,200	RICHMOND	TX	8/1/2015
JEFFERSON COUNTY, CO	1,200	GOLDEN	CO	4/1/2002
KENT COUNTY, MI	1,200	GRAND RAPIDS	MI	12/18/2009
MONTGOMERY COUNTY, TX	1,200	CONROE	TX	3/13/2013
OSCEOLA COUNTY, FL	1,200	KISSIMMEE	FL	1/15/2001
ANNE ARUNDEL COUNTY, MD	1,183	ANNAPOLIS	MD	3/1/2020
ANNE ARUNDEL COUNTY, MD	1,183	GLEN BURNIE	MD	3/1/2020
FAYETTE COUNTY, KY	1,170	LEXINGTON	KY	7/1/2006
MONTEREY COUNTY, CA	1,132	SALINAS	CA	12/8/2002
ALACHUA COUNTY, FL	1,100	GAINESVILLE	FL	7/25/2004
BALTIMORE COUNTY, MD	1,100	TOWSON	MD	10/1/2013
BERGEN COUNTY, NJ	1,100	HACKENSACK	NJ	8/1/1991
LANCASTER COUNTY	1,066	LANCASTER	PA	2/6/2019
ATLANTIC COUNTY, NJ	1,000	MAYS LANDING	NJ	7/1/1996
DAUPHIN COUNTY, PA	1,000	HARRISBURG	PA	4/1/1995
ESSEX COUNTY, MA	1,000	MIDDLETON	MA	5/1/2006
NUECES COUNTY, TX	1,000	CORPUS CHRISTI	TX	11/30/2007
SNOHOMISH COUNTY, WA	1,000	EVERETT	WA	9/1/2002
SANTA BARBARA, CA	961	SANTA BARBARA	CA	7/12/2012
BUTLER COUNTY, OH	950	HAMILTON	OH	3/1/2017
FORSYTH COUNTY, NC	900	WINSTON SALEM	NC	6/1/1988
GUILFORD COUNTY, NC	900	GREENSBORO	NC	3/30/2008
LACKAWANNA COUNTY, PA	900	SCRANTON	PA	4/12/2018
MONTGOMERY COUNTY, OH	900	DAYTON	OH	3/1/1993
MULTNOMAH COUNTY, OR	900	PORTLAND	OR	7/1/1990
RICHMOND CITY, VA	900	RICHMOND	VA	11/11/2019
RICHMOND COUNTY, GA	900	AUGUSTA	GA	5/14/2019
SUMMIT COUNTY, OH	900	AKRON	OH	11/4/2009
WINNEBAGO COUNTY, IL	850	ROCKFORD	IL	11/1/1995
JOHNSON COUNTY, KS	800	NEW CENTURY	KS	8/15/1999
SCORE	800	DES MOINES	WA	10/15/2013
WAUKESHA COUNTY, WI	800	WAUKESHA	WI	8/1/2020
ST. LUCIE COUNTY, FL	768	FORT PIERCE	FL	2/20/2003
LAKE COUNTY, IL	750	WAUKEGAN	IL	11/19/2013
MERCER COUNTY, NJ	750	LAMBERTVILLE	NJ	11/1/1993
RACINE COUNTY	750	RACINE	WI	12/7/2011
SAN BRUNO, CA	750	SAN BRUNO	CA	11/1/1980
WILLIAMSON COUNTY, TX	750	GEORGETOWN	TX	1/15/2001

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PROPOSED SERVICES TO BE PROVIDED

LUCAS COUNTY, OH	725	TOLEDO	OH	4/17/2008
LEXINGTON COUNTY	704	LEXINGTON	SC	12/7/2017
BROWN COUNTY, WI	700	GREEN BAY	WI	12/6/2004
MARION CCC, IN	700	INDIANAPOLIS	IN	6/8/2004
MONROE COUNTY, FL	700	KEY WEST	FL	5/11/2010
CHESTER COUNTY, PA	685	WEST CHESTER	PA	7/1/2015
INDIAN RIVER COUNTY, FL	679	VERO BEACH	FL	12/24/2009
CORRECTION CENTER NORTHWEST OHIO	674	STRYKER	OH	10/3/2018
KEGAN STATE, TX	667	HOUSTON	TX	9/10/2019
HARRISON COUNTY ADC	650	GULFPORT	MS	2/23/2017
VANDERBURGH COUNTY, IN	650	EVANSVILLE	IN	1/1/1977
BUCKS COUNTY, PA	641	DOYLESTOWN	PA	10/29/2019
PULASKI COUNTY, AR	640	LITTLE ROCK	AR	12/5/2002
AL. DEPART OF YOUTH	612	MOUNT MEIGS	AL	10/1/2004
WELD COUNTY, CO	600	GREELEY	CO	1/15/2001
ST. JOSEPH COUNTY, IN	580	SOUTH BEND	IN	1/2/2018
GENESEE COUNTY, MI	575	FLINT	MI	1/1/2007
KANE COUNTY, IL	575	SAINT CHARLES	IL	3/1/1998
WESTERN TIDEWATER, VA	552	SUFFOLK	VA	12/14/2010
RUSHVILLE COUNTY, IL	551	RUSHVILLE	IL	7/14/2010
BALDWIN COUNTY, AL	550	BAY MINETTE	AL	8/15/2016
DANVILLE COUNTY, VA	550	DANVILLE	VA	1/5/1998
PITT COUNTY, NC	550	GREENVILLE	NC	2/26/2001
ROCKDALE COUNTY, GA	550	CONYERS	GA	6/1/2017
WARREN COUNTY, KY	546	BOWLING GREEN	KY	12/7/2017
SANTA ROSA COUNTY, FL	515	MILTON	FL	6/1/1997
ARLINGTON COUNTY, VA	509	ARLINGTON	VA	2/8/2019
BOULDER COUNTY, CO	503	BOULDER	CO	8/12/2010
DUTCHESS COUNTY, NY	500	POUGHKEEPSIE	NY	5/15/2008
WICOMICO COUNTY, MD	500	SALISBURY	MD	7/1/1997

4.3 The Provider's food service operation shall be expected to meet the prevailing, Operational Standards established for the food service industry as specified in Title 10, Chapter 3J, Section 1700 of the North Carolina Administrative Code: The Operation and Construction of Local Confinement Facilities. Copies of these standards are available from Guilford County.

The Provider's food service operation shall assist and abide by both the American Correctional Association and the National Commission of Correctional Health Care for the Sherriff's Office to maintain credibility.

Aramark understands and will comply with all of the above requirements. Please see the following pages for detailed information surrounding our experience and qualifications.

ABOUT ARAMARK

ARAMARK DELIVERS EXPERIENCES THAT ENRICH AND NOURISH PEOPLE'S LIVES...

We provide award-winning services to more than 450 state and municipal correctional institutions, healthcare institutions, universities and school districts, stadiums and arenas, and businesses in 19 countries around the world.

As an industry leader, we proudly serve our clients through high-quality services and innovation to meet their evolving needs. With safety, quality, and service excellence as core goals that define the company, Aramark is also committed to developing solutions that matter to our clients, customers, employees, shareholders, and communities by focusing on employee advocacy, environmental stewardship, health and wellness, and community involvement.

Nearly every year since 1998, Aramark has been recognized among the World's Most Admired Companies by *FORTUNE* magazine, as well as one of the Best Employers for Healthy Lifestyles by the National Business Group on Health.

Headquartered in Philadelphia, Aramark is a $12.8 billion company composed of 248,000 employees worldwide.

OUR MISSION

DELIVER EXPERIENCES THAT ENRICH AND NOURISH LIVES.

OUR VALUES

SELL AND SERVE WITH PASSION.
FRONT LINE FIRST.
SET GOALS. ACT. WIN.
INTEGRITY AND RESPECT ALWAYS

OUR CORRECTIONS REACH

271 MILLION

We serve nearly 271 million meals every year (5.2 million/week | 743,000/day).

5 MILLION

We fulfill nearly 5 million commissary orders every year.

265

We run more than 265 officer and staff dining rooms.

450+

Our portfolio encompasses more than 450 clients, including 10 state departments of correction, serving more than 355,000 inmates.

5,000

We have enrolled more than 5,000 inmates in the IN2WORK vocational training program, with more than 235 graduates and 75 interns this year.

1.2 MILLION

We deliver nearly 1.2 million iCare e-commerce orders per year.

PROPOSED SERVICES TO BE PROVIDED

OUR HISTORY

Aramark creates living and learning environments that foster healthy growth, build loyalty, and create lasting connections. As a single-source provider for the design and operation of micromarkets, coffee, vending, retail dining, and catering, we are committed to providing innovative dining solutions that fit the diverse needs of your community.

1936

DAVRE DAVIDSON BEGINS SELLING PEANUTS OUT OF HIS DODGE

1959

THE DAVIDSON BROTHERS FOUND AUTOMATIC RETAILERS OF AMERICA, OR ARA.

1961

ARA ACQUIRES SLATER SYSTEM, INC., A MUCH LARGER FOOD COMPANY, AND MOVES THE HEADQUARTERS TO PHILADELPHIA.

1969

ARA TRANSFORMS INTO ARA SERVICES

1976

Corrections joined our scope of services in 1976. Recognizing the unique nature of the market, leadership created a separate division, Aramark's correctional services, in 1980.

1993

WE DEVELOP ARAKOR IN SOUTH KOREA

We continue to expand worldwide as South Korea is added to our growing list of countries served, which includes the United Kingdom, France, Germany, Belgium, Hungary, the Czech Republic, and Japan.

2010

OUR TEAM PROVIDES NUTRITIONAL FOOD TO 33 TRAPPED CHILEAN MINERS.

2014

WE RE-ENERGIZE OUR BRAND WITH A FRESH NEW LOOK AND A NEW TAGLINE:

WE DREAM.

WE DO.

aramark

2015

aramark | American Heart Association.

WE JOIN FORCES WITH THE AMERICAN HEART ASSOCIATION

AND ANNOUNCE OUR SHARED COMMITMENT TO IMPROVE THE HEALTH OF AMERICANS.

2016

THE NATIONAL PARK SERVICE

awards Aramark the contract to provide lodging, food and beverage, retail, recreation, and transportation services to Yosemite National Park in California's Sierra Nevada mountains.

2017

ARAMARK ACQUIRES AVENDRA, LLC,

the leading hospitality procurement services provider in North America, and to buy AmeriPride Services, a 6,000-employee uniform and linen rental and supply company.

2017

ARAMARK WORKS WITH RELIEF AGENCIES TO PROVIDE SHELTER AND FOOD

to evacuees and first responders following Hurricane Harvey's devastation of the Houston metropolitan area. Aramark's Charitable Fund contributes $250,000 to the American Red Cross in the aftermath, and matches 100% of donations made by employees to the Red Cross and other relief organizations.

INSIGHTS DRIVE INNOVATION, WHICH DRIVES IMPACT

A true partner to our clients, Aramark does more than just deliver food. As a high-touch provider, we respond to ever-changing needs by drawing on client feedback, analyzing market trends, tracking client data, and providing the resources and technology to resolve issues before they become a problem for clients. Our program is customized to each facility, with the flexibility to evolve with the changing needs of clients, offenders, juvenile residents, and their families. To ensure that your food service is implemented consistently every day, we have quality assurance processes in place to provide accountability.

CORRECTIONS EXPERIENCE

We have more than 40 years of corrections experience and are fully accredited by the American Correctional Association. We serve more than 450 facilities in the state, and municipal systems, as well as private prisons, juvenile facilities, and long-term-care clients. Our expertise is unmatched, ensuring Guilford County a provider with a robust suite of solutions that meet the needs of resident, regulatory bodies, and North Carolina.

WHY WE ARE DIFFERENT

We believe insights drive innovation and innovation drives impact. Through our research-driven approach, we gain information that influences the programs and tools we create and implement. We gather this information through: surveys that capture the opinions of administration, staff, offenders, and their family members and friends; third-party research; client meetings; and partnerships and trade publications. Our innovation drives the impact that leads to a successful, transparent, true partnership.

We offer the following services to our corrections clients.

FOOD SERVICE

Aramark's correctional services division is a leader in food service to state, county, municipal, and private prisons and juvenile facilities across North America. We prepare nearly 300 million meals annually in secure environments. We currently manage numerous operations that are fully accredited by the ACA. We are a full-service operation with capabilities that allow our team to provide customized food service programs that include menu design, robust supply chain management, production, inventory, and compliance in secure environments around the country. We enable and encourage offender feedback.

COMMISSARY

Commissary is a retail business. Aramark is a $1 billion–plus retailer with 850 retail locations in the U.S. alone. We operate 350 award-winning convenience stores selling food, and other items directly to consumers. Our sophisticated retail programs have grown sales by double-digits for seven straight years in our stores.

We are the only commissary provider that focuses on a retail approach that treats offenders like consumers and increase sales revenues. We use real-time insights from our client dashboard, surveys, and focus groups to ensure that the right products are always available.

JUVENILE

Our dietitians develop product specifications, menu selection, and recipes for the juvenile corrections facilities we service. Our program meets or exceeds the nutritional requirements for juveniles, including federal, state, and local standards, American Correctional Association requirements, National Commission on Correctional Health Care requirements, and parameters set by the Board of Education, and the National School Lunch and School Breakfast Programs. Additionally, our team of dietitians coordinate the food production system and quality-assurance program compliance with ACA standards.

PROPOSED SERVICES TO BE PROVIDED

FACILITIES

We specialize in providing comprehensive maintenance services exclusively for correctional facilities. These services have been implemented in nearly 4 million square feet of correctional facilities and are proven to save an estimated 25% of annual maintenance cost. Our Maintenance Program ensures that client facilities have complete decision-making control over day-to-day operations of the facility.

LAUNDRY SERVICE

Aramark has been managing laundry and linen service needs since 1967. We currently manage approximately 300 linen distribution management programs nationwide, and more than 200 laundry facilities. We have great depth and breadth of experience regarding the full scope of laundry equipment preventive and corrective maintenance. We have vast experience with major equipment manufacturers' models, maintenance standards, energy usage, and wastewater treatment.

MEALS ON WHEELS

We offer a cost-effective, quality food service program, Meals on Wheels, that meets North Carolina Department on Aging standards. We assume the role of food service consultants, so it is our responsibility to make informed recommendations on proper procedures to meet or exceed applicable standards, staffing levels and proper supervision to ensure safety & handling. Our extensive management experience ensures a clean, safe, flexible operation that offers menu variety and quality product, as well as open communications with the staff.

OUR COMMITMENT TO YOU

We will work with you to create a custom program that meets or exceeds all national and North Carolina standards. We are committed to providing ongoing training to our staff in preparation for working in a correctional facility, and guarantee accurate and timely meal service that's managed by a local team.

We are passionate about safety and sanitation, and we have developed a robust program that includes a comprehensive sanitation plan as well as our Safety Awareness Program. Our programs are tested and we mandate passing grades on all inspections.

PARTNERSHIPS

- American Correctional Association (since 1979)
- National Sheriff's Association (1980)
- American Jail Association (1981)
- Association of Correctional Food Service Affiliates (1979)
- National Juvenile Detention Association (1995)
- National Correctional Industries Association (2006)
- North Carolina Sheriffs Association

In addition to conducting industry research, these partnerships support our mutual goals of maintaining a safe and secure environment through food safety standards, education, and programming for offenders, and recruitment and retention of officers. Armed with this knowledge, Aramark continuously develops programming to help clients manage these critical issues and identifies opportunities to leverage our core competencies to help our clients.

DEDICATED TO DIVERSITY. COMMITTED TO COMMUNITY.

Diverse perspectives accelerate innovation and provide deeper understanding and connectivity.

It is our core value of integrity and respect always that drives us to constantly seek to be a company where the best people want to work—people from all backgrounds, perspectives, and experiences. Composed of 248,000 people from around the world, our workforce brings individual experiences and perspectives that enable us to communicate with the people of Guilford County.

PROPOSED SERVICES TO BE PROVIDED

OUR APPROACH

At Aramark we engage a diverse workforce and enable an inclusive workplace to drive innovation and create a sustainable competitive advantage in a dynamic global marketplace.

CULTURE

Maintain a workplace culture that values and leverages differences and similarities.

COMMUNITY

Create client and consumer value by partnering with diverse suppliers, engaging with the community, and delivering culturally relevant products and services.

RECOGNITION

Show appreciation to the workforce with a dedicated system of rewards and acknowledgment.

1 CULTURE

Our goal is to create a workplace that links to our values, enabling our employees to bring their full selves to work and create a workplace culture that values and leverages similarities and differences. Creating a culture of inclusion allows our people to be more engaged and ready to innovate the everyday.

2 COMMUNITY

As a managed services provider, we understand the importance of developing strong business relationships. A key ingredient in our success is the formation of strategic relationships that provide value to the community. For communities to thrive, there needs to be local opportunity. At Aramark we partner with local and regional companies in order to deliver the best products at the best price while supporting the regional economy and the people who live and work there.

SUPPLIER DIVERSITY

Aramark is committed to the utilization of small businesses and businesses owned and operated by minorities, women, and other diverse populations. This commitment is a key ingredient in the formation of strategic relationships that provide value to our clients. Moreover, we know that building a network of diverse suppliers supports our mission of enriching and nourishing lives. Accordingly, supplier diversity is not only a key diversity and inclusion initiative for Aramark, it is a business imperative that delivers success for our clients, consumers, and the communities in which we serve.

INSIGHT

For every 1% rise in the rate of ethnic diversity in a workforce, there is a 9% rise in sales revenue.

At Aramark we understand that each client is different and that flexibility is key. That is why we take a customized approach to our supplier diversity efforts for each client, adjusting to meet the needs of the numerous business categories and geographic areas in which we serve.

We have a centralized, enterprise-wide program focused on identifying appropriate diverse suppliers and ensuring compliance with our clients' expectations. We work with our customers to develop a plan that makes the best use of regional and local resources, including diverse suppliers.

3 RECENT RECOGNITION

BEST PLACES TO WORK FOR LGBTQ EQUALITY

Aramark earned a perfect score of 100% on the 2020 Corporate Equality Index for the sixth year in a row

THE DIVERSITYINC TOP 50 LIST

Aramark was named to the 2020 list of Top 50 Companies for Diversity

MULTICULTURAL ALLIES IN HOSPITALITY

Tribute to Multicultural Allies in Hospitality awarded to Aramark's chief growth officer

TRIBUTE TO ASIAN AMERICAN LEADERSHIP

MFHA—Tribute to Asian American Leadership in Foodservice and Hospitality awarded to Aramark's senior vice president and deputy general counsel, and Aramark's vice president of diversity and inclusion

BLACK/AFRICAN AMERICAN LEADERSHIP IN FOODSERVICE AND HOSPITALITY AWARDED

MFHA—Tribute to Black/African American Leadership in Foodservice and Hospitality awarded to Aramark's COO of healthcare, education, and facilities and Aramark's executive vice president of growth for higher education

LATINO 100 LIST

Aramark was named to *LATINO* magazine's LATINO 100, an annual listing that spotlights companies providing the most viable business opportunities for U.S. Latinos

OUR APPROACH TO CORPORATE RESPONSIBILITY

- Lead by example, increasing transparency and dialogue about social-responsibility issues in our industry
- Continuously improve our operations and create consistent, replicable programs to achieve the greatest impact
- Identify innovative, responsible, and effective solutions for the issues that matter most to our employees, customers, and communities
- Offer clients and customers a wide range of eco-friendly and responsibly sourced product options
- Partner with clients to achieve their corporate responsibility goals by sharing our insights and experience

We work hard to continuously improve our actions, every day.

FOUR PILLARS OF CORPORATE RESPONSIBILITY

Our four pillars are enabled by members of Aramark's workforce who generously give their time to help others. At our core we are a service company. We hire people who are passionate about serving others—people who live our mission, every day. Through their commitment, dedication, and service excellence, our associates impact communities around the world.

EMPLOYEE VOLUNTEERISM

Serving others through meaningful and regular service opportunities

PHILANTHROPY

Supporting nonprofits to sustain programs, strengthen communities

ENGAGING COMMUNITY

Committed to helping people lead healthier lives

TRAINING AND EDUCATION

Enabling success in the workforce

PROPOSED SERVICES TO BE PROVIDED

ARAMARK BUILDING COMMUNITY HAS GLOBAL IMPACT

More than **9,000 employees (and counting)** participated in nearly **450 projects** in more than **150 cities** across **12 countries** around the world.

Our efforts positively impacted **390,000 individuals, children, and families,** providing critical resources and support to **130 nonprofit organizations.**

Volunteers strengthened Aramark's Healthy for Life® 20 By 20 commitment by hosting **70 chef- and dietitian-led cooking demonstrations and health and wellness workshops** and establishing 27 fruit and vegetable gardens to provide access to fresh produce.

Donated more than **23,700 pounds of food** and **almost 7,600 Healthy for Life snack packs, 3,350 meals,** and **more than 2,000 health and wellness supply kits.**

Revitalized **71 community centers** by organizing supply drives, painting murals and walls, refurbishing interior spaces, cleaning supply closets, and organizing food pantries and basic-need closets.

ACCOUNT HISTORY

As your partner for the last 13 years, Aramark has developed a unique and in-depth knowledge base that has driven results for Guilford County. We understand your needs and are equipped to deliver quality solutions to support operations beyond traditional food service.

CATERING

- Holiday meals for both staff and inmates at all locations
- Staff Christmas parties at all locations
- Major's Christmas party for the last four years with grilled rib-eye steaks and sides
- 14 retirement parties
- Staff Appreciation Month at all locations consisting of grilling barbecue ribs and chicken with sides
- Support golf tournaments (both financial and culinary) for both Greensboro and High Point Ministries

EMERGENCY CONTINGENCY MEALS

- In 2018, we worked with the command to provide extra meals for the Lenore County inmates that were housed at Jail Central for two weeks during a bad storm.
- We currently supply two meals a day during COVID-19 for the homeless residents at a nearby hotel.

SPECIAL DIETS

- Every year we meet with the chaplain and institute a plan so inmates who wish to observe Ramadan can eat their meals before prayers in the morning before sunrise and after sunset at night. We also provide an enhanced meal at the end of the observance.

PROPOSED SERVICES TO BE PROVIDED

5.0 Personnel Requirement

5.1 Health Examinations: The Provider shall agree to have the employees assigned to duty submit to health examinations (including the standard Guilford County drug test now in place for all employees) at least as frequent and as stringent as required by law and shall agree to submit satisfactory evidence of compliance with all health regulations upon request. Each employee shall have an initial drug test coordinated by the Provider.

Aramark understands and will comply.

5.2 Each staffing plan shall include a Food Service Manager for each detention facility. "Sharing" of staff is not permitted unless an emergency situation occurs and only with permission of the Bureau Commander's and Juvenile Detention Management's approval.

Aramark understands and will comply. Please see our complete staffing plan on pages 4.22-4.45.

5.3 The Provider shall submit a staffing-chart with a list of all employees by position title for the several kitchen operations indicating the actual number of positions required. The staffing chart shall include the following:

- *The number of individuals working each shift.*
- *The hours of each shift.*
- *Job description for each position.*
- *The appropriate Guilford County employee at each detention center shall be provided with the same schedule. This chart shall be maintained and provided to detention staff and shall be kept up to date on a weekly basis.*

Aramark understands and will comply. Please see our complete staffing plan on pages 4.22-4.45.

5.4 For the Sheriff's Department Detention Centers, the Provider shall be required to have 10 full time employees in the Greensboro Detention Center kitchen with one of the 10 being designated as the overall Manager for Greensboro Kitchen Operations. The overall Kitchen Manager shall be experienced in food service management and supervising of the food service operations. Such Manager also shall be the liaison with Guilford County, answering to the appropriate Guilford County employee(s).

Aramark understands and will comply. Please see our complete staffing plan on pages 4.22-4.45.

At the High Point Detention Center, the Provider shall provide seven full time employees with one of the seven being designate as the overall Kitchen Manager for all the High Point kitchen operations.

A "Full Time Employee" is defined as one who works 40 hours per week. It is required that these staffing levels remain CONSTANT throughout the term of the contract. Should a vacancy in any position result, each facility commander shall be notified in writing immediately with assurance that that full time equivalent will be maintained. Any deficits in the established staffing chart shall result in deductions of those hours from that month's billing at the average employee pay rate. In the event of a supervisory vacancy, the corporate office shall provide appropriate staff with similar experience and the supervisory capacity so that the void in personnel will be seamless.

Aramark understands and will comply. Please see our complete staffing plan on pages 4.22-4.45.

PROPOSED SERVICES TO BE PROVIDED

5.5 At the Juvenile Detention Center, the Provider shall be required to have four full time employees with one of the 4 being designated as the overall Kitchen Manager for all the kitchen operations and shall be experienced in food service management and shall supervise the food service operations. The Kitchen Manager shall be the liaison with Guilford County, answering to the Juvenile Detention Center Program Manager/Director.

The Provider's employees shall have the resources, authority and responsibility to provide that specific facilities food services that shall include meals and snacks that are nutritionally adequate, palatable, and attractive and that are produced under sanitary conditions at reasonable cost. All staff shall be able to speak fluent English and have proficient reading/math skills required to prepare meals, document and provide for accurate, timely and correct delivery of meals.

Aramark understands and will comply. Please see our complete staffing plan on pages 4.22-4.45.

5.6 Guilford County shall have the right to request removal of any Provider's employee from any Guilford County facility for any reason at any time.

Aramark understands and will comply.

5.7 The Provider employees shall be expected to report to work on time unless given prior approval which shall be reviewed and approved by Guilford County. If the Provider employees fail to report to work on time and Guilford County's staff is involved in any aspect of mail preparation, Guilford County will document and deduct the number of staff hours which staffing levels are in violation of the contract.

Aramark understands and will comply.

5.8 The phone numbers of the contract's staff shall be provided to Guilford County. The Contractor shall have an on-call schedule, with phone numbers, to be provided to Guilford County for holidays, nights, weekends and emergency situations.

Aramark understands and will comply. Phone numbers can be found throughout the staffing section on pages 4.22-.445 on the respective org charts.

5.9 The Provider shall provide uniforms and all necessary wearing apparel for its personnel. The required uniforms and wearing apparel shall be subject to the approval of Guilford County. All employees shall be required to wear the uniforms provided and department picture identification badge while working in the facility.

Aramark understands and will comply.

5.10 The Provider shall be responsible for the complete food service operation including, but not limited to, recruitment, in-service training, purchasing, preparation, client relations, sanitation, transition plan, facility planning, meal service, contingency plans, relief labor, and any additional equipment required.

Aramark understands and will comply with all of the above requirements. Please see the following list for where the above information can be found in this proposal.

OPERATION	PAGE NUMBER
Recruitment	Pages 4.46-4.47
In-Service Training	Pages 4.46-4.55
Purchasing	Page 4.98
Preparation	Page 4.99
Client Relations	Pages 4.19 and 4.22
Sanitation	Page 4.50
Transition Plan	Pages 4.129-4.130
Facility Planning	Pages 4.22-4.45
Meal Service	Pages 4.89-4.105
Contingency Plans	Pages 4.117-4.121
Relief Labor	Pages 4.22-.445

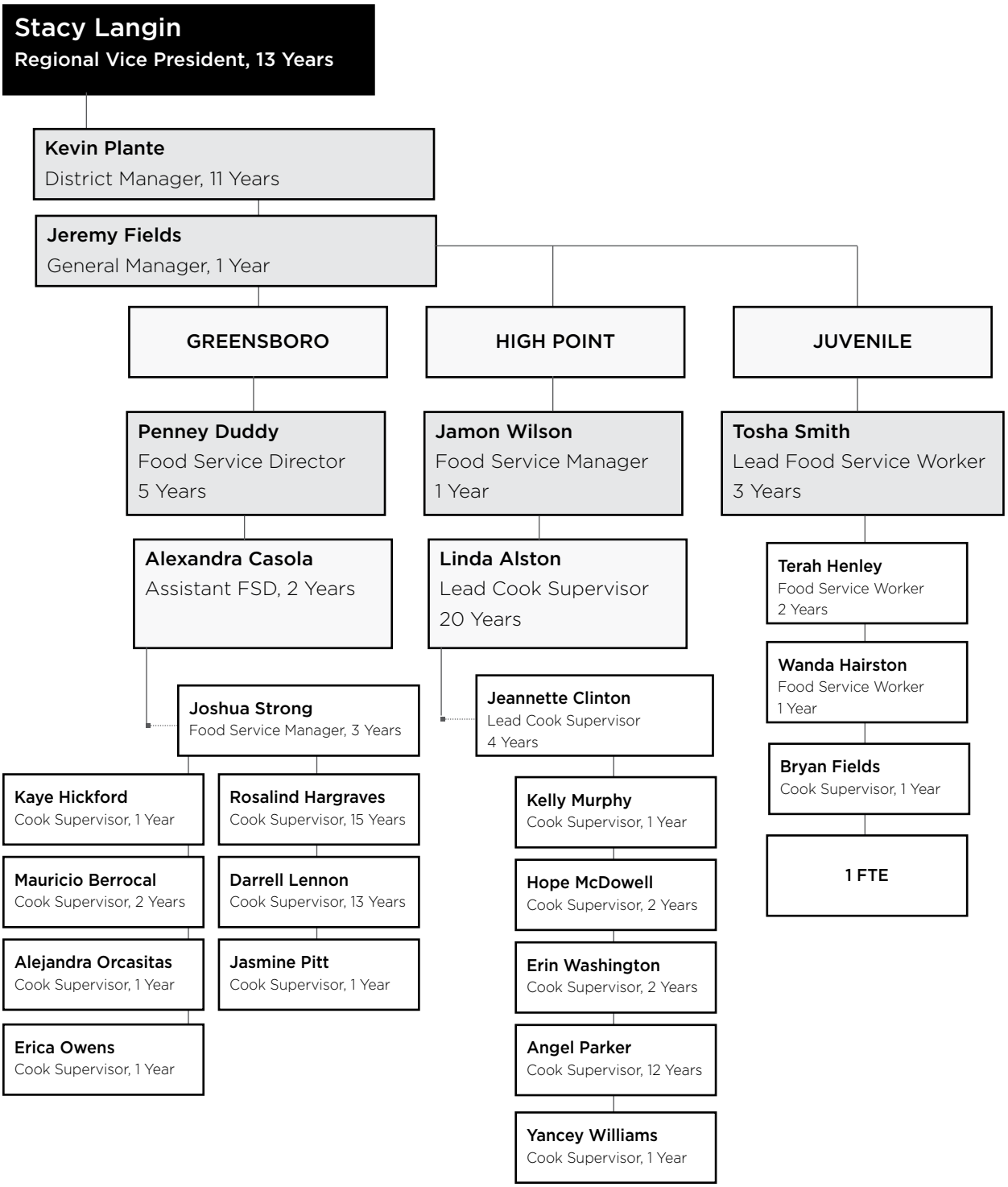
THE ARAMARK GUILFORD COUNTY TEAM

We have firsthand experience in knowing the significant impact that having the right team on the ground has in the overall success of the food service operation. The unique complexity of the Guilford County operation takes a team of experienced personnel that are dedicated and flexible to the diversity that three facilities, juveniles, and staff can bring. Our staff has years of experience with Guilford and have not only been successful in the day-to-day service, but have also played a large role in the success of special events, retirement and Holiday parties, disaster relief efforts, and other unique sponsorship events.

We believe that the role our entire team plays is a critical piece to a successful operation and partnership. Therefore, we have kept all our key personnel on as salaried employees to retain and provide the absolute best candidates as part of our Guilford County Team.

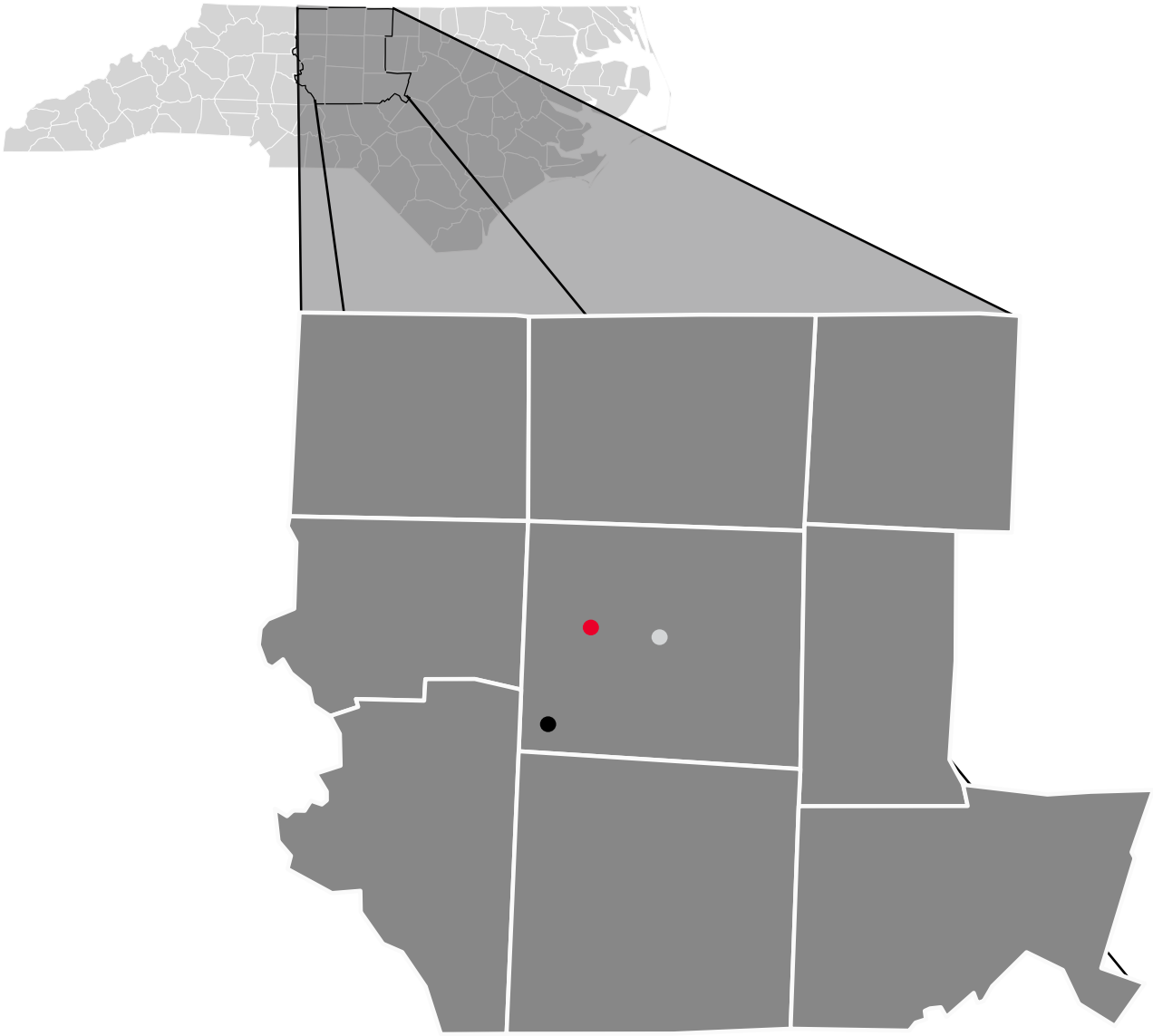
The following information will provide a detailed breakdown of the different teams and additional resources that are committed to serving Guilford County. This includes brief biography on each key team member, organizational charts, resumes, and experience.

PROPOSED SERVICES TO BE PROVIDED



PROPOSED SERVICES TO BE PROVIDED

- PENNEY DUDDY—GREENSBORO DETENTION FACILITY
- JAMON WILSON—HIGH POINT DETENTION CENTER
- TOSHA SMITH—JUVENILE DETENTION CENTER



YOUR GUILFORD COUNTY TEAM

KEVIN PLANTE

DISTRICT MANAGER

Kevin has worked as District Manager for Aramark's correctional service division since 2009. In this role, he oversees a management team of highly skilled operators and leaders. Kevin's area of responsibility includes North Carolina, South Carolina, and southern Virginia. He has more than 30 years of experience in the food service industry in various environments, including hotels, the entertainment industry, and restaurants. Kevin earned his bachelor's degree in food service management and an associate degree in culinary arts from Johnson & Wales University.

JEREMY FIELDS

GENERAL MANAGER

Jeremy brings more than 15 years of management experience to his role of Regional General Manager for Aramark's corrections line of business, including more than four years in corrections environments. In his current position he is responsible for clients in Virginia and North Carolina. He has taken an active role in operations at Guilford County with Aramark since 2020. Jeremy specializes in customer relations and food service excellence. He has B.S. degrees in biology and chemistry from the University of Pittsburgh and he is ServSafe certified.

PENNEY DUDDY

GREENSBORO FOOD SERVICE DIRECTOR

Penney has served as Food Service Director for Aramark at Guilford County Corrections since 2016. In this role, she is responsible for all culinary and financial operations at three locations. She provides meals three times a day for more than 1,000 adult inmates and 45 juveniles, and also oversees the officer dining rooms and catered events for staff. Penney joined Aramark in 2006. She moved to the correctional services line of business after serving as Food Service Director at United Healthcare and Assistant Food Service Director at GlaxoSmithKline.

YOUR GUILFORD COUNTY TEAM

JAMON WILSON

HIGH POINT FOOD SERVICE DIRECTOR

Jamon has held leadership and project management positions in the food service industry, municipal services, and faith-based community. He is skilled at leading staff, developing menus in an institutional environment, and ensuring a safe and sanitary workplace.

TOSHA SMITH

JUVENILE FOOD SERVICE DIRECTOR

Tosha has worked in the institutional food service industry for more than 12 years. She joined Aramark in 2018 as a Food Service Worker at Guilford's juvenile location and was promoted to Food Service Lead in 2020. Tosha's past experience includes working as a Dietary Aide at the Oaks of Alamance before being promoted to a management position there. She gained customer service experience working at Fordham Dry Cleaners. Tosha graduated from Northwest High School and is ServSafe certified.

ALEXANDRA CASOLA

ASSISTANT FOOD SERVICE DIRECTOR

Alexandra has worked as Food Service Director at Guilford County Jail since August 2020, moving into the position after serving as Food Service Manager at Volvo Trucks' headquarters facility. She has experience in the hospitality industry and joined Aramark's Accelerate to Leadership management training program in 2019. Alexandra has an MBA, a B.S. degree in food service management, and an associate degree in baking and pastry arts, all from Johnson & Wales University in Providence, Rhode Island. She is ServSafe Manager Safety and Sanitation certified, Crowd Management certified, and proficient in Spanish.

YOUR GUILFORD COUNTY TEAM

STACY LANGIN

REGIONAL VICE PRESIDENT

As Regional Vice President for Aramark's correctional service division, Stacy provides overall direction to corrections operations in the East Region. She is responsible for ensuring compliance with client and Aramark standards and attaining client and customer satisfaction. Stacy was promoted to her current position after serving as the division's Vice President of Marketing. She has extensive experience in sales, marketing, and business development. Stacy earned an MBA in marketing and e-commerce and a B.S. in finance, both from Villanova University, and completed the Executive Leadership Program at Kellogg School of Management.

JULIE DOCKENDORFF

DIRECTOR, NUTRITION & OPERATIONAL SUPPORT SERVICES

Julie brings almost 35 years of experience in nutrition, most of it in an institutional environment, to her current role as Director of Nutrition and Operational Support for Aramark's correctional services division. She was promoted to Director in 2012 after a year as Senior Manager, Nutrition and Operational Support. Julie has a Bachelor of Science in dietetics from the University of Illinois and a Master of Science in clinical nutrition from Rush University, Rush Presbyterian-St. Luke's Medical Center in Chicago. She earned her certification in adult weight management from the American Dietetic Association.

JOHN MCFADDEN

REGIONAL FINANCE DIRECTOR

John has held the position of Regional Finance Director with Aramark's correctional services division since 2016. He is responsible for providing financial advice to the regional management team on existing business, forecasts, budgets, and monthly operating results. His past experience includes Regional Finance Manager and Senior Financial Analyst for Aramark's business dining division. John has an MBA in financial and operations management from La Salle University in Philadelphia and a B.S. in business administration, accounting and financing, from Drexel University, also in Philadelphia.

YOUR GUILFORD COUNTY TEAM

IGGY SANCHEZ

DIRECTOR OF BUSINESS DEVELOPMENT

As Director of Strategic Development, Iggy pursues new sales activity and maintains existing accounts in Aramark's East Region. He is responsible for meeting or exceeding sales growth goals and projections and for working in conjunction with the operations team to ensure customer satisfaction. His past experience includes Regional Account Manager at Keefe Group in Fontana, California; National Sales and Retention Manager at Kaplan Incorporated, New York City; and Territory Sales Manager at Boral Industries, Corona, California. He has a degree in fire science and technology from Mt. San Antonio College in Walnut, California.

JANELLE BECKER

HUMAN RESOURCES DIRECTOR

Janelle brings 15 years of human resources experience to her current position as Human Resources Director for Aramark's correctional services division, a role she has held since 2019. Previously, she was Senior Human Resources Manager for Aramark's healthcare division; Human Resources Manager for Aramark's shared services, healthcare, and facilities divisions; Human Resources Business Partner for TD Industries; and Assistant Director of Human Resources for Oklahoma State University Foundation. Janelle received her Master of Industrial and Organizational Psychology and a Bachelor of Science in business administration from Kansas State University.

NAME	PHONE NUMBER
Stacy Langin	215-409-7396
Iggy Sanchez	704-303-0896
John McFadden	267-257-0682
Julie Dockendorff	630-271-2920
Janelle Becker	972-207-7928

PROPOSED SERVICES TO BE PROVIDED

GREENSBORO OVERVIEW

PENNEY DUDDY

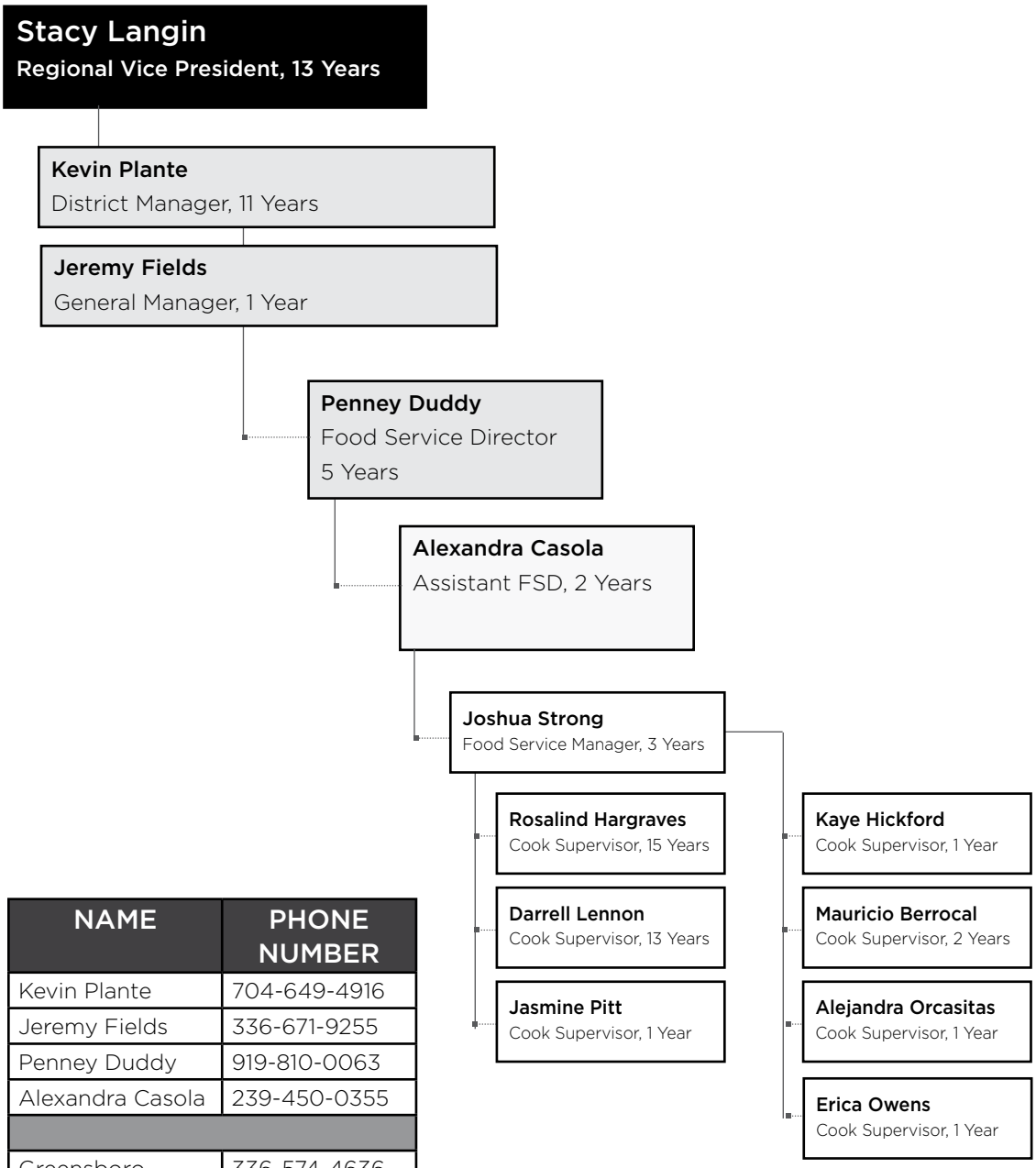
Penney has served as Food Service Director for Aramark at Guilford County Corrections since 2016. In this role, she is responsible for all culinary and financial operations at three locations. She provides meals three times a day for more than 1,000 adult inmates and 45 juveniles, and also oversees the officer dining rooms and catered events for staff. She received a Gold Award for client satisfaction.

Penney ensures meals are served during emergency circumstances and through challenges brought on by COVID-19. In addition to supervising catered meals for staff, she works with the chaplain to plan meals for inmates who observe Ramadan.

Penney joined Aramark in 2006. She moved to the correctional services line of business after serving as Food Service Director at United Healthcare and Assistant Food Service Director at GlaxoSmithKline.

NAME	POSITION	SAT	SUN	MON	TUE	WED	THU	FRI
Penney Duddy	Food Service Director			6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm
Alexandra Casola	Assistant Food Service Director			6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm	6:30am-5:30pm
Joshua Strong	Food Service Manager			3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am
Rosalind Hargraves	Cook Supervisor			3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am
Darryl Lennon	Cook Supervisor			9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm
William Williams	Cook Supervisor			9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm
Jasmine Pitt	Cook Supervisor	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am		
Kaye Hickford	Cook Supervisor	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am		
Mauricio Berrocal	Cook Supervisor	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm		
Alejandra Orcasitas	Cook Supervisor	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am		
Erica Owens	Cook Supervisor	6:00am-5:00pm	6:00am-5:00pm	6:00am-5:00pm	6:00am-5:00pm	6:00am-5:00pm		

GREENSBORO ORG CHART



NAME	PHONE NUMBER
Kevin Plante	704-649-4916
Jeremy Fields	336-671-9255
Penney Duddy	919-810-0063
Alexandra Casola	239-450-0355
Greensboro Aramark Office	336-574-4636

HIGH POINT OVERVIEW

JAMON WILSON

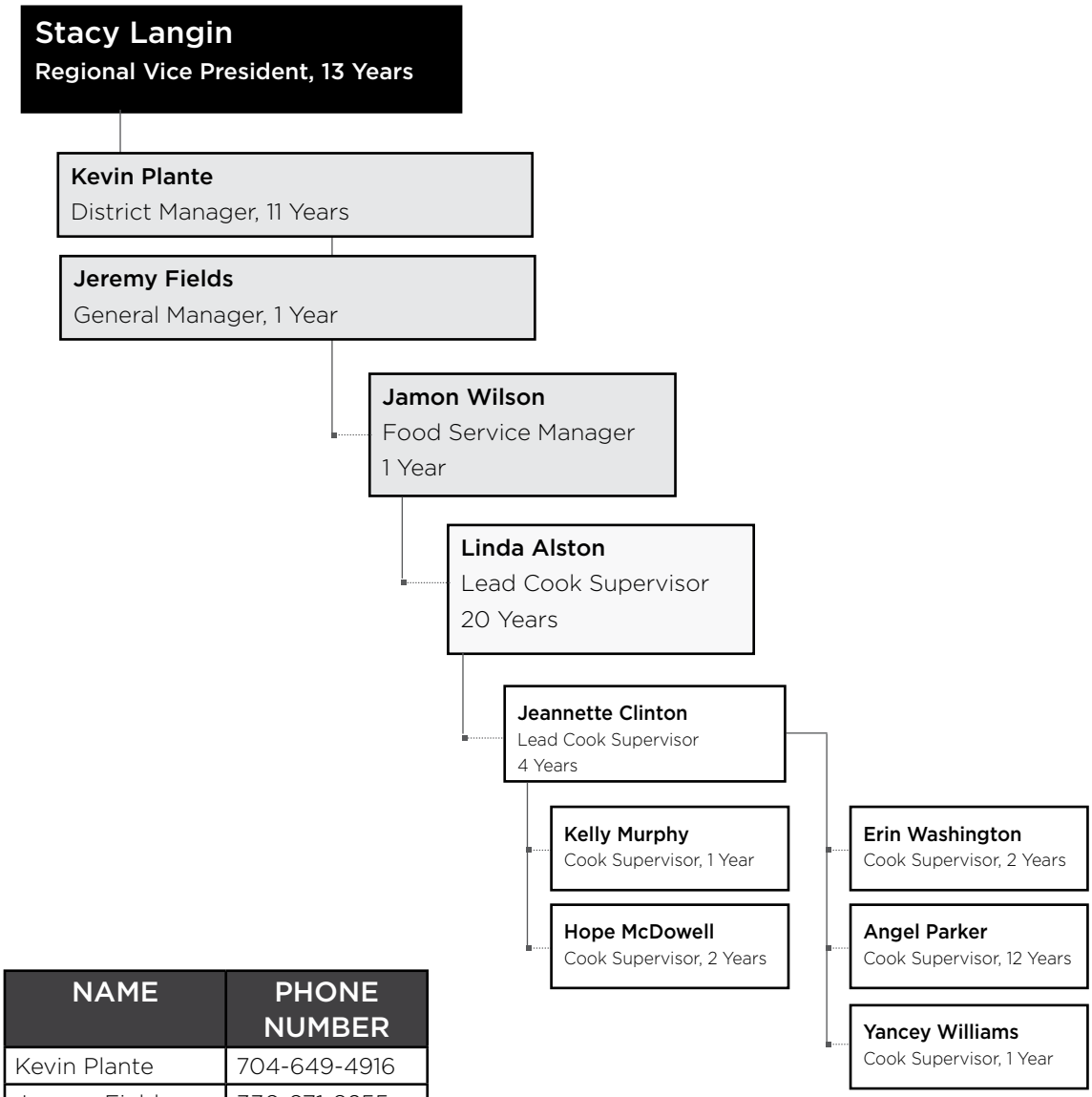
Jamon has held leadership and project management positions in the food service industry, municipal services, and faith-based community. He is skilled at leading staff, developing menus in an institutional environment, and ensuring a safe and sanitary workplace.

As Food Service Manager for Aramark's correctional services in Greensboro, North Carolina, Jamon is responsible for training and supervising staff as well as inmate workers and oversees the day-to-day food service operations. His previous employment includes Lead Crew Member for City of Greensboro Stormwater Division; Dietary Manager for North Pointe in Archdale, North Carolina; General Manager at Sonic in Macon, Georgia; and several ministerial positions.

Jamon has an MBA in business finance, a B.A. in Business Administration, and an A.A. degree in Christian ministry, all from Indiana Wesleyan University in Marion, Indiana. He currently serves as Associate Pastor at Wendover Hills Church in Jamestown, North Carolina.

NAME	POSITION	SAT	SUN	MON	TUE	WED	THU	FRI
Jamon Wilson	Food Service Manager			9:00am-5:30pm	9:00am-5:30pm	9:00am-5:30pm	9:00am-5:30pm	9:00am-5:30pm
Linda Alston	Lead Cook Supervisor	3:00am-11:00am			3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am
Jeannette Clinton	Lead Cook Supervisor	5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm		
Kelly Murphy	Cook Supervisor		9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	
Hope McDowell	Cook Supervisor			9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm	9:30am-5:30pm
Erin Washington	Cook Supervisor	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am	3:00am-11:00am		
Yancey Williams	Cook Supervisor		5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm	5:00am-1:00pm	

HIGH POINT ORG CHART



NAME	PHONE NUMBER
Kevin Plante	704-649-4916
Jeremy Fields	336-671-9255
Jamon Wilson	336-253-2341
High Point Aramark Office	336-882-7671

JUVENILE CENTER OVERVIEW

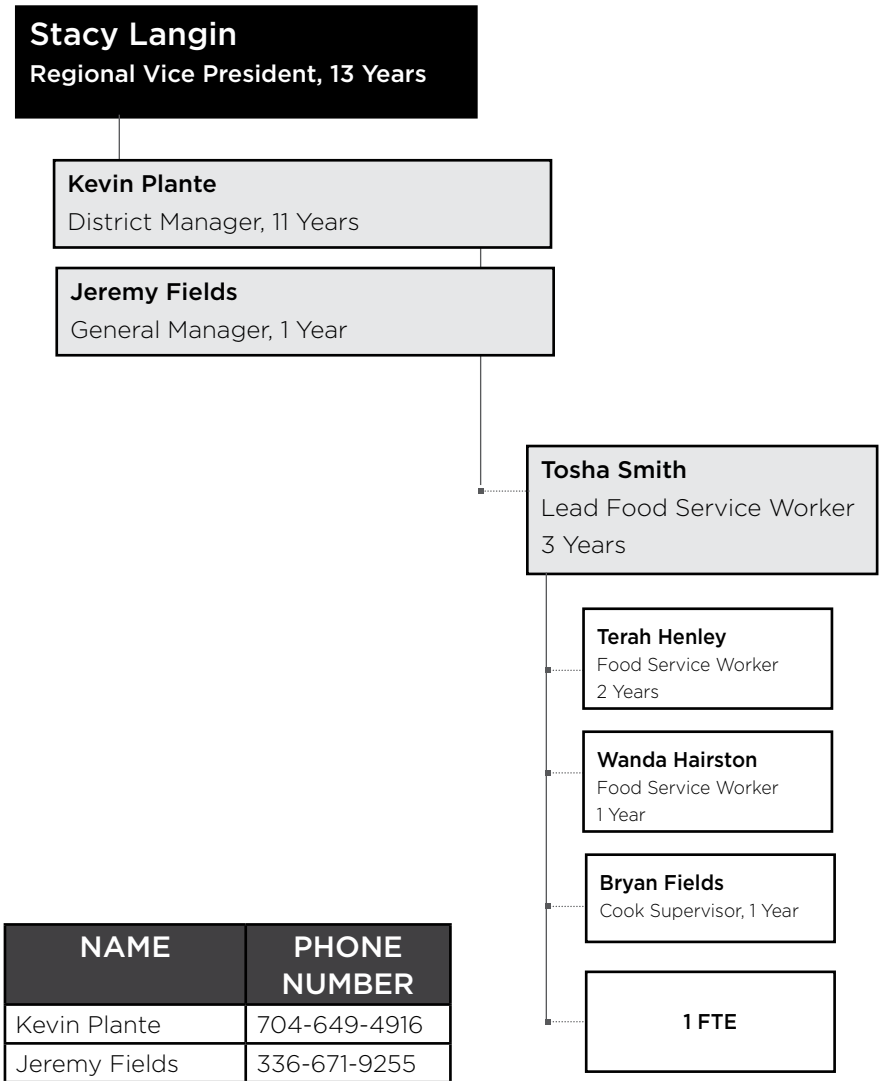
TOSHA SMITH

As a Food Service Lead, Tosha is responsible for assisting the Food Service Director in planning, directing, and controlling all food services provided in Guilford County's juvenile location. She ensures staff compliance with Guilford and Aramark policies, procedures, guidelines, and standards.

Tosha is ServSafe certified and has worked in the institutional food service industry for more than 12 years. She joined Aramark in 2018 as a Food Service Worker at Guilford and was promoted to Food Service Lead in 2020. Tosha's past experience in institutional food service includes working as a Dietary Aide at the Oaks of Alamance assisted living facility in Elon, North Carolina, before being promoted to a management position there. She gained customer service experience working at Fordham Dry Cleaners.

NAME	POSITION	SAT	SUN	MON	TUE	WED	THU	FRI
Tosha Smith	Lead Food Service Worker			10:00am-6:00pm	10:00am-6:00pm	10:00am-6:00pm	10:00am-6:00pm	10:00am-6:00pm
Terah Henley	Food Service Worker	6:00am-2:00pm			6:00am-2:00pm	6:00am-2:00pm	6:00am-2:00pm	6:00am-2:00pm
Wanda Hairston	Lead Cook Supervisor	8:00am-4:00pm	8:00am-4:00pm	8:00am-4:00pm	8:00am-4:00pm	8:00am-4:00pm		
Bryan Fields	Food Service Worker		6:00am-2:00pm	6:00am-2:00pm	6:00am-2:00pm	6:00am-2:00pm	6:00am-2:00pm	

JUVENILE CENTER ORG CHART



NAME	PHONE NUMBER
Kevin Plante	704-649-4916
Jeremy Fields	336-671-9255
Tosha Smith	336-543-8210
Juvenile Center Office	336-641-2600

PROPOSED SERVICES TO BE PROVIDED

STACY LANGIN
REGIONAL VICE PRESIDENT

EXPERIENCE

2018–Present	**Aramark Correctional Services, LLC**
	Regional Vice President
2015–18	Vice President of Marketing
2013–15	**Aramark Refreshment Services**
	Vice President of Marketing
2010–13	Consumer Strategy Senior Director
2008–10	Business Development Director
2006–08	**Anpesil Distribution Services**
	Vice President
2003–06	Director, Sales and Marketing
2002–03	**Compass Group**
	National Category Manager
2001–02	General Manager, MD/DC/VA Operations
1999–2001	Vice President, Marketing and Business Development
1997–99	**Sunoco**
	Marketing Manager
1996–97	Internal Auditor

EDUCATION

Kellogg School of Management
Executive Leadership Program

Villanova University
MBA, Marketing and E-Commerce
B.S., Finance

IGGY SANCHEZ
DIRECTOR OF STRATEGIC DEVELOPMENT

EXPERIENCE

2020–Present	**Aramark Correctional Services, LLC** Director of Strategic Development
2013–19	**Keefe Group, Fontana, CA** Regional Account Manager
2010–13	**Kaplan Incorporated, New York, NY** National Sales and Retention Manager
2005–09	**Boral Industries, Corona, CA** Territory Sales Manager

EDUCATION/CERTIFICATION

Mt. San Antonio College
Fire Science and Technology

PROPOSED SERVICES TO BE PROVIDED

JOHN MCFADDEN
REGIONAL FINANCE DIRECTOR

EXPERIENCE

2016–Present	**Aramark's Correctional Services Division** Regional Finance Director
	Aramark Business Dining
2012–16	Regional Finance Manager
2006–12	Senior Financial Analyst

EDUCATION

2010	**La Salle University, Philadelphia** MBA, Financial and Operations Management
2001	**Drexel University, Philadelphia** Bachelor of Science, Business Administration Accounting and Finance, 2001

PROPOSED SERVICES TO BE PROVIDED

KEVIN PLANTE
DISTRICT MANAGER

EXPERIENCE

2009–Present	**Aramark Correctional Services, LLC** District Manager
2007–09	**Restaurant Associates** Regional Director
1996–2007	**Guckenheimer**
2000–07	Director of Operations
1998–2000	Area Manager
1996–98	General Manager (Sony Pictures Entertainment Studios)
1991–96	**Marriott Management Services**
1994–96	Director of Catering/Special Events (The Walt Disney Studios)
1994	Food Service Director (Marshall Industries)
1993	Food Service Director (Mattel Toys)
1992–93	Food Service Director (Santa Fe International)
1991–92	Food Production Manager (Department of Water and Power)
1990–91	**Hyatt Regency Hotel** Food Production Manager
1990	**The Clayhill Farm and Tavern** Chef

EDUCATION

1990	**Johnson & Wales University** Bachelor's Degree in Food Service Management
1988	**Johnson & Wales University** Associate Degree in Culinary Arts

PROPOSED SERVICES TO BE PROVIDED

JEREMY FIELDS
GENERAL MANAGER

EXPERIENCE

2020–Present	Aramark Correctional Services General Manager
2018–20	Trinity Services Group District Manager
2016–18	Lotsa Stone Fired Pizza Regional Director of Operations
2013–16	Texas De Brazil General Manager
2013–15	Xtreme Performance Training Co-owner/Partner
2004–13	The Cheesecake Factory Assistant General Manager

EDUCATION/CERTIFICATION

University of Pittsburgh
Bachelor of Science, Biology and Chemistry

ServSafe Certification

JULIE DOCKENDORFF, MS, RD
DIRECTOR, NUTRITION AND OPERATIONAL SUPPORT

EXPERIENCE

2012–Present	Aramark Correctional Services Director, Nutrition & Operational Support
2010–11	Senior Manager, Nutrition & Operational Support
2008–10	Fairview Retirement Community Senior Living Administrator
2004–08	Fairview Retirement Community Food Services Director
1996–2004	Consultant Dietitian
1991–96	The Service Master Company Chief Clinical Dietitian & Clinical Support Coordinator
1990–91	The Chicago Center for Clinical Research Program Manager & Research Study Coordinator
1987–90	University of Wisconsin Hospital & Clinics Clinical Nutrition Specialist

EDUCATION/CERTIFICATION

2003	Certification in Adult Weight Management: American Dietetic Association
1986	Rush University Rush Presbyterian–St. Luke's Medical Center, Chicago, Illinois Master of Science in Clinical Nutrition
1985	University of Illinois, Champaign, Illinois Bachelor of Science in Dietetics

PROPOSED SERVICES TO BE PROVIDED

JANELLE BECKER
HUMAN RESOURCES DIRECTOR

EXPERIENCE

2019–Present	**Aramark's Correctional Services Division** Human Resources Director
2019–20	**Aramark Healthcare** Senior Human Resources Manager
2018	**TD Industries** Human Resources Business Partner
2016–18	**Aramark**
2018	Human Resources Manager—Shared Services
2017–18	Human Resources Manager—Healthcare
2016–17	Human Resources Manager—Facilities
2014–16	**Oklahoma State University Foundation** Assistant Director of Human Resources
2009–14	**Bank SNB**
2013–14	Training Specialist
2011–13	Organizational Development Specialist
2009–11	Financial Services Advisor

EDUCATION

2018	**Kansas State University** Masters of Industrial and Organizational Psychology
2008	**Kansas State University** Bachelor of Science, Business Administration

PENNEY DUDDY
FOOD SERVICE DIRECTOR

EXPERIENCE

2006–Present	**Aramark's Correctional Services**
2016–Present	Food Service Director, Guilford County
2009–16	Food Service Director, United Healthcare
2006–09	Assistant Food Service Director, GlaxoSmithKline
2005–06	**Triangle Sportsplex** Food and Beverage

PROPOSED SERVICES TO BE PROVIDED

JAMON WILSON
FOOD SERVICE MANAGER

EXPERIENCE

2020–Present	**Aramark's Correctional Services** Food Service Manager
2018–20	**City of Greensboro Stormwater Division** Lead Crew Manager
2015–17	**North Pointe** Dietary Manager
2013–15	**Sonic** General Manager

EDUCATION

2021	**Indiana Wesleyan University** MBA in Business Finance
2018	**Indiana Wesleyan University** B.A. in Business Administration
2016	**Indiana Wesleyan University** A.A. in Christian Ministry

ADDITIONAL EXPERIENCE

- Associate Pastor, Wendover Hills Church, Jamestown, NC
- Youth Leader, Youth for Christ, Greensboro, NC
- Youth Pastor, Christ Wesleyan Church, Greensboro, NC
- Ministerial Student, Macon Wesleyan Church, Macon, GA

PROPOSED SERVICES TO BE PROVIDED

TOSHA SMITH
LEAD FOOD SERVICE WORKER

EXPERIENCE

2018–Present	**Aramark's Correctional Services** Lead Food Service Worker
2015–18	**The Oaks of Alamance** Dietary Aide/Management
2013–15	**Fordham Dry Cleaners** Customer Service
1997–13	**Private CNA**

EDUCATION

1997	**North West High School** High School Diploma

PROPOSED SERVICES TO BE PROVIDED

ALEXANDRA CASOLA
ASSISTANT FOOD SERVICE DIRECTOR

EXPERIENCE

2019–Present	**Aramark's Correctional Services** Food Service Director
2019–20	**Aramark Business Dining** Food Service Manager
2018–19	**Rhode Island Billiards Bar & Bistro** Assistant Manager and Bartender
2017	**Sweet Savannah's** General Manager
2014–15	**The Bay House Restaurant** Assistant Pastry Chef

EDUCATION/CERTIFICATION

2019	**Johnson & Wales University** Master of Business Administration
2018	**Johnson & Wales University** Bachelor of Science in Food Service Management
2017	**Johnson & Wales University** Associate in Baking and Pastry Arts

- ServSafe Manger Safety and Sanitation Certified
- Crowd Management Certified

TRAINING

EXCEEDING EXPECTATIONS EVERY DAY.

Hiring, training, and retaining the right employees is an exercise every organization engages in. Throughout our tenure at Guilford County, we have provided ongoing training opportunities, which have empowered our staff to effectively do their jobs, maintained a number of long-term employees, and motivated them to continue serving the County as valued members of our team.

INSPIRING AND ENGAGING STAFF

People are our most valuable asset. Because of our unique philosophy, Aramark's correctional services division is proud to deliver an environment in which a talented, engaged, passionate, and diverse array of people want to work. Our promise to Guilford County is to engage our employees, making a meaningful difference in your facilities and leaving a lasting legacy. We lay the groundwork for employee success, with initiatives that attract, develop, reward, and retain a diverse team that performs to its highest potential.

Aramark's talent acquisition and retention initiatives work together to drive a consistent recruitment process, building sourcing strategies for existing and future needs, and pipelining external talent that will enable us to achieve our growth goals as a business.

HIRE RIGHT

We source dedicated and talented associates.

ONBOARDING

Formal training includes our corrections-specific SHIELD instruction as well as Ops 101, providing a basic understanding of key service concepts and practices.

RECOGNIZE AND RETAIN

We value our employees' hard work every day and recognize them for their dedication and achievement.

1 HIRE RIGHT

Our process uses best practices to facilitate speedy, accurate, and compliant hiring. We track, monitor, and continuously improve our hiring practices nationally and across all job levels and types.

HIRING PROCESS AND BACKGROUND CHECKS

Our team members are the hub of our operations and the importance of health, safety, and compliance is always top of mind. Having thorough and comprehensive hiring processes ensures that all employees adhere to the standards set forth by Guilford County.

All candidates are required to complete comprehensive background checks, including relevant county and federal court checks, national sex offender registry checks, and verification of Social Security numbers and legal authorization to work in the United States. These are completed by a third-party vendor and cover a seven-year period, plus any period of judicial oversight. In addition, corrections-specific licensing, education, health, or background checks will also be completed and customized to each state, government agency, or positional requirements.

MAINTAINING A PROACTIVE TALENT READINESS FOCUS

Our talent readiness framework gives us the ability to stay ahead of business demands, thus enabling us to go to market with more ease than our competitors. Internally, this strategy creates a foundation focused on proactive talent development and sourcing, attracting and engaging a diverse talent pool, and driving accountability and responsibility for talent readiness at every level of the organization.

EXTERNAL HIRES

We network with our employees and associates across the company, trade associations, diversity networks, and specialized sources of people with disabilities. Relationships with veterans' groups support military hiring, and our employee resource groups embrace workplace communities for women, Latinos, people of African descent, indigenous employees, cross-generational workers, veterans, LGBTQ employees, and those with disabilities and their caregivers and advocates.

2 ONBOARDING

Our people are our most valuable asset. We want to ensure that they are prepared for the unique set of circumstances of working in a correctional environment. In addition to the training our employees are required to go through, the corrections division provides SHIELD training to prepare our staff to handle such matters as offender manipulation, maintaining a safe and secure work environment, and meeting federal requirements like PREA training.

To achieve these training goals and learn the practical skills needed to do their job, our front-line associates are set up with a 30-, 60-, and 90-day onboarding plan so they're prepared when they enter your facility each day.

In addition to this training, employees are required to go through our Front-Line Fundamentals program. The program includes a series of short courses they can complete during work hours that cover such topics as food safety and handling, operations, and delivering for our clients. By establishing an onboarding program and tracking its completion for each employee, we're better able to serve our clients. Our employees are prepared to execute their tasks, grow in their responsibilities, and continually work to enhance the service we provide.

We want employees to know that we're excited they have come to work with Aramark and that their decision to join us is a good one.

COMMITTED TO DIVERSITY

Educational opportunities provide insight into the many definitions of diversity and how to be respectful and share Aramark's values with all, including fellow employees, customers, and partners. Specific training around customer interactions are available in partnership with our employee relations team.

ARAMARK'S SAFE COMMITMENT

As an organization dedicated to excellence, we are committed to operating our business in a responsible manner. We educate our employees to ensure that we are keeping them safe every day. Daily safety huddles are conducted with employees to provide basic workplace reminders and ensure everyone is aware of the nearest exits, fire extinguishers, and routine safety equipment. Strict protocol for personal protective equipment (PPE) is in place to provide the safest environment possible. All employees are asked to sign our safety pledge to ensure that we are committed to following our safety protocols each and every day.

TECHNICAL SKILLS TRAINING

Essential for achieving proficiency in quality and service delivery outcomes at Guilford County, we engage managers, supervisors, clinical dietitians, chefs, and front-line service associates in disciplined technical skills training on a predetermined schedule. Across each of the Aramark services, these programs are conducted using many different delivery vehicles, including one-on-one training, team training meetings, video training, and interactive skill training.

FRONT-LINE ASSOCIATE TRAINING

This investment of valuable leadership time in one-on-one training also emphasizes the importance of each job to the employees.

Our front-line associate training establishes expectations in addition to the fundamental and hands-on skills our staff needs to effectively do their jobs. Over the course of their first week, new employees are required to complete 4 modules to learn essential concepts, and follow up with their managers to put their education into practice by physically going through each task with their managers. Once their training is complete, employees will have exposure to weekly SHIELD and SAFE briefs and other huddle exercises to reinforce the concepts they learned in their onboarding, and ensure a safe and secure environment for our clients.

SHIELD TRAINING

Offender manipulation is a constant threat in the corrections industry. The safety and security of employees in a correctional setting can be compromised without proper training. Our solution to this problem is SHIELD training. The training is designed to arm employees with the knowledge and skills to understand risks, manage offenders, and recognize when manipulation is occurring. SHIELD training must be completed before working with offenders. It includes three learning modules and is tracked through Aramark's Learning Management System to ensure 100% compliance Employees must be recertified in SHIELD annually.

SHIELD briefs are discussed at weekly huddles to reinforce each of the key topics. This training focuses on offender manipulation; a safe and secure workplace; and managing offenders.

SHIELD TRAINING

SANITATION PLAN

SANITATION & FOOD SAFETY MANUAL

Aramark Correctional Services believes that a safe work place is essential. The Sanitation and Food Safety Manual mandates frequent inspections by the Food Service Director. Our Safety Awareness Program is part of our ongoing corporate goals with employees receiving recognition throughout the year for maintaining a safe and accident-free operation. Our Operational Excellence Program, OP-X is outlined in our proposal.

Sanitation is critically important to a correctional institution. Aramark Food Support Services will develop an intense sanitation schedule for your food service operation. Our sanitation program involves more than elbow grease and strong soap. Acceptable results require an ongoing program of training and supervision. Each Aramark director has in his possession an Aramark Food Support Services Sanitation and Food Safety Manual. The manual is in constant use as a management training guide for new employees and for the continuous retraining of existing employees. Aramark Food Support Services' Sanitation and Food Safety Manual Table of Contents is presented in the following pages. Aramark Food Support Services believes that a safe work place is essential.

3 RECOGNIZE AND RETAIN

Recognition is essential to engage, enable, and retain talented employees. The Guilford County team works hard every day to ensure that safety and security are top of mind. When employees go above and beyond their daily responsibilities, productivity increases and customers are happy, and we make sure they are recognized for their dedication and achievement.

ENCORE! ENCORE!

Aramark is focused on a culture of appreciation, where great work and results are noticed. Through our Encore! Encore! program, Aramark rewards and recognizes our team members' contributions. Encore! Encore! provides one consistent approach to year-round recognition, reinforcing and rewarding employees who deliver experiences that enrich and nourish lives and reflect our values to sell and serve with passion and to always operate with integrity and respect.

Through increased employee engagement, satisfaction, and loyalty, this program directly impacts our client and offender satisfaction by delivering improved results.

encore!
encore!

Our employees create experiences that enrich and nourish lives. That calls for a round of applause.

PROPOSED SERVICES TO BE PROVIDED

REWARD

We regularly provide opportunities to reward and recognize staff, which provides employees with an experience that has lasting impact and value.

	DESCRIPTION	REWARDS
NOTICE EFFORTS	THANK YOU Everyday appreciation for a job well done	Printed thank-you cards, e-cards, or e-buttons
NOTICE EFFORTS	SPOT AWARDS Recognition for work above and beyond daily tasks	Employee's choice of gift from online catalog
NOTICE EFFORTS	ANNUAL EMPLOYEE APPRECIATION DAY Celebrates employees' loyalty and thanks them for their contributions	Individual workplace celebrations
REWARDS	ACHIEVEMENT AWARDS Recognizes significant achievement in safety, customer service, community, innovation, wellness, etc.	Employee's choice of gift from online catalog in Bronze, Silver, or Gold categories
MILESTONES	MILESTONE AWARDS Celebrates career milestones (service awards) in five-year increments and personal milestones (birthdays, anniversaries, graduations, onboarding, etc.)	Employee's choice of gift from online catalog

RING OF STARS

Our Ring of Stars program allows us to honor the extraordinary efforts of our team members who embody what it means to be an Aramark service star.

The Ring of Stars program seeks nomination from every Aramark location. Winners and a companion of their choosing go for a special all-expenses-paid trip where their contributions are acknowledged and celebrated by the company's executive leadership team. Each recipient also receives a special ring to commemorate their accomplishment and their name is included in a permanent Ring of Stars display at the company's global headquarters in Philadelphia.

EMPLOYEE APPRECIATION DAY

Every year, Aramark sets aside a day to celebrate and appreciate all our employees across the globe. We provide a day full of activities and fun where we thank our 270,000 service stars around the globe for their hard work and dedication. We applaud our people for demonstrating integrity and respect in every interaction with our clients, consumers, communities, and each other.

COMPENSATION

We strongly believe that a successful operation begins with the right team. We often see companies making crucial cuts to their labor and staff wages in the attempt to be competitive in pricing. This ultimately leads to compromised security in your facility.

A fair compensation program provides many benefits. It offers earnings potential that is competitive with wage rates in your target market, responds aggressively to economic conditions, and rewards employees while recognizing the value of their continued contribution. Salary increases within the established ranges are a means of bringing an employee's salary to a level commensurate with the value of their past and current contribution. Each employee is paid based on individual performance and contribution to the achievement of company goals without regard to age, color, gender, sexual orientation, national origin, physical handicap, race, or religion.

There are three types of salary increases:

- **Merit Increases—**Relates directly to an employee's performance and overall contribution to the company, as well as to the employee's relative position within the assigned salary range
- **Promotional Increases—**An increase in an employee's salary that accrues because of a move to a higher grade level
- **Adjustment Increases—**Change-based increase for reasons other than merit or promotion, made for internal and external equity

PROPOSED SERVICES TO BE PROVIDED

BENEFITS FOR HOURLY EMPLOYEES

- Paid vacation, holidays, and time off
- Medical, prescription drug, dental, vision, and basic life insurance and accident coverage
- Flexible spending account (FSA) and health savings account (HSA)
- Employee assistance plan (EAP)
- Retirement plan (401[k])
- Short-term disability plan
- Encore! Encore! rewards and recognition program
- Corporate discount programs
- Employee well-being incentive program
- Free biometric screenings
- Adoption assistance program
- Autism assistance program

— INSIGHT —

We are a "Best Employers for Healthy Lifestyles" award recipient for nine consecutive years

BENEFITS FOR SALARIED EMPLOYEES

- Paid vacation, holidays, and time off
- Medical, prescription drug, dental, vision, and basic life insurance and accident coverage
- Retirement plan (401[k]) and retirement savings plan
- Disability plans: short-term and long-term
- Preferred banking, loan assistance, and home mortgage program
- Educational assistance, education loan program, and scholarship program
- Management referral program and incentive bonuses
- Flexible spending account (FSA) and health savings account (HSA)
- Employee assistance plan (EAP)
- Corporate discount programs
- Matching gift program
- Encore! Encore! rewards and recognition program
- Employee well-being incentive program
- Free biometric screenings
- Adoption assistance program
- Autism assistance program
- Commuter connection

Please refer to our Benefits Highlight Brochure in the Appendix.

PROPOSED SERVICES TO BE PROVIDED

High-quality talent is an invaluable resource to Guilford County, and retaining and growing talent relies on our integrated talent-management model. We accomplish this through:

PERFORMANCE MANAGEMENT

Performance management is an ongoing process of communication between a manager and an employee that occurs throughout the year, in support of accomplishing the strategic imperatives of the organization. In discussion with their manager, each individual aligns their goals with the business needs of the organization. Performance management includes three stages: goal planning, midyear check-in, and performance appraisal.

DEVELOPMENT PLANNING

Development planning is a unique opportunity for each employee to drive their career at Aramark. Employees collaborate with their managers to build a development plan focused on their career goals and using the leadership competencies as a guide. Development planning includes the creation of a development plan as well as a formal check-in.

TALENT PLANNING

Talent planning is how we assess our current talent for new opportunities and identify high-performing individuals to develop for future opportunities. Talent planning includes a manager's assessment to aid in succession planning and people-planning meetings to review our talent across the organization.

INMATE TRAINING

All inmate workers will be provided training in essential kitchen skills in order to be productive in the operation. Aramark staff will manage inmate workers performing duties related to job assignments for food service. Proper procedures will be observed inmate food service workers, in accordance with established policies and procedures. The food Service Manager is responsible for ensuring proper inmate supervision and training. Food service staff shall supervise, train, and demonstrate proper production and presentation techniques.

Inmates who meet the County requirements will also have access to enroll in our one of a kind IN2WORK training program. We have provided a full outline of this unique program in this training section.

Inmate Worker Orientation

aramark

KITCHEN RULES FOR INMATE WORKERS

DOs

1) PERSONAL HYGIENE

a) Shower daily before reporting to work
b) Be clean shaven at all times
c) Uniform must be clean and proper shoes must be worn
d) Coats must be hung in the main hall next to the stock room

2) WHILE WORKING IN THE KITCHEN, YOU MUST:

a) Always wear authorized head wear/hairnets
b) Gloves will be worn at all times while working with any food product
c) Wash hands with hot water and soap frequently, when entering or leaving assigned work area and before putting on new gloves
d) Read and comply with all instructions posted in assigned work area and throughout the kitchen
e) Always ask for assistance from Supervisors for any job duty, procedure or equipment that is not familiar to you
f)

3) BEHAVIOR

a) Follow all rules of the CCDC and ARAMARK Corrections
b) Follow any and all directions give by the ARAMARK Supervisors and staff
c) Always show respect to the ARAMARK Supervisors and the other inmate staff
d) Earn respect as a valuable member of the crew by being a responsible worker
e) Only the meal provided should be eaten and only at the instructed time/location

4) DUTIES AND PERFORMANCE

a) Ensure that all daily responsibilities are completed in a timely matter
b) Clean as you go and keep all areas of the kitchen neat and organized
c) Keep the floor dry at all times
d) The bathroom will be clean and fully stocked with soap, toilet tissue and paper towels at all times
e) All food items must be covered
f) Completely and accurately follow all recipes
g) Boxes will be broken down before being placed in the trash

DON'Ts

1) DON'T VIOLATE SANITATION

a) Do-Rags are not permitted in the kitchen
b) Coats are not to be left in any kitchen area
c) Eating/Drinking is not allowed while preparing or serving food
d) Gloves, aprons and hairnets are not to be worn in the bathroom

2) DON'T INTERRUPT PRODUCTION

a) Leaving the service line is not permitted
b) No talking/shouting or excess noise while the service line is operating
c) Do not operate any equipment without training
d) Do not leave messes for others to clean up
e) Water must never be left on the floor
f) Do not create an unsafe environment
g) Do not walk away from your responsibilities

3) DON'T GO OR DO WITHOUT AUTHORIZATION

a) Do not enter the ODR with out permission
b) Nothing should be removed from the coolers/freezers/store room without supervisors approval
c) Do not interfere with Supervisors completion of their duties
d) Food/equipment will not leave the kitchen unless authorized
e) Do not enter the store room/freezers/coolers without a Supervisor escort
f) Do not leave the kitchen/assigned work area without authorization

4) DON'T BE INSUBORDINATE

a) Do not horseplay, argue or use foul language
b) Do not disrespect staff, inmates or visitors
c) No loitering allowed outside designated area of responsibility, especially in the hallways and door areas
d) Do not disrupt the Food Service Director or supervisors when they are in the offices especially with unnecessary yelling/shouting or other noise
e) Do not barge into any office area without knocking and requesting permission even when the door is open
f) Do not eat/drink anything without authorization
g) Sitting is not permitted on the tables or milk crates
h) Do not damage/abuse or destroy any property or equipment within the facility

I have read and understand the rules listed above & understand that disciplinary action, including discharge, could result from violation of these rules. I have received a copy of these rules for my future reference.

Name _____ Date _____

Signature _____ inmate number _____

Supervisor's Signature _____ Date _____

ATTACHMENT B

INMATE HANDWASHING/SICKNESS DOCUMENTATION

HANDWASHING

1. Turn on hot water.
2. Wet hands.
3. Lather hands with soap. Scrub at least 30 seconds.
4. Rinse hands.
5. Dry hands with paper towels.
6. Turn faucet off with paper towels.

SICKNESS

Tell the kitchen officer if you feel ill, or if you have diarrhea or a rash.

I have received education on hand washing and personal hygiene, and I understand the need for both, especially when handling food on kitchen detail.

_____
Inmate Signature

_____
Date

_____
Food Service Supervisor

_____
Date

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CHEMICAL SAFETY RULES

- MSDS sheets are located at the component and stored in an area readily accessible to frontline staff, at all shift times (located in managers office)
- Chemicals are stored in a secure (locked) area; inmates only gain access with Aramark supervision
- All chemicals are to be stored in the bottom shelf away from food items in the storage area
- Chemical storage room will remain cleaned at all times
- Proper Personal Protective Equipment goggles and gloves will be utilized when any chemicals other then when mopping floors are used
- All spray bottles will be properly labeled as to the contents of chemical
- No chemical will be put into another chemical container unless it is labeled as such.
- Keep all labels on chemical containers.
- **Never** mix different types of drain cleaners, bleaches and strong acids in this facility (results of dangerous gases can result)
- Make sure these products are always used strictly according to the directions on the package and that the containers are properly sealed when not in use.
- Always use these chemicals away from covered/uncovered food.
- All cleaning chemicals will be stored in the chemical room when not being used

I have read and understand the rules listed above. I understand that disciplinary action, which could include discharge, could result from violation of these rules.

Name _____ Date _____ Signature _____ Date _____

Supervisors Signature _____ Date _____

CHEMICAL TRAINING

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

SOLID POWER_____

SOLITAIRE_____

OASIS FLOOR CLEANER_____

OASIS SANITIZER_____

KOOL KLENE_____

GREASE STRIP_____

LIME AWAY_____

I HAVE RECEIVED INSTRUCTION ON THE HAZARDS ASSOCIATED WITH THE ABOVE CHEMICALS, TRAINING ON M.S.D.S, (MATERIAL SAFETY DATA SHEETS) & PERSONAL PROTECTIVE EQUIPMENT.

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

HYGIENE AND GROOMING STANDARDS

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

- HAIR RESTRAINTS ARE TO BE WORN AT ALL TIMES
- SHOWER DAILY
- KEEP FINGER NAILS CLEAN AND TRIMMED
- AVOID TOUCHING YOUR FACE, HAIR OR NOSE. DO NOT SCRATCH, PICK SORES OR WORK WITH OPEN WOUNDS.
- WASH HANDS FREQUENTLY AND EVERY TIME AFTER PERFORMING THE FOLLOWING ACTIVITIES:
  - VISITING THE TOILET
  - COUGHING OR SNEEZING INTO YOUR HANDS
  - TOUCHING YOUR FACE, NOSE OR HAIR
  - HANDLING BOXES, CRATES OR PACKAGES
  - HANDLING GARBAGE
  - HANDLING ANYTHING SOILED

- REPORT TO YOUR SUPERVISOR WHEN YOU HAVE BEEN INJURED, INCLUDING MINOR INJURIES SUCH AS CUTS AND BURNS
- REPORT TO YOUR SUPERVISOR ANY ILLNESS OF THE RESPIRATORY SYSTEM, (HEAD COLDS, ETC) AND ANY INTESTINAL DISORDERS SUCH AS DIARRHEA.
- KEEP HANDS AND FINGERS OUT OF FOOD: DO NOT TASTE FOOD WITH YOUR FINGERS.USE A CLEAN TASTING SPOON EACH TIME.
- AS MUCH AS POSSIBLE, USE UTENSILS FOR PREPARING FOOD. USE TONGS, SPOONS, FORKS, ETC
- AVOID TOUCHING PARTS OF DISHES OR TRAYS THAT WILL COME IN CONTACT WITH FOOD
- IF FOOD MUST BE HANDLED BY HANDS, USE PLASTICE DISPOSABLE GLOVES.

I HAVE RECEIVED INSTRUCTION ON THE ABOVE HYGIENE AND GROOMING STANDARDS.

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

KITCHEN RULES

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

1) INMATE WORKERS MUST REPORT IN THE PROPER UNIFORM. HAIR / BEARD RESTRAINTS MUST BE WORN AT ALL TIMES WHILE IN THE KITCHEN, BEFORE, DURING AND AFTER MEAL SERVICE. (AT ALL TIMES)

2) FINGERNAILS MUST BE TRIMMED AND CLEAN

3) DISPOSABLE PLASTIC GLOVES MUST BE WORN WHEN HANDLING FOOD

4) NO SITTING OR STANDING ON THE WORKTABLES OR EQUIPMENT

5) HORSEPLAY AND FIGHTING WILL NOT BE TOLERATED

6) THERE IS NO EATING OR DRINKING IN ANY FOOD PREPARATION AREA. ALL FOOD AND BEVERAGES ARE TO BE CONSUMED IN THE DESIGNATED BREAK AREAS

7) INMATE WORKERS ARE NOT ALLOWED TO SERVE THEMSELVES

8) INMATE WORKERS ARE NOT PERMITTED TO USE OR OPERATE ANY EQUIPMENT WITHOUT BEING TRAINED BY AN ARAMARK STAFF

9) INMATE WORKERS ARE NOT ALLOWED IN THE OFFICE WITHOUT PERMISSION

10) INMATE WORKERS ARE TO STAY IN THERE ASSIGNED AREAS.

I HAVE RECEIVED INSTRUCTION ON THE KITCHEN RULES AND REGULATIONS

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

FOOD SAFETY TRAINING

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

1) ALL FOODS WILL BE STORED AT 40 DEGREES OR BELOW UNTIL READY TO USE

2) KEEP ALL COLD FOOD COLD AT 40 DEGREES OR BELOW

3) KEEP ALL HOT FOOD HOT AT 140 DEGREES OR ABOVE

4) DO NO USE ANY FOODS THAT HAVE DROPPED ON THE FLOOR AND NOTIFY THE ARAMARK SUPERVISOR ON DUTY AS TO DISCARDING INSTRUCTIONS.

5) FOLLOW ALL JOB DESCRIPTIONS

6) REPORT ANY UNSAFE CONDITIONS TO THE ARAMARK STAFF OR DEPUTY STAFF ON DUTY

7) KEEP AISLES, HALLWAYS, AND WALKWAYS FREE FROM CLUTTER AND TRIP HAZARDS,

(BOXES, CRATES, HOSES, CORDS, PAPERS, FOOD ETC)

8) ALLWAYS USE POT OVEN MITTS WHEN REMOVING ANYTHING FROM THE OVENS, HOT BOXES OR STEAMERS

9) MAKE SURE ALL EQUIPMENT IS OFF AND UNPLUGGED AFTER USE

10) DO NOT LEAVE YOUR ASSIGNED WITHOUT NOTIFYING THE ARAMARK SUPERVISOR OR DEPUTY STAFF ON DUTY.

I HAVE RECEIVED INSTRUCTION ON FOOD SAFETY TRAINING:

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

INMATE WORKER KITCHEN SKILLS CHECKLIST

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

_____ - OVENS _____ - STOVES _____ - SLICING MACHINE

_____ - MIXER _____ - STEAMER _____ - DISHWASHER

_____ - HOT BOXES _____ - COLD BOXES _____ - CHOPPER

_____ - STEAM KETTLES _____ - TILT KETTLE _____ - KNIVES

_____ - HAIRNETS _____ - BEARD NETS _____ - CUT GLOVES

_____ - MESH GLOVES _____ - POT GLOVES _____ - OVEN MITTS

_____ - GOGGLES _____ - MASKS _____ - RUBBER BOOTS

_____ - PLASTIC / FOOD HANDLING GLOVE

I HAVE RECEIVED INSTRUCTION ON FOOD SAFETY TRAINING:

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

JAIL INMATE WORKER ORIENTATION

INMATE WORKER NAME: LOCATION:

DATE: TIME:

TRAINER:

- GENERAL EXPLANATION OF THE DUTIES AND EXPECTATIONS
- EXPLANATION OF THE M.S.D.S. AND THEIR LOCATION
- LOCATION OF PERSONAL PROTECTIVE EQUIPMENT
- PROPER USE AND STORAGE OF SAFETY AND CLEANING EQUIPMENT
- PROPER METHODS OF CLEANING AND SANITIZING
- REPORTING INJURIES

ORIENTATION COMPLETED BY: DATE:

INMATE WORKER ACKNOWLEDGEMENT: DATE:

PROPOSED SERVICES TO BE PROVIDED

VOCATIONAL TRAINING

We know recidivism is an issue that continues to plague the criminal justice system. Unfortunately, many ex-offenders end up back in prison because they don't have the necessary skills to get a job once released, causing them to return to criminal behavior. Earning gainful employment by focusing on education and completing job-skills training while incarcerated is proven to help ex-offenders reintegrate into society after they are released. Without education and training, it is harder for offenders to secure employment.

IN2WORK

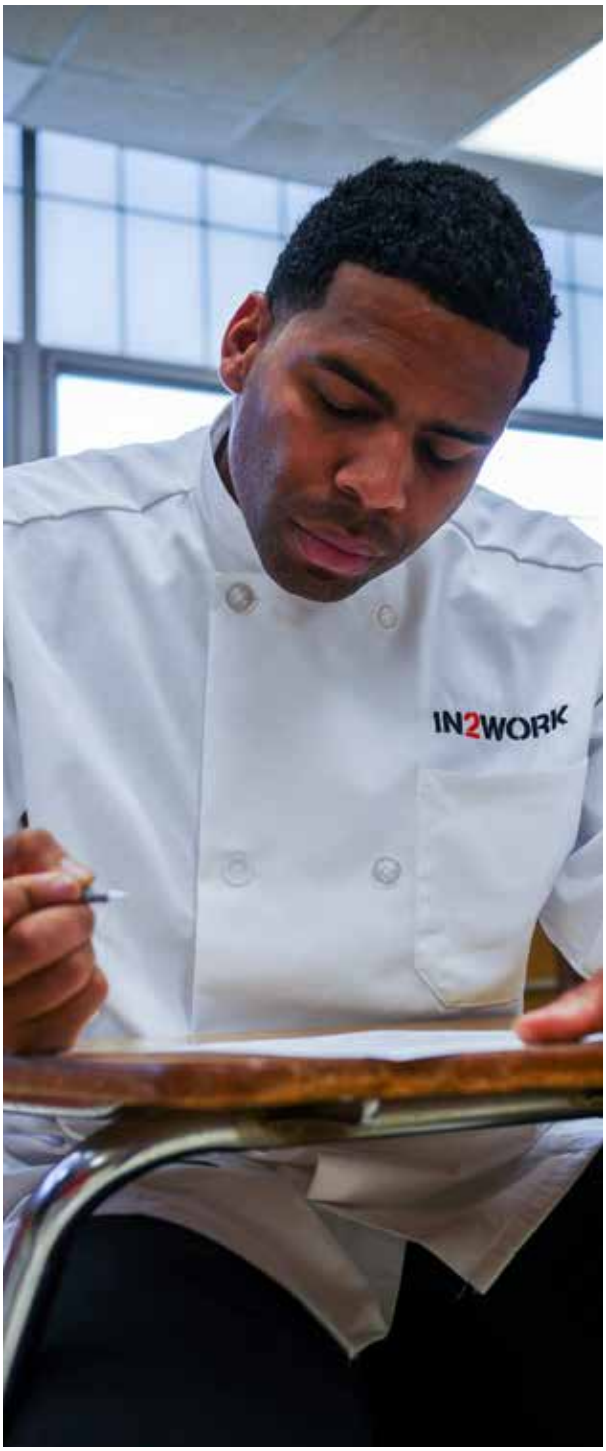
Aramark's IN2WORK program aims to help reduce recidivism. IN2WORK provides students with the opportunity to learn transferable, foundational food service and retail job skills through a comprehensive curriculum requiring classroom and hands-on training, taught by Aramark food service and retail professionals, materials include student workbooks and instructor guides that are updated with current industry standards.

Students receive a certification from the National Restaurant Association upon completion of the program, a key differentiator when they look for employment after release.

A close partnership with the Guilford County team ensures that the right participants are selected to take part in the IN2WORK program. We will work with Guilford County to agree on the structure and support to make the program a success.

The main purpose of IN2WORK is to teach students how to function in a workplace setting and work as a team, leading to an increase in public safety and a decrease in future victimization. Students learn accountability and responsibility through disciplined classroom and hands-on training. By building competent and confident graduates, we set students up for success upon reentry.

IN2WORK



PROPOSED SERVICES TO BE PROVIDED

KITCHEN BASICS

PHASE 1: KITCHEN BASICS

Fundamental skills for success in the food service industry. Prepares students for ServSafe Certification.

FOOD SERVICE MANAGEMENT

PHASE 2: FOOD SERVICE MANAGEMENT

Operational Management skills. Day-to-day restaurant operations, inventory, marketing, and leadership.

ServSafe

PHASE 3: SERVSAFE

Five-year Management certificate from the National Restaurant Association.

IN2WORK FOOD

Classroom instruction and practical hands on training are two pillars of IN2WORK. While the curriculum per phase is structured, IN2WORK is adaptable, designed to align with the current education and vocational programming goals at Guilford County. We will partner closely with the programs team at Guilford County to work toward implementing the most successful version of the IN2WORK program.

KITCHEN BASICS:

- Hygiene & Health
- Cleaning & Sanitation
- Receiving & Serving Food
- Temperatures For Food Safety
- Safety in the Workplace
- Recipes & Preparing for Production
- Success in Food Service

FOOD SERVICE MANAGEMENT:

- Operations Management
- Managing People & Guests
- Managing Finances
- ServSafe Test Prep

PROPOSED SERVICES TO BE PROVIDED

JOB SKILLS TRAINING

Job skills training is important for the re-integration of the IN2WORK graduates back into their communities. This type of training is planned, organized and conducted in the Aramark operation, where students work daily alongside of Aramark food service professionals. Students develop and apply practical skills to broaden competencies in the kitchen that are unique to food service and hospitality jobs, and will set them up for success post release.

IN2WORK food service integrates with our FreshFavorites and iCare Fresh programs, allowing students to acquire real-life short order-cooking skills, learn how to apply cooking techniques and use equipment properly, develop customer service skills, and build meals using PRIMA recipes. Though Freshfavorites and iCare Fresh are recommended for the IN2WORK hands on training, they are not required to run the IN2WORK program. Food safety is also a key component of training and is reinforced at every class. By preparing the FreshFavorites and iCare Fresh menu items, the students earn practical experience and cultivate self-confidence that they will use in their search for employment post-release.

INTERNSHIP

IN2WORK interns support daily operations in the Aramark kitchen or commissary, learning on-the-job instruction that complements the classroom instruction. Aramark industry professionals conduct the workforce training.

High-performing IN2WORK graduates are eligible to apply for an internship while still incarcerated, and the internship can be paid or unpaid

SCHOLARSHIP

Aramark's IN2WORK Program offers scholarship opportunities to graduates of the program pre- and post-release. IN2WORK graduates can apply for a scholarship to continue their education and jump-start their career. Applicants must have graduated from high school or received their GED and a certificate from one of our IN2WORK programs. Our partner, Scholarship America, evaluates and awards the scholarships, which are applicable to full-time or part-time undergraduate studies as well as trade schools.

PROPOSED SERVICES TO BE PROVIDED

IN2WORK EMPLOYMENT

SECOND CHANCE HIRING IS THE RIGHT THING TO DO.

Employment is so much more than just a job. It establishes a feeling of pride, self-worth, and vision for a future that eliminates the need or desire to return to criminal habits. Our employment plan demonstrates a tangible commitment to enriching and nourishing lives for IN2WORK graduates, returning citizens and their communities, by filling the mutual necessity for jobs within Aramark.

Our employment commitment ensures opportunities and a positive impact for IN2WORK graduates to succeed on their post-incarceration journey. Though the individual has left the criminal justice system, they have the support of the Aramark network behind them to drive their focus to available positions within our organization and assist with the application process.

Our plan invests in the individual through technology that enables IN2WORK students to take this final step in their journey.

ALLIE VIRTUAL EMPLOYMENT TOOL

Allie is our virtual job coach that allows IN2WORK graduates to access and apply for a curated list of Aramark jobs based on their interest and location once they are released.

HOW IT WORKS:

- Graduates receive a flier with the information on TextCode
- The candidate texts "IN2WORK" to the code on the flier and is connected to the Allie Virtual Assistant to determine their desired job and location
- Allie provides a link to a list of Aramark jobs based on their location and job type
- Candidate applies to selected job through Allie's Chat to Apply feature

STEP 1:

Text the word **IN2WORK** to the number **63000**

STEP 2:

Allie responds with an intro message, Graduate types in job of interest

STEP 3:

Candidate applies to selected job through Chat to Apply feature

PROPOSED SERVICES TO BE PROVIDED

THE IN2WORK IMPACT

5,000+

IN2WORK GRADUATES WHO HAVE SUCCESSFULLY COMPLETED THE PROGRAM OVER THE PAST 12 YEARS.

1,545

THE NUMBER OF CURRENT STUDENTS ENROLLED IN IN2WORK FOOD AND RETAIL PROGRAMS

139

TOTAL NUMBER OF IN2WORK PROGRAMS CURRENTLY GIVING STUDENTS OPPORTUNITIES.

23

THE NUMBER OF STATES THAT HAVE AN IN2WORK PROGRAM OPERATING TODAY.

100%

OF SCHOLARSHIPS AWARDED TO THE PROGRAM GRADUATES WHO APPLIED TO PURSUE POST SECONDARY EDUCATION, PRE AND POST RELEASE.

75

INTERNS WORKING IN ARAMARK KITCHENS TODAY, EARNING LIVABLE WAGE WHILE INCARCERATED.

48,000+

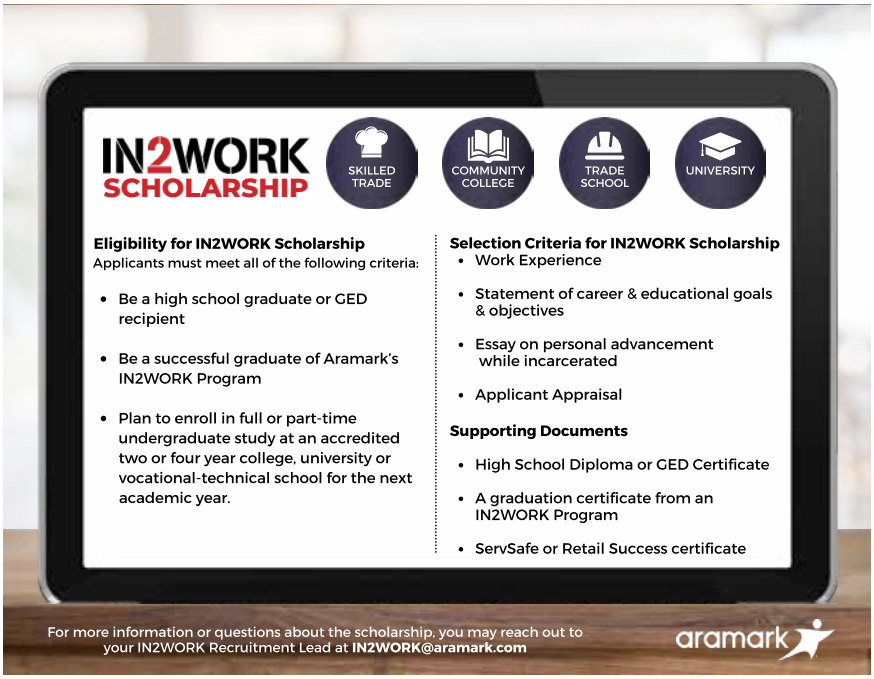
THE AVERAGE NUMBER OF HOURS IN2WORK INSTRUCTORS SPEND EDUCATING AND COACHING OUR STUDENTS EACH YEAR.

350+

TARGETED IN2WORK PROGRAM GROWTH FOR 2021 BY EXPANDING PROGRAM ACROSS ARAMARK CORRECTIONS PORTFOLIO.

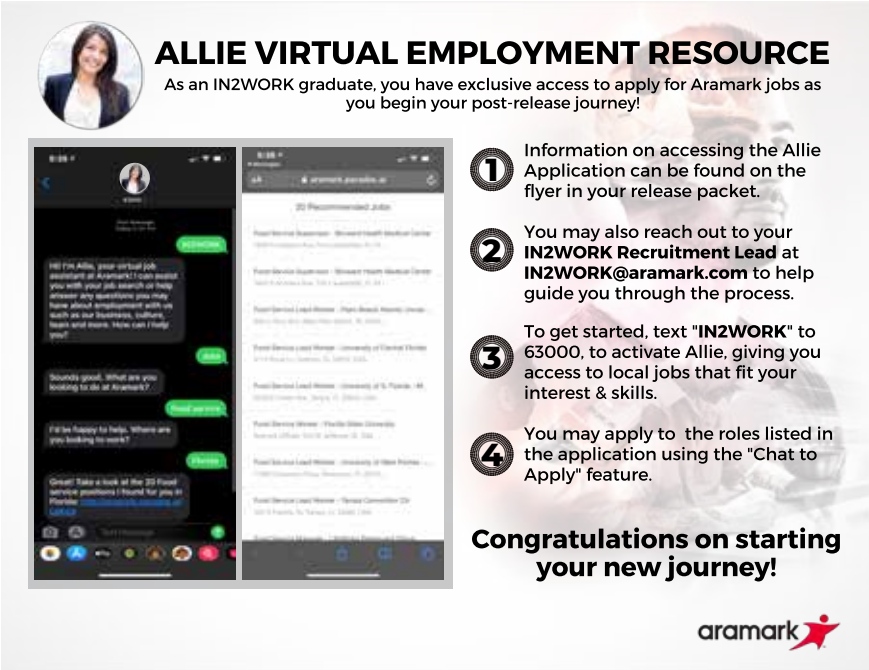
PROPOSED SERVICES TO BE PROVIDED

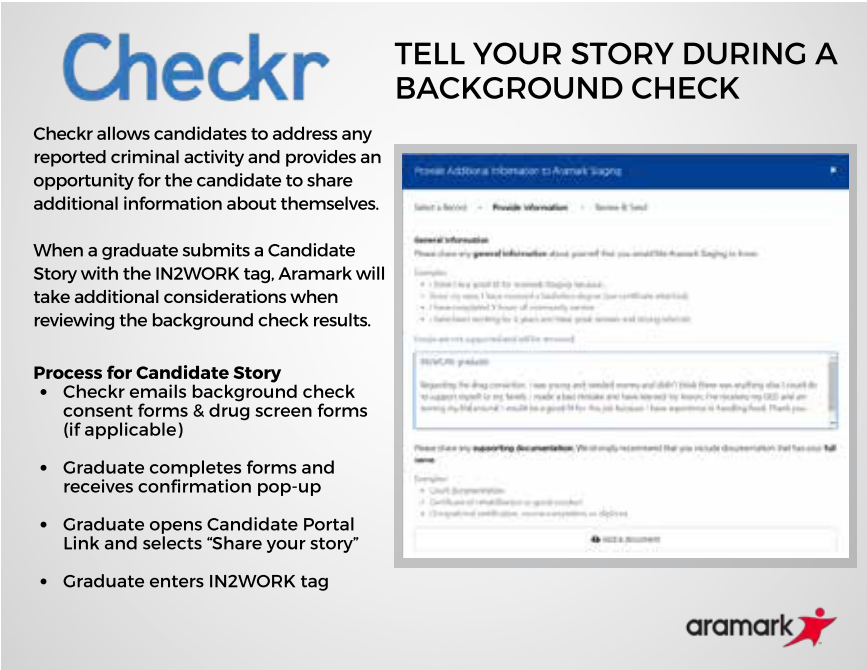
IN2WORK SCHOLARSHIP PROGRAM



PROPOSED SERVICES TO BE PROVIDED

IN2WORK SCHOLARSHIP PROGRAM





IN2WORK IMPACT

EDUCATE. ENCOURAGE. EMPLOY.

NOWAK'S STORY: A DIFFERENT PERSPECTIVE

E. NOWAK
IN2WORK Graduate, 2015
IN2WORK Intern, 2018-Present

"The skills I have learned in the I2W program help me in my everyday work. I am appreciated for the work that I do, I am just not another person, I am part of a team."

Nowak is currently incarcerated at Pendleton Correctional Facility. He was a stellar IN2WORK student. He continuously went out of his way to help his fellow classmates learn harder concepts and stood out as a positive influence for all I2W students. Nowak has been an I2W intern for nearly 4 years and is the sole reason that Aramark extended the internship past the original two-year agreement. He is one of Aramark's best employees and has even earned his own office space.

As a subject matter expert, Nowak assisted the I2W team on creating the latest curriculum, providing invaluable feedback and handwritten edits to four different program guides (and he was a pleasure to work with!) He led student focus groups to ensure everyone's voice was heard, so every I2W student felt like they were making an impact.

You may be thinking that students like Nowak are few and far between, but we disagree. IN2WORK students emanate a sense of pride – in the uniform that they wear to work in class, in the knowledge and skills they pass on to future students and peers and in the thought that they have made a lasting change in their lives, one that is focused on stability and constructive outcomes. Transformative change happens through IN2WORK.

"The biggest reward is the training and ServSafe certification. I take pride in having it and I am hoping that when I get out, I can use my skills to earn employment."

Nowak's projected release date is 2042, he will be almost 80 years old. Being an I2W intern gives him a sense of purpose, he is not just a DOC number – he has a responsibility to himself and his co-workers. The I2W internship has allowed Nowak and other graduates of the program a sense of humility and helps capture exactly what the program is about – humanizing the corrections landscape and justice involved individuals.

"I will never forget Nowak's hand-drawn shirt and tie under his institutional issued uniform. He spent hours sketching a shirt and tie on a new, clean white t-shirt. Nowak was nervous, but prepared. He put his best foot forward and nailed the interview. And we are all so glad that he did."

Melissa Hess - IN2WORK Program Manager

IN2WORK IMPACT

EDUCATE. ENCOURAGE. EMPLOY.

LEON'S STORY: A TRUE PARTNERSHIP

"Flint Man Becomes First Michigan Inmate To Get ServSafe Certified In Jail"

LEON M.
IN2WORK Graduate, 2021

Leon was incarcerated in Flint, Michigan for 21 months; he was also the very first graduate out of the IN2WORK Program at Genesee County Jail. Both the Aramark team and Genesee County officials celebrated his success with a graduation ceremony. Leon prepared individually packaged meals for all the attendees – including his mother and aunt who surprised him at the graduation. Fighting back tears, Leon accepted his certificates and thanked those who supported him through the program.

> **"Good do come out of bad, you know? I'm just thankful and grateful I was given this opportunity. It was a long journey, but I stuck through it. I never would have thought that I'd be where I am today."**

To fully support students like Leon, the IN2WORK program partnered with the Sheriff's department program IGNITE. Both programs aim to break the cycle of incarceration through education and employment. The partnership strengthens and encourages graduates to build a pathway to a career by taking advantage of reentry assistance, leading up to job placement with the county.

Let's look at Leon's rehabilitative journey:

- He graduated from the I2W & IGNITE programs and was released from jail
- Immediately after release, Leon applied and earned a position with the county's senior's nutrition service program.
- Today Leon has a full-time job, receiving a livable wage within the same county that he was previously incarcerated.

Education and continued reentry support are proven to reduce recidivism and boost employability and earnings. The partnership between IN2WORK and Genesee County helped Leon jumpstart his career and validate is inherent worth.

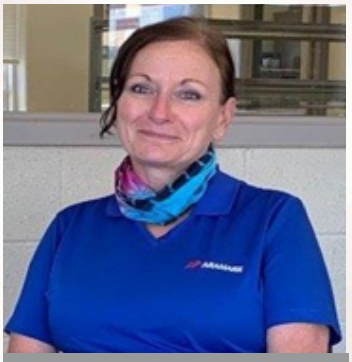
> **"I want everyone to see that this is the reality of investing in people. There is a population that is sometimes forgotten, and many times dismissed."**
> **- SHERIFF SWANSON**

THE FUTURE:
Leon would like to open his own food truck. He specializes in making deep fried burritos with five different meats, potatoes, olives, jalapeños and cheese.

IN2WORK IMPACT

EDUCATE. ENCOURAGE. EMPLOY.

HELEN'S STORY: STARING DOWN ADVERSITY



HELEN K.
IN2WORK Graduate, 2013
Food Service Supervisor & I2W Instructor, 2020

Helen was incarcerated just short of two decades, serving most of her sentence at Rockville Correctional Facility for Women. While there, she completed several impactful programs, including the IN2WORK program. Helen was drawn to the kitchen through a personal passion for cooking and baking. Prior to her kitchen assignment at Rockville, Helen had never worked in a food service establishment. Being new to the environment offered her the opportunity to learn a new set of skills. This excited Helen. Using her meticulous attention to detail, she focused on the Aramark safety and sanitation regimen each shift.

Helen quickly caught the eye of the Aramark Manager, who offered her the chance to apply to the I2W program. After learning of its' many post release opportunities, she was eager to participate. Helen graduated from I2W in 2013. As part of the program, she competed in the annual cupcake competition and regularly led study groups to help prepare students for the ServSafe certification.

> **"After going through so much this program gave me a purpose and the means to support myself. In-turn, I can now pay it forward by influencing the students by instructing the I2W program as an Aramark employee."**

Helen applied for an I2W Internship in and was unanimous selected by the Aramark team for the position. For over two years, she worked in the Aramark kitchen expanding her operational knowledge and building the necessary skill sets to earn gainful employment once released. As an intern, Helen earned minimum wage – this afforded her the comfort of supporting her family while incarcerated. Menial work inside a correctional facility passes time, but the I2W internship instills a true sense of responsibility, the sense that you have a purpose.

With her release date approaching, there were feelings of excitement and at the same time, unrest. Helen worked directly with the IN2WORK Manager to understand the employment opportunities at Aramark post release. Shortly after release, Helen was hired as a Lead Supervisor at Putnamville Correctional Facility at the Indiana Department of Corrections where she oversees a team of kitchen workers and instructs the IN2WORK program. She is living proof of everything the I2W program stands for – hard work, compassion, hope and second chances.

How has IN2WORK continued to impact your everyday?

It gives me the chance to show my grandchildren how to uplift and influence others, give my students a fair chance at living their best life when they get to return to their communities and families. You won't just be impacting people's lives, they're going impact your life also – in a major way.

PROPOSED SERVICES TO BE PROVIDED

6.0 Security

6.1 All employees of the Provider shall be cleared by the Guilford County Sheriff's Office. Guilford County retains the right to conduct investigations on any current or prospective employee(s). Such employees must pass a security clearance and submit to activity control. No Provider's employee shall be authorized or permitted to work in any detention facility without a complete and thorough background clearance by the Guilford County Sheriff's Office.

Aramark understands and will comply.

6.2 The Provider shall submit and maintain a list of employees to Guilford County for a background and record check. The list must include full name, legal address, birth date and social security number. Such employees shall go through Security Training and Orientation prior to beginning work. Employees will be required to pass a reading, comprehension and basic math skills tests coordinated by the awarded supplier.

Aramark understands and will comply with all of the above requirements. Please see the following pages for detailed security policies and procedures.

SECURITY

The safety, security, and welfare of offenders and staff in your facility are critical. We have the experience and expertise to support this mission-critical goal. Consistent and standardized operations contribute to a strong security program. We realize that no facility faces the same security challenges, so we customize our procedures to best accommodate your needs. While our policies have been built on more than 40 years of corrections experience, we understand that our security procedures must fit the security policies of your facility.

ARAMARK CORRECTIONAL SERVICES SECURITY POLICY

As a company that specializes in seamless integration, we understand the need for strict security policies. We will work with Guilford County to achieve the following security deliverables:

- **Kitchen security—**Manage and maintain a safe and secure kitchen environment for offenders, staff, and officers.
- **Security audits—**Provide regular security inspections and oversight to ensure that your expectations are realized.
- **Security training—**Provide scheduled training to staff and offenders on security procedures and protocols.

ARAMARK SECURITY OPERATIONAL PROCEDURES

Our security program is built on a firm foundation consisting of the following elements:

KEY CONTROL

Our food service directors/commissary managers have a set of internal security keys to areas such as walk-ins, storerooms, and spice cabinets. Main control also has a set of keys kept in a sealed envelope. When the seal is broken for an extra key, a report is filed. According to our policy, offenders never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks are in the possession of correctional officers only.

VANDALISM CONTROL

Even under the closest scrutiny, facility equipment may be vandalized. When and if it occurs, we recognize the need to substantiate any offender acts of vandalism. We identify recurrent equipment failures and frequent repairs caused by vandalism for inclusion into our weekly and monthly quality assurance audits and inspections. A remedy is then determined to limit or eliminate the recurring repair.

The remedies for such items and a listing of completed and incomplete work are addressed in monthly corrective action reports issued to the facility administrator. Remedies include charging offenders for damages (where the jurisdiction allows) and redesigning systems to reduce vandalism incidents.

ELIMINATION OF CONTRABAND AND POTENTIAL WEAPONS

Aramark teaches our staff that certain items have a greater value within correctional facilities than in the outside world. Our policy ensures that each manager is aware of the items considered contraband by Guilford County. Our corrections experience has shown that some items are controlled in all facilities:

- **Medication—**This includes all prescription and nonprescription medicines, as well as syringes.
- **Potential weapons—**According to our policy, any article that could be used as a weapon is considered contraband (these include knives, fingernail files, scissors, razors, hammers, chisels, forks, spoons, and pot lids).
- **Shadow boards—**Our policy requires storage of all kitchen knives, cleavers, and sharpening stones on locked shadow boards in a highly visible location.
- **Offender handling of utensils—**Knives are tethered to work areas, and offenders cannot leave the area until all equipment is in place.
- **Food-related Items—**Certain sensitive food items are locked in storage areas and issued only as needed.
- **Cigarettes—**In most facilities, cigarettes and tobacco are the most popular form of contraband.
- **Chemicals—**Cleaning chemicals can be potential weapons.

YOUR SECURITY POLICIES BECOME OURS

Written institutional procedures relating to custody and security are adopted by the food service director in cooperation with the facility administrator, including:

- Buildings and areas considered within the supervisory, management, and maintenance control of the food service department
- Offender movement both within and outside the department, which includes offender workers, the general population
- Offender behavior, including offender training and the posting and enforcement of work rules and regulations
- Kitchen supplies and control of supplies, including ordering, storage, movement, and proper use of all items for which the food service department has responsibility
- Control of sensitive items including knives, cleavers, tableware, and other utensils
- Consistent execution of security policies, including collaboration between the food service director/commissary manager and your staff to maintain a uniform approach to custody and security

STANDARD POLICIES

- **Abide by your standards—**All food service staff functions will be executed in accordance with the security policies, procedures, and guidelines of your facility.
- **Trained in your policies—**We understand that each person is responsible for their own actions relative to security.
- **Clearances—**All staff members must obtain and maintain security clearance as a condition of employment with Aramark.
- **Security briefings—**The food service director arranges security briefings for new employees. The facility administrator will determine length and time of the security briefing program.
- **Documentation—**Documentation of the security briefing is placed in each employee's personnel file.
- **Signed affirmation—**Each staff member signs an affirmation regarding their duties relative to security and continued employment.
- **Client updates—**The food service director regularly reviews our security procedures and compliance with the client.
- **Utensil shadow boards—**Secured shadow boards are used for serving and preparation utensils, particularly in offender labor scenarios.
- **Food product controls—**We ensure strict control over food products that could be used in making contraband.
- **Food as offender currency—**We eliminate to the fullest extent possible the use of food products as offender currency.

ARAMARK CORRECTIONAL SERVICES STAFF SECURITY PRINCIPLES

Aramark staff must have a comprehensive understanding of correctional security requirements. Our more than 40 years of experience help us train staff and teach them to make quick, sound decisions and accept authority. These team members are equipped with our resources, solutions, and an approach based on core principles.

Our food service directors, for example, understand the role of our services in a correctional institution. They operate seamlessly with Guilford County's staff as department heads within the organization of the facility. Our managers are not correctional officers or deputies; however, they are trained to be alert to problems that might develop within the facility.

Our civilian employees are present whenever the kitchen is open and in operation. Offenders must never be left in these areas without a civilian supervisor. We also hire staff members who can handle emergencies that may arise. Because of the potential for problems, supervisors must have experience directing offenders before being assigned to direct a unit by themselves.

Our food service staff wears a distinctive facility-approved uniform. A dress code has been established for Aramark management personnel for each facility.

MONTHLY SECURITY BRIEFINGS

Monthly security briefings are conducted for all Aramark staff by the food service director.

Sample topics include:

- Securing of doors and gates
- Badges and identification
- Securing of cells and lockdown
- Discipline of offenders and food service responsibility
- Corrections officers—stations and relief
- Classification of offenders—housing assignments
- Various privilege levels of offenders
- Corrections officers' rounds
- Shakedown and contraband
- Offenders' visiting privileges
- Emergencies—response to facility fights, escapes, and offender injuries
- Daily count routine
- Use of force on offenders
- Court procedures
- Bookings, processing, and arraignment
- Transfer of offenders to another facility
- Offender worker status
- Medical clearance of offenders to work

PROPOSED SERVICES TO BE PROVIDED

SHIELD TRAINING

SHIELD TRAINING

PREA

DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR

Introduction DAY 1

The Prison Rape Elimination Act (known as **PREA**) seeks to eliminate sexual assaults and sexual harassment of offenders in correctional institutions and community correctional settings.

Under PREA:

- Correctional facilities must institute a **ZERO-TOLERANCE** policy towards all forms of sexual abuse and harassment of offenders.
- The federal act imposes an obligation on contractors, like Aramark, to adopt and comply with the PREA standards.

Manipulation DAY 2

Offenders will use acts of sexual misconduct as tactics for manipulation.

Despite the zero- tolerance policy against sexual misconduct of any sort between staff and offenders, these situations continue to occur.

Offenders will use flattery, charm or other methods to attract your attention. Always be aware of the consequences of PREA.

According to the Bureau of Justice Statistics:

51% **of confirmed incidents of sexual victimization involved only inmates.**

49% **of substantiated incidents involved STAFF with inmates.**

Safe and Secure Day 3

Be Knowledgeable!

To remain safe and secure, all Aramark associates must:

- Be acquainted with the facility's procedures for reporting PREA and comply with it.
- Treat ALL reported PREA incidents seriously, even PREA.
- Report appropriately through the chain of command! Information needed to report PREA:

1. **Date of alleged assault**
2. **Victim's name and offender number**
3. **Suspect's name and offender number**
4. **Location of alleged assault**

Managing Offenders DAY 4

Refrain from engaging in any act of sexual abuse or sexual harassment of an inmate. Sexual abuse or sexual harassment of an inmate by an Aramark associate will result in **immediate termination and may lead to criminal charges.**

In the NEWS:

A prison food service worker has been sentenced to two years in federal prison for having sex with two offenders at a federal prison camp. The food service worker admitted to engaging in multiple sex acts with a female offender on more than one occasion during the summer of 2014. He also admitted having sex with another female inmate. The ex-prison food worker was sentenced to 21 months in prison for pleading guilty to sexual abuse by a U.S. District Judge. The judge also ordered 10 years of supervised release and registration as a sex offender.

Review DAYS 5-7

Shield Training Quiz Questions:

1. True or False: **Aramark associates do not have to familiarize themselves with the facilities PREA reporting policy?**
2. **Which of the following PREA incidents should be reported:**
   a. Allegations of harassment
   b. Suspected acts of sexual abuse
   c. You see an offender force themselves on another offender
   d. All of the above
3. True or False**: PREA protects offenders from sexual abuse or sexual harassment.**
4. **What does PREA stand for?**

Quiz Answers: 1. False 2. d 3. True 4. Prison Rape Elimination Act

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PROPOSED SERVICES TO BE PROVIDED

SHIELD TRAINING

SHIELD TRAINING

FRATERNIZATION

DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR

Introduction DAY 1

Fraternization means to socialize with an offender in a friendly or intimate way. Fraternization with an offender is against Aramark and correctional facility policy.

Fratnerization happens when associates let a personal need take precedence over the responsibilities of their job. These personal needs include:

- **Attention**
- **Romance**
- **Sex**
- **Companionship**
- **Money**

Manipulation DAY 2

An offender's goal in manipulation is to get something they want. Fratnerization is a key factor in who the offender chooses to manipulate.

Examples of Fraternization:

- Extended conversations with offenders
- Overfamiliarity
- Showing favoritism
- Receiving items from offenders
- Discussing personal information with offenders
- Granting favors

Safe and Secure Day 3

5 warning signs that may lead to fraternization:

1. Personal life in disarray
2. Doing favors for an offender
3. Looking for opportunities to contact an offender
4. Correspondence with offender
5. Personal and physical contact with offender

Look for these signs to keep yourself and co-workers safe and secure. Report any warning signs to your supervisor or HR partner immediately.

Managing Offenders DAY 4

Fraternization can lead to termination and in some cases criminal charges. Create clear boundaries in your relationships with inmates -- firmness, fairness and consistent words, actions, and interactions protect you and others.

In the NEWS:

Federal authorities indicted thirteen female correctional officers who were involved in a conspiracy led by a prison gang to smuggle contraband into the Baltimore City Detention center. The prison gang members sustained their operations by developing long-term sexual relationships with female correctional officers. Female correctional officers routinely had sexual relations with gang members inside the detention center. The lead defendant fathered five children with four correctional officers, and two officers tattooed his name on their bodies. These sexual relationships facilitated a dangerous drug operation, and compromised officer safety and overall facility security.

Review DAYS 5-7

Shield Training Quiz Questions:

1. **True or False. Fraternization with an offender may lead to criminal charges.**
2. **Which of the following act can be considered fraternization:**
   a. Asking an offender to complete a task
   b. Calling an offender by the last name
   c. Allowing one offender to take an extra break
   d. Reporting a co-worker for writing letters to an offender
3. **True or False. Receiving items or gifts from an offender can be considered fraternization.**
4. **True or False. Communication with an offender should be limited to topics related to that job function.**

Quiz Answers: 1. True 2. c. 3. True 4. True

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PROPOSED SERVICES TO BE PROVIDED

SHIELD TRAINING

SHIELD TRAINING

FIRM, FAIR & CONSISTENT

DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR

Introduction DAY 1

Firm, Fair and Consistent is: setting **limits** and **boundaries**; while giving offenders what they **need**; the **same way** every time.

Firm – Be adamant in your decisions and be serious when working with offenders.

Fair – Be rational, be impartial.

Consistent – Give the same response to a given situation, every time.

Manipulation DAY 2

In the game of manipulation, the goal of the offenders is determine:

1. How quickly you will give in
2. How easy you are to manipulate
3. How much you will give

To prevent offender manipulation: **Set Firm, Fair and Consistent limitations.** Offenders will test limits and boundaries. Offenders will bend or break minor rules to determine how far the manipulation can go.

Speak Up **Take Action** **Involve Corrections Staff**

Safe and Secure Day 3

Being firm, fair and consistent will help us honor our commitment to ensuring that our facilities are secure and safe. Practice this mindset to protect:

1. Yourself
2. Your co-workers
3. The client

Offenders should know that when you say it, you mean it! Answer questions and concerns respectfully and firmly.

Managing Offenders DAY 4

Firm –Being frim means balancing between harshness and softness.

- Your tone of voice, posture and attitude communicate firm.
- **NO** means **NO** – when you make a decision stand by it.

Fair – Apply the rules fairly to every offender.

- Do not show favoritism toward an offender. This can lead to resentment and discontent in the offender population.
- Treat offenders with professional respect at all times.

Consistent – Treat every offender with the same respect and ensure all offenders follow the same rules.

- Hold offenders accountable for their actions and immediately report and behavioral issues or rule violations.

Review DAYS 5-7

Shield Training Quiz Questions:

1. **True or False.** It is okay give one offender and extra break during their shift.
2. **Being firm, fair and consistent helps protect:**
   a. Yourself b. The client
   c. Your co-workers d. All of the above
3. **True or False.** You should treat every offender with the same respect and ensure they follow the same rules.
4. **NO means NO is part of:**
   a. Consistent b. Firm
   d. Take action d. Fair

Quiz Answers: 1. False 2. d. 3. True 4. b.

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PROPOSED SERVICES TO BE PROVIDED

7.0 Food Services Requirements

7.1 The Provider shall be responsible for all efforts and material necessary to furnish all Food Services for the Guilford County inmates and staff at the three Detention Facilities outlined in the proposal. The Provider shall furnish nutritious, wholesome and palatable foods meeting all current nutritional standards for the National Sheriff's Association (N.S.A.) requirements, State of North Carolina Regulations, the American Correctional Association and all current nutritional standards (required daily allowance). Meal sections must be dietician approved. For the Juvenile Detention Center, the Provider shall have a working knowledge of and must be able to meet the minimum requirements of the Child Nutrition Breakfast, Lunch, and Afterschool Snack Reimbursement Program. A Sample menu shall be dietician approved for the Child Nutrition Breakfast, Lunch, and Afterschool Snack Reimbursement Program and shall be submitted with your proposal.

Aramark understands and will comply. Please see Tab 6 of this proposal for sample menus.

7.2 Three meals per day shall be provided to each inmate and two additional snacks at the Juvenile Detention Center and to pregnant inmates at the Greensboro and High Point Detention Centers. Two meals shall be provided per day for certain Guilford County staff. Breakfast is served already trayed up and given to each individual officer between 04:30 and 05:00 hours, lunch is put on the serving line buffet style and served from 11:00 and 15:00 hours. Modifications to the style of meal service for staff are subject to changes based on CDC Guidelines. The line is to be replenished and dining room wiped down as needed. There is no dinner meal provided for staff.

The average number of meals bases on the average number of inmates and staff member (eaters) for the first contract year as shown below.

Location	*Type of Meal*	*inmates*
Greensboro	*Breakfast, Lunch, Dinner*	*1600/day*
High Point	*Breakfast, Lunch, Dinner*	*800/day*
Juvenile Det.	*Breakfast, Lunch, Afterschool Snack* *Dinner, Snack*	*240/day*

Aramark understands and will comply. Please see Tab 6 of this proposal for sample menus.

7.3 Meal Preparation: All meals shall be prepared in the fully equipped kitchens. The meals for the Sheriff's Detention Centers shall be moved to the inmates who are housed on multi-level floors by insulated trays which keep the food at desired temperatures prior to consumption. Each inmate will be given one tray at each meal. All trustees will be given double portions of the entire tray at each meal

Aramark understands and will comply.

PROPOSED SERVICES TO BE PROVIDED

7.4 Emergency Operation Plan: The Provider shall be responsible for maintaining a transitional and emergency operation plan, which must include an alternative kitchen facility capable of preparing the meals required without undue delay of normal meal times. Describe the location, equipment, facilities and plan of operation for such emergency meal preparation. This can normally be obtained by having either of the other kitchens

Aramark understands and will comply. Please see pages 4.117-4.121 for a complete emergency operations plan.

7.5 Special and Therapeutic Diets:

• The Provider shall be expected to provide some special diet meals and special religious diet meals that follow approved and established guidelines. Individuals to receive special diets shall be identified by a doctor's statement and/or program staff.

• Therapeutic diets should be available upon medical or dental authorization. Specific diets should be prepared and served according to the orders of the treating physician or dentist, or as directed by the responsible health authority. Medical or dental diet prescriptions should be specific and complete, furnished in writing to the food service manager, and rewritten monthly. Special diets should be kept as simple as possible and should conform as closely as possible to the foods served to other inmates.

Aramark understands and will comply. Please see page 4.95 for information surrounding special and therapeutic diets.

7.6 Special Menus: shall be required for Thanksgiving, Christmas, New Year's, Easter and 4th of July Holidays. Samples of these menus shall be included in your bid response for review and approval.

Aramark understands and will comply. Please see Tab 6 of this proposal for special menus.

Provider shall provide the following for the Juvenile Detention Center

• food products needed for special activities such as cookouts which would substitute for the normal meal. Staff would notify Provider in advance of these special activities.

• shelf space in the refrigerator for the purpose of storing snacks.

• Three (3) holdover trays required between the breakfast, lunch, dinner meals and - three bagged (cold) meals are required to accommodate late arrivals

Aramark understands and will comply.

7.7 A three-week menu cycle shall be utilized. The menu bid must be used for the first six months without substantial deviation. Any changes after six months shall be approved in advance by the Bureau Commander and enhance the present menu. A registered dietitian must certify that the menu meets 3000 calories and that meat and vegetables are US Grade good or better. All meats are to be listed as "cooked weight". Beef, turkey, chicken and fish are the only meats allowed. Pork is not allowed. Sample menus shall be included in the bid proposal.

Aramark understands and will comply. Please see Tab 6 of this proposal for proposed cycle menus.

7.8 The Provider shall provide for all three facilities adult servings for staff to include a soup/salad bar. Staff meals shall be prepared using a higher-grade product than what is used for inmate meals.

Aramark understands and will comply. Please see pages 4.106-4.116 for our staff dining plan.

PROPOSED SERVICES TO BE PROVIDED

7.9 Guilford County shall provide the Provider with daily meal counts prior to each meal. The meal count is still subject to change due to detainees coming in at all times of the day, evening and/or going home at various times.

Aramark understands and will comply.

7.10 The meal count is subject to change to detainees coming in at all times of the day, evening and/or going home at various times.

Aramark understands and will comply.

7.11 The Provider shall maintain standard recipe spreadsheets for each item to be prepared on the menu cycle. These spreadsheets shall be utilized by cooks in preparing each meal, and shall designate, for each item prepared, the cooking procedure, ingredients, and quantities required. Recipe Cards shall be made available at any time for use by any authorized audit or inspection staff. Additionally, pilot trays for meals including special diets or substitutions shall be maintained for five days.

Aramark understands and will comply.

7.12 The Provider shall be permitted to use the existing kitchen facilities located in Greensboro and High Point. Guilford County shall maintain the facilities and replace as needed the major appliances. Guilford County shall be responsible for obtaining and replacing all necessary cooking and serving items.

Aramark understands and will comply.

7.13 The Provider shall keep full, complete and accurate records of all critical elements of the food service operation. At a minimum, the supplier shall keep all inventory records, sales records, and meal count records. All such records shall be available for inspection and auditing at any time during regular normal working hours.

Aramark understands and will comply.

7.14 Food (stock) deliveries and facility inventories shall be maintained separately for all three facilities.

Aramark understands and will comply.

7.15 Any food substitution deviating from the established menu must be approved by the Facility Commander or Management and logged in a separate substitution log. Regardless of 'approval,' on the third food substitution at any facility in any one calendar month shall result in a $250.00 per substitution deduction in that month's invoice total. It is imperative for contractor to plan, order, maintain sufficient inventory to adhere to established, approved menu.

Aramark understands and will comply with all of the above requirements. Please see the following pages for our detailed food services operations plan.

FOOD SERVICE SOLUTIONS

SERVING UP A BETTER FUTURE

We maximize quality, nutrition, and variety, so that your facility is healthier all around. Food is a major element in correctional and juvenile facilities, and our food service solutions are designed to promote satisfaction, morale, and engagement. Food can help you maintain order in your facility in more ways than one. Serving the right portions and offering variety can satisfy your offenders and juvenile residents, while programming can serve to promote self worth and a positive environment. Comfortable and convenient staff dining solutions boost morale, increase retention and aid security by keeping officers more alert and on-site.

OUR FOOD SERVICE APPROACH: BE THE STEWARD

Food service is more than just what goes on the tray. We are dedicated to operational excellence when it comes to developing, producing and delivering meals, and all the processes that enable an efficient operation. Our solutions examine the multiple facets of a successful program to deliver a cohesive and consistent food service experience supporting the overall success of your facility. Our food service solutions combine three key elements:

MENU DEVELOPMENT

A balance of art and science is needed to develop menus that are nutritionally and visually satisfying and also within budget. Our team of registered dietitians—the largest in the country—along with chefs and culinary staff, work to create menus and procure products that are right for your facility.

NUTRITION

By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and/or medical diets, they promote health and overall wellness positively impacting finances, behavior and morale.

VARIETY

Years of experience serving in correctional facilities shows variety is key. We're dedicated to developing rotating menus and seasonal meals that align with your facility's preferences to encourage a positive environment.

PROPOSED SERVICES TO BE PROVIDED

FULL SERVICE

We believe in a connected and consistent experience designed specific to your facility. Our full service entails the total management of all food service operations, delivering a safe and positive experience for all. This includes product purchasing, building menus, managing the kitchen, maintaining employees, an expert Corrections team including dietitians and proprietary technology to track and analyze metrics for optimal production.

KEY BENEFITS:

Comprehensive service that examines each and every aspect of food service from planning and purchasing to preparation, production and portioning and post-analysis.

Expert culinary teams and registered dietitians that work together to ensure menus meet nutrition standards and are satisfying to offenders and juvenile residents while meeting budget requirements.

Brands you know! We leverage our enterprise buying power and brand relationships to purchase products offenders and juvenile residents know and love at competitive pricing that increases client and/or offender savings.

Management of all labor from recruitment to hiring and continual development with our SHIELD training that goes beyond food safety and handling to prepare employees for the risks associated with working in a correctional institution.

Proprietary software (PRIMA) to track, analyze the food production process to manage cost, reduce waste and plan for upcoming meals based on population.

PROPOSED SERVICES TO BE PROVIDED

MENU DESIGN

We collaborate with our registered dietitians and with clients to develop menus that meet the unique standards of each facility, as well as current Dietary Reference Intakes (DRIs); federal, state, and local nutritional standards; and measures required by the American Correctional Association (ACA) and the National Commission on Correctional Health Care (NCCHC). Offender acceptability is important, and we work with our clients to ensure satisfaction. Medical and religious diets are integrated into our program as well as customized menus to recognize holidays.

FOOD PRODUCTION PROCESS

Our proprietary software, PRIMA, ensures accuracy and consistency in production, quality, purchasing, cost control, waste reduction, inventory, offender satisfaction, and post-production analysis. It provides front-line managers with a single system for all elements of food production. Our Operational Excellence (OP-X) process provides quality assurance in our food service program. OP-X's Five Ps protocol ensures safe, satisfying, quality meals. Hiring practices as well as ongoing training, such as our SHIELD program, focus on finding and developing employees suited to working in a corrections environment.

SUPPLY CHAIN MANAGEMENT

We leverage our market status for clients. Aramark's corporate supply chain team sets standards for suppliers that ensure we start with safe, quality food at a fair price. Our supply chain principles ensure food safety, client value, and quality products.

COMPLIANCE

Continuous self-evaluation by on-site and regional teams verify that all ACA standards are met at every meal. Financial audits are also conducted.

FEEDBACK

Aramark regularly surveys offenders and juvenile residents so we ensure satisfaction and maintain menu variety. We have standard grievance procedures; however, we work with our clients and on-site staff to fine-tune an approach for dealing with any complaints. Aramark welcomes feedback and works with the client to implement any adjustments.

BEHAVIOR AND TRAINING TOOLS

Offenders and juvenile residents who have earned the privilege can buy freshly prepared popular foods such as burgers, pizza, and burritos through our FreshFavorites™ program. Additionally, our iCare Fresh program allows loved ones to easily and securely purchase freshly prepared restaurant-style meals on our online platform and have them delivered to an offender. Visitation allows loved ones to pre-order food and actually share it with the offender.

MENU DESIGN

Aramark maintains the largest staff of full-time registered dietitians in the country. Drawing on more than 45 years of corrections experience, our dietitians build a custom menu after reviewing your operational standards, kitchen capabilities, and tray capacity. With this data in place, our dietitians develop product specifications, menu selection, and recipes to meet the unique needs of your facility.

Menu design is based on the following: your goals as outlined within the scope of service and specifications; budget parameters; current Dietary Reference Intakes (DRIs); and federal, state, and local nutritional standards as well as those of the American Correctional Association (ACA) and the National Commission on Correctional Health Care (NCCHC). The team also factors in facility survey observations and products best suited to facility kitchen storage areas, equipment, and service areas.

Additionally, our team of dietitians oversees our food production system and quality assurance program. We know that access to a registered dietitian is critical at any time, so these team members work beside us daily to ensure that nutritional operations run smoothly. Emergencies must be addressed immediately, not when a dietitian consultant can get around to them.

OFFENDER ACCEPTABILITY IS IMPORTANT

All products and recipes have been taste-tested and implemented based on client and offender feedback; however, menu changes may be necessary from time to time. Our dietitian, front-line manager, and district managers work together to make recommendations based on offender acceptability.

All modifications will be discussed with you. We require facility approval before any changes are made. Administration menu-change requests can be made at any time throughout the contract period. Some change requests may require price adjustments unless food of equal value is exchanged.

We also take into consideration the appearance of the food on the tray. The psychological impact of tray presentation is crucial. A skillful presentation increases interest in the food. Our menus combine items that add color variation and are arranged attractively on the tray.

PRIMA WEB

We use time-saving technology to manage unique offender dietary needs. Our proprietary software, PRIMA Web, ensures that menus are input accurately to eliminate any discrepancies regarding items or portions. PRIMA Web is a web-based application that functions seamlessly with other Aramark systems. It allows each facility's customized menu, as planned by the team of dietitians, to be downloaded through the PRIMA Web system.

PRIMA Web creates operating efficiencies by enabling fact-based, real-time decisions as menus and production are planned; standardized recipes scaled and printed; products reordered and received; and post-analysis conducted.

Guilford County will benefit through production consistency, nutritional conformity, cost control and waste reduction, increased focus on customer satisfaction, accurate inventory control, and quality and consistency of meals prepared.

PRIMA WEB

MEDICAL AND RELIGIOUS DIETS

Special diets must be integrated into the program with the cooperative efforts of food staff, medical staff, and administration. Our diet program has been developed to meet the unique needs of corrections facilities.

MEDICAL DIETS

Balancing medical needs and cost is important to meet the dietary requirements of your population. Medical staff are encouraged to work with Aramark's dietitians to ensure that meal service is aligned with diet orders. The process includes implementing the Medical Nutrition Therapy and Religious Meals Manual.

Staff follow daily diet meal plans and standard diet procedures to alleviate unnecessary cost and regulate the process. Documentation of meals, and which items are served and to whom, protect against litigation. An agreed-upon labeling system ensures that HIPAA guidelines are met and the appropriate offenders and juvenile residents receive their trays. We will provide evening snacks for offenders and juvenile residents who require them, such as those with diabetes or higher caloric needs.

RELIGIOUS ORDER DIETS

Aramark provides religious diet options based on contract specifications and policies of the facility. These include lacto-ovo vegetarian (includes milk and eggs); vegan (total vegetarian, excludes meat and all animal by-products, including milk and eggs); and pork-free. Other prepackaged religious meals are provided at mutually agreed-upon pricing.

To maintain control and compliance, religious diet orders should only be authorized by a designated religious authority, not medical staff. Of equal importance, due to significant expense and security risks, such diets should not be ordered for personal food preferences. Proper verification will ensure that the offender is practicing dietary laws for established religious purposes. In addition, offenders and juvenile residents are not permitted to alternate between religious diets and standard diets, and FreshFavorites purchases must be restricted or monitored.

Religious diet orders are issued on completed forms to food service, classification, and, if appropriate, correctional officers in housing areas. This information includes correct diet terminology, date of transmittal, authorization signature, housing area, and offender name and classification number, unless a no-name system is used.

HOLIDAY MENUS

HOLIDAY MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

All corrections facility is unique, so we recognize the importance of customizing menus to meet the needs of each. Our registered dietitians have developed a holiday menu and diet program customized to Guilford County that meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines are detailed in your specifications. This program has been corrections-tested.

We also take into account offender preferences, survey observations and your comments, and what items are best suited to your kitchen storage areas, equipment, and service areas. We ensure that the quantity of food for each holiday meal is consistent.

Appearance counts. We make sure meals are arranged appealingly on your service trays with variety in the type of items, colors, and texture.

ADAPTABILITY TO SEASONAL TRADITIONAL MEAL PLANS

We also recognize that menu and meal acceptability are key in menu development, especially during stressful times for the offenders when emotions run high. We have included five holiday or spirit-lifter meals for your review in Tab 6 of this proposal.

SUPPLY CHAIN MANAGEMENT

Aramark's corporate supply chain management team sets standards for suppliers that ensure we start with safe, quality food at a fair price. We leverage our excellent reputation and market status for you. Our supply chain principles mandate that we ensure safety, align programs to the buying needs of each unit, integrate food supply chain management with your operations, and purchase appropriate-quality products that demonstrate the best performance and value.

Our dietitians and supply chain professionals develop specified products that are flavorful and cost effective by working with manufacturers. Our partners include Tyson, Butterball, and Gilster-Mary Lee. We also work with distributors to create the most efficient distribution system, as transportation costs can dramatically affect food costs.

Our specified products rationale focuses on safety (plants inspected by Hazard Analysis and Critical Control Points, or HACCP); consistency of product results; balance of quality, nutrition, and cost; leveraging partnership resources; brand equity; and client value.

FOOD SAFETY

Aramark purchases only from manufacturers that are USDA-approved to ensure that food is safe and meets industry standards. Our safety and risk-control team establishes global food standards composed of supplier standards, personal-hygiene standards, site standards, and product and process standards.

Our Operational Excellence (OP-X) program is based on the standards of the Sanitation and Food Safety Manual and HACCP. HACCP standards are incorporated into our OP-X program for each meal, day, week, and month, as required by HACCP. OP-X mandates frequent food-handling-safety inspections by our food service director.

PROPOSED SERVICES TO BE PROVIDED

STANDARD PURCHASING SPECIFICATIONS

Food items are purchased only from vendors that are compliant with food-safety standards and have the manufacturer's and distributor's assurance of safe handling. Although grading of food products is voluntary and uncommon in the corrections industry, in the event that Guilford County would like to use graded items in its menus, we can arrange grading with the manufacturers; however, price increases may apply due to the added costs associated with the voluntary grading process. Products are reviewed and approved by our registered dietitians to ensure that they meet resident acceptability and nutritional standards. Child Nutrition (CN) labels or Manufacturer Product Analysis Forms are required for all processed-meat products served at breakfast and lunch for school-nutrition-reimbursed programs.

MEATS: Meats are purchased only from USDA-inspected plants. Samples, with nutritional data, must be submitted to our registered dietitians for prior approval. All must meet offender acceptability standards.

CANNED OR FROZEN PRODUCE: Extra standard or standard, based on availability for institutional pack

MILK OR MORNING BEVERAGE: With calcium and vitamin D

FRESH PRODUCE: Fruits: 150-count (medium size) petite bananas—U.S. No. 1 or comparable quality

Produce: U.S. No. 1 or comparable quality

FRUIT DRINK: Vitamin C–enriched, saccharin-sweetened

COFFEE: Freeze-dried

PRODUCT RECALL

If a product is recalled, our comprehensive supply-chain system allows for immediate tracking of the origin of that product, so action is decisive and immediate.

USDA COMMODITIES

Aramark will assist in the acquisition of federal commodities for Guilford County, if available. All usable commodities will be blended into the menu and credited, per the USDA.

PORTION SIZES

Casserole portions and entrée portions made from scratch are based on weight measurements after the food has been cooked. All entrée portions listed on the menu that are purchased fully cooked are based on weight measurements prior to reheating, per the manufacturer's tolerance specifications.

PRODUCTION MANAGEMENT

A superior menu and food sourcing plan must be executed at your site with laser focus. Aramark uses three proprietary programs to ensure that the menu plan is executed as designed: Operational Excellence (OP-X); myStaffing employee hiring and ongoing training and development; and SHIELD offender management and motivation.

Energy conservation protocols are a key component of Aramark's food production and are woven into each of the three production programs.

OPERATIONAL EXCELLENCE (OP-X)

OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations, because employees and offenders learn procedures that Aramark has perfected over the course of more than 40 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.

PROPOSED SERVICES TO BE PROVIDED

THE OP-X STANDARDS OF EXCELLENCE ARE BASED ON THE ACCREDITATION STANDARDS OF THE ACA. OP-X HAS SIX KEY COMPONENTS:

1. **Meal Consistency—**OP-X encompasses more than 100 specific quality elements that are incorporated into the easy-to-follow Operations Guide They are divided by timing for completion. The process is incorporated into job training, job descriptions, and daily routines to ensure that operational standards are completed and reviewed at every meal, every day.
2. **Measurability—**Our food service directors are required to measure performance based on compliance. The OP-X process is integrated with existing facility-operational guidelines to ensure that it meets your goals.
3. **Training—**Aramark's Operations (Ops) 101 is designed to give new associates a basic understanding of key food-service concepts and practices, while introducing OP-X as the way to run effective and efficient kitchens in a consistent and professional manner.
4. **Menu Integrity—**The OP-X process delivers exact menu portions and ensures meal quality consistency. The quality process is reviewed every meal.
5. **Communication—**Our Operations Guide is our on-the-floor tool for ensuring that meal and daily OP-X standards are being followed. It is also a means of communication for all Aramark staff. The Operations Guide provides a clear and consistent way for components to record critical data over time and communicate with the team to ensure successful execution of OP-X.
6. **Performance Review—**OP-X is substantiated through documentation. It is a continuous process of specific action plans that are written, implemented, and tracked to ensure that service quality is always consistent. It includes a review process during each visit by district managers and other members of our correctional services division's management team.

OP-X PRODUCTION PROTOCOL: FIVE Ps

The Five Ps ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting for the expected number of people to post-meal analysis. The goal is to serve consistently safe, satisfying, quality meals that are delivered as scheduled while still controlling costs.

Population
Production need is accurately projected.

Pulls
Items are assembled three days prior to the service date so substitutions are minimized, and quantities and processes are followed.

Production
Approved recipes, specified by the menu, use appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.

Portioning
Accuracy of service is confirmed, with additional HACCP controls and documentation.

Post-Analysis
Final documentation reviews ensure accuracy. Includes HACCP control review and improvement planning for future meals.

PORTIONING IS A CORE DISCIPLINE

Proper portioning is necessary to make the menu work as planned and to guarantee proper nutrition. All nutritional guidelines require accurate portioning to deliver appropriate calories and other nutritional benefits while controlling costs. A significant contributor to excess food costs is uneven portion control. Our portioning disciplines ensure that your costs will be managed as planned. Portioning also helps maintain security, because uneven portions can cause unrest within the offender population.

MEAL TIMING THAT WORKS WITH YOUR SCHEDULE

We comply with ACA guidelines, which recommend that no more than 14 hours elapse between the service of dinner and breakfast. To comply with these standards, our front-line manager will collaborate with your staff to determine serving hours that satisfy Guilford County and recommended standards. A policy for the feeding of late and early book-ins will also be established. Based on our existing operations, we can offer suggested serving times; however, we remain flexible in order to prioritize Guilford County's preferences.

In addition, we know that smooth delivery of meals helps control offender behavior. Delivery and documentation are key to successful food service. Meals will be delivered by Aramark staff to mutually agreed-on areas, and will be signed for by Guilford County staff. Facility personnel will be responsible for retrieving serving trays and support equipment from the living areas and placing them at the delivery point. This process will be repeated for every meal service period.

We will be responsible for ensuring that all trays and support equipment are cleaned, and times for retrieval of trays and support equipment will be mutually agreed on and established prior to the start-up of service.

DOCUMENTED MENU SUBSTITUTIONS

The written menu is the served menu, but changes can happen with limited warning. Aramark operates under strict policies on menu substitutions if unusual circumstances occur, such as product recall, late delivery, vendor outages, equipment failure, or weather emergencies.

One-time changes may be made by the front-line manager following our substitution guidelines and requirements set forth in the facility specifications. The guide ensures that food items of similar nutritional quality are selected to replace written menu items.

The food service director is required to document menu substitutions and the reason for the change. Any diet substitution is recorded on the dated diet menu for the meal following our substitution guidelines and the modification restrictions in the diet handbook. A written notification will be provided for the contract liaison.

HACCP

Aramark follows the requirements of HACCP, a food-safety program designed to reduce, prevent, and eliminate food hazards. This program ensures that food is handled safely at each step of the purchasing, storage, preparation, and service process. Many state health departments increasingly mandate use of this food safety system.

The HACCP training program includes hygiene, monitoring of food temperatures, and proper food-safe materials for packaging and preparation. All employees and offenders are trained in these specific food safety practices.

Aramark follows the requirements of HACCP, a food safety program designed to reduce, prevent, and eliminate food hazards.

COMPLIANCE

INSPECT WHAT YOU EXPECT

Systems and procedures are only as good as their compliance protocols. Aramark's OP-X process is based on ACA standards and ensures compliance at every meal, every day. Compliance reviews are completed by the front-line manager on a monthly basis to be used as a continuous self-evaluation of our performance.

The district manager verifies that all standards are met on a quarterly basis, and detailed action plans are written for those areas that require improvements. High performance is encouraged, as our managers are evaluated based on OP-X criteria and rewarded for high achievement. This review process will be a basis for meetings with your administration.

Operations also are inspected by region team members, Nutrition and Operation Support Services (NOSS) dietitians, and the finance team, who see to it that our financial commitments to you are met. These audits ensure that we deliver maximum productivity with minimal waste. We also collect all data from audits conducted by health inspectors and accreditation audits by the ACA and AJA.

— INSIGHT —

98% of our FLMs have completed annual food safety training.

JUVENILE DETENTION CENTER WELLNESS PLAN ASSISTANCE

The USDA's mandate that schools have a Wellness Policy to promote the health of students can be perceived as far-reaching. Requirements include:

- Goals for nutritional education
- Goals for physical activity
- Nutrition guidelines for foods and beverages available throughout the school day
- Ensuring that school meals meet federal requirements
- Goals for other school-based activities to promote wellness
- Involvement of a broad group of community members
- A plan to measure the implementation of policies
- Designation of at least one person with responsibility to ensure the policies are fulfilled

These requirements impact Guilford County as you care for your residents. Aramark can help you meet these requirements.

NUTRITION EDUCATION

To aid in nutritional education goals, we can provide resources for materials for your facility's education staff to use that emphasize the promotion of fruits, vegetables, wholegrain products, low-fat and fat-free dairy products, healthy food preparation methods, and health-enhancing nutrition practices. We can provide information on the caloric balance between food intake and energy expenditure (physical activity and exercise), and offer links to school meal programs and food options outside the facility. We also can teach media literacy with an emphasis on food marketing, using brochures, pamphlets, and posters for class viewing. To the extent possible in the facility, we will reinforce the good nutrition message during mealtimes.

PHYSICAL ACTIVITY

Since this is a security and management concern, our involvement is limited to providing policy development resources.

PROPOSED SERVICES TO BE PROVIDED

NUTRITION GUIDELINES FOR FOODS AND BEVERAGES

In many juvenile facilities, the only food available is the planned menu. These menus are designed by our registered dietitians to meet the nutrient needs of the residents served.

SCHOOL MEALS THAT MEET FEDERAL REQUIREMENTS

Menus are designed by our registered dietitians to meet the nutrient needs of the residents served. Our registered dietitians are well-versed in the USDA standards.

OTHER SCHOOL-BASED ACTIVITIES TO PROMOTE WELLNESS

Our food service director will be a part of your facility's team and is committed to working with you to develop creative, financially sensitive, and facility-appropriate activities.

BROAD GROUP OF COMMUNITY MEMBERS

Our food service director is committed to being actively involved in your community process.

MEASURE IMPLEMENTATION

We are able to conduct food preference surveys at any time. The survey format includes questions about the residents' access to nutrition education, physical activity, and your facility's other wellness goals.

SINGLE POINT OF CONTACT ENSURES THE POLICIES ARE FULFILLED

Our food service director is committed to working closely with your facility's designee to implement procedures within our control.

PROPOSED SERVICES TO BE PROVIDED

STAFF DINING SOLUTIONS

Correctional officer recruitment, retention, and morale is a major concern of corrections administrators. We understand the immense challenges your employees face every day. To help offset some of the stress on your officers and staff, we developed a suite of staff dining solutions featuring menus with attractive meals and healthier-for-you options. Our health and wellness platform enables their well-being, and value-added programs bring even more choices to your officers and staff, keeping them engaged and delighted, positively impacting retention.

MENU INSIGHTS

We will collect feedback from your staff with SurveyMonkey to improve the staff dining experience and menu selections. When your staff takes the survey and sees menu or other changes as a result, morale improves.

SurveyMonkey

Top 4 things
CUSTOMERS WANT

Fresh, **Healthy** Food

Inviting Environments

24/7 Café Convenience

Custom Meals

QUALITY

Fresh menu items made with quality ingredients

HEALTH

Menu designed to meet health and wellness goals, with a focus on safety and sanitation

CONVENIENCE

24/7 market, self-order and pay kiosks, and quick service

PERSONALIZATION

Customizable menu, made-to-order, with variety.

PROPOSED SERVICES TO BE PROVIDED

FOOD SERVICE INSIGHTS DURING AND AFTER COVID-19

THE NUMBER ONE CONCERN IS TOUCHING SHARED SURFACES

Common shared surfaces in staff dining include salad bars, hot buffets, salt and pepper shakers, door handles, tabletops, and counters.

WHAT CAN DINING ESTABLISHMENTS DO TO MAKE YOU FEEL SAFE?

Guests want to visually see that food is never exposed. Covering food includes removing salad and hot bars, and preparing those meals in the kitchen where they are protected from contamination.

Sanitation and Safety Precautions	Absolutely Required
Regularly/visibly wiping down tables, kiosks, things people touch	71%
More food covers, sneeze guards, enclosed cold cases, etc	57%
Providing disinfecting wipes for me to use	54%
Employees wearing food safety apparel (masks, gloves, hairnets)	54%
Visible food safety inspection results	53%
More space between tables/no communal seating	50%
No open containers of food	46%
Not having to touch door handles	38%
Enabling mobile ordering for contactless payment	38%
Serving everything individually wrapped	33%

Salads Made to Order or To-Go

Enhanced Cleaning and Sanitizing

Sanitizer Available

Social Distancing in Dining Room

Restricted Access to Kitchen

Staff Have Proper PPE

STAFF MENUS

Our approach to our Staff Menu goes far beyond the RFP specifications. We felt it was necessary to deliver a rotating menu with quality meals each day of the week. This menu will be refreshed quarterly or as needed based on feedback. All staff meals will be prepared by Aramark employees only.

Guilford County WEEKLY SPECIALS

-Week 1-

MONDAY
Grilled Turkey & Cheddar Sandwich
Chicken Fried Steak
Fresh Mashed Potatoes
Steamed Cabbage
Iced Cake Slice

TUESDAY
Herb Roasted Pork Chop
Crispy Chicken Drumsticks
Macaroni & Cheese
Seasoned Corn
Fudge Brownie

WEDNESDAY
Chicken Cordon Bleu
Homestyle Beef Stew
Steamed Rice
Buttered Green Beans
Cornbread
Fresh Baked Cookie

THURSDAY
Crispy Breaded Chicken Thighs with BBQ Sauce
Grilled Kielbasa with Onions
Seasoned Greens
Cornbread Muffin
Frosted Cake

FRIDAY
Hoagie Sub Sandwich with choice of Tuna Salad, Chicken Salad, or Sliced Turkey
Zesty Italian Pasta Salad
Potato Chips
Fudge Brownie

SATURDAY
Beef or Chicken Quesadillas served with Sour Cream, Salsa, and Cheese Sauce
Spanish Rice
Spicy Black Beans
Fresh Baked Cookie

SUNDAY
Ham with Pineapple Glaze
Herb Roasted Turkey
Baked Sweet Potatoes
Mixed Vegetables or Corn
Dinner Roll
Iced Cake Slice

All meals are served with choice of lemonade or iced tea

Guilford County WEEKLY SPECIALS

-Week 2-

MONDAY
Italian Meatball Sub
Crispy Ranch Chicken Sandwich
French Fries
Corn on the Cob
Fresh Baked Cookie

TUESDAY
Chicken Parmesan
Beef Lasagna
Sauteed Zucchini
Garlic Toast
Fudge Brownie

WEDNESDAY
Grilled Herbed Chicken Breast
Pepper Steak with Onions
Roasted Garlic & Herb Potatoes
Buttered Cabbage
Dinner Roll
Iced Cake

THURSDAY
General Tsos Chicken
Teriyaki Beef
Steamed Rice
Roasted Broccoli
Egg Roll
Fresh Baked Cookie

FRIDAY
Angus Cheeseburger
Battered Crispy Cod
French Fries
Creamy Coleslaw
Steamed Peas
Pudding Parfait

SATURDAY
Beef Tacos on Flour Tortillas
Chicken Fajitas
Spanish Rice
Tortilla Chips with Salsa and Cheese Sauce
Fudge Brownie

SUNDAY
Buffalo Chicken Wrap
Ham & Cheese Melt
Tater Tots
Corn on the Cob
Frosted Cake

All meals are served with choice of lemonade or iced tea

PROPOSED SERVICES TO BE PROVIDED

STAFF MENUS

Guilford County
WEEKLY
SPECIALS
-Week 3-

MONDAY
Beef Philly Cheesesteak
Chicken Cheesesteak
French Fries
Sauteed Squash
Cornbread
Fresh Baked Cookie

TUESDAY
Baked Ziti with Meat Sauce
Chicken Caesar Wrap
Steamed Mixed Vegetables
Garlic Toast
Iced Cake Slice

WEDNESDAY
Chicken Pot Pie
Chili Con Carne
Baked Potato
Steamed Broccoli
Cornbread
Fudge Brownie

THURSDAY
BBQ Pulled Pork
Crispy Chicken with Smoky BBQ Sauce
French Fries
Baked Beans
Creamy Coleslaw
Fresh Baked Cookie

FRIDAY
Angus Cheeseburger
All Beef Hot Dog with Chili Sauce
Crispy Potato Wedges
Broccoli and Cheese Sauce
Iced Cake

SATURDAY
Chipotle Chicken Drumsticks
Beef Enchilada Bake
Sofrito Rice & Beans
Steamed Corn
Fudge Brownie

SUNDAY
Herb Baked Chicken
Homestyle Meatloaf
Fresh Mashed Potatoes and Gravy
Steamed Peas & Carrots
Frosted Cake

All meals are served with choice of lemonade or iced tea

Guilford County

DAILY
SALAD
+ SOUP

ONE ROTATING SPECIALTY SALAD DAILY:

CHICKEN CAESAR SALAD
Grilled chicken on romaine tossed with Parmesan, seasoned croutons and creamy Caesar dressing

ADOBO CHICKEN SALAD
Grilled chicken, black bean salsa and tomato on romaine topped with tortilla straws

CLASSIC CHEF SALAD
Turkey, egg, cheddar cheese, tomato, cucumber and carrots on mixed greens

CHICKEN COBB SALAD
Grilled chicken on romaine tossed with tomato, egg & Italian dressing

SOUTHWEST CHICKEN SALAD
Grilled chicken, romaine, roasted corn, tomatoes, black beans & tortilla straws with salsa ranch

BUFFALO CHICKEN SALAD
Grilled chicken, fresh vegetables & romaine tossed with Buffalo ranch dressing

ENTR...E GARDEN SALAD
Fresh broccoli, cauliflower, carrots, tomato and celery. Served on top of spring mix salad greens with your choice of dressing

ONE ROTATING SOUP SPECIAL DAILY:

CHICKEN NOODLE | CREAMY VEGETABLE RICE | BEEF NOODLE | ITALIAN WEDDING
HEARTY VEGETABLE | FRESH TOMATO SOUP | CREAM OF BROCCOLI | SPICY BLACK BEAN

Salad Bar can be made available once conditions and regulations change

PROPOSED SERVICES TO BE PROVIDED

STAFF HOLIDAY/SPIRIT-LIFTER MENUS

Holidays and regular spirit-lifter meals help to brighten your staff's day and boost morale. We have incorporated 12 specialty meals to drive excitement and encourage participation in staff meals and we can always add additional opportunities for spirit-lifters. For National Correctional Officers Week, you'll also notice we have special meals served in the staff dining area as well as other fun ways to engage with the staff at both facilities .

PROPOSED SERVICES TO BE PROVIDED

STAFF HOLIDAY/SPIRIT-LIFTER MENUS

PROPOSED SERVICES TO BE PROVIDED

STAFF HOLIDAY/SPIRIT-LIFTER MENUS

PROPOSED SERVICES TO BE PROVIDED

NATIONAL CORRECTIONAL OFFICERS WEEK MENU

RECOMMENDED STAFF DINING UPGRADES

As part of our commitment, we have included a $25,000 investment in our proposal to update the Officer dining rooms to provide a better Officer experience. Here are some of our recommendations based on our knowledge of the facilties.

Safety and sanitation of the utmost importance, and these utensil and napkin dispensers are the perfect addition to the staff dining environment.

UTENSIL DISPENSER

- Enclosed design protects cutlery
- Guests touch only what they use
- Removable tray is dishwasher safe
- Less consumption and waste
- Reduces usage on average by 29%

NAPKIN DISPENSER

- Delivers napkins one at a time
- Improved hygiene
- Reduces napkin consumption by 25%
- Napkins are made from recycled materials

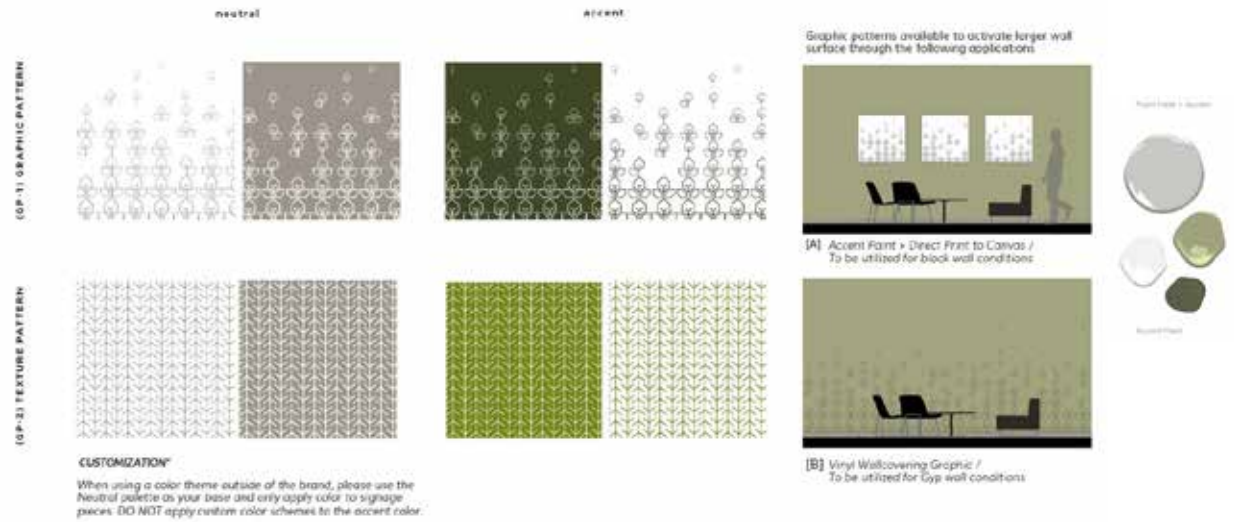
NEW MENU SIGNAGE

Delicious menu items deserve to be presented in an elevated way. Our new sign holders for both High Point and Greensboro add a sophisticated touch to displaying the rotating daily menu, freshly prepared salads, and flavorful soups.

PROPOSED SERVICES TO BE PROVIDED

UPDATES TO HIGH POINT DINING ROOM

A fresh and updated look to High Point staff dining room will encourage and invite your staff to come relax and enjoy a meal. Our recommended color palette and décor provides upgraded finishes that will elevate the experience.



New furniture at High Point also elevates the ambience and encourages staff to get away and recharge from their workday. New tables and chairs, along with soft seating provide a comfortable place to get away from the stresses of the workday.

Staff will enjoy a welcoming and inviting space to relax and unwind during their meal break. We will enhance the space to include large-screen wall-mounted TV.

EMERGENCY CONTINGENCY

No food service operation in a correctional facility will fulfill the needs of the facility unless it can react to emergency situations. Aramark has at one time or another experienced emergency situations that have included facility lockdowns; union/public transportation strikes; and extreme weather events that caused flooding, transportation challenges, and power failures within the facility. To cover all situations, we have contingency plans that allow us to serve meals when extreme circumstances occur.

Aramark will respond to every emergency scenario with plans to ensure that no offender misses a meal. We draw on our contingency plans, which are shaped by more than 40 years of experience responding to disturbances in corrections environments. We also have a network of sister facilities that provide support, equipment, and alternative preparation sites. To face emergency scenarios, we have partnered not only with correctional facilities but also sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.

OUR EMERGENCY CONTINGENCY PROCESS

We intend to provide our regular menu on time unless there are situations that occur outside of our internal control. Aramark has several safeguards built into our program to ensure continuity. We also maintain a staff of troubleshooters who are trained to respond to any event that may arise.

Please review the following overview of our emergency plan, which is put into place in the event that a facility is inoperable. A short-term contingency menu may additionally be developed by the district manager and our dietitian for your approval upon award of the contract. The Food Service Management and Operation Agreement usually specifies that the county will bear any additional cost incurred during an emergency.

EMERGENCY SUPPLIES

Products incorporated into contingency menus align as closely as possible to those served on a daily basis to provide a menu that deviates from the norm as little as possible. Depending on the emergency, some specialty products such as canned foods may be stocked to cover the need. These specialty products will be rotated and replaced every 12 months or by the "best before"/"use by" date, whichever comes first.

POWER OUTAGE

When equipment is inoperable due to loss of power, alterations to meal service are inevitable. Our manager may implement a temporary menu developed with the assistance of the district manager and our dietitian. A sample utility contingency menu is included and will be adjusted based on need. The three-day menu could be repeated in the event of a longer disruption. Refrigeration, steam, or cooking gas are not needed to serve this menu.

Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The menu does require potable water for food preparation. If there is a disruption in water service, our manager will ensure that procedures are followed to boil tap water, use commercially bottled water, haul water from an approved public water supply in a covered sanitized container, or arrange to use a licensed drinking-water tanker truck.

LOCKDOWNS

If a disturbance in the facility or serving area requires a lockdown, our managers are trained to respond immediately. Each manager for Aramark's correctional services division must be completely familiar with these procedures:

- In all instances, the kitchen should be immediately secured.
- All potential weapons should be returned to the shadow board.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- Unnecessary movement in the food service area should cease.
- The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- If the lockdown is expected to continue throughout meal service, our manager will coordinate with their district manager and the Aramark dietitian to deliver a menu that can be prepared with products on hand, based on the available resources; the menu will be nutritionally adequate.
- The jail administration will keep the manager advised of the situation and the lifting of the lockdown.

In the case of a severe emergency or lockdown, every effort will be made to serve the standard meals planned in accordance the approved cycle menu. In the event this is not possible, a five-day sample lockdown menu has been provided. In the event there is an absence of utilities and/or the Jail kitchen cannot be used, Aramark will operate a temporary kitchen positioned either on the back dock or under an event tent (if no space is available on the dock). Below is an outline of equipment needs and the menu price increase during the project phase.

- 14 days without access to the kitchen or equipment *C-H-C meal pattern
- The proposed menu is attached to the proposal for your review
- Cost analysis during the project is as follows Normal per tray cost will be increased by the amount provided in our pricing proposal. All necessary equipment will be provided by vendor.
- Freezer (walk-in)
- Cooler (walk-in)
- Event tent if necessary
- Tilt skillet
- Two plug-in hot boxes
- Hand washing station
- Three compartment sinks with the ability to fill with clean water
- Two double-stack convection ovens
- Eight-foot folding tables

SAMPLE UTILITY CONTINGENCY MENU

Attempt to follow this basic menu pattern. Make changes as appropriate based on the emergency at hand. This basic pattern can be repeated if needed to meet longer-term needs, up to two weeks. Contact your regional dietitian if additional menus are needed.

DAY 1

No refrigeration, steam, or cooking gas needed

Assumptions:

- Potable water is available for food preparation

BREAKFAST	
Fresh Fruit or Juice	1 @ OR ½ cup
Dry Cereal	1 ½ cups
Bread	2 slices
Peanut Butter	4 tbsp.
Jelly	½ oz OR 1 @
**Milk	8 oz

LUNCH	
Cheese	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fruit	1 @ OR ½ cup
Sandwich Cookies	3 @
Beverage	8 oz

DINNER	
Ham	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fruit	1 @ OR ½ cup
Cookies	3 @
Beverage	8 oz

** Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F.

- If milk is above 40° F, replace milk and sugar with fruit drink and one more jelly. Replace dry cereal with two more slices of bread and 2 tbsp. more of peanut butter.
- Morning beverage may be substituted for milk if on hand.

PROPOSED SERVICES TO BE PROVIDED

DAY 2

No refrigeration needed

Assumptions:

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST	
Fresh Fruit or Juice	1 @ OR ½ cup
Hot Cereal	1 ½ cup
Bread	2 slices
Peanut Butter	4 tbsp.
Jelly	½ oz OR 1 @

LUNCH	
Pasta	1 ½ c
Meatless Sauce	½ c
Bread	2 slices
Fruit	1 @ OR ½ cup
Cookies	3 @
Beverage	8 oz

DINNER	
Peanut Butter	4 tbsp.
Bread	4 slices
Jelly	1 oz OR 2 @
Chips	1 @
Fruit	1 @ OR ½ cup
Cookies	3 @
Beverage	8 oz

DAY 3

No refrigeration needed

Assumptions:

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST	
Fresh Fruit or Juice	1 @ OR ½ cup
Hot Cereal	1 ½ cup
Bread	2 slices
Jelly	½ oz OR 1 @

LUNCH	
Beans (Pinto, Northern, etc.)	1 c
Rice	1 c
Vegetable	½ c
Bread	4 slices
Fruit	1 @ OR ½ cup
Cookies	3 @
Beverage	8 oz

DINNER	
Plain Canned Tuna or Chicken	3 oz
Bread	4 slices
Mayo and Mustard Packet	1 @ each
Vegetable	½ c
Fruit	1 @ OR ½ cup
Cookies	3 @
Beverage	8 oz

COVID-19 ACTION PLAN

PREPARED TO TAKE ACTION

One of the greatest risks to safety and security in a correctional environment is unexpected disruption. At Aramark, we are familiar with implementing emergency preparedness protocols for storms and other natural disasters. As the COVID-19 pandemic spread, Aramark quickly mobilized plans that significantly reduced the risk of infection for our employees, clients, and the inmates we serve. We partnered with our clients, working together on solutions as the environment continued to evolve.

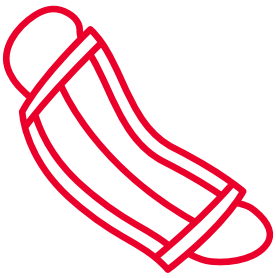
Unlike some facilities, correctional institutions are not able to shut down in the midst of a crisis. As a result, operating during COVID-19 requires a coordinated effort between emergency functions and operations to meet constantly changing federal, state, and local protocols, while still maintaining a focus on the health and well-being of all stakeholders within the facility.

PROPOSED SERVICES TO BE PROVIDED

A SNAPSHOT OF OUR RESPONSE

ARAMARK CREATED

31 CONTINGENCY MENUS



52,650 MASKS

WERE DISTRIBUTED TO ALL OF OUR LOCATIONS WITHIN CORRECTIONS IN

2 WAVES

to ensure our essential workers had **ADEQUATE SUPPLY**

Oxivir Starter Kits sent **SANITATION PRODUCTS** TO OVER **400 LOCATIONS** (paid for by the Enterprise/SCM) AN **ADDITIONAL 200+ UNITS** HAVE BEEN PURCHASED DIRECTLY SINCE MAY

PROPOSED SERVICES TO BE PROVIDED

Choosing Aramark means you have a steadfast partner with the necessary resources during a crisis. In addition to emergency functions, we have a number of tools to assist our clients in managing during natural disasters and other emergencies. Outlined below are some of the essential tools we-deployed to assist our clients as we navigate the pandemic:

EMERGENCY CONTINGENCY

Since the beginning of the pandemic, we intensified preventative measures including taking employee temperatures prior to their shifts and requiring masks or facial coverings on the job. We have been able to provide over 52,000 articles of PPE, even as supplies dwindled, to keep essential workers safe. Our clients also received enhanced sanitation and hygiene schedules and processes in an effort to prevent the spread of the virus.

It has not only been about safety and hygiene. As lockdowns became mandatory and prevented standard inmate meal service, Aramark activated over 31 contingency menus for most of our facilities to ensure uninterrupted meal service. This allowed clients to focus on adjusting and adapting their operations without the added burden of a hungry population.

CLEANING & SANITATION

Food safety and handling is always at the forefront of our operations, as well as sanitation. The COVID-19 pandemic has demanded a heightened level and frequency of cleaning measures to reduce the risk to everyone in the facilities we serve. Through our partnership with Diversey, we sent over 400 specialty cleaning products to facilities at no charge to help our clients maintain areas beyond the kitchen or commissary, and have continued to provide those supplies throughout the pandemic.

SUPPLY CHAIN

A crucial element at any time, but particularly during a crisis, is the ability to get food and supplies where they are needed. A missed delivery at a correctional facility could result in disruption to meal preparation, which would have a downstream effect. Additionally, with many programs put on hold or limited, inmates relied on commissary more heavily to purchase essential items in addition to snacks while on lockdown.

While we experienced some level of product scarcity on popular products such as ramen, Aramark's Supply Chain team worked tirelessly with our vendors to adjust deliveries, make substitutions when necessary, and deliver the necessary food and products to keep operations running.

SERVICE ADJUSTMENTS

In client facilities where COVID-19 was detected, Aramark implemented a course of action to minimize the spread quickly and safely. In our officer and staff dining rooms, we paused all self-serve operations and removed reusable and self-serve condiments. We adjusted hours of operation to meet the needs of our clients, and to account for a staffing and population decline.

Inmate meals were moved to contingency menus when items were in short supply, or facility staff was limited, and we adapted from cafeteria dining to provide meals within individual housing units or cells. In the commissary, delivery schedules and procedures were adjusted, bundle packages were developed to meet the need for essential items, and many clients turned to our iCare e-commerce platform to provide inmates a means to connect with their families on the outside.

All of these efforts helped our clients maintain a positive environment during a challenging time, addressed the needs and concerns of the inmate population, and allowed command staff to direct their focus on their own pandemic protocols and operations.

COMMUNITY INVOLVEMENT

Aramark worked with community partners to prepare and deliver meals to the local community when schools and other businesses were shut down, ensuring citizens and children were fed and received the proper nutrition.

INNOVATION AT WORK

Partnering with Aramark means a commitment to innovation. When unexpected challenges present themselves, it is the ingenuity and experience of our team that drive creative solutions to keep operations running smoothly. Consistent communication between our team and our clients is what builds strong relationships and ensures the right solutions are in place to meet the unique needs of each facility and population. Below are some examples of how we were able to assist our clients with maintaining a safe environment and providing essential resources to the local community by using correctional resources.

PROMOTING POSITIVE BEHAVIOR

Spirit-lifter menus, incentive meals, and incentive bags were created to improve morale when visitation was canceled and extended periods of lockdown were required. These served as a way to recognize and reward inmates for good behavior when their normal privileges were unavailable. Spirit-lifter menus offered some variety to break up the monotony and keep morale steady, easing the burden on staff.

CONVENIENCE SHOPPING

Popup convenience stores were created for officers to overcome challenges they faced in their daily routines; long shifts and overnight hours prevented many officers from getting to the grocery store. If they were able to, due to the pandemic, they were faced with out-of-stock items and limited hours, which prevented them from getting the supplies they needed. Aramark was able to implement popup convenience stores within our facilities, providing officers essential items like toilet paper, paper towels, and grocery items, so they didn't have to worry about how to get these items on top of a difficult shift.

STAFF DINING ROOM

Boxed and served meals replaced the buffet and salad bar to limit contamination and ensure efficient ordering. The result was limited food shortages and waste, savings for our clients, and providing a safe, relaxing environment for officers to take a break during their shift.

PARTNERING WITH CLIENTS TO MAKE AN IMPACT

ST. LUCIE BOYS & GIRLS CLUB

The Aramark team at St. Lucie County partnered with other community businesses and the Boys & Girls Club of St. Lucie to prepare and deliver over 2,000 meals to Fort Pierce and St. Lucie families in need.

SUN BRIDGE SCHOOLS

While public schools were handing out meals during their three-week closure, charter schools also made sure their students had everything they needed. Aramark provided their regular breakfast and lunch and delivered their meals for the week all at once.

ARLINGTON COUNTY, VIRGINIA

At the beginning of the pandemic, Aramark, in partnership with our client, redirected inmate laundry workers to begin producing cloth masks for everyone within the facility. They donated the rest to local hospital workers who were reusing their PPE due to a shortage. More than 800 masks were produced, creating a solution to an ongoing challenge.

"During this unprecedented pandemic, correctional professionals need our support and deserve our gratitude more than ever.

Your time and attention did not go unnoticed. Events of this nature—and Aramark's commitment to detail—have a direct and positive impact on staff morale and instill camaraderie across different disciplines."

—Joseph K. Spano, Commissioner of Correction, Westchester County

"As the Sheriff of Essex County, I have the honor of partnering with many extraordinary people and entities. I am extremely proud to count Aramark as one of those entities and am commending your staff with the extensive work, positive approach, and cooperative attitude I have personally witnessed during this pandemic. The courage, creativity, and commitment demonstrated by all the Aramark staff has impressed me in ways I never expected possible. I see it when, despite the risks, your staff come to work every day and work in an environment that provides challenges in regular times. I see it when they exceed the already high standards of quality and sanitation, and I see it in the pride your staff expresses as we overcome these challenges together."

—Kevin F. Coppinger, Sheriff, Essex County

PROPOSED SERVICES TO BE PROVIDED

REMAINING VIGILANT

Throughout this process, communication has been key. Aramark has continued to provide our managers and staff with direction and guidance on managing their accounts during this challenging time, with the safety of our employees and clients at the forefront. We developed and implemented signage to practice social distancing, provided additional guidance on preventive hygiene, and have been in alignment with our clients to make sure everyone was on the same page as guidelines continue to evolve.

As we received new information from government agencies, we made the necessary adjustments to our operations and service delivery, keeping clients informed through email communications from our leadership, and regular check-ins via client business reviews from their on-site and local leadership teams. It all comes back to planning and preparation; with our extensive experience in the corrections space, we are able to mobilize these resources efficiently so you and your staff can focus on their role of maintaining a safe and secure environment.

This is the type of comprehensive partnership you can expect from the Aramark team.

PROPOSED SERVICES TO BE PROVIDED

TRANSITION AND IMPLEMENTATION

Contracting with a new provider can be a daunting task. Managing change without disrupting food operations requires an experienced provider that can mitigate challenges and ensure a smooth transition.

Should we not retain the business, we would work amicably with the new provider to ensure a seamless transition. We would set up an initial meeting to establish transition timing and deliverables for both parties. What we would ask is that the new provider allows us to conduct our ongoing business so that it does not impact our customers and our associates.

One of the advantages if Aramark retains the contract is there will be no need for a difficult, expensive, often chaotic transition process. However, we never take our current clients for granted. If Aramark is re-awarded the contract, you have our commitment that we will thoroughly analyze our operation, review it with the entire team, and ask team members from other facilities to review the operation as well. We will be looking for any concerns with the operation, as well as recommendations for improvements to the program, and the implementation of any new programs the facility would like to take advantage of. We are fully committed to the success of our partnership with Guilford County.

Our Transition Out Goals:

- Maintain inmate and staff security and safety during the transition
- Uphold schedules that do not impact other facility operations
- Minimize the impact of grievances received by officers

PROPOSED SERVICES TO BE PROVIDED

RE-AWARD PLAN

We start with a structured review plan that will be customized to Guilford County's needs, and includes:

- Meeting with facility staff
- Identifying opportunities for enhancement
- New program Implementations
- Deliverables dates
- Team member assignments
- Client milestone review dates
- Scheduling visits with dietitians and upper leadership

TRANSITION PROCESS

We identify a team leader who will act as the single point of contact between Aramark and Guilford County, whose responsibilities include:

- Establishing a clear line of communication with you to ensure a successful transition
- Leading the Aramark team
- Working directly with your staff to customize, adjust, and implement the transition plan

TRANSITION EXPERTISE

We use client insights and input from every re-award in order to prioritize action items and make necessary updates throughout the year to improve performance. Our dedicated team continues to optimize efficiencies throughout the term of the contract.

VALUE-ADDED PROGRAMMING SOLUTIONS

In addition to our standard food service offering, we are prepared to deliver additional solutions to drive value in the form of programming and morale-boosting incentives for officers and offenders. These integrated solutions work together to give officers time to enjoy their break, acting as an effective retention tool, and improve behavior and outcomes for offenders, reducing the chances of recidivism. These solutions are optional, and implementation can be negotiated as part of this contract.

OFFENDER SOLUTIONS

Presentation doesn't immediately come to mind when you think of offender meals; however, it has a significant impact on how those meals are received. To enhance your existing food service program, we take an elevated approach to menu engineering. This approach addresses three key areas related to food presentation:

Menu Engineering: Focuses on creative ways to present the menu to drive satisfaction (e.g., meat, beans, and rice can be presented as Taco Tuesday).

Cooking Methods: Innovative ways to infuse more flavor into recipes without adding cost.

Service Style: Focuses on enhancements to traditional dining concepts—tray, dining style, flow.

Spirit-Lifter and Holiday Meals: Our food service solution includes five holiday/spirit-lifter meals throughout the year, though we have the ability to offer seven additional spirit-lifter meals throughout the year to recognize other celebrations and holidays, or provide an incentive while visitation is limited. Sample menus for additional spirit-lifters can be found in Tab 6 of this proposal.

Retail Programming: In addition to enhancements to the standard meal service, we are prepared to deliver programming to further improve self-worth and help offenders maintain their connection with family and friends. These solutions can be implemented altogether or individually to drive continued value within your facility.

FRESHFAVORITES™

BEHAVIOR AND TRAINING TOOL

Offender behavior affects security and your officers' work environment. FreshFavorites™ is a tool officers can use to reward good behavior, and in turn enhance security.

Made on site, FreshFavorites brings popular takeout-style foods such as hamburgers to your facility. Items are paid for by offenders through their trust fund. This program is considered a privilege that motivates them by providing a taste of foods they would get at home. In addition to burgers, food choices include: pizza, burritos, nachos, and cheesesteaks; healthier selections like salads and grilled chicken sandwiches; and desserts such as chocolate chip cookies. There are more than 250 items available.

FreshFavorites is also a training tool. As the key component of IN2WORK food service training, offenders participating in the IN2WORK program at your facility will learn how to prepare and serve takeout food as they would in a retail food environment.

Aramark provides facility-approved marketing materials to drive offender excitement and participation. Promotions highlight featured menu items and holiday specials on a quarterly basis to help drive engagement. Menus incorporate the latest research and recipes from culinary teams and chefs throughout Aramark. We review the FreshFavorites menu regularly to discontinue slow-moving items and develop new promotional strategies.

Collaboration and customization are key to the program's success. Aramark will work closely with Guilford County to ensure that we meet your security protocols, determine an appropriate delivery schedule, and provide a menu tailored to your regional preferences. Because the program helps by encouraging positive behavior, it is a privilege that is given or taken away based on predetermined criteria. Guilford County will benefit from fewer disruptions and security-related issues.

This is how it works: Offenders view the menu, then place their order via paper form or kiosk. Aramark staff receives the order, prepares the item on the predetermined day, and delivers it.

PROPOSED SERVICES TO BE PROVIDED

fresh favorites

Guilford County

Everyday Favorites

ANGUS CHEESEBURGER
A delicious Angus burger topped with cheese on a fresh bun with lettuce, tomato and red onion on side

DOUBLE ANGUS CHEESEBURGER
Two Angus burger patties topped with cheese on a fresh bun with lettuce, tomato and red onion on side

EXTREME BONELESS WINGS
Hot & Spicy boneless chicken wings served with a side of blue cheese and celery sticks

BUFFALO CHICKEN SANDWICH
Crispy breaded chicken breast tossed in spicy buffalo sauce, topped with blue cheese on a fresh bun

GRILLED CHICKEN SANDWICH
Grilled chicken breast with American, lettuce, tomato and special sauce on a toasted roll.

PHILLY CHEESESTEAK CALZONE
Sliced beef, caramelized onions, mozzarella cheese and a tangy pizza sauce inside a golden crust served with a side of sauce

SIDES

Crispy Baked Tater Tots
Lays Potato Chips
Four Freshly Baked Chocolate Chip Cookies
20 oz Pepsi

PROPOSED SERVICES TO BE PROVIDED

LIMITED-TIME OFFERS

iCARE FRESH

Offenders benefit from the support of loved ones while incarcerated. Often, however, family members and friends face barriers that prevent them from connecting with their loved one behind bars. iCare Fresh bridges that gap, enabling those on the outside to send gifts to offenders.

iCare Fresh allows family members and friends to purchase freshly prepared restaurant-style meals through our secure website using a credit or debit card. Meals are prepared fresh on site by Aramark staff and delivered to offenders, providing them with a taste of home.

The iCare Fresh menu includes more than 100 items, with everything from traditional favorites like pizza, burgers, and tacos to on-trend selections and healthier options. We will work with you to customize a menu that works best for your facility. Menus incorporate the latest research and recipes from our enterprise culinary team and chefs. The menu is reviewed regularly to discontinue slow-moving items and develop new promotional strategies.

The iCare Fresh Program generates additional revenue and promotes a calmer atmosphere at your facility by improving offender behavior and morale. It is a privilege that can be revoked, so good behavior is easier to maintain.

Aramark shares information on the program with family and friends through postcards distributed to offenders, prompting loved ones to make iCare Fresh purchases. The program is also promoted with iCare Fresh posters placed throughout the facility. Once an iCare account is created, family members and friends receive promotional offers and discounts for select items.

The iCare site is user-friendly, and makes ordering quick and easy. It works this way: The loved one logs on to iCaregifts.com and chooses a fresh meal item or items, then looks up the offender who will receive the food. The loved one enters payment information for Visa or Mastercard, then receives the order confirmation and tracking number.

PROPOSED SERVICES TO BE PROVIDED

iCare FRESH

Guilford County

ALL-AMERICAN GRILLED CHICKEN SANDWICH
Grilled chicken breast with American, lettuce, tomato and special sauce on a toasted roll. Served with 20 oz Pepsi, tater tots, and 4 chocolate chip cookies

CHEESE PIZZA
Traditional 8" cheese pizza. Served with 20 oz Pepsi

PEPPERONI PIZZA AND WINGS PACK
A delicious pepperoni pizza for one served with hot and spicy boneless chicken wings and a side of blue cheese or ranch dressing. Served with a 20 oz Pepsi, 4 Otis Spunkmeyer chocolate chip cookies

DOUBLE ANGUS CHEESEBURGER
Two 5.3 oz. Angus patties topped with American cheese on a fresh bun with lettuce, tomato and red onion on the side served with chips, 20 oz Pepsi, and 4 Otis Spunkmeyer cookies

EXTREME BONELESS BUFFALO WINGS
Hot and Spicy boneless chicken wings served with a side of blue cheese and celery sticks served with a 20 oz Pepsi, tater tots and 4 cookies

CHICKEN CAESAR SALAD
Grilled chicken on romaine tossed with Parmesan, seasoned croutons and creamy Caesar dressing. Served with 4 cookies

Shop.iCaregifts.com

PROPOSED SERVICES TO BE PROVIDED

LIMITED-TIME OFFERS

VISITATION

Our visitation program allows friends and family to pre-order fresh food items or individual snack packs to share with their loved ones during their visitation session. This solution provides another outlet for friends and family to show their support, positively impacting recidivism, while adding an additional revenue stream to your facility.

Fresh food items include traditional favorites—burgers, pizzas, and boneless wings—and better-for-you options such as fresh salads and ciabatta sandwiches. With more than 70 items to choose from, we will work with you to customize a menu that works best for Guilford County.

Our snack pack options offer a selection of top-selling brand-name packaged items. We have an array of choices to meet all snack cravings, from salty to sweet and even breakfast.

With **more than 70 items** to choose from, we will work with you to customize a menu that works best for Guilford County.

PROPOSED SERVICES TO BE PROVIDED

STAFF DINING SOLUTIONS

THE LOCAL AT GUILFORD COUNTY

The Local provides the opportunity for officers and staff to take a break from the correctional facility environment in a space dedicated for them. We create places where staff can recharge on site in comfort through our suite of flexible solutions. Featuring seasonal promotions, fresh products, and convenience, The Local is an integrated solution. These thoughtfully designed spaces are rooted in consumer insights with your facility's operational, financial, and spatial needs in mind. For a positive impact on security, recruitment, retention, and staff morale—Eat Local.

CLIENT BENEFITS:

EFFICIENT OPERATIONS

The right staff solution can increase efficiencies and safety while reducing turnover and cost.

- **Flexible Models—**The solution fits within your facility's budget, space, and preferences.
- **Recruitment Tool—**Workplace amenities boost recruitment and reduce turnover.
- **Safety and Security—**On-site meal and snack options remove the need to go off site and reduces contraband.

INCREASED RETENTION

A positive environment has a direct correlation to employee retention.

- **RETAIL-LIKE ENVIRONMENT—**A destination informed by consumer insights creates a positive experience.
- **SEASONAL PROMOTIONS—**Limited-time offers and seasonal menu changes engage officers and staff and boost morale.
- **DEDICATED SPACE—**The Local is a convenient place to relax, socialize, and reduce workday stress.

ELEVATED SERVICE

The number one driver of employee satisfaction is the work environment.

- **CONVENIENCE—**With limited break time, quickly available options 24/7 allow for more time to refresh and recharge.
- **MENU VARIETY—**From regional favorites and better-for-you options, our offerings energize employees.
- **CONSISTENT SERVICE—**Program tools and resources ensure consistency, increasing satisfaction across the board.

PROPOSED SERVICES TO BE PROVIDED

THE LOCAL: MODULAR DESIGNS

The Local offers multiple options and layout configurations to effectively serve your officer population. We will work with you to determine which of the following solutions will work best, given your facility needs.

THE LOCAL—CAFÉ:

A comprehensive retail café, complete with fresh, hot selections, beverage and snack options complemented by merchandising, rotating menus, seasonal promotions and limited-time offers to drive participation, and allowing officers to stay on site to enjoy their break

THE LOCAL—MARKET:

Our hybrid concept offers convenient grab-and-go options, with the addition of freshly prepared personalized meals. Whether officers want to get back to work or simply relax for a bit, our easy-to-shop menu offers a full suite of culinary-inspired meal options to appeal to all taste buds.

THE LOCAL—EXPRESS:

Our micromarket concept allows officers to enjoy a convenient snack or meal any time of day. Our 24/7 self-checkout allows your staff to quickly select items and pay, so there is more time to refresh and recharge for the workday.

SQUARE TECHNOLOGY

Square Technology establishes a convenient, cashless way for officers and staff to pay for their meals. In addition to taking payments, Square allows you to track mobile sales back to a particular device, location and employee adding transparency in operations. This technology is PCI-compliant and can integrate into an existing point-of-sale solution, or can be used as a stand-alone device. Customers can tap, dip, or swipe their credit or debit card, and receipts can be printed directly from the machine or emailed to the customer. The Square solutions creates a safe, contactless experience for officers and staff.

THE INFORMATION ON THIS PAGE IS ARAMARK PROPRIETARY & CONFIDENTIAL AND/OR TRADE INFORMATION AND NOT SUBJECT TO DISCLOSURE.

TAB 5

REFERENCES

The Provider must have a minimum of five (5) years of experience in the food service business. Proof must be provided within the submitted proposal (i.e., submission of copies of signed contracts within the past three (3) years and references). Utilize the References Form – Attachment 3 to provide a listing of references to include phone numbers and contact names.

Attachment 3

Provider References

Provider shall provide at least three (3) references in the food services business that are similar in size and complexity that have a current contract or held a contract within the past three (3) years.

Reference 1:

I. Organization Name: Ohio Department of Rehabilitation and Correction

II. Address: 4545 Fisher Road Suite "D" Columbus, ohio 43228

III. Type of Business Food Service

IV. Contact Person: Ken Kopycinski Chief of Acquisition & Contract Compliance

V. Telephone & Fax No: 614-995-5104

VI. Secondary Contact Person: Robert S. Taylor Assistant Chief (acting)

VII. Telephone & Fax No: (740) 360-9794

VIII. Dates of Services 8/2013 - Current

IX. Description of Services

Provide food service along with our retail food programs. Run both our IN2WORK vocational program and a fellowship program.

Reference 2:

I. Organization Name: Wyatt Detention Facility

II. Address: 950 High StreetCentral Falls RI, 02863

III. Type of Business Food and Commissary

IV. Contact Person: Director of Facilities and Procurement, Fred Clifford

V. Telephone & Fax No: 401-721-0316

VI. Secondary Contact Person: Dan Martin

VII. Telephone & Fax No: (401) 729-1190

VIII. Dates of Services 8/2012 - Current

IX. Description of Services

We provide both the commissary and food service for this operation. We run our retail programs in conjunction with the food service.

Reference 3:

I. Organization Name: Mecklenburg County Sheriffs Department

II. Address: 5235 Spector Dr.

III. Type of Business Food Service and Commissary

IV. Contact Person: Rachel Vanhoy Sr. Fiscal Manager

V. Telephone & Fax No: 980.314-5195

VI. Secondary Contact Person: Telisa White Chief Deputy

VII. Telephone & Fax No: 980.314-5303

VIII. Dates of Services 2/2001 - Current

IX. Description of Services

We provide Food Service and Commissary along with vending and our food retail programs.

TAB 6

SAMPLE MENUS

Provider shall upload as an attachment Sample Menu's as outlined under Food Services Requirements Section 7.6 and 7.7.

ADULT PROPOSED MENUS

Proposed 3/21

Guilford County, NC
Greensboro & High Point
Adult Menu
Weekly Average 3000 Calories per day

Week: 1

Meal Name: Breakfast

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup
Creamy Grits * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty	T. Bologna 1 ozw	Peanut Butter 2 ozw	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Streusel Coffeecake 1/27 cut	Bakery Muffin (1/54 2@) 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Blueberry Muffins (1/54 2@) 1/27 cut	Pancakes (2 fl oz each) 2 each
						Syrup 2 fl oz

Meal Name: Lunch

Cheesy Broccoli Rice Casserole (2 oz soy) 10 ozw	T. Hot Dogs (1.5 oz each) 2 each	Tex-Mex Taco Filling (2 oz soy) 4 ozw	Charbroiled Patty (3 ozw) 1 patty	Sloppy Joe Filling (2 oz soy) 4 ozw	Chili w/Beans (2 oz soy & 1/2 c Beans) 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty
Coleslaw Vinaigrette 1/2 cup	Mustard 2 packet	Flour Tortilla (6") 2 each	Ketchup & Mustard Packets 1 each	Enriched Bread or Rolls 2 each	Rice 1 cup	Cream Gravy 3 fl oz
Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Enriched Bread 2 slice	Cheese Sauce 1 fl oz	Enriched Bread or Rolls 2 each	Cottage Fries 1 cup	Garden Salad 1/2 cup	Mashed Potatoes 1 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Ranch Pinto Beans 1 cup	Pinto Beans 1/2 cup	Macaroni & Cheese 1 cup	Broccoli & Cheese Sauce 1/2 cup	Ranch Salad Dressing 1/2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup
Sweetened Iced Tea 1 cup	Green Beans 1/2 cup	Spanish Rice 1 cup	Kettle Blend Mixed Vegetables 1/2 cup	Frosted Brownie 1/54 cut	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut
	Fruit (1@ or 1/2 cup equivalent) 1 portion	Shredded Lettuce 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweetened Iced Tea 1 cup	Iced Cake 1/54 cut	Frosted Brownie 1/54 cut
	Sweetened Iced Tea 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup
		Sweetened Iced Tea 1 cup				

Meal Name: Dinner

Crispy Chicken Patty (3 ozw each) 1 patty	Home-style Scalloped Noodles (2 oz gd soy) 10 ozw	Rotini & Italian Tomato Sauce (2 oz soy) 10 ozw	Shepherd's Pie (2 oz soy) 10 ozw	T. Bologna 2 ozw	T. Ham 2 ozw	T. Bologna 2 ozw
Gravy 3 fl oz	Fried Cabbage 1/2 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Mustard 2 packet	Mustard 2 packet	Mustard 2 packet
Cottage Fries 1 cup	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Ranch Salad Dressing 1/2 fl oz	Ranch Salad Dressing 1/2 fl oz	Enriched Bread or Rolls 4 each	Cheese 1 ozw	Enriched Bread or Rolls 4 each
Carrots 1/2 cup	Fresh Baked Oatmeal Cookie Bar 1/54 cut	Green Beans 1/2 cup	Carrots 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread or Rolls 4 each	Fruit (1@ or 1/2 cup equivalent) 1 portion
Enriched Bread 2 slice	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Fresh Baked Sugar Cookie Bar 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fresh Baked Sugar Cookie Bar 1/54 cut
Iced Cake 1/54 cut		Frosted Brownie 1/54 cut	Iced Cake 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fresh Baked Oatmeal Cookie Bar 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

This menu meets the North Carolina Food and Nutrient Requirements 10A NCAC 14J .0903 2100-2500 calories. North Carolina standards require 2 milk group servings per day. One serving milk group is provided on the menu as dairy blend in the following items: hot breakfast cereal, breakfast bars or other items containing dairy blend or cheese. Females will be served Bran Muffins 2x per week to meet RDA's for Iron.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed:3/21 **ARAMARK Dietitian's Signature:** Lisa Dunnigan, RD 0086847 **Client's Signature:**_____**Date:**_____**FLM Signature:**_____**Date:**_____

ATTACHMENT B

Proposed 3/21

Guilford County, NC
Greensboro & High Point
Adult Menu
Weekly Average 3000 Calories per day

Week: 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup
Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup
Scrambled Eggs 2 ozw	T. Ham 1 ozw	Peanut Butter 2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty	T. Bologna 1 ozw
Streusel Coffeecake 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Pancakes (2 fl oz each) 2 each	Streusel Coffeecake 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut
			Syrup 2 fl oz			
Meal Name: Lunch						
Sloppy Joe Filling (2 oz soy) 4 ozw	Asian Fried Rice (2 oz soy) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Creamed Turkey (2 oz turkey) 6 ozw	Home-style Scalloped Potatoes (2 oz soy) 10 ozw	Charbroiled Patty (3 ozw) 1 patty	Meatballs (1/2 oz each) 4 each
Enriched Bread or Rolls 2 each	Coleslaw Vinaigrette 1/2 cup	Ketchup & Mustard Packets 1 each	Rice 1 cup	Navy Beans 1/2 cup	Ketchup & Mustard Packets 1 each	Cream Gravy 3 fl oz
Cajun Potatoes 1 cup	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Enriched Bread or Rolls 2 each	Coleslaw Vinaigrette 1/2 cup	Broccoli & Cheese Sauce 1/2 cup	BBQ Black Beans 1 cup	Mashed Potatoes 1 cup
Fried Cabbage 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Baked Beans 1 cup	Enriched Bread or Rolls 2 each	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Carrots 1/2 cup	Garden Salad 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweetened Iced Tea 1 cup	Potato Salad 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Cake 1/54 cut	Enriched Bread or Rolls 2 each	Ranch Salad Dressing 1/2 fl oz
Sweetened Iced Tea 1 cup		Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Frosted Brownie 1/54 cut	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut
		Sweetened Iced Tea 1 cup			Sweetened Iced Tea 1 cup	Cake 1/54 cut
						Sweetened Iced Tea 1 cup
Meal Name: Dinner						
Macaroni & Cheese Casserole (2 oz soy) 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	Savory Stroganoff w/ Rice (2 oz soy) 10 ozw	Rotini & Italian Tomato Sauce (2 oz soy) 10 ozw	T. Bologna 2 ozw	T. Salami 2 ozw	T. Ham 2 ozw
Irish Blend Vegetables 1/2 cup	Cream Gravy 3 fl oz	Garden Salad 1/2 cup	Peas & Carrots 1/2 cup	Mustard 2 packet	Mustard 2 packet	Mustard 2 packet
Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Mashed Potatoes 1 cup	Ranch Salad Dressing 1/2 fl oz	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Enriched Bread or Rolls 4 each	Cheese 1 ozw	Enriched Bread or Rolls 4 each
Iced Cake 1/54 cut	Carrots 1/2 cup	Enriched Bread or Rolls 2 each	Iced Cake 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread or Rolls 4 each	Fruit (1@ or 1/2 cup equivalent) 1 portion
Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Enriched Bread or Rolls 2 each	Frosted Brownie 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fresh Baked Sugar Cookie Bar 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fresh Baked Sugar Cookie Bar 1/54 cut
	Fresh Baked Oatmeal Cookie Bar 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fresh Baked Oatmeal Cookie Bar 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup				Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

This menu meets the North Carolina Food and Nutrient Requirements 10A NCAC 14J .0903 2100-2500 calories. North Carolina standards require 2 milk group servings per day. One serving milk group is provided on the menu as dairy blend in the following items: hot breakfast cereal, breakfast bars or other items containing dairy blend or cheese. Females will be served Bran Muffins 2x per week to meet RDA's for Iron.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed:3/21 **ARAMARK Dietitian's Signature:** Lila Dunnigan, RD 0086847 **Client's Signature:**_____**Date:**_____**FLM Signature:**_____**Date:**_____

ATTACHMENT B

Proposed 3/21

Guilford County, NC
Greensboro & High Point
Adult Menu
Weekly Average 3000 Calories per day

Week: 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup	50% Orange Juice 1 cup
Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup	Creamy Whole Grain Oatmeal * 1 1/2 cup	Creamy Grits * 1 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	T. Ham 1 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 ozw	Peanut Butter 2 ozw
Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Pancakes (2 fl oz each) 2 each	Blueberry Muffins (1/54 2@) 1/27 cut	Streusel Coffeecake 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Blueberry Muffins (1/54 2@) 1/27 cut
		Syrup 2 fl oz				
Meal Name: Lunch						
Sloppy Joe Filling (2 oz soy) 4 ozw	Charbroiled Patty (3 ozw) 1 patty	Chili w/Beans (2 oz soy & 1/2 c Beans) 10 ozw	Spaghetti & Italian Tomato Sauce (2 oz soy) 10 ozw	AuGratin Potatoes (2 oz soy / 1 c veg) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Meatballs (1/2 oz each) 4 each
Enriched Bread or Rolls 2 each	Cheese 1 ozw	Rice 1 cup	Green Beans 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Gravy 3 fl oz	Cream Gravy 3 fl oz
Rice O'Brien 1 cup	Ketchup & Mustard Packets 1 each	Garden Salad 1/2 cup	Garlic Biscuit 1/27 cut	Garden Salad 1/2 cup	Parsley Potatoes 1 cup	Noodles LF 1 cup
Garden Salad 1/2 cup	Enriched Bread or Rolls 2 each	Ranch Salad Dressing 1/2 fl oz	Fruit (1@ or 1/2 cup equivalent) 1 portion	Ranch Salad Dressing 1/2 fl oz	Carrots 1/2 cup	Coleslaw Vinaigrette 1/2 cup
Ranch Salad Dressing 1/2 fl oz	Cottage Fries 1 cup	Southern Combread (1/54 2@) with Melted Margarine 1/27 cut	Sweetened Iced Tea 1 cup	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut
Fruit (1@ or 1/2 cup equivalent) 1 portion	Coleslaw Vinaigrette 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion		Cake 1/54 cut	Fudge Brownie 1/54 cut	Cake 1/54 cut
Sweetened Iced Tea 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup
	Sweetened Iced Tea 1 cup					
Meal Name: Dinner						
Baked Meatloaf (3 ozw each) 1 patty	American Goulash (2 oz soy) 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty	Creamed Turkey (2 oz turkey) 6 ozw	T. Bologna 2 ozw	T. Salami 2 ozw	Turkey 2 ozw
Cream Gravy 3 fl oz	Garden Salad 1/2 cup	Lyonnaise Potatoes 1 cup	Rice 1 cup	Mustard 2 packet	Mustard 2 packet	Mustard 2 packet
Noodles 1 cup	Ranch Salad Dressing 1/2 fl oz	Cheese Sauce 1 fl oz	Carrots 1/2 cup	Enriched Bread or Rolls 4 each	Cheese 1 ozw	Enriched Bread or Rolls 4 each
Green Beans 1/2 cup	Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Peas & Cabbage LF 1/2 cup	Southern Cornbread (1/54 2@) with Melted Margarine 1/27 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Enriched Bread or Rolls 4 each	Fruit (1@ or 1/2 cup equivalent) 1 portion
Bakery Biscuit (1/54 2@) with Melted Margarine 1/27 cut	Fresh Baked Sugar Cookie Bar 1/54 cut	Enriched Bread or Rolls 2 each	Cake 1/54 cut	Fresh Baked Oatmeal Cookie Bar 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fresh Baked Oatmeal Cookie Bar 1/54 cut
Cake 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fudge Brownie 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fresh Baked Sugar Cookie Bar 1/54 cut	Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup		Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup			Punch Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

This menu meets the North Carolina Food and Nutrient Requirements 10A NCAC 14J .0903 2100-2500 calories. North Carolina standards require 2 milk group servings per day. One serving milk group is provided on the menu as dairy blend in the following items: hot breakfast cereal, breakfast bars or other items containing dairy blend or cheese. Females will be served Bran Muffins 2x per week to meet RDA's for Iron.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed:3/21 **ARAMARK Dietitian's Signature:** **Client's Signature:**_____**Date:**_____**FLM Signature:**_____**Date:**_____

ATTACHMENT B

ADULT NUTRITIONAL ANALYSIS

Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 1 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Day: 1	**Sum.**	3037	58.8	7.7	428.1	56.4	118.1	35.0	41.5	26.13	3443	1,745.11	38.06	209.48	2.19	1.25	18.56	1.13	466.19	2.54	1412.4	985.0	16.41
	Var.	237.2	2.8		78.1		23.1	35.0	(258.5)	1.13	(557)	845.11	6.06	119.48	0.99	(0.05)	2.56	(0.17)	66.19	0.14	412.4	285.0	(1.59)
	% of Std.	108.5	105.0		122.3		124.3		13.8	104.52	86	193.90	118.93	232.76	182.17	96.38	116.03	86.92	116.55	105.75	141.2	140.7	91.15
Day: 2	**Sum.**	3064	81.8	10.7	436.2	56.9	108.0	31.7	236.7	32.90	4088	1,646.37	39.40	193.95	2.98	1.83	17.52	1.36	743.65	3.19	1242.9	1017.1	20.85
	Var.	264.2	25.8		86.2		13.0	31.7	(63.3)	7.90	88	746.37	7.40	103.95	1.78	0.53	1.52	0.06	343.65	0.79	242.9	317.1	2.85
	% of Std.	109.4	146.0		124.6		113.7		78.9	131.60	102	182.93	123.11	215.50	247.92	140.92	109.47	104.38	185.91	132.88	124.3	145.3	115.81
Day: 3	**Sum.**	3060	73.5	9.6	420.6	55.0	119.5	35.2	34.7	38.61	4075	1,241.84	43.57	170.75	3.12	1.57	17.57	0.89	511.40	2.79	1553.5	554.6	23.15
	Var.	260.0	17.5		70.6		24.5	35.2	(265.3)	13.61	75	341.84	11.57	80.75	1.92	0.27	1.57	(0.42)	111.40	0.39	553.5	-145.4	5.15
	% of Std.	109.3	131.3		120.2		125.8		11.6	154.45	102	137.98	136.14	189.73	260.08	120.92	109.80	68.08	127.85	116.33	155.3	79.2	128.63
Day: 4	**Sum.**	3034	59.6	7.9	382.7	50.5	140.4	41.7	104.0	27.03	5158	3,142.17	50.18	165.94	2.66	1.58	19.50	1.10	383.13	3.36	1610.2	888.7	18.12
	Var.	233.8	3.6		32.7		45.4	41.7	(196.0)	2.03	1158	2,242.17	18.18	75.94	1.46	0.28	3.50	(0.20)	(16.87)	0.96	610.2	188.7	0.11
	% of Std.	108.4	106.5		109.3		147.8		34.7	108.10	129	349.13	156.81	184.38	221.67	121.23	121.85	84.38	95.78	140.04	161.0	127.0	100.64
Day: 5	**Sum.**	3066	68.3	8.9	397.4	51.8	135.6	39.8	41.5	30.98	3362	1,209.70	42.41	198.76	2.48	1.39	25.24	1.24	274.99	2.62	1314.4	548.2	19.00
	Var.	266.1	12.3		47.4		40.6	39.8	(258.5)	5.98	(638)	309.70	10.41	108.76	1.28	0.09	9.24	(0.06)	(125.01)	0.22	314.4	-151.8	1.00
	% of Std.	109.5	122.0		113.5		142.7		13.8	123.90	84	134.41	132.53	220.85	206.42	106.62	157.72	95.46	68.75	109.17	131.4	78.3	105.55
Day: 6	**Sum.**	3172	72.3	9.1	460.6	58.1	113.4	32.2	193.2	29.10	4551	978.48	38.28	172.71	2.77	1.46	21.16	0.98	732.03	2.62	1537.5	1252.0	21.26
	Var.	371.8	16.3		110.6		18.4	32.2	(106.8)	4.10	551	78.48	6.28	82.71	1.57	0.16	5.16	(0.32)	332.03	0.22	537.5	552.0	3.26
	% of Std.	113.3	129.1		131.6		119.3		64.4	116.40	114	108.72	119.63	191.90	230.50	112.08	132.27	75.31	183.01	109.33	153.7	178.9	118.11
Day: 7	**Sum.**	3120	63.1	8.1	461.7	59.2	109.4	31.6	81.0	24.06	4224	1,396.84	32.52	159.38	2.39	1.57	19.67	1.03	242.41	2.92	1439.3	844.6	18.59
	Var.	319.6	7.1		111.7		14.4	31.6	(219.0)	(0.94)	224	496.84	0.52	69.38	1.19	0.27	3.67	(0.27)	(157.59)	0.52	439.3	144.6	0.59
	% of Std.	111.4	112.7		131.9		115.1		27.0	96.24	106	155.20	101.62	177.09	198.75	120.46	122.93	79.23	60.60	121.75	143.9	120.7	103.29

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 1 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Avg.	3079	68.2	8.9	426.7	55.4	120.6	35.3	104.7	29.83	4129	1,622.93	40.63	181.57	2.65	1.52	19.89	1.10	479.12	2.86	1444.3	870.0	19.62
Std.	2800.0	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Var.	279.0	12.2		76.7		25.6	35.3	(195.3)	4.83	129	722.93	8.63	91.57	1.45	0.22	3.89	(0.20)	79.12	0.46	444.3	170.0	1.62
% of Std.	110.0	121.8		121.9		127.0		34.9	119.32	103	180.33	126.97	201.74	221.07	116.95	124.29	84.82	119.78	119.32	144.4	124.3	109.03

Amounts in red include missing (unknown) nutrient values.

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 2 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Day: 1	**Sum.**	3014	64.8	8.6	440.2	58.4	110.3	32.9	156.8	29.31	3359	1,636.75	43.45	210.84	2.77	1.57	16.40	1.14	374.75	2.77	1560.0	639.1	18.48
	Var.	214.3	8.8		90.2		15.3	32.9	(143.2)	4.31	(641)	736.75	11.45	120.84	1.57	0.27	0.40	(0.16)	(25.26)	0.37	560.0	-60.9	0.48
	% of Std.	107.7	115.7		125.8		116.1		52.3	117.25	84	181.86	135.77	234.27	230.50	120.54	102.49	87.62	93.69	115.42	156.0	91.3	102.65
Day: 2	**Sum.**	3118	66.6	8.6	403.1	51.7	136.6	39.4	55.2	31.61	3725	1,848.48	41.94	241.91	2.39	1.37	17.58	1.13	359.32	2.82	1425.5	678.6	18.33
	Var.	317.9	10.6		53.1		41.6	39.4	(244.8)	6.61	(275)	948.48	9.94	151.91	1.19	0.07	1.58	(0.17)	(40.68)	0.42	425.5	-21.4	0.33
	% of Std.	111.4	119.0		115.2		143.8		18.4	126.43	93	205.39	131.06	268.79	199.50	105.00	109.85	86.77	89.83	117.38	142.5	96.9	101.82
Day: 3	**Sum.**	3128	83.4	10.7	426.5	54.5	124.3	35.8	82.7	37.16	3155	1,507.39	36.83	170.69	3.12	1.85	28.69	1.31	734.57	2.70	1423.0	895.1	23.03
	Var.	328.0	27.4		76.5		29.3	35.8	(217.3)	12.16	(845)	607.39	4.83	80.69	1.92	0.55	12.69	0.01	334.57	0.30	423.0	195.1	5.03
	% of Std.	111.7	148.9		121.9		130.8		27.6	148.64	79	167.49	115.10	189.65	260.33	142.23	179.33	100.69	183.64	112.67	142.3	127.9	127.95
Day: 4	**Sum.**	3015	69.2	9.2	459.2	60.9	97.5	29.1	55.6	28.56	4066	1,465.44	33.53	197.62	3.10	1.61	22.39	1.05	463.22	3.21	1474.7	1005.1	19.79
	Var.	215.4	13.2		109.2		2.5	29.1	(244.4)	3.56	66	565.44	1.53	107.62	1.90	0.31	6.39	(0.25)	63.22	0.81	474.7	305.1	1.79
	% of Std.	107.7	123.6		131.2		102.6		18.5	114.25	102	162.83	104.77	219.57	258.50	123.62	139.94	81.00	115.80	133.88	147.5	143.6	109.92
Day: 5	**Sum.**	3070	68.7	8.9	461.6	60.1	104.0	30.5	188.2	27.39	3772	968.99	34.94	186.60	2.59	1.61	20.14	1.22	534.06	2.83	1624.5	1100.0	19.69
	Var.	270.5	12.7		111.6		9.0	30.5	(111.8)	2.39	(228)	68.99	2.94	96.60	1.39	0.31	4.14	(0.08)	134.06	0.43	624.5	400.0	1.69
	% of Std.	109.7	122.6		131.9		109.4		62.7	109.57	94	107.67	109.19	207.33	215.75	123.54	125.87	93.62	133.51	118.08	162.4	157.1	109.38
Day: 6	**Sum.**	3057	82.2	10.8	413.5	54.1	117.4	34.6	146.4	39.07	4354	1,447.04	39.23	157.81	3.88	1.53	24.76	1.37	666.62	3.25	1633.4	888.3	22.53
	Var.	257.4	26.2		63.5		22.4	34.6	(153.6)	14.07	354	547.04	7.23	67.81	2.68	0.23	8.76	0.07	266.62	0.85	633.4	188.3	4.53
	% of Std.	109.2	146.8		118.1		123.6		48.8	156.28	109	160.78	122.60	175.34	323.67	117.77	154.73	105.08	166.65	135.58	163.3	126.9	125.17
Day: 7	**Sum.**	3025	55.8	7.4	404.3	53.5	128.6	38.3	123.3	16.86	4834	1,054.35	41.04	159.28	3.64	2.79	22.99	1.08	344.59	3.07	1595.5	949.1	16.92
	Var.	225.0	(0.2)		54.3		33.6	38.3	(176.7)	(8.14)	834	154.35	9.04	69.28	2.44	1.49	6.99	(0.22)	(55.41)	0.67	595.5	249.1	(1.08)
	% of Std.	108.0	99.7		115.5		135.4		41.1	67.44	121	117.15	128.24	176.98	303.50	214.23	143.71	82.92	86.15	127.96	159.6	135.6	94.0

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 2 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Avg.	3061	70.1	9.2	429.8	56.2	117.0	34.4	115.5	30.00	3895	1,418.35	38.71	189.25	3.07	1.76	21.85	1.18	496.73	2.95	1533.8	879.3	19.82
Std.	2800.0	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Var.	261.2	14.1		79.8		22.0	34.4	(184.5)	5.00	(105)	518.35	6.71	99.25	1.87	0.46	5.85	(0.12)	96.73	0.55	533.8	179.3	1.82
% of Std.	109.0	125.2		122.8		123.1		38.5	119.98	97	157.59	120.96	210.28	255.96	135.27	136.56	91.10	124.18	122.99	153.4	125.6	110.13

Amounts in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 3 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Day: 1	**Sum.**	3021	64.1	8.5	386.2	51.1	131.3	39.1	110.3	21.84	3923	1,517.82	45.81	178.75	3.04	1.68	21.69	0.78	437.27	3.11	1628.0	559.0	19.72
	Var.	221.4	8.1		36.2		36.3	39.1	(189.7)	(3.16)	(77)	617.82	13.81	88.75	1.84	0.38	5.69	(0.52)	37.27	0.71	628.0	-141.0	1.72
	% of Std.	107.9	114.4		110.3		138.2		36.8	87.37	98	168.65	143.16	198.61	253.58	128.85	135.56	60.15	109.32	129.42	162.8	79.9	109.53
Day: 2	**Sum.**	3096	67.0	8.7	389.5	50.3	140.9	41.0	105.1	28.46	4557	1,168.92	46.68	211.45	2.72	1.56	20.52	1.32	191.59	3.25	1578.0	366.9	18.89
	Var.	296.3	11.0		39.5		45.9	41.0	(194.9)	3.46	557	268.92	14.68	121.45	1.52	0.26	4.52	0.02	(208.41)	0.85	578.0	-333.1	0.89
	% of Std.	110.6	119.7		111.3		148.3		35.0	113.84	114	129.88	145.87	234.95	226.50	120.31	128.27	101.62	47.90	135.58	157.8	52.4	104.92
Day: 3	**Sum.**	3110	69.9	9.0	463.0	59.6	105.5	30.5	48.8	32.27	3949	1,021.15	32.70	207.28	2.62	1.36	20.75	1.28	692.47	2.54	1339.2	1321.3	19.87
	Var.	309.5	13.9		113.0		10.5	30.5	(251.2)	7.27	(51)	121.15	0.70	117.28	1.42	0.06	4.75	(0.02)	292.47	0.14	339.2	621.3	1.87
	% of Std.	111.1	124.8		132.3		111.0		16.3	129.08	99	113.46	102.18	230.31	218.50	104.92	129.68	98.46	173.12	105.67	133.9	188.8	110.37
Day: 4	**Sum.**	3014	67.1	8.9	425.7	56.5	114.9	34.3	183.7	28.07	4390	1,912.27	41.76	163.93	2.73	1.55	20.63	1.00	377.94	3.12	1543.3	1029.4	19.08
	Var.	214.0	11.1		75.7		19.9	34.3	(116.3)	3.07	390	1,012.27	9.76	73.93	1.53	0.25	4.63	(0.30)	(22.06)	0.72	543.3	329.4	1.08
	% of Std.	107.6	119.9		121.6		120.9		61.2	112.28	110	212.47	130.51	182.14	227.08	119.31	128.96	76.85	94.49	130.17	154.3	147.1	105.98
Day: 5	**Sum.**	3020	57.8	7.6	437.4	57.9	111.6	33.3	61.2	25.75	4112	1,477.53	37.72	179.40	2.41	1.51	20.04	1.04	408.45	2.67	1508.8	1048.8	17.43
	Var.	220.4	1.8		87.4		16.6	33.3	(238.8)	0.75	112	577.53	5.72	89.40	1.21	0.21	4.04	(0.26)	8.45	0.27	508.8	348.8	(0.57)
	% of Std.	107.9	103.1		125.0		117.5		20.4	102.98	103	164.17	117.86	199.33	201.00	116.23	125.23	79.85	102.11	111.42	150.9	149.8	96.82
Day: 6	**Sum.**	3114	64.6	8.3	410.0	52.7	132.8	38.4	259.1	24.63	4997	2,019.61	43.88	172.96	2.52	1.94	23.58	1.40	238.49	2.79	1693.6	792.1	18.22
	Var.	313.6	8.6		60.0		37.8	38.4	(40.9)	(0.37)	997	1,119.61	11.88	82.96	1.32	0.64	7.58	0.10	(161.51)	0.39	693.6	92.1	0.22
	% of Std.	111.2	115.4		117.1		139.8		86.4	98.51	125	224.40	137.13	192.18	210.33	149.00	147.37	107.62	59.62	116.38	169.4	113.2	101.21
Day: 7	**Sum.**	3139	69.8	8.9	438.2	55.8	122.6	35.1	98.9	21.98	4056	643.94	35.95	187.88	4.46	2.87	27.44	0.97	492.83	3.09	1358.8	1108.5	18.68
	Var.	338.9	13.8		88.2		27.6	35.1	(201.1)	(3.02)	56	-256.06	3.95	97.88	3.26	1.57	11.44	(0.33)	92.83	0.69	358.8	408.5	0.68
	% of Std.	112.1	124.7		125.2		129.0		33.0	87.91	101	71.55	112.33	208.75	371.33	220.38	171.48	74.85	123.21	128.71	135.9	158.4	103.7

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/7/2021 4:07PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Adult 3000 soy 0 milk 2021 BID MENU jad
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All **Week:** 3 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Avg.	3073	65.8	8.6	421.4	54.8	122.8	36.0	123.9	26.14	4284	1,394.46	40.64	185.95	2.93	1.78	22.09	1.11	405.58	2.94	1521.4	889.4	18.84
Std.	2800.0	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Var.	273.5	9.8		71.4		27.8	36.0	(176.1)	1.14	284	494.46	8.64	95.95	1.73	0.48	6.09	(0.19)	5.58	0.54	521.4	189.4	0.84
% of Std.	110.0	117.4		120.4		129.3		41.3	104.57	107	154.94	127.01	206.61	244.05	137.00	138.08	85.63	101.39	122.48	152.1	127.1	104.66

Amounts in red include missing (unknown) nutrient values.

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JUVENILE PROPOSED MENUS

PROPOSED 3/21

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12)– Jan. 2012

Fluid milk choice at breakfast and lunch must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.

This institution is an equal opportunity provider

Week: 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Bran Flakes Cereal 1 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Whole Wheat Bread 1 slice	Lyonnaise Potatoes LF/LS 1/2 cup	Whole Wheat Bread 1 slice	Cottage Fries LF/LS 1/2 cup	Cajun Potatoes LF 1/2 cup	Whole Wheat Bread 1 slice	Lyonnaise Potatoes LF/LS 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
				Milk-Student Choice (Half Pint) 1 each		
Meal Name: Lunch						
Whole Grain T. Sausage & Cheese Pizza 1 each	T. Bologna 4 ozw	Taco Filling LS (3 oz soy) 4 ozw	Sloppy Joe Filling (3 oz soy) 4 ozw	Whole Grain American Goulash (2.5 MMA) 10 ozw	T. Hot Dogs (1.5 oz each) 2 each	Baked Meatloaf (3 ozw each) 1 patty
Carrots LF 1/2 cup	Mustard 1 packet	Shredded Cheese 1/2 ozw	Kettle Blend Mixed Vegetables LF 1/2 cup	Carrots LF 1/2 cup	Mustard 1 packet	Baked Beans 1/2 cup
Creamy Coleslaw LF 3/4 cup	Whole Wheat Bread 2 slice	WG Flour Tortilla (6") 2 each	Spinach LF 1/2 cup	Garden Salad 1 cup	Ketchup 1/3 fl oz	Carrots LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Vinaigrette Potato Salad 3/4 cup	Corn LF 1/2 cup	Whole Wheat Bread 2 slice	Salad Dressing LF 1/2 fl oz	Baked Beans 1/2 cup	Garden Salad 1 cup
100% Juice (4 oz) 1 each	Green Beans LF 1/2 cup	Whole Grain Spanish Rice & Pinto Beans LF (CNP) 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 1 slice	Green Beans LF 1/2 cup	Salad Dressing LF 1/2 fl oz
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice
	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each		Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
					Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut
Meal Name: Dinner						
Crispy Chicken Patty (3 ozw each) 1 patty	Rotini & Italian Sauce (3 oz soy) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chili w/ Beans (3 oz gd soy) 10 ozw	Charbroiled Patty (3 ozw) 1 patty	Crispy Chicken Patty (3 ozw each) 1 patty	Meatballs (1/2 oz each) 6 each
Gravy 3 fl oz	Green Beans 1/2 cup	Gravy 3 fl oz	Rice 1 cup	Macaroni & Cheese 1 cup	Noodles 1 cup	Gravy 3 fl oz
Cottage Fries 1 cup	Garden Salad 1/2 cup	Mashed Potatoes 1 cup	Fried Cabbage 1/2 cup	Garden Salad 1/2 cup	Corn 1/2 cup	Rice 1 cup
Green Beans 1/2 cup	Ranch Salad Dressing 1/2 fl oz	Green Beans 1/2 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Ranch Salad Dressing 1/2 fl oz	Southern Cornbread w/Melted Margarine 1/40 cut	Garden Salad 1/2 cup
Bakery Biscuit w/ Melted Margarine 1/40 cut	Bakery Biscuit w/ Melted Margarine 1/40 cut	Enriched Bread 2 slice	Snickerdoodle Cookie 3 ozw	Enriched Bread 2 slice	Frosted Cake 1/40 cut	Ranch Salad Dressing 1/2 fl oz
Fresh Baked Large Sugar Cookie 3 ozw	Frosted Fudge Brownie 1/40 cut	Frosted Cake 1/40 cut	Sweetened Iced Tea 1 cup	Lemon Square 1/40 cut	Sweetened Iced Tea 1 cup	Enriched Bread 2 slice
Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup		Sweetened Iced Tea 1 cup		Snickerdoodle Cookie 3 ozw
						Sweetened Iced Tea 1 cup
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

ATTACHMENT B

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements.. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless LF is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

~This item made with mechanically separated poultry used in accordance with USDA standards.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 3/21 **ARAMARK Dietitian's Signature:** **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

PROPOSED 3/21

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12)– Jan. 2012

Fluid milk choice at breakfast and lunch must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.

This institution is an equal opportunity provider

aramark

Week: 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Breakfast Sausage (1 ozw each) 1 patty	Hard Cooked Egg 1 each
Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Lyonnaise Potatoes LF/LS 1/2 cup	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Cajun Potatoes LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Cajun Potatoes LF 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	O'Brien Potatoes LF 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
	Milk-Student Choice (Half Pint) 1 each		Milk-Student Choice (Half Pint) 1 each			
Meal Name: Lunch						
Sloppy Joe LS (3 oz soy) 4 ozw	Turkey 4 ozw	Whole Grain Mac & Cheese Casserole (2.5 MMA) 10 ozw	Charbroiled Patty (3 ozw) 1 patty	T. Hot Dogs (1.5 oz each) 2 each	Baked Meatloaf (3 ozw each) 1 patty	T. Ham 4 ozw
Kettle Blend Mixed Vegetables LF 1/2 cup	Mashed Potatoes LF 1/2 cup	Corn LF 1/2 cup	Ketchup 1/3 fl oz	Mustard 1 packet	Lyonnaise Potatoes LF 1/2 cup	Mayo Dressing 1 packet
Creamy Coleslaw LF 3/4 cup	Gravy LF/LS 2 fl oz	Garden Salad 1 cup	Pinto Beans LF 3/4 cup	Ketchup 1/3 fl oz	Pinto Beans LF 1/2 cup	Creamy Coleslaw LF 3/4 cup
Whole Wheat Bread 2 slice	Carrots LF 1/2 cup	Salad Dressing LF 1/2 fl oz	Garden Salad 1 cup	Vinaigrette Potato Salad 1/2 cup	Mixed Vegetables LF 1/2 cup	Carrots LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 1 slice	Salad Dressing LF 1/2 fl oz	Spinach LF 1/2 cup	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice
100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 2 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each
			Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each		
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut
Meal Name: Dinner						
Baked Chicken Thigh & Drumstick, LF 1 each 1 serving	Rotini & Italian Sauce (3 oz soy) 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chicken Nuggets 5 each	Meatballs (1/2 oz each) 6 each	Creamy Soy & Rotini Alfredo 10 ozw	Crispy Chicken Patty (3 ozw each) 1 patty
Lyonnaise Potatoes 1 cup	Green Beans 1/2 cup	Gravy 3 fl oz	Ketchup 1/3 fl oz	Gravy 3 fl oz	Garden Salad 1/2 cup	Rice 1 cup
Peas 1/2 cup	Garden Salad 1/2 cup	Scalloped Potatoes 1 cup	Rice 1 cup	Parsley Rotini 1 cup	Salad Dressing LF 1/2 fl oz	Green Beans 1/2 cup
Enriched Bread 2 slice	Ranch Salad Dressing 1/2 fl oz	Carrots 1/2 cup	Garden Salad 1/2 cup	Green Beans 1/2 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Bakery Biscuit w/ Melted Margarine 1/40 cut
Fresh Baked Large Sugar Cookie 3 ozw	Bakery Biscuit w/ Melted Margarine 1/40 cut	Southern Cornbread w/Melted Margarine 1/40 cut	Ranch Salad Dressing 1/2 fl oz	Bakery Biscuit w/ Melted Margarine 1/40 cut	Frosted Cake 1/40 cut	Fresh Baked Large Oatmeal Cookie 3 ozw
Sweetened Iced Tea 1 cup	Blueberry & Whole Grain Oat Bar 1/40 cut	Frosted Cake 1/40 cut	Enriched Bread 2 slice	Blueberry & Whole Grain Oat Bar 1/40 cut	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup
	Sweetened Iced Tea 1 cup	Sweetened Iced Tea 1 cup	Fudge Brownie 1/40 cut	Sweetened Iced Tea 1 cup		
			Sweetened Iced Tea 1 cup			
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

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Reviewed: 3/21 **ARAMARK Dietitian's Signature:** **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

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Week: 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Cottage Fries LF/LS 1/2 cup	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Cajun Potatoes LF 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Cajun Potatoes LF 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	O'Brien Potatoes LF 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Cottage Fries LF/LS 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Milk-Student Choice (Half Pint) 1 each
	Milk-Student Choice (Half Pint) 1 each		Milk-Student Choice (Half Pint) 1 each		Milk-Student Choice (Half Pint) 1 each	
Meal Name: Lunch						
T. Bologna 4 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chili w/ Beans (3 oz gd soy) 10 ozw	Whole Grain T. Sausage & Cheese Pizza 1 each	T. Ham 4 ozw	Whole Grain American Goulash (2.5 MMA) 10 ozw	Sloppy Joe LS (3 oz soy) 4 ozw
Mayo Dressing 1 packet	Ranch Pinto Beans 1/2 cup	Whole Grain Brown Rice LF 3/4 cup	Green Beans LF 1/2 cup	Mayo Dressing 1 packet	Carrots LF 1/2 cup	Whole Grain Hamburger Bun 1 each
Whole Wheat Bread 2 slice	Carrots LF 1/2 cup	Garden Salad 1 cup	Garden Salad 1 cup	Baked Beans 1/2 cup	Garden Salad 1 cup	Baked Beans 1/2 cup
Corn LF 1/2 cup	Garden Salad 1 cup	Salad Dressing LF 1/2 fl oz	Salad Dressing LF 1/2 fl oz	Kettle Blend Mixed Vegetables LF 1/2 cup	Salad Dressing LF 1/2 fl oz	Spinach LF 1/2 cup
Creamy Coleslaw LF 3/4 cup	Salad Dressing LF 1/2 fl oz	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion
Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each
100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each
Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each		Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	
	Milk-Student Choice (Half Pint) 1 each					
Meal Name: Afternoon Snack						
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut	Blueberry Muffin 1/40 cut
Meal Name: Dinner						
Taco Filling LS (3 oz soy) 4 ozw	Charbroiled Patty (3 ozw) 1 patty	Crispy Chicken Patty (3 ozw each) 1 patty	Baked Chicken Thigh & Drumstick, LF 1 each 1 serving	AuGratin Potatoes (3 oz soy) 10 ozw	T. Hot Dogs (1.5 oz each) 2 each	Meatballs (1/2 oz each) 6 each
Black Beans & Rice LF/LS 1 cup	Mustard 1 packet	Parsley Noodles 1 cup	BBQ Sauce 3 fl oz	Mixed Vegetables 1/2 cup	Mustard 2 packet	Gravy 3 fl oz
Shredded Lettuce 1/2 cup	Ketchup 1/3 fl oz	Corn 1/2 cup	Rice 1 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Ketchup 1 fl oz	Mashed Potatoes 1 cup
Shredded Cheese 1 ozw	Macaroni & Cheese 1 cup	Enriched Bread 2 slice	Peas 1/2 cup	Frosted Fudge Brownie 1/40 cut	Enriched Bread 2 slice	Garden Salad 1/2 cup
Flour Tortilla (6") 2 each	Fried Cabbage 1/2 cup	Fresh Baked Large Sugar Cookie 3 ozw	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Cajun Potatoes 1 cup	Salad Dressing LF 1/2 fl oz
Snickerdoodle Cookie 3 ozw	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Frosted Cake 1/40 cut		Garden Salad 1/2 cup	Bakery Biscuit w/ Melted Margarine 1/40 cut
Sweetened Iced Tea 1 cup	Frosted Cake 1/40 cut		Sweetened Iced Tea 1 cup		Ranch Salad Dressing 1/2 fl oz	Frosted Cake 1/40 cut
	Sweetened Iced Tea 1 cup				Fresh Baked Large Sugar Cookie 3 ozw	Sweetened Iced Tea 1 cup
					Sweetened Iced Tea 1 cup	
Meal Name: Evening Snack						
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements.. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless LF is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

~This item made with mechanically separated poultry used in accordance with USDA standards.

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 3/21 **ARAMARK Dietitian's Signature:** **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

ATTACHMENT B

JUVENILE NUTRITIONAL ANALYSIS

Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 1 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Day: 1	**Sum.**	3411	97.3	11.4	490.6	57.5	117.6	31.0	273.0	34.30	4325	1,729.70	37.38	136.85	2.27	2.68	21.57	1.97	368.52	3.47	1785.0	1502.8	19.01
	Var.	611.1	34.3		115.6		0.6	31.0	(27.0)	9.30	325	829.70	5.38	61.85	1.07	1.38	5.57	0.67	(31.48)	1.07	485.0	252.8	4.01
	% of Std.	121.8	154.4		130.8		100.6		91.0	137.21	108	192.19	116.82	182.46	188.75	206.23	134.83	151.31	92.13	144.67	137.3	120.2	126.72
Day: 2	**Sum.**	3538	104.5	11.8	499.6	56.5	125.4	31.9	136.7	42.41	4265	1,010.60	37.45	103.30	2.94	3.00	25.18	2.15	369.70	3.98	2003.4	1747.1	21.38
	Var.	738.3	41.5		124.6		8.4	31.9	(163.3)	17.41	265	110.60	5.45	28.30	1.74	1.70	9.18	0.85	(30.30)	1.58	703.4	497.1	6.38
	% of Std.	126.4	165.8		133.2		107.2		45.6	169.63	107	112.29	117.03	137.73	244.67	230.38	157.39	165.54	92.42	165.75	154.1	139.8	142.51
Day: 3	**Sum.**	3419	112.1	13.1	511.8	59.9	105.3	27.7	295.4	42.70	4038	1,312.96	35.44	82.38	2.94	3.34	27.19	2.21	707.70	3.74	2068.1	2046.8	21.95
	Var.	619.3	49.1		136.8		(11.7)	27.7	(4.6)	17.70	38	412.96	3.44	7.38	1.74	2.04	11.19	0.91	307.70	1.34	768.1	796.8	6.95
	% of Std.	122.1	177.9		136.5		90.0		98.5	170.79	101	145.88	110.74	109.84	244.75	256.54	169.94	169.77	176.92	155.79	159.1	163.7	146.31
Day: 4	**Sum.**	3636	114.3	12.6	533.6	58.7	116.2	28.8	61.1	54.20	4643	2,731.67	38.57	124.83	2.98	2.82	25.57	2.10	809.30	3.54	2012.6	1975.3	25.26
	Var.	836.2	51.3		158.6		(0.8)	28.8	(238.9)	29.20	643	1,831.67	6.57	49.83	1.78	1.52	9.57	0.80	409.30	1.14	712.6	725.3	10.26
	% of Std.	129.9	181.5		142.3		99.4		20.4	216.79	116	303.52	120.54	166.44	248.17	216.77	159.81	161.69	202.33	147.63	154.8	158.0	168.39
Day: 5	**Sum.**	3410	107.5	12.6	508.9	59.7	105.8	27.9	147.5	47.44	4781	1,711.06	35.60	112.02	3.13	3.10	29.63	2.36	492.12	13.62	1973.5	1857.0	35.10
	Var.	610.0	44.5		133.9		(11.2)	27.9	(152.5)	22.44	781	811.06	3.60	37.02	1.93	1.80	13.63	1.06	92.12	11.22	673.5	607.0	20.10
	% of Std.	121.8	170.6		135.7		90.4		49.2	189.77	120	190.12	111.26	149.36	261.17	238.08	185.19	181.69	123.03	567.54	151.8	148.6	234.02
Day: 6	**Sum.**	3464	112.9	13.0	499.1	57.6	112.9	29.3	324.2	33.93	4424	1,704.91	34.33	75.49	3.12	3.01	24.92	2.10	634.16	4.01	1896.3	2371.1	19.83
	Var.	663.7	49.9		124.1		(4.1)	29.3	24.2	8.93	424	804.91	2.33	0.49	1.92	1.71	8.92	0.80	234.16	1.61	596.3	1121.1	4.83
	% of Std.	123.7	179.2		133.1		96.5		108.1	135.70	111	189.43	107.29	100.66	259.58	231.38	155.75	161.31	158.54	166.92	145.9	189.7	132.19
Day: 7	**Sum.**	3416	104.3	12.2	485.4	56.8	114.7	30.2	241.8	36.23	4486	1,825.43	33.63	90.51	4.77	4.37	32.05	2.23	617.67	3.87	1780.3	2035.2	20.43
	Var.	616.0	41.3		110.4		(2.3)	30.2	(58.2)	11.23	486	925.43	1.63	15.51	3.57	3.07	16.05	0.93	217.67	1.47	480.3	785.2	[illegible].43
	% of Std.	122.0	165.5		129.4		98.0		80.6	144.93	112	202.83	105.08	120.68	397.42	336.00	200.33	171.23	154.42	161.25	136.9	162.8	[illegible].19

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 1 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Avg.	3471	107.5	12.4	504.1	58.1	114.0	29.6	211.4	41.60	4423	1,718.05	36.06	103.63	3.16	3.19	26.59	2.16	571.31	5.18	1931.3	1933.6	23.28
Std.	2800.0	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Var.	670.7	44.5		129.1		(3.0)	29.6	(88.6)	16.60	423	818.05	4.06	28.63	1.96	1.89	10.59	0.86	171.31	2.78	631.3	683.6	8.28
% of Std.	124.0	170.7		134.4		97.4		70.5	166.40	111	190.89	112.68	138.17	263.50	245.05	166.18	166.08	142.83	215.65	148.6	154.7	155.19

Amounts in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 2 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Day: 1	**Sum.**	3404	132.2	15.5	471.6	55.4	108.0	28.6	285.9	41.22	3285	1,801.86	33.79	148.81	2.88	3.05	35.75	2.80	488.71	4.21	1635.3	2064.4	20.86
	Var.	604.0	69.2		96.6		(9.0)	28.6	(14.1)	16.22	(715)	901.86	1.79	73.81	1.68	1.75	19.75	1.50	88.71	1.81	335.3	814.4	5.86
	% of Std.	121.6	209.8		125.8		92.3		95.3	164.87	82	200.21	105.60	198.41	239.92	234.92	223.43	215.31	122.18	175.58	125.8	165.2	139.03
Day: 2	**Sum.**	3411	114.2	13.4	496.1	58.2	109.2	28.8	291.7	41.41	4852	1,729.51	35.18	88.66	3.05	2.94	26.36	2.16	406.87	3.89	1900.8	2009.1	21.53
	Var.	610.8	51.2		121.1		(7.8)	28.8	(8.3)	16.41	852	829.51	3.18	13.66	1.85	1.64	10.36	0.86	6.87	1.49	600.8	759.1	6.53
	% of Std.	121.8	181.3		132.3		93.3		97.2	165.62	121	192.17	109.95	118.21	254.00	225.77	164.76	166.31	101.72	162.04	146.2	160.7	143.51
Day: 3	**Sum.**	3477	99.3	11.4	512.8	59.0	115.7	29.9	131.4	40.11	5195	2,086.29	41.78	99.34	2.46	3.20	25.24	2.06	432.90	3.79	2108.0	2035.5	18.80
	Var.	677.1	36.3		137.8		(1.3)	29.9	(168.6)	15.11	1195	1,186.29	9.78	24.34	1.26	1.90	9.24	0.76	32.90	1.39	808.0	785.5	3.80
	% of Std.	124.2	157.5		136.8		98.9		43.8	160.45	130	231.81	130.55	132.46	205.33	246.08	157.76	158.38	108.23	157.79	162.2	162.8	125.34
Day: 4	**Sum.**	3400	118.4	13.9	493.6	58.1	106.7	28.2	360.8	37.96	3985	1,899.40	31.62	109.21	3.04	2.74	34.55	2.48	881.14	4.18	1890.9	2142.4	23.48
	Var.	600.0	55.4		118.6		(10.3)	28.2	60.8	12.96	(15)	999.40	(0.38)	34.21	1.84	1.44	18.55	1.18	481.14	1.78	590.9	892.4	8.48
	% of Std.	121.4	188.0		131.6		91.2		120.3	151.86	100	211.04	98.81	145.61	253.42	211.08	215.93	190.77	220.28	174.33	145.5	171.4	156.55
Day: 5	**Sum.**	3499	109.2	12.5	472.2	54.0	128.0	32.9	240.7	34.30	5589	2,360.09	41.59	85.95	5.02	4.92	28.99	2.31	543.82	4.24	1930.7	2199.7	20.35
	Var.	698.8	46.2		97.2		11.0	32.9	(59.3)	9.30	1589	1,460.09	9.59	10.95	3.82	3.62	12.99	1.01	143.82	1.84	630.7	949.7	5.35
	% of Std.	125.0	173.3		125.9		109.4		80.2	137.21	140	262.23	129.97	114.59	418.00	378.54	181.20	178.00	135.96	176.63	148.5	176.0	135.67
Day: 6	**Sum.**	3426	111.3	13.0	504.3	58.9	104.6	27.5	143.9	43.97	4016	1,202.33	34.26	96.14	3.15	3.00	26.18	2.09	690.04	3.99	2137.5	2312.5	21.04
	Var.	625.7	48.3		129.3		(12.4)	27.5	(156.1)	18.97	16	302.33	2.26	21.14	1.95	1.70	10.18	0.79	290.04	1.59	837.5	1062.5	6.04
	% of Std.	122.3	176.6		134.5		89.4		48.0	175.89	100	133.59	107.06	128.18	262.58	230.85	163.64	160.54	172.51	166.04	164.4	185.0	140.27
Day: 7	**Sum.**	3419	101.0	11.8	480.7	56.2	121.8	32.1	279.4	34.02	4500	1,569.10	38.26	128.08	2.66	2.89	24.81	1.91	492.11	4.12	1744.1	1847.1	19.64
	Var.	619.0	38.0		105.7		4.8	32.1	(20.6)	9.02	500	669.10	6.26	53.08	1.46	1.59	8.81	0.61	92.11	1.72	444.1	597.1	[illegible].64
	% of Std.	122.1	160.4		128.2		104.1		93.1	136.09	113	174.34	119.56	170.77	221.83	222.00	155.07	147.23	123.03	171.58	134.2	147.8	[illegible].95

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 2 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Avg.	3434	112.2	13.1	490.2	57.1	113.4	29.7	247.7	39.00	4489	1,806.94	36.64	108.03	3.18	3.25	28.84	2.26	562.23	4.06	1906.8	2087.3	20.81
Std.	2800.0	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Var.	633.6	49.2		115.2		(3.6)	29.7	(52.3)	14.00	489	906.94	4.64	33.03	1.98	1.95	12.84	0.96	162.23	1.66	606.8	837.3	5.81
% of Std.	123.0	178.1		130.7		96.9		82.6	156.00	112	200.77	114.50	144.03	265.01	249.89	180.25	173.79	140.56	169.14	146.7	167.0	138.76

Amounts in red include missing (unknown) nutrient values.

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 3 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

		Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Day: 1	**Sum.**	3467	111.1	12.8	516.8	59.6	107.1	27.8	133.0	42.33	4149	789.61	35.52	122.28	2.93	2.82	28.10	1.94	740.63	3.79	1728.7	1987.2	22.77
	Var.	667.3	48.1		141.8		(9.9)	27.8	(167.0)	17.33	149	-110.39	3.52	47.28	1.73	1.52	12.10	0.64	340.63	1.39	428.7	737.2	7.77
	% of Std.	123.8	176.3		137.8		91.6		44.3	169.30	104	87.73	110.99	163.04	244.42	216.77	175.64	149.31	185.16	157.71	133.0	159.0	151.79
Day: 2	**Sum.**	3406	110.9	13.0	510.4	59.9	103.2	27.3	379.7	37.41	4810	2,376.90	35.25	119.03	3.45	3.44	28.70	2.44	728.82	4.38	2127.7	2151.2	21.34
	Var.	606.0	47.9		135.4		(13.8)	27.3	79.7	12.41	810	1,476.90	3.25	44.03	2.25	2.14	12.70	1.14	328.82	1.98	827.7	901.2	6.34
	% of Std.	121.6	176.1		136.1		88.2		126.6	149.62	120	264.10	110.15	158.70	287.42	264.31	179.39	187.38	182.20	182.42	163.7	172.1	142.29
Day: 3	**Sum.**	3435	110.4	12.9	524.9	61.1	98.5	25.8	76.7	41.98	4038	933.70	28.32	96.86	3.27	2.79	24.77	2.11	665.74	3.76	1551.6	1950.5	20.57
	Var.	635.0	47.4		149.9		(18.5)	25.8	(223.4)	16.98	38	33.70	(3.68)	21.86	2.07	1.49	8.77	0.81	265.74	1.36	251.6	700.5	5.57
	% of Std.	122.7	175.3		140.0		84.2		25.6	167.91	101	103.74	88.50	129.15	272.75	214.69	154.83	162.46	166.43	156.46	119.4	156.0	137.13
Day: 4	**Sum.**	3402	131.8	15.5	495.1	58.2	98.7	26.1	471.7	32.21	4540	1,001.81	33.24	112.34	4.44	2.85	33.77	2.42	570.99	4.16	1895.4	2002.2	21.29
	Var.	601.9	68.8		120.1		(18.3)	26.1	171.7	7.21	540	101.81	1.24	37.34	3.24	1.55	17.77	1.12	170.99	1.76	595.4	752.2	6.29
	% of Std.	121.5	209.2		132.0		84.4		157.2	128.82	114	111.31	103.87	149.79	370.25	218.92	211.03	185.77	142.75	173.21	145.8	160.2	141.93
Day: 5	**Sum.**	3454	111.1	12.9	490.8	56.8	117.3	30.6	148.7	47.96	5038	1,950.37	40.92	91.15	2.60	2.78	24.91	2.11	477.75	3.77	2131.2	2267.6	21.52
	Var.	654.1	48.1		115.8		0.3	30.6	(151.3)	22.96	1038	1,050.37	8.92	16.15	1.40	1.48	8.91	0.81	77.75	1.37	831.2	1017.6	6.52
	% of Std.	123.4	176.3		130.9		100.2		49.6	191.85	126	216.71	127.88	121.53	216.92	214.08	155.69	162.62	119.44	157.17	163.9	181.4	143.47
Day: 6	**Sum.**	3428	110.2	12.9	508.1	59.3	106.6	28.0	309.9	41.05	4654	3,383.85	32.80	109.03	2.52	2.89	27.71	2.43	384.12	3.79	1600.0	1711.5	21.05
	Var.	628.2	47.2		133.1		(10.4)	28.0	9.9	16.05	654	2,483.85	0.80	34.03	1.32	1.59	11.71	1.13	(15.88)	1.39	300.0	461.5	6.05
	% of Std.	122.4	174.9		135.5		91.1		103.3	164.20	116	375.98	102.51	145.38	210.00	222.62	173.20	186.62	96.03	158.04	123.1	136.9	140.33
Day: 7	**Sum.**	3439	108.8	12.7	486.8	56.6	116.7	30.5	159.5	43.45	4616	2,298.95	39.62	91.17	4.60	4.59	27.46	2.37	586.55	3.84	2266.3	2008.0	21.40
	Var.	639.4	45.8		111.8		(0.3)	30.5	(140.5)	18.45	616	1,398.95	7.62	16.17	3.40	3.29	11.46	1.07	186.55	1.44	966.3	758.0	[illegible].40
	% of Std.	122.8	172.7		129.8		99.7		53.2	173.80	115	255.44	123.80	121.56	383.25	353.00	171.60	182.00	146.64	160.13	174.3	160.6	1[illegible].68

ATTACHMENT B

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Cycle Menu - Weekly Nutritional Analysis

3/8/2021 1:45PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Guilford NC Juvenile 3400 cal 2021 BID MENU no pancake jad
Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All **Week:** 3 **Avg. Method:** Weighted

Blank cells represent missing (unknown) nutrient values.

	Calories	Pro (g)	Pro % of Calories	CHO (g)	CHO % of Calories	Fat (g)	Fat % of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Avg.	3433	113.5	13.2	504.7	58.8	106.9	28.0	239.9	40.91	4549	1,819.31	35.09	105.98	3.40	3.17	27.92	2.26	593.51	3.93	1900.1	2011.2	21.42
Std.	2800.0	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00
Var.	633.1	50.5		129.7		(10.1)	28.0	(60.1)	15.91	549	919.31	3.09	30.98	2.20	1.87	11.92	0.96	193.51	1.53	600.1	761.2	6.42
% of Std.	123.0	180.1		134.6		91.3		80.0	163.64	114	202.15	109.67	141.31	283.57	243.48	174.48	173.74	148.38	163.59	146.2	160.9	142.80

Amounts in red include missing (unknown) nutrient values.

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SAMPLE MENUS

SAMPLE SACK LUNCH MENU

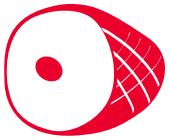
Meat/Cheese	3 oz
Bread	4 slices
Mustard	2 each
Fresh Fruit	1 each
Cookies	2 each
Fruit Drink	1 serving

SAMPLE MENUS

SAMPLE HOLIDAY MENUS

NEW YEAR'S DAY

Oven-Fried Chicken
Black-Eyed Peas
Seasoned Corn
Corn Bread
Margarine
Cookies
Beverage



EASTER

Glazed Baked Ham
Au Gratin Potatoes
Seasoned Mixed Vegetables
Mixed Green Salad with Dressing
Fresh Baked Rolls
Margarine
Iced Cake
Iced Tea or Fruit Drink

INDEPENDENCE DAY

Cheeseburger on a Bun
Pickles/Lettuce/Onion/Tomato
Mustard/Ketchup
Potato Salad
Seasoned Corn
Fruited Gelatin
Iced Tea or Fruit Drink

THANKSGIVING

Roast Turkey and Gravy
Bread Dressing
Sweet Potatoes
Seasoned Green Beans
Cranberry Sauce
Freshly Baked Rolls
Margarine
Dessert Square
Beverage

CHRISTMAS

Roast Turkey or Roast Beef
Mashed Potatoes and Gravy
Seasoned Corn
Garden Salad with Dressing
Freshly Baked Rolls
Margarine
Cookies
Beverage

SAMPLE MENUS

ADDITIONAL VALUE-ADDED SPIRIT LIFTER MENUS

FEBRUARY CHEER

Baked Chicken
Mashed Potatoes
Gravy
Corn Bread
Margarine
Peach Cobbler
Beverage

CINCO DE MAYO

Beef Burrito
Green Chili Sauce
Rice
Pinto Beans
Tossed Salad with Dressing
Iced Cake
Iced Tea

ST. PATRICK'S DAY

Smoked Sausage
Boiled Potatoes
Steamed Cabbage
Rye Bread
Margarine
Mint-Frosted Cake
Beverage

MEMORIAL DAY

Grilled Hamburger on a Bun
Grilled Hot Dog on a Bun
Ketchup/Mustard/Relish
Chips
Coleslaw
Watermelon
Cookies
Iced Tea or Fruit Drink

JUNE PICNIC

Hamburger on a Bun
Hot Dog on a Bun
Pickles/Lettuce/Onion/Tomato
Mustard/Ketchup
Potato Salad
Baked Beans
Strawberry Shortcake
Beverage

LABOR DAY

BBQ Turkey
Bun
Mustard/Ketchup
Chips
Coleslaw
Dessert Square
Beverage

AUGUST PICNIC

Grilled Hamburger on a Bun
Grilled Hot Dog on a Bun
Mustard/Ketchup/Relish
Chips
Gelatin Salad
Watermelon
Ice Cream
Beverage

TAB 7

GRIEVANCES

The Provider shall provide the number of grievances that have reached the court system for formal sustained inmate grievance relating to food service issue by either their customer or the customer's inmates in the past two (2) years long with a brief explanation of each grievance

Aramark Correctional Services from time to time may be a party to a claim incidental to the conduct of its business. Any such claims, individually or in the aggregate, are not material to Aramark Correctional Services' business, financial conditions, results of operations, cash flows or its ability to perform. Aramark Correctional Services takes all reasonable efforts, whenever possible, to amicably resolve any disputes or conflicts rather than incurring the cost and distraction of litigation. Any material litigation would be disclosed in the filings of Aramark Correctional Services' parent company, Aramark, with the U.S. Securities & Exchange Commission, which can be found at sec.gov

FEEDBACK

GRIEVANCE PROCEDURES

The front-line manager and facility administration determine in advance how routine complaints will be handled. Aramark recommends we participate in the facility staff meetings to address issues before they become a problem.

We have standard procedures for dealing with grievances. We begin by thoroughly reading grievances, then investigate to determine if the complaint is valid. If we are at fault, we respond by completing a grievance response sheet and informing the administration in writing of the complaint resolution. The Aramark manager will be responsible for following up on the complaint to ensure that the problem has been resolved for the next meal period.

If we are not at fault, we follow the administration's usual policy.

LISTENING INTENTLY

We welcome feedback and consider it key to achieving meal satisfaction. Therefore, we conduct surveys with offenders, correctional officers, and client administration on a regular basis.

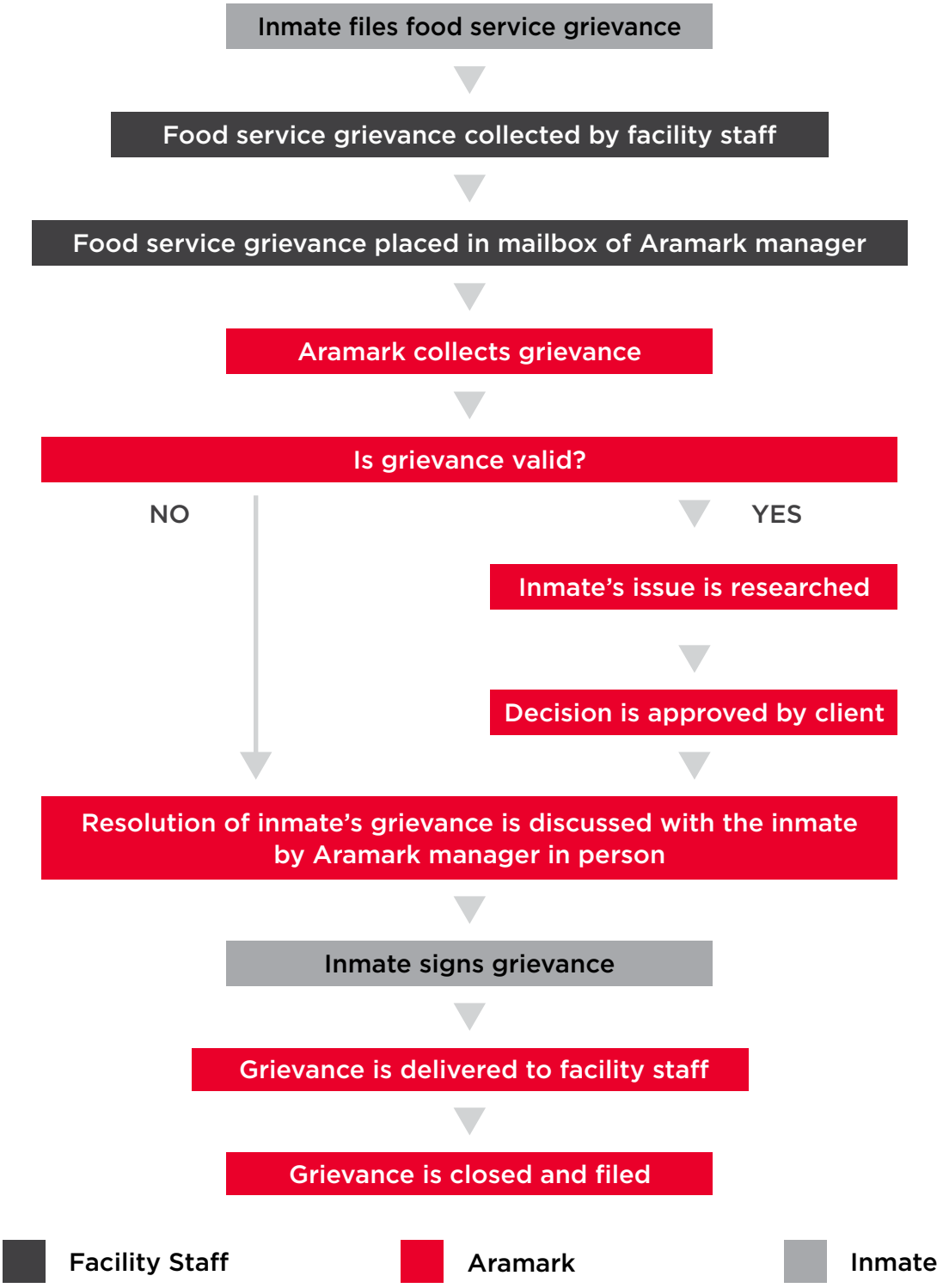
After collecting the feedback, we share results with our team of registered dietitians. They combine the survey feedback with Aramark and external audit reports. Our district managers and the dietitians consult with Guilford County to review the feedback and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA Web to teams in food supply-chain management and operations, and the process continues.

While we will provide information and insight, Guilford County controls any and all menu changes. We treat the menu as an evolving document requiring ongoing adjustments to ensure meal acceptance.

GRIEVANCE PROCESS

Inmates and juveniles have the opportunity to file grievances about any aspect of their incarceration, including food service. In accordance with the American Correctional Association PERFORMANCE STANDARD: Fair Treatment of inmates (Ref. 4-ALDF-6B-01), an inmate grievance procedure is made available to all inmates. Aramark food service managers will comply with the correctional facilities' procedure by which inmates will be able to have any issue related to their incarceration formally reviewed. Any grievance that is received will be recorded and fully investigated and responded to within the time frames required. Additionally, a record of any grievances/appeals will be maintained.

GRIEVANCE PROCESS



TAB 8

MWBE PARTICIPATION REQUIREMENTS

MWBE PARTICIPATION REQUIREMENTS

Respondents are required to submit information about participating MWBEs on the MWBE Affidavit forms provided with this RFP. Utilize the MWBE Affidavit Forms - Attachment 4 Documents to provide with the bid proposal - Under North Carolina General Statutes (N.C. GS 143- 128.2(c) the undersigned bidder shall identify on its bid (Identification of Minority Business Participation Form) the minority businesses that it will use on the project with the total dollar value of the contract that will be performed by the minority businesses.

Also list the good faith efforts (Affidavit A) made to solicit minority participation in the bid effort OR (Affidavit B) the Provider's statement of the intent to self-perform all work under the contract and sign and notarize the form.

NOTE: A Provider that performs all of the work with its own workforce shall submit an Affidavit (B) to that effect in lieu of Affidavit (A) required above. The Provider's intent to perform contract with own workforce does not require the Provider to make good faith efforts and the self-performing Provider will not need to submit additional affidavits after the bid opening. The Minority Business Participation Form must still be signed, notarized and submitted in lieu of Affidavit A even if there is zero participation.

Documents to provide after the bid proposal evaluation - Upon notification of being recommended as the most qualified firm for award of a contract, the Provider, if they are not self-performing all of the work, must submit the following to the MWBE Director within 72 hours of the notification:

An Affidavit (C) that includes a description of the portion of work to be executed by minority businesses, expressed as a percentage of the total contract price, which is equal to or more than the established goal of 10% and documented evidence of all good efforts made to meet the goal and Affidavit D is not necessary OR if less than the 10% goal, Affidavit (D) of the Provider's good faith effort to meet the goal.

The document must include evidence of all good faith efforts that were implemented including those identified on Affidavit A. Include any advertisements, solicitation phone, email and/or fax logs, and other specific actions demonstrating recruitment and selection of minority businesses for participation in the contract. Because faxing may be less reliable than email, solicitation outreach via fax should include a follow up phone call to the potential subcontractor.

MWBE PARTICIPATION REQUIREMENTS

SUPPLIER DIVERSITY AT ARAMARK

Aramark is committed to the utilization of small businesses and businesses owned and operated by minorities, women, and other diverse populations. This commitment is a key ingredient to the formation of strategic relationships that provide value to our clients. We know that building a network of diverse suppliers supports our mission of enriching and nourishing lives. Accordingly, supplier diversity is not only a key diversity and inclusion initiative for Aramark, it is a business imperative that delivers success for our clients, consumers, and the communities in which we serve.

At Aramark, we understand that each client is different, and that flexibility is key. That is why we take a customized approach to our supplier diversity efforts for each client, adjusting to meet the needs of the numerous business categories and geographic areas in which we serve.

We have a centralized, enterprise-wide program focused on creating local economic impact and ensuring compliance with our clients' expectations. If awarded the contract, Aramark can work with you to develop a mutually acceptable supplier diversity utilization plan, that reflects the local market and makes the best use of enterprise and local resources.

ARAMARK'S COMMITMENT TO SUPPLIER DIVERSITY

- Aramark has over 5,600 relationships with small businesses and other diverse suppliers or subcontractors, including 1,554 supplier relationships with M/WBEs across the enterprise.
- To support its diverse supplier outreach and engagement efforts, Aramark is a corporate member of the National Minority Supplier Development Council (NSMDC), Women's Business Enterprise National Council (WBENC), National LGBT Chamber of Commerce (NGLCC), and Disability:IN.
- Aramark also tracks 18 small and diverse-owned business categories as part of our comprehensive spend analysis process, including minority, women, veteran, LGBTQ, native Alaskan, and disabled.
- In the U.S., Aramark's annual spend with small businesses and diverse suppliers exceeded $642 million in FY 2020, including approximately $311 million with M/WBEs.

Non-applicable. Please see the explanation on the following page and Affidavit C.

ATTACH TO BID

State of North Carolina AFFIDAVIT A – Listing of Good Faith Efforts

County of _____

(Name of Bidder)

Affidavit of_____

I have made a good faith effort to comply under the following areas checked:

Bidders must earn at least 50 points from the good faith efforts listed for their bid to be considered responsive. (1 NC Administrative Code 30 I.0101)

- ❑ **1 – (10 pts)** Contacted minority businesses that reasonably could have been expected to submit a quote and that were known to the contractor, or available on State or local government maintained lists, at least 10 days before the bid date and notified them of the nature and scope of the work to be performed.
- ❑ **2 --(10 pts)** Made the construction plans, specifications and requirements available for review by prospective minority businesses, or providing these documents to them at least 10 days before the bids are due.
- ❑ **3** – **(15 pts)** Broken down or combined elements of work into economically feasible units to facilitate minority participation.
- ❑ **4 – (10 pts)** Worked with minority trade, community, or contractor organizations identified by the Office of Historically Underutilized Businesses and included in the bid documents that provide assistance in recruitment of minority businesses.
- ❑ **5** – **(10 pts)** Attended prebid meetings scheduled by the public owner.
- ❑ **6** – **(20 pts)** Provided assistance in getting required bonding or insurance or provided alternatives to bonding or insurance for subcontractors.
- ❑ **7 – (15 pts)** Negotiated in good faith with interested minority businesses and did not reject them as unqualified without sound reasons based on their capabilities. Any rejection of a minority business based on lack of qualification should have the reasons documented in writing.
- ❑ **8** – **(25 pts)** Provided assistance to an otherwise qualified minority business in need of equipment, loan capital, lines of credit, or joint pay agreements to secure loans, supplies, or letters of credit, including waiving credit that is ordinarily required. Assisted minority businesses in obtaining the same unit pricing with the bidder's suppliers in order to help minority businesses in establishing credit.
- ❑ **9** – **(20 pts)** Negotiated joint venture and partnership arrangements with minority businesses in order to increase opportunities for minority business participation on a public construction or repair project when possible.
- ❑ **10** - **(20 pts)** Provided quick pay agreements and policies to enable minority contractors and suppliers to meet cash-flow demands.

The undersigned, if apparent low bidder, will enter into a formal agreement with the firms listed in the Identification of Minority Business Participation schedule conditional upon scope of contract to be executed with the Owner. Substitution of contractors must be in accordance with GS143-128.2(d) Failure to abide by this statutory provision will constitute a breach of the contract.

The undersigned hereby certifies that he or she has read the terms of the minority business commitment and is authorized to bind the bidder to the commitment herein set forth.

Date:_____Name of Authorized Officer:_____

Signature:_____

Title:_____

SEAL

State of_____, County of_____

Subscribed and sworn to before me this _____day of _____20_____

Notary Public_____

My commission expires _____

MWBE PARTICIPATION REQUIREMENTS

We made many efforts to solicit minority participation. Despite our efforts, we were unable to successfully find a minority business that could participate in this specific operation at this time. It is our understanding that according to the language of the RFP, we are to submit Affidavit A OR Affidavit B, therefore we are forced to submit Affidavit B in which we will self-perform all work under this contract because as the language states in Affidavit A, we cannot formerly enter into an agreement with a firm at this time.

We feel it is important the County is aware of the efforts we made in trying to achieve the MWBE goal. Should the County consider our efforts to qualify as good faith efforts, we will gladly submit Affidavit A. We hope that the County takes into consideration the very specific language in this RFP and our efforts.

Here are some key points to consider:

- We have enough activity to check off boxes 1, 2, 3, 4, 5, and 7 (70 total points) if affidavit A were allowed to be submitted along with Affidavit B providing efforts were made

  - ☑ **1 – (10 pts)** Contacted minority businesses that reasonably could have been expected to submit a quote and that were known to the contractor, or available on State or local government maintained lists, at least 10 days before the bid date and notified them of the nature and scope of the work to be performed.
  - ☑ **2 --(10 pts)** Made the construction plans, specifications and requirements available for review by prospective minority businesses, or providing these documents to them at least 10 days before the bids are due.
  - ☑ **3** – **(15 pts)** Broken down or combined elements of work into economically feasible units to facilitate minority participation.
  - ☑ **4 – (10 pts)** Worked with minority trade, community, or contractor organizations identified by the Office of Historically Underutilized Businesses and included in the bid documents that provide assistance in recruitment of minority businesses.
  - ☑ **5** – **(10 pts)** Attended prebid meetings scheduled by the public owner.
  - ☑ **7 – (15 pts)** Negotiated in good faith with interested minority businesses and did not reject them as unqualified without sound reasons based on their capabilities. Any rejection of a minority business based on lack of qualification should have the reasons documented in writing.

- We entered negotiations with a few suppliers that provided their best and final pricing and are still being considered for labor and goods
- We utilized the States minority business website listing to solicit all vendors that fell into the category of our operation
- We kept a tracker of all activity including follow up emails, calls, and notes
- We have provided our tracker of all the activity and efforts
- Aramark's recent Diversity Awards include, Best Places to Work for LGBQT Equality, The Diversity Inc. Top 50, Multicultural Allies in Hospitality, Latino Top 100, Black/African American Leadership in Food Service, and Tribute to Asian American Leadership. Please refer to page 8.3 for more information about our supplier diversity and our culture and community outreach
- We will continue to pursue opportunities with HUB Certified/Minority Businesses throughout our service

We thank you for your consideration on this important topic.

ATTACH TO BID

State of ~~North Carolina~~ Pennsylvania --AFFIDAVIT B-- Intent to Perform Contract with Own Workforce.

County of Philadelphia

Affidavit of Aramark Correctional Services, LLC
(Name of Bidder)

I hereby certify that it is our intent to perform 100% of the work required for the

Food Service for the Sheriff's Department and Juvenile Detention - Bid Number: 20004 contract.
(Name of Project)

In making this certification, the Bidder states that the Bidder does not customarily subcontract elements of this type project, and normally performs and has the capability to perform and will perform all elements of the work on this project with his/her own current work forces; and

The Bidder agrees to provide any additional information or documentation requested by the owner in support of the above statement. The Bidder agrees to make a Good Faith Effort to utilize minority suppliers where possible.

The undersigned hereby certifies that he or she has read this certification and is authorized to bind the Bidder to the commitments herein contained.

Date: 3/24/21 Name of Authorized Officer: Michael Elchenko

Signature: [signature]

Title: Vice President

SEAL

State of PENNSYLVANIA, County of PHILADELPHIA

Subscribed and sworn to before me this 24TH day of MARCH 2021

Notary Public [signature]

My commission expires OCTOBER 16 2023

Commonwealth of Pennsylvania - Notary Seal
CHRISTOPHER GENNETT, Notary Public
Philadelphia County
My Commission Expires October 16, 2023
Commission Number 1343547

At this time Aramark is not utilizing any minority business participation. We will continue to our best efforts to find providers in which can participate in the food service operation at Guilford County.

ATTACH TO BID

Identification of HUB Certified/ Minority Business Participation

I, Aramark Correctional Services, LLC,
(Name of Bidder)
do hereby certify that on this project, we will use the following HUB Certified/ minority business as construction subcontractors, vendors, suppliers or providers of professional services.

Firm Name, Address and Phone #	Type	*Minority Category	**HUB Certified (Y/N)

*Minority categories: Black, African American (**B**), Hispanic (**H**), Asian American (**A**) American Indian (**I**), Female (**F**) Socially and Economically Disadvantaged (**D**)

**** HUB Certification with the state HUB Office required to be counted toward state participation goals.**

The total value of minority business contracting will be ($) 0.00 **.**

GOOD FAITH EFFORTS

ATTACHMENT B

County	NC HUB Vendor Name	Contact Name	Address	City, State	Phone	Email	Commodity In Search Criteria	Date Received	Date Responded	Date of Follow Up	Date Responded	Date of Follow Up	Date Responded	Date of Follow Up	Date Responded	Date of Follow Up	Date Responded	NOTES
ALAMANCE	Focus Staffing Agency	Watson, Michael Denise	24 NW Court Square	Graham, NC	336-770-2693	mwatson@focusstaffingagency.com	Industrial food & beverage equip;Institutional food services equip;Meat & poultry products;Dairy products & eggs;Edible oils & fats;Bread & bakery products	3/16/2021	3/18/2021	3/17/2021	3/17/2021	3/18/2021	3/18/2021	3/22/2021	3/23/2021email and phone call	3/23/2021	3/23/2021	emailed and called to speak with the service company. They have a 48% mark up on labor which adds a major expense to our labor cost. They sent their BAFO after some negotiations. Unfortunately we cannot use them as a vendor without significantly financially impacting the clients proposed pricing. Working with vendor for future opportunity for hourly staffing.
FORSYTH	BLUE DOVE PROMOTIONS LLC	Williams, Joyce	3529 Old Greensboro Road	Winston Salem, NC	336-624-5223	bluedovepromotions@gmail.com	Containers & storage;Beverages;Food & beverage industries	3/16/2021	3/16/2021	3/17/2021	3/17/2021	3/18/2021	3/18/2021	3/22/2021 Phone call 11:	3/23/2021	3/23/2021	3/23/2021	Working with the vendor on compiling a list of possible products to source. We received their vendor form and certifications. Working on pricing. Their list of items is promotional advertising or plastic wear which is not correctional safe. We cannot use them as a vendor.
FORSYTH	Blue State Wellness and Recovery LLC	Williams, Brandon	1930 Legacy Park Ln	Winston-Salem, NC	336-287-1395	bvosotros@gmail.com	Edible oils & fats	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	Ethio-Indi Alkaline Cuisine LLC	Ramseur, Tonga	2154 Saponi Village Ct	Winston Salem, NC	321-444-8961	ethioindi@yahoo.com	Bread & bakery products;Fresh vegetables;Non GMO fresh vegetables	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	Forsyth Seafood Market & Cafe	Hardesty, Virginia	108 N. Martin Luther King Jr. Dr.	Winston Salem, NC	336-748-0795	genahard@aol.com	Meat & poultry products;Edible oils & fats	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	Healing Joy Ministries	WILLIAMS, JOY	5059 Butterfield Dr	Winston Salem, NC	336-412-1382	Joytwilliams@gmail.com	Edible oils & fats; Chocolate & sugars & sweeteners & confectionary products; Bread & bakery products; Beverages ; Dried fruit; Dried organic fruit; Canned or jarred fruit;Fresh fruit purees; Dried non GMO fruits; Canned or jarred non	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	Om Indian Groceries/sky international ll	moparthy, sudha	1575 Hanes mall blvd	Winston-Salem, NC	716-364-0938	sudhamoparthy@gmail.com	Meat & poultry products;Dairy products & eggs;Edible oils & fats;Bread & bakery products	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	Rosey Bloom's	Faison, Shanta	5870 Brookway Dr.	Winston-Salem, NC	336-701-5912	mykmscreations@gmail.com	Edible oils & fats	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
FORSYTH	The Sweet Truth Bakery & Catering	McKnight, Faith	815 W. 20th Street	Winston Salem, NC	336-577-9451	sweettruth2@gmail.com	Meat & poultry products;Bread & bakery products	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
GUILFORD	Cherished Occasions	Graves, Theresa	3803 Beverly Hills Drive	High Point, NC	336-455-5746	mrs.theresagraves@gmail.com	Meat & poultry products;Chocolate & sugars & sweeteners & confectionary products;Bread & bakery products;Beverages;Fresh fruits;Fresh vegetables	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
GUILFORD	Jive Turkey's LLC	Neal, Micheal	2804 Randleman Rd.	Greensboro, NC	919-451-1647	MikeNeal09@gmail.com	Institutional food services equip;Meat & poultry products;Dairy products & eggs	3/16/2021	3/16/2021	3/17/2021	No response	3/18/2021	No response	3/22/2021	No response	3/23/2021		Been in email communication with the supplier. Waiting on pricing and product lists.
GUILFORD	Kyookz, LLC	Bisbee, Lindsay	2500 DUCK CLUB ROAD	Greensboro, NC	702-556-8106	kyookzartfullypickled@gmail.com	Industrial food & beverage equip;Meat & poultry products;Bread & bakery products	3/16/2021	3/18/2021	3/17/2021	3/17/2021	3/18/2021	3/18/2021	3/22/2021	3/22/2021	3/23/2021	3/23/2021	Emailing with provider on pricing and packaging. They only product food related is pickles. We do not have pcikles on our mens. We cannot qualify them as a vendor. Working with vendor for other potential opportunity.
GUILFORD	Miracle Prints	Dlangalala, Nosipho	1008 Basswood Avenue	High Point, NC	336-899-6112	mimmydlangalala@yahoo.com	Containers & storage;Institutional food services equip;Meat & poultry products;Dairy products & eggs;Edible oils & fats;Bread & bakery products	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
GUILFORD	NorAg Technology,LLC	Guidry, Eresterine	2901 Hackney Way	Jamestown, NC	336-340-9027	floyd.guidry@noragtech.com	Edible oils & fats	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
GUILFORD	Sweet Dreams by Jacqueline	Martin, Jacqueline	Post Office Box 31 (Mailing)	Whitsett, NC	336-327-5312	jacquelinemartin064@gmail.com	Bread & bakery products	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
GUILFORD	Sweet Touch by Tara	Evans, Tara	1727 Hargrove Dr	McLeansville, NC	336-483-5048	sweettouchbytara@gmail.com	Bread & bakery products	3/16/2021	No response	3/17/2021	No response	3/18/2021	No response	No response				
	Hyde Park Hospitality	Marc Brooks			312-217-9119	marc@hydeparkhospitality.com	Food service staffing services	3/16/2021	3/18/2021	3/17/2021	No response	3/18/2021 Phone call	3/18/2021	3/19/2021 Phone call	3/23/2021	3/23/2021	3/23/2021	Will not be utlized; Vendor does not offer staffing for corrections operations
		Cleunice C Bretas	1536 Litton Drive	Stone Mountain, GA	(678) 362 9307; (	cbretas@breadworksintl.com	Bread & bakery products	3/16/2021	3/18/2021	3/17/2021	No response	3/18/2021	3/18/2021	3/22/2021	3/22/2021			Working on possible sorucing if pricing needs can be met. Been having some negotiations with the provided on order sizes and pricing options. We are currently in negotiations to determine whether the pricing submitted is a viable option.

Trade Organizations Contacted

Organization	Contact	Phone	Email
Carolinas-Virginia Minority Supplier Development Council	Dominique Simpson Milton, President/CEO	(704) 549-1000	dominique.milton@cvmsdc.org
Greater Women's Business Council	Roz Lewis - President & CEO	404.846.3314	certification@gwbc.org

TAB 9

W-9 FORM

Please download to complete, sign and date the W-9 Form-Attachment 5. Be sure to upload the form back in the system to your online response.

Form **W-9**
(Rev. January 2011)
Department of the Treasury
Internal Revenue Service

Request for Taxpayer Identification Number and Certification

Give Form to the requester. Do not send to the IRS.

Print or type
See Specific Instructions on page 2.

Name (as shown on your income tax return)
Aramark Correctional Services, LLC

Business name/disregarded entity name, if different from above

Check appropriate box for federal tax classification (required): ☐ Individual/sole proprietor ☐ C Corporation ☐ S Corporation ☐ Partnership ☐ Trust/estate

☑ Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=partnership) ▶ C

☐ Other (see instructions) ▶

☐ Exempt payee

Address (number, street, and apt. or suite no.)
2400 Market Street

Requester's name and address (optional)

City, state, and ZIP code
Philadelphia, PA 19103

List account number(s) here (optional)

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on the "Name" line to avoid backup withholding. For individuals, this is your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the Part I instructions on page 3. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN* on page 3.

Note. If the account is in more than one name, see the chart on page 4 for guidelines on whose number to enter.

Social security number
☐☐☐ - ☐☐ - ☐☐☐☐

Employer identification number
2 3 - 2 7 7 8 4 8 5

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me), and
2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding, and
3. I am a U.S. citizen or other U.S. person (defined below).

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions on page 4.

Sign Here Signature of U.S. person ▶ [signature] Date ▶ 3/24/2021

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Purpose of Form

A person who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) to report, for example, income paid to you, real estate transactions, mortgage interest you paid, acquisition or abandonment of secured property, cancellation of debt, or contributions you made to an IRA.

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN to the person requesting it (the requester) and, when applicable, to:

1. Certify that the TIN you are giving is correct (or you are waiting for a number to be issued),

2. Certify that you are not subject to backup withholding, or

3. Claim exemption from backup withholding if you are a U.S. exempt payee. If applicable, you are also certifying that as a U.S. person, your allocable share of any partnership income from a U.S. trade or business is not subject to the withholding tax on foreign partners' share of effectively connected income.

Note. If a requester gives you a form other than Form W-9 to request your TIN, you must use the requester's form if it is substantially similar to this Form W-9.

Definition of a U.S. person. For federal tax purposes, you are considered a U.S. person if you are:

- An individual who is a U.S. citizen or U.S. resident alien,
- A partnership, corporation, company, or association created or organized in the United States or under the laws of the United States,
- An estate (other than a foreign estate), or
- A domestic trust (as defined in Regulations section 301.7701-7).

Special rules for partnerships. Partnerships that conduct a trade or business in the United States are generally required to pay a withholding tax on any foreign partners' share of income from such business. Further, in certain cases where a Form W-9 has not been received, a partnership is required to presume that a partner is a foreign person, and pay the withholding tax. Therefore, if you are a U.S. person that is a partner in a partnership conducting a trade or business in the United States, provide Form W-9 to the partnership to establish your U.S. status and avoid withholding on your share of partnership income.

The person who gives Form W-9 to the partnership for purposes of establishing its U.S. status and avoiding withholding on its allocable share of net income from the partnership conducting a trade or business in the United States is in the following cases:

• The U.S. owner of a disregarded entity and not the entity,

• The U.S. grantor or other owner of a grantor trust and not the trust, and

• The U.S. trust (other than a grantor trust) and not the beneficiaries of the trust.

Foreign person. If you are a foreign person, do not use Form W-9. Instead, use the appropriate Form W-8 (see Publication 515, Withholding of Tax on Nonresident Aliens and Foreign Entities).

Nonresident alien who becomes a resident alien. Generally, only a nonresident alien individual may use the terms of a tax treaty to reduce or eliminate U.S. tax on certain types of income. However, most tax treaties contain a provision known as a "saving clause." Exceptions specified in the saving clause may permit an exemption from tax to continue for certain types of income even after the payee has otherwise become a U.S. resident alien for tax purposes.

If you are a U.S. resident alien who is relying on an exception contained in the saving clause of a tax treaty to claim an exemption from U.S. tax on certain types of income, you must attach a statement to Form W-9 that specifies the following five items:

1. The treaty country. Generally, this must be the same treaty under which you claimed exemption from tax as a nonresident alien.

2. The treaty article addressing the income.

3. The article number (or location) in the tax treaty that contains the saving clause and its exceptions.

4. The type and amount of income that qualifies for the exemption from tax.

5. Sufficient facts to justify the exemption from tax under the terms of the treaty article.

Example. Article 20 of the U.S.-China income tax treaty allows an exemption from tax for scholarship income received by a Chinese student temporarily present in the United States. Under U.S. law, this student will become a resident alien for tax purposes if his or her stay in the United States exceeds 5 calendar years. However, paragraph 2 of the first Protocol to the U.S.-China treaty (dated April 30, 1984) allows the provisions of Article 20 to continue to apply even after the Chinese student becomes a resident alien of the United States. A Chinese student who qualifies for this exception (under paragraph 2 of the first protocol) and is relying on this exception to claim an exemption from tax on his or her scholarship or fellowship income would attach to Form W-9 a statement that includes the information described above to support that exemption.

If you are a nonresident alien or a foreign entity not subject to backup withholding, give the requester the appropriate completed Form W-8.

What is backup withholding? Persons making certain payments to you must under certain conditions withhold and pay to the IRS a percentage of such payments. This is called "backup withholding." Payments that may be subject to backup withholding include interest, tax-exempt interest, dividends, broker and barter exchange transactions, rents, royalties, nonemployee pay, and certain payments from fishing boat operators. Real estate transactions are not subject to backup withholding.

You will not be subject to backup withholding on payments you receive if you give the requester your correct TIN, make the proper certifications, and report all your taxable interest and dividends on your tax return.

Payments you receive will be subject to backup withholding if:

1. You do not furnish your TIN to the requester,

2. You do not certify your TIN when required (see the Part II instructions on page 3 for details),

3. The IRS tells the requester that you furnished an incorrect TIN,

4. The IRS tells you that you are subject to backup withholding because you did not report all your interest and dividends on your tax return (for reportable interest and dividends only), or

5. You do not certify to the requester that you are not subject to backup withholding under 4 above (for reportable interest and dividend accounts opened after 1983 only).

Certain payees and payments are exempt from backup withholding. See the instructions below and the separate Instructions for the Requester of Form W-9.

Also see *Special rules for partnerships* on page 1.

Updating Your Information

You must provide updated information to any person to whom you claimed to be an exempt payee if you are no longer an exempt payee and anticipate receiving reportable payments in the future from this person. For example, you may need to provide updated information if you are a C corporation that elects to be an S corporation, or if you no longer are tax exempt. In addition, you must furnish a new Form W-9 if the name or TIN changes for the account, for example, if the grantor of a grantor trust dies.

Penalties

Failure to furnish TIN. If you fail to furnish your correct TIN to a requester, you are subject to a penalty of $50 for each such failure unless your failure is due to reasonable cause and not to willful neglect.

Civil penalty for false information with respect to withholding. If you make a false statement with no reasonable basis that results in no backup withholding, you are subject to a $500 penalty.

Criminal penalty for falsifying information. Willfully falsifying certifications or affirmations may subject you to criminal penalties including fines and/or imprisonment.

Misuse of TINs. If the requester discloses or uses TINs in violation of federal law, the requester may be subject to civil and criminal penalties.

Specific Instructions

Name

If you are an individual, you must generally enter the name shown on your income tax return. However, if you have changed your last name, for instance, due to marriage without informing the Social Security Administration of the name change, enter your first name, the last name shown on your social security card, and your new last name.

If the account is in joint names, list first, and then circle, the name of the person or entity whose number you entered in Part I of the form.

Sole proprietor. Enter your individual name as shown on your income tax return on the "Name" line. You may enter your business, trade, or "doing business as (DBA)" name on the "Business name/disregarded entity name" line.

Partnership, C Corporation, or S Corporation. Enter the entity's name on the "Name" line and any business, trade, or "doing business as (DBA) name" on the "Business name/disregarded entity name" line.

Disregarded entity. Enter the owner's name on the "Name" line. The name of the entity entered on the "Name" line should never be a disregarded entity. The name on the "Name" line must be the name shown on the income tax return on which the income will be reported. For example, if a foreign LLC that is treated as a disregarded entity for U.S. federal tax purposes has a domestic owner, the domestic owner's name is required to be provided on the "Name" line. If the direct owner of the entity is also a disregarded entity, enter the first owner that is not disregarded for federal tax purposes. Enter the disregarded entity's name on the "Business name/disregarded entity name" line. If the owner of the disregarded entity is a foreign person, you must complete an appropriate Form W-8.

Note. Check the appropriate box for the federal tax classification of the person whose name is entered on the "Name" line (Individual/sole proprietor, Partnership, C Corporation, S Corporation, Trust/estate).

Limited Liability Company (LLC). If the person identified on the "Name" line is an LLC, check the "Limited liability company" box only and enter the appropriate code for the tax classification in the space provided. If you are an LLC that is treated as a partnership for federal tax purposes, enter "P" for partnership. If you are an LLC that has filed a Form 8832 or a Form 2553 to be taxed as a corporation, enter "C" for C corporation or "S" for S corporation. If you are an LLC that is disregarded as an entity separate from its owner under Regulation section 301.7701-3 (except for employment and excise tax), do not check the LLC box unless the owner of the LLC (required to be identified on the "Name" line) is another LLC that is not disregarded for federal tax purposes. If the LLC is disregarded as an entity separate from its owner, enter the appropriate tax classification of the owner identified on the "Name" line.

Other entities. Enter your business name as shown on required federal tax documents on the "Name" line. This name should match the name shown on the charter or other legal document creating the entity. You may enter any business, trade, or DBA name on the "Business name/ disregarded entity name" line.

Exempt Payee

If you are exempt from backup withholding, enter your name as described above and check the appropriate box for your status, then check the "Exempt payee" box in the line following the "Business name/ disregarded entity name," sign and date the form.

Generally, individuals (including sole proprietors) are not exempt from backup withholding. Corporations are exempt from backup withholding for certain payments, such as interest and dividends.

Note. If you are exempt from backup withholding, you should still complete this form to avoid possible erroneous backup withholding.

The following payees are exempt from backup withholding:

1. An organization exempt from tax under section 501(a), any IRA, or a custodial account under section 403(b)(7) if the account satisfies the requirements of section 401(f)(2),

2. The United States or any of its agencies or instrumentalities,

3. A state, the District of Columbia, a possession of the United States, or any of their political subdivisions or instrumentalities,

4. A foreign government or any of its political subdivisions, agencies, or instrumentalities, or

5. An international organization or any of its agencies or instrumentalities.

Other payees that may be exempt from backup withholding include:

6. A corporation,

7. A foreign central bank of issue,

8. A dealer in securities or commodities required to register in the United States, the District of Columbia, or a possession of the United States,

9. A futures commission merchant registered with the Commodity Futures Trading Commission,

10. A real estate investment trust,

11. An entity registered at all times during the tax year under the Investment Company Act of 1940,

12. A common trust fund operated by a bank under section 584(a),

13. A financial institution,

14. A middleman known in the investment community as a nominee or custodian, or

15. A trust exempt from tax under section 664 or described in section 4947.

The following chart shows types of payments that may be exempt from backup withholding. The chart applies to the exempt payees listed above, 1 through 15.

IF the payment is for . . .	THEN the payment is exempt for . . .
Interest and dividend payments	All exempt payees except for 9
Broker transactions	Exempt payees 1 through 5 and 7 through 13. Also, C corporations.
Barter exchange transactions and patronage dividends	Exempt payees 1 through 5
Payments over $600 required to be reported and direct sales over $5,000 [1]	Generally, exempt payees 1 through 7 [2]

[1] See Form 1099-MISC, Miscellaneous Income, and its instructions.

[2] However, the following payments made to a corporation and reportable on Form 1099-MISC are not exempt from backup withholding: medical and health care payments, attorneys' fees, gross proceeds paid to an attorney, and payments for services paid by a federal executive agency.

Part I. Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. If you are a resident alien and you do not have and are not eligible to get an SSN, your TIN is your IRS individual taxpayer identification number (ITIN). Enter it in the social security number box. If you do not have an ITIN, see *How to get a TIN* below.

If you are a sole proprietor and you have an EIN, you may enter either your SSN or EIN. However, the IRS prefers that you use your SSN.

If you are a single-member LLC that is disregarded as an entity separate from its owner (see *Limited Liability Company (LLC)* on page 2), enter the owner's SSN (or EIN, if the owner has one). Do not enter the disregarded entity's EIN. If the LLC is classified as a corporation or partnership, enter the entity's EIN.

Note. See the chart on page 4 for further clarification of name and TIN combinations.

How to get a TIN. If you do not have a TIN, apply for one immediately. To apply for an SSN, get Form SS-5, Application for a Social Security Card, from your local Social Security Administration office or get this form online at *www.ssa.gov*. You may also get this form by calling 1-800-772-1213. Use Form W-7, Application for IRS Individual Taxpayer Identification Number, to apply for an ITIN, or Form SS-4, Application for Employer Identification Number, to apply for an EIN. You can apply for an EIN online by accessing the IRS website at *www.irs.gov/businesses* and clicking on Employer Identification Number (EIN) under Starting a Business. You can get Forms W-7 and SS-4 from the IRS by visiting IRS.gov or by calling 1-800-TAX-FORM (1-800-829-3676).

If you are asked to complete Form W-9 but do not have a TIN, write "Applied For" in the space for the TIN, sign and date the form, and give it to the requester. For interest and dividend payments, and certain payments made with respect to readily tradable instruments, generally you will have 60 days to get a TIN and give it to the requester before you are subject to backup withholding on payments. The 60-day rule does not apply to other types of payments. You will be subject to backup withholding on all such payments until you provide your TIN to the requester.

Note. Entering "Applied For" means that you have already applied for a TIN or that you intend to apply for one soon.

Caution: *A disregarded domestic entity that has a foreign owner must use the appropriate Form W-8.*

Part II. Certification

To establish to the withholding agent that you are a U.S. person, or resident alien, sign Form W-9. You may be requested to sign by the withholding agent even if item 1, below, and items 4 and 5 on page 4 indicate otherwise.

For a joint account, only the person whose TIN is shown in Part I should sign (when required). In the case of a disregarded entity, the person identified on the "Name" line must sign. Exempt payees, see *Exempt Payee* on page 3.

Signature requirements. Complete the certification as indicated in items 1 through 3, below, and items 4 and 5 on page 4.

1. Interest, dividend, and barter exchange accounts opened before 1984 and broker accounts considered active during 1983. You must give your correct TIN, but you do not have to sign the certification.

2. Interest, dividend, broker, and barter exchange accounts opened after 1983 and broker accounts considered inactive during 1983. You must sign the certification or backup withholding will apply. If you are subject to backup withholding and you are merely providing your correct TIN to the requester, you must cross out item 2 in the certification before signing the form.

3. Real estate transactions. You must sign the certification. You may cross out item 2 of the certification.

4. Other payments. You must give your correct TIN, but you do not have to sign the certification unless you have been notified that you have previously given an incorrect TIN. "Other payments" include payments made in the course of the requester's trade or business for rents, royalties, goods (other than bills for merchandise), medical and health care services (including payments to corporations), payments to a nonemployee for services, payments to certain fishing boat crew members and fishermen, and gross proceeds paid to attorneys (including payments to corporations).

5. Mortgage interest paid by you, acquisition or abandonment of secured property, cancellation of debt, qualified tuition program payments (under section 529), IRA, Coverdell ESA, Archer MSA or HSA contributions or distributions, and pension distributions. You must give your correct TIN, but you do not have to sign the certification.

What Name and Number To Give the Requester

For this type of account:	Give name and SSN of:
1. Individual	The individual
2. Two or more individuals (joint account)	The actual owner of the account or, if combined funds, the first individual on the account [1]
3. Custodian account of a minor (Uniform Gift to Minors Act)	The minor [2]
4. a. The usual revocable savings trust (grantor is also trustee)	The grantor-trustee [1]
b. So-called trust account that is not a legal or valid trust under state law	The actual owner [1]
5. Sole proprietorship or disregarded entity owned by an individual	The owner [3]
6. Grantor trust filing under Optional Form 1099 Filing Method 1 (see Regulation section 1.671-4(b)(2)(i)(A))	The grantor*
For this type of account:	**Give name and EIN of:**
7. Disregarded entity not owned by an individual	The owner
8. A valid trust, estate, or pension trust	Legal entity [4]
9. Corporation or LLC electing corporate status on Form 8832 or Form 2553	The corporation
10. Association, club, religious, charitable, educational, or other tax-exempt organization	The organization
11. Partnership or multi-member LLC	The partnership
12. A broker or registered nominee	The broker or nominee
13. Account with the Department of Agriculture in the name of a public entity (such as a state or local government, school district, or prison) that receives agricultural program payments	The public entity
14. Grantor trust filing under the Form 1041 Filing Method or the Optional Form 1099 Filing Method 2 (see Regulation section 1.671-4(b)(2)(i)(B))	The trust

[1] List first and circle the name of the person whose number you furnish. If only one person on a joint account has an SSN, that person's number must be furnished.

[2] Circle the minor's name and furnish the minor's SSN.

[3] You must show your individual name and you may also enter your business or "DBA" name on the "Business name/disregarded entity" name line. You may use either your SSN or EIN (if you have one), but the IRS encourages you to use your SSN.

[4] List first and circle the name of the trust, estate, or pension trust. (Do not furnish the TIN of the personal representative or trustee unless the legal entity itself is not designated in the account title.) Also see *Special rules for partnerships* on page 1.

***Note.** Grantor also must provide a Form W-9 to trustee of trust.

Note. If no name is circled when more than one name is listed, the number will be considered to be that of the first name listed.

Secure Your Tax Records from Identity Theft

Identity theft occurs when someone uses your personal information such as your name, social security number (SSN), or other identifying information, without your permission, to commit fraud or other crimes. An identity thief may use your SSN to get a job or may file a tax return using your SSN to receive a refund.

To reduce your risk:

- Protect your SSN,
- Ensure your employer is protecting your SSN, and
- Be careful when choosing a tax preparer.

If your tax records are affected by identity theft and you receive a notice from the IRS, respond right away to the name and phone number printed on the IRS notice or letter.

If your tax records are not currently affected by identity theft but you think you are at risk due to a lost or stolen purse or wallet, questionable credit card activity or credit report, contact the IRS Identity Theft Hotline at 1-800-908-4490 or submit Form 14039.

For more information, see Publication 4535, Identity Theft Prevention and Victim Assistance.

Victims of identity theft who are experiencing economic harm or a system problem, or are seeking help in resolving tax problems that have not been resolved through normal channels, may be eligible for Taxpayer Advocate Service (TAS) assistance. You can reach TAS by calling the TAS toll-free case intake line at 1-877-777-4778 or TTY/TDD 1-800-829-4059.

Protect yourself from suspicious emails or phishing schemes. Phishing is the creation and use of email and websites designed to mimic legitimate business emails and websites. The most common act is sending an email to a user falsely claiming to be an established legitimate enterprise in an attempt to scam the user into surrendering private information that will be used for identity theft.

The IRS does not initiate contacts with taxpayers via emails. Also, the IRS does not request personal detailed information through email or ask taxpayers for the PIN numbers, passwords, or similar secret access information for their credit card, bank, or other financial accounts.

If you receive an unsolicited email claiming to be from the IRS, forward this message to *phishing@irs.gov.* You may also report misuse of the IRS name, logo, or other IRS property to the Treasury Inspector General for Tax Administration at 1-800-366-4484. You can forward suspicious emails to the Federal Trade Commission at: *spam@uce.gov* or contact them at *www.ftc.gov/idtheft* or 1-877-IDTHEFT (1-877-438-4338).

Visit IRS.gov to learn more about identity theft and how to reduce your risk.

Privacy Act Notice

Section 6109 of the Internal Revenue Code requires you to provide your correct TIN to persons (including federal agencies) who are required to file information returns with the IRS to report interest, dividends, or certain other income paid to you; mortgage interest you paid; the acquisition or abandonment of secured property; the cancellation of debt; or contributions you made to an IRA, Archer MSA, or HSA. The person collecting this form uses the information on the form to file information returns with the IRS, reporting the above information. Routine uses of this information include giving it to the Department of Justice for civil and criminal litigation and to cities, states, the District of Columbia, and U.S. possessions for use in administering their laws. The information also may be disclosed to other countries under a treaty, to federal and state agencies to enforce civil and criminal laws, or to federal law enforcement and intelligence agencies to combat terrorism. You must provide your TIN whether or not you are required to file a tax return. Under section 3406, payers must generally withhold a percentage of taxable interest, dividend, and certain other payments to a payee who does not give a TIN to the payer. Certain penalties may also apply for providing false or fraudulent information.

TAB 10

ADDENDUM ACKNOWLEDGMENT FORM

Please download to complete, sign and date the Addendum Acknowledgement Form-Attachment 6. Be sure, to upload the form back in the system to your online response. If no Addendum was issued, please indicate N/A for Not Applicable on the form.

Attachment 6

ADDENDUM ACKNOWLEDGEMENT

Food Service for the Sherriff's Department and Juvenile Detention Center
Title of Project

20004
Bid Number

Receipt of the following Addendum is acknowledged:

Addendum no. 1 Date 2/22/2021

Addendum no. 2 Date 2/23/2021

Addendum no. 3 Date 3/5/2021

Addendum no. _____ Date _____

Addendum no. _____ Date _____

Signature: _____ Date: 3/23/2021

Title Vice President

Aramark Correctional Services, LLC
Name of Firm

TAB 11

OTHER EVENT TERMS AND CONDITIONS

The following requirements and instructions are provided under the Information Tab in the automated bidding system. Responses submitted through the electronic event indicates full agreement with these terms and conditions.

- Non-Collusion Affidavit

- Affidavit of Compliance (E-Verify)

- Basic Insurance Requirements

- Sample Contract

NON-COLLUSION AFFIDAVIT

STATE OF (~~North Carolina~~) Pennsylvania
( ) **SS.**
COUNTY OF (Philadelphia)

I, Michael Elchenko, of the Municipality of Philadelphia, In the County of Philadelphia and the State of Pennsylvania, of full age, being duly sworn according to law on my oath depose and say that:

I am Vice President, of the firm of Aramark Correctional Services, LLC, making the Proposal for the above- named authority.

My submission of a response to this event certifies that I agree to the non-collusion agreement contained below:

1. The submitter of this document is acting as an agent for their company who is the respondent that has submitted the attached bid response.
2. The undersigned person is fully informed concerning the preparation and contents of the attached response and of all pertinent circumstances related to it, and is authorized to sign this affidavit. This affidavit is given under penalty of perjury as provided by law.
3. Such bid response is genuine and is not collusive or sham in anyway whatsoever.
4. Neither the person responding nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including the signer of this affidavit, have in any way colluded, conspired, connived or agreed, directly or indirectly, with any other respondent, firm or person to submit collusive or sham response in connection with the contract for which the attached response has been submitted or to refrain from responding in connection with such contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other responder, firm or person to fix the price, or cost to secure through collusion, conspiracy, connivance or unlawful agreement any advantage against the Board of County Commissioners, Guilford County or any person interested in the proposed contract.
5. The price or prices quoted in the attached response are fair and proper and are not derived by any collusion, conspiracy, connivance or lawful agreement and on the part of the respondent or any of its agents, representatives, owners, employees, or parties in interest.

Aramark Correctional Services, LLC
(Name of Contractor)

Signature	(Type or Print Name)	Title	Date
	Michael Elchenko	Vice President	3/22/2021

Subscribed and sworn to before me on this 22nd day of MARCH, 2021.

Signature — CHRISTOPHER GENNETT (Type or Print Name)

Notary Public of the State of PENNSYLVANIA My Commission expires OCTOBER 16 2023, 20_____.

Commonwealth of Pennsylvania - Notary Seal
CHRISTOPHER GENNETT, Notary Public
Philadelphia County
My Commission Expires October 16, 2023
Commission Number 1343547

STATE OF ~~NORTH CAROLINA~~ Pennsylvania

COUNTY OF ~~GUILFORD~~ Philadelphia

AFFIDAVIT

****

I, Michael Elchenko (the individual attesting below), being duly authorized by and on behalf of Aramark Correctional Services, LLC (the responding entity hereinafter "Employer") after first being duly sworn hereby swears or affirms as follows:

1. Employer understands that E-Verify is the federal E-Verify program operated by the United States Department of Homeland Security and other federal agencies, or any successor or equivalent program used to verify the work authorization of newly hired employees pursuant to federal law in accordance with NCGS §64-25(5).

2. Employer understands that Employers Must Use E-Verify. Each employer, after hiring an employee to work in the United States, shall verify the work authorization of the employee through E-Verify in accordance with NCGS§64-26(a).

3. Employer is a person, business entity, or other organization that transacts business in this State and that employs 25 or more employees in this State. Mark "Yes" or "No":

a. YES X ; or,

b. NO ____

4. Employer's subcontractors comply with E-Verify, and if Employer is awarded a contract for this project Employer will ensure compliance with E-Verify by any subcontractors subsequently hired by Employer.

This 22nd day of MARCH, 2021.

Signature of Affiant

Print or Type Name: CHRISTOPHER GENNETT State of ~~North Carolina~~ PENNSYLVANIA County of ~~Guilford~~ PHILADELPHIA

Signed and sworn to (or affirmed) before me, this the 22 day of MARCH, 2021.

My Commission Expires: OCTOBER 16 2023

Notary Public

(Affix Official/Notarial Seal)

Commonwealth of Pennsylvania - Notary Seal
CHRISTOPHER GENNETT, Notary Public
Philadelphia County
My Commission Expires October 16, 2023
Commission Number 1343547

Basic Insurance Requirements:

The Provider shall provide and maintain liability insurance at a minimum level stated herein for the duration of the Agreement.

Workers Compensation: The Provider agree to maintain coverage to apply to all employees for statutory limited in compliance with the applicable state and federal laws. The policy must include employer's liability with a limit of $1,000,000 for each accident, $1,000,000 for each employee, and with a $1,000,000 aggregate policy limit.

Commercial General Liability: The Provider does hereby agree to maintain minimum limits of $1,000,000 per occurrence, per location, single limit for bodily injury liability and property damage liability, with a $2,000,000 aggregate limit, per location. This shall include premises and/or operations, independent contractors, products and/or completed operations, broad form property damage and explosion, collapse and underground damage coverage, and a contractual liability endorsement.

Business Auto Policy: The Provider does hereby agree to maintain limits of $1,000,000 per accident combined single limit for bodily injury liability and property damage liability. This shall include owned vehicles, plus hired and non-owned vehicles.

GUILFORD COUNTY shall be named as an additional insured on the awarded vendors general liability insurance policy, which shall be primary and not contributory to any other insurance that may be available to the COUNTY. The Provider will also secure its general liability insurance from an A rated insurance company acceptable to the COUNTY.

Upon entering into this Agreement, the Provider will provide a Certificate of Insurance (COI) for meeting the required insurance provisions. **The Certificate of Liability shall state, "Guilford County is added as an additional insured as evidenced by the endorsement attached to this Certificate."**

Original insurance policies or certified copies of policies may be required by the COUNTY from the awarded vendor at any time. Renewed policies shall be sent to the Guilford County Facilities Director and/or their designee within thirty (30) days prior to any expiration date.

[The remainder of his page has been intentionally left blank]

Insurance – Cover Page

Aramark maintains a complex commercial insurance program offering coverage that is often broader than what is available to the general market. Below are some clarifications that we wish to make regarding how our program functions to address your requirements. We encourage you to express any concerns so that we can appropriately address them in connection with finalizing our definitive agreement if we are awarded.

Clarifications on Insurance coverage:

- GUILFORD COUNTY will be included as an Additional Insured on certificates evidencing required liability insurance policies upon contract award.
- Any insurance provided by Vendor (Additional Insured or Otherwise) shall only cover losses for which Vendor is legally liable; such insurance coverage shall not cover liability in connection with or arising out of the wrongful or negligent acts or omissions of GUILFORD COUNTY.
- Aramark's insurance coverage will be primary and not contributing for liabilities arising out of Aramark's negligent acts and omissions or assumed by Aramark by agreement.
- Copies of Aramark's policies cannot be distributed outside of the company. Certificates evidencing all required policies will be provided upon execution of an agreement and upon request thereafter.
- Aramark's insurers will be reasonably acceptable to Client.
- Notice of cancellation of any insurance policies required herein shall be subject to ACORD 25 Certificate of Liability standards, and will be delivered, as applicable, in accordance with policy provisions.

OTHER EVENT TERMS AND CONDITIONS

Exhibit A

CONTRACT CONSIDERATIONS

Aramark is excited by the privileged prospect of continuing to provide food management services to the County. We look forward to working closely with the County to finalize a mutually beneficial agreement in an expeditious manner consistent with the terms of the RFP, our proposal and existing contract with the County. Should we be awarded the contract Aramark respectfully request that the County consider the following contract provisions:

1. ENGLISH-SPEAKING REQUIREMENT: As it pertains to Section 5.5, page 11 of the Solicitation, Aramark can agree to have an employee on every shift who can communicate in English, however, Aramark respectfully requests the opportunity to discuss the scope of this requirement to reach mutually agreeable practices consistent with Aramark and the County's policies and applicable law.

2. TERMINATION FOR CAUSE: As it pertains to the paragraph in Section 6 of the Sample Contract, titled "TERMINATION FOR CAUSE", Aramark respectfully requests a thirty (30) day opportunity to cure following written notice.

3. LIQUIDATED DAMAGES: The Solicitation sets forth the circumstances pursuant to which the County may assess liquidated damages/invoice deductions. Aramark assumes the County will only assess liquidated damages on matters solely within Aramark's control, and will also consider a thirty (30) day notice and cure period prior to assessing any penalties. Aramark is hopeful that the parties will use the resulting contract to clarify further the parties' performance obligations and related liquidated damages penalties, if any.

4. EXCLUSIVITY: Aramark clarifies that our proposal is based on the assumption that Aramark will be the exclusive provider of the services required under this Solicitation.

Guilford County

SAMPLE CONTRACT AGREEMENT

THIS CONTRACT is hereby made, entered into, and effective as of _____, by and between GUILFORD COUNTY, a body politic and corporate of the State of North Carolina, hereinafter referred to as the "COUNTY," and _____, hereinafter referred to as the "CONTRACTOR," and also collectively referred to as the "Parties."

W I T N E S S E T H:

WHEREAS, for the purpose and subject to the terms and conditions hereinafter set forth, the COUNTY hereby contracts for the items, goods, service or services of the CONTRACTOR and the CONTRACTOR agrees to provide the items, goods, service or services to the COUNTY in accordance with the terms of this Agreement.

WHEREAS, the COUNTY is in need of _____and,

WHEREAS, the CONTRACTOR has submitted a proposal to provide such goods and/or services.

NOW, THEREFORE, in consideration of promises mutually exchanged the Parties agree as follows:

1. GOODS AND/OR SERVICES. CONTRACTOR will provide the goods and/or services as set forth in the Specifications (Attachment A) and Proposal (Attachment B), attached hereto and incorporated herein by reference. All items and/or services shall be provided in a competent, workmanlike and professional manner acceptable to the COUNTY. Should there be any discrepancy between the CONTRACTOR'S Proposal (Attachment B) and the Specifications (Attachment A) and/or the first ____ (___) pages of this Contract, the first ____ (___) pages of this Contract and/or the Specifications (Attachment A) shall prevail and control.

2. PRICING AND PAYMENT. As full compensation for the CONTRACTOR'S delivery of the goods and/or services, the COUNTY agrees to pay the amounts for the goods and/or services as set out herein and in Attachment B, which is attached hereto and incorporated herein by reference. Payment will be made by the COUNTY to PROVIDER within thirty (30) days of receipt of a correct invoice and proper documentation that the goods and/or services have been delivered or provided in accordance with this Contract.

The maximum financial exposure to the COUNTY under this Contract will not exceed $_____. Payment will be made only from budgeted funds in accordance with N.C. Gen. Stat. §159.

3. APPROPRIATION. This Contract is subject to annual appropriation of funds by the Guilford County Board of Commissioners or other funding source, pursuant to N.C.G.S. Chapter §153A-13.

4. EFFECTIVE DATE AND TERM. The Notice to Proceed with be issued by the GUILDFORD COUNTY Property Management Division within approximately _____ (___) weeks of full execution of this Contract. The effective (starting) date of work to be performed under this Agreement will be set forth in the Notice to Proceed. It was estimated that this construction will be completed within _____ days from the date of Notice to Proceed.

SAMPLE

5. ADDENDUM. The terms of this Agreement may only be modified or revised with a written contract executed by both Parties.

6. TERMINATION.

TERMINATION WITHOUT CAUSE

Either Party may terminate this Agreement for any reason and without penalty upon thirty (30) days written notice to the other Party. All goods and/or services provided and accepted as of the date of termination will be paid for; similarly, amounts paid in advance, if any, for which goods and/or services have not been provided and accepted by the COUNTY will be promptly refunded to the COUNTY by the CONTRACTOR within thirty (30) days of date of termination of this Contract.

TERMINATION FOR CAUSE

If, through any cause, the CONTRACTOR shall fail to fulfil its obligations under this contract in a timely manner and proper manner, the COUNTY shall have the right to terminate this Contract by giving written notice to the CONTRACTOR and specifying the effective date thereof. In the event, all finished or unfinished deliverable items prepared by the CONTRACTOR under this contract shall, at the option to the COUNTY become its property and the CONTRACTOR shall be entitled to receive just and equitable compensation for any satisfactory work completed on such materials, minus any payment or compensation previously made. Notwithstanding the foregoing provision, the CONTRACTOR shall not be relived of liability to the COUNTY for damages sustained by the COUNTY by virtue of the CONTRACTOR's breach of this Agreement, and the COUNTY may withhold any payment due to the CONTRACTOR's for the purpose of setoff until such time as the exact amount of damages due to the COUNTY from such breach can be determined. In case of default by the CONTRACTOR, without limiting any other remedies for breach available to it, the COUNTY may procure the contracts services from other sources and hold the CONTRACTOR responsible for any excess cost occasioned thereby. The filing of a petition for bankruptcy by the CONTRACTOR shall be an act of default under this Contract.

7. EQUAL EMPLOYMENT OPPORTUNITIES – AFFIRMATIVE ACTION. Guilford County and the awarded Vendor shall comply with Equal Employment Opportunities (EEO) requirements, and to take affirmative action to ensure that all individuals have an equal opportunity for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, age, disability, genetic information, or veteran status under the Guilford County EEO Plan, as amended, implemented pursuant to 41 CFR Part 60-2.10(a)(3), 41 CFR §60-741.44(a) and 41 CFR §60-300.44(a), and in accordance with the following laws, as amended: Title VII and Title IX of the Civil Rights Act of 1964; The Equal Pay Act of 1963; Executive Order 11246; the Age Discrimination in Employment Act of 1967; the Rehabilitation Act of 1973, as amended (Section 503); the Americans with Disabilities Act of 1990; the Vietnam Era Veterans' Readjustment Assistance Act of 1974 (VEVRAA); the Civil Rights Restoration Act of 1988; NC General Statutes Chapters 116 and 126 and Title II of the Genetic Information Nondiscrimination Act of 2008, the North Carolina Equal Employment Opportunity Policy effective June 1, 2015, along with all other applicable federal and state laws governing equal employment opportunities.

8. FEDERAL FUNDING – UNIFORM GUIDANCE. The Parties agree that when utilizing federal funding in the performance of this Agreement, the Parties shall comply with all applicable provisions of 2 C.F.R. §200.326 and 2 C.F.R. Part 200, Appendix II, (Uniform Guidance), including, but not limited to: The Equal Employment Opportunity Clause (41 C.F.R. Part 60); Davis-Bacon Act (40 U.S.C. 3141-3148); Copeland "Anti-Kickback" Act (40 U.S.C. §3145); Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708); Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387); Debarment and Suspension (Executive Orders 12549 and 12689); Byrd Anti-Lobbying Amendment (31 U.S.C. 1352); Procurement of Recovered Materials (2 C.F.R. §200-322); and Record Retention Requirements (2 C.F.R. §200-324).

SAMPLE

9. NOTICES. All notices pursuant to this Agreement shall be in writing and delivered personally or mailed by certified mail, registered mail, postage prepaid, with return receipt requested, at the addresses appearing below, but each Party may change such address by written notice in accordance with this paragraph. Notices delivered personally will be deemed communicated as of actual receipt. Mailed notices will be deemed communicated as of three (3) days after mailing.

Marty K. Lawing, Guilford County Manager
GUILFORD COUNTY
P.O. Box 3427 (Zipe Code 27402)
301 West Market Street
Greensboro , NC 27401

CONTRACTOR:
Street Address
City, State & Zipe Code

10. INDEPENDENT CONTRACTOR/INDEMNIFICATION. CONTRACTOR shall operate as an independent contractor for all purposes. Nothing in this Agreement shall be interpreted or construed as creating or establishing the relationship of employer and employee between the COUNTY and either the CONTRACTOR or any employee or agent of CONTRACTOR. CONTRACTOR is an independent contractor and not an employee, agent, joint venture or partner of the COUNTY. The Parties agree to each be solely responsible for their own acts or omissions in the performance of each of their individual duties hereunder, and shall be financially and legally responsible for all liabilities, costs, damages, expenses and attorney fees resulting from, or attributable to any and all of their individual acts or omissions to the extent allowable by law.

11. ASSUMPTION. If CONTRACTOR should undergo merger, acquisition, bankruptcy or any change in their ownership or their name for any reason, CONTRACTOR must immediately notify GUILFORD COUNTY in writing of these changes and provide the COUNTY with legal documentation supporting these changes, such as an Assumption Agreement, Bill of Sale, Articles of Incorporation, Articles of Amendment, sales contract, merger documents, etc. Further, CONTRACTOR will submit the name and address of the assuming CONTRACTOR'S registered agent for service of process and/or all notices required under this Contract.

12. SEVERABILITY. If any provision of this Contract is held unenforceable, then such provision will be modified to reflect the Parties' intention. All remaining provisions of this Contract shall remain in full force and effect.

13. FORCE MAJEURE. Neither Party shall be liable to the other Party for any failure or delay caused by events beyond such Party's control and not due to its own negligence, provided that such Party uses commercially reasonable efforts to resume performance as soon as reasonably practicable. The non-performing Party shall notify the other Party of the force majeure event within twenty-four (24) hours of the onset thereof. In the event that a force majeure event precludes CONTRACTOR from performing services and/or providing goods for a period of ten (10) consecutive business days, the COUNTY shall have the right to: (a) procure replacement goods and/or services from an alternative source and/or (b) terminate the Contract or portion(s) of Contract upon written notice to CONTRACTOR.

14. HEADINGS/TITLES/WORDING. Inclusion of titles of paragraphs or section headings, capitalization of certain words or phrases and/or bold face typestyle of certain words or phrases in this Contract are for convenience purposes only and shall not be used to interpret or construe the provisions of this Agreement.

SAMPLE

The terms "Contract" and "Agreement" have the same meaning and may be used interchangeably throughout this document. The terms "Attachment" and "Exhibit" have the same meaning and may be used interchangeably throughout this document.

15. GUILFORD COUNTY LIABILITY INSURANCE REQUIREMENT.

WORKERS COMPENSATION*:* The CONTRACTOR agrees to maintain coverage to apply to all employees for statutory limited in compliance with the applicable state and federal laws. The policy must include employer's liability with a limit of $1,000,000 for each accident, $1,000,000 for each employee, and with a $1,000,000 aggregate policy limit.

COMMERICAL PROFESSIONAL LIABILITY: CONTRACTOR does hereby agree to maintain limits of at least $1,000,000 per occurrence, per location, single limit for bodily injury liability and property damage liability, with at least a $2,000,000 aggregate limit, per location. This shall include premises and/or operations, independent contractors, products and/or completed operations, broad form property damage and explosion, collapse and underground damage coverage, and a contractual liability endorsement.

BUSINESS AUTO LIBILITY: CONTRACTOR does hereby agree to maintain limits of at least $1,000,000 per accident combined single limit for bodily injury liability and property damage. This shall include owned vehicles, plus hired and non-owned vehicles.

COMMERCIAL GENERAL LIABLITY*:* CONTRACTOR does hereby agree to maintain minimum limits of $10,000,000 per occurrence, per location, single limit for bodily injury liability and property damage liability, with a $20,000,000 aggregate limit, per location. This shall include premises and/or operations, independent contractors, products and/or completed operations, broad form property damage and explosion, collapse and underground damage coverage, and a contractual liability endorsement.

UNDERWRITING, ADDITIONAL INSURED AND CANCELLATION NOTICE REQUIREMENTS: All insurance shall be written by companies with an AM Best rating "A" or higher. GUILFORD COUNTY shall be names as an additional insured on CONTRACTOR insurance policies, which shall primary and not contributory to any other insurance that may be available to the COUNTY. Such certificate shall requirement that the policies shall not be canceled or reduced in coverage until thirty (30) days written notice of such cancellation or reduction has been received by CONTRACTOR and GUIFORD COUNTY.

MAINTENANCE OF INSURANCE COVERAGE AND RENEWAL DOCUMENTATION: CONTRACTOR original insurance policies or certified copies of policies may be required by COUNTY at any time. Current, valid insurance policies meeting the requirements stated herein shall be maintained for the duration of the Agreement. Renewed policies shall be sent to the COUNTY at the above address thirty (30) days prior to any expiration date.

Upon the COUNTY'S offer of award of this Agreement, CONTRACTOR will provide Certificates of Insurance for meeting the required insurance provisions. The Certificate of Liability shall state, "Guilford County is added as an additional insured as evidenced by the endorsement attached to this Certificate." CONTRACTOR will provide copies of insurance certificate(s) Guilford County Purchasing with their award package. All insurance documents required under this Contract shall be forwarded to:

GUILFORD COUNTY
Attention: Risk Management
301 West Market Street
Greensboro, NC 27401
Reference: GUILFORD COUNTY CONTRACT NO. _____
With CONTRACTOR'S NAME: _____

SAMPLE

In the event CONTRACTOR fails to maintain and keep in force for the duration of this Contract the insurance required herein, the COUNTY may cancel and terminate this Contract without notice.

16. ENTIRE AGREEMENT. This Contract, including the Exhibits and/or Attachments, if any, sets forth the entire Agreement between the Parties. All prior conversations or writings between the Parties hereto or their representatives are merged within and extinguished. This Contract shall not be modified except by a writing subscribed to by all the Parties.

17. JURISDICTION. The Parties agree that this Contract is subject to the jurisdiction and laws of the State of North Carolina. The CONTRACTOR will comply with bid restrictions, if any, and applicable laws, including N.C.G.S. §143-129(j) regarding E-Verify. Any controversies arising out of this Contract shall be governed by and construed in accordance with the laws of the State of North Carolina. An Affidavit Regarding E-Verify is attached hereto and incorporated herein by reference as Exhibit A.

SAMPLE

Exhibit A

STATE OF NORTH CAROLINA **AFFIDAVIT**

COUNTY OF GUILFORD

****

I, _____(the individual attesting below), being duly authorized by and on behalf of

_____ (the responding entity hereinafter "Employer") after first being duly sworn hereby swears or affirms as follows:

1. Employer understands that E-Verify is the federal E-Verify program operated by the United States Department of Homeland Security and other federal agencies, or any successor or equivalent program used to verify the work authorization of newly hired employees pursuant to federal law in accordance with NCGS §64-25(5).

2. Employer understands that Employers Must Use E-Verify. Each employer, after hiring an employee to work in the United States, shall verify the work authorization of the employee through E-Verify in accordance with NCGS§64-26(a).

3. Employer is a person, business entity, or other organization that transacts business in this State and that employs 25 or more employees in this State. Mark "Yes" or "No":

a. YES _____; or,

b. NO _____

4. Employer's subcontractors comply with E-Verify, and if Employer is awarded a contract for this project Employer will ensure compliance with E-Verify by any subcontractors subsequently hired by Employer.

This ____ day of _____, 20_____.

_____

Signature of Affiant

Print or Type Name: _____

State of North Carolina County of Guilford

Signed and sworn to (or affirmed) before me, this the _____

day of _____, 20_____.

My Commission Expires:

_____. _____

Notary Public

(Affix Official/Notarial Seal)

SAMPLE