

### GUILFORD COUNTY CONTRACT NO. 90007514 Parent Contract No.

THIS CONTRACT is hereby made, entered into, and effective as of September 1, 2025, by and between GUILFORD COUNTY, a body politic and corporate of the State of North Carolina, hereinafter referred to as the "COUNTY," and ARAMARK CORRECTIONAL SERVICES, LLC., hereinafter referred to as the "CONTRACTOR," and also collectively referred to as the "Parties."

### WITNESSETH:

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 food service for Juvenile Detention Center located at 15 Lockheed Court, Greensboro, NC (BID 20272), 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 Contract, the Contract and/ or the Specifications (Attachment A) shall prevail and control.
- 2. PAYMENT AND PRICING. 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 the CONTRACTOR 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.

### **PROPOSED COST PER MEAL (RFP Specifications):**

\$6.98 per meal \$0.89 per snack \$3.00 per staff meal

36 Juvenile daily eaters (three per day) (39,420 meals) for 12-month term	\$275,151.60
36 Juvenile snacks (three per day) (39,420 snacks) for 12-month term	\$35,083.80
20 Staff daily eaters (two per day) (14,600 meals) for 12-month term	\$43,800.00
Total Contract Amount	\$354,035.40

- **3. PRICE ONLY CONTRACT.** The COUNTY is not financially committed by this Contract to purchase any minimum amount of goods and/or services. The financial exposure to the COUNTY under this Contract is not expected to exceed \$354,035.40. Payment will be made only from budgeted funds in accordance with N.C.G.S. Chapter 159. 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) from the "Southeast Region" obtained from the USDA.
- **4. 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. §153A-13.
- **5. PERFORMANCE BONDS.** Performance Bond is required hereunder in an amount equal to 25% of the total estimated Contract cost for the first twelve (12) month period of the initial Contract, which is \$88,508.85. The Surety company must be licensed in the State of North Carolina. The Performance Bond is to be returned by the CONTRACTOR to the COUNTY along with execution of this Agreement.
- **6. STAFFING.** CONTRACTOR shall provide staffing in accordance with the staffing matrix on page 86 of Attachment B, to wit: one (1) food service manager and three (3) oversight workers to provide three (3) meals and three (3) snacks for each juvenile per day, and two (2) meals for each staff member per day.
- 7. **TERM**. Unless terminated as provided herein, this Contract shall be in effect one (1) year, beginning September 1, 2025, and ending August 31, 2026, with four (4) options to renew for a one (1) year term at the same terms and conditions upon written agreement of both parties.
- **8. AMENDMENTS.** The terms of this Agreement may only be modified or revised with a written Contract executed by both Parties.

### 9. TERMINATION.

### TERMINATION FOR CONVENIENCE.

Either Party may terminate this Contract without cause or penalty upon serving a ninety (90) days written notice to the other Party. Subject to this Contract's provisions regarding breach, all goods and/or services provided and accepted as of the date of termination will be paid; similarly, amounts paid in advance, if any, for which goods and/or services have not been provided and accepted by COUNTY will be promptly refunded to COUNTY by CONTRACTOR within thirty (30) days of date of termination of this Contract.

### TERMINATION FOR CAUSE.

If CONTRACTOR fails to fulfill its obligations under this Contract in a timely and/or proper manner ("breach"), either in whole or in part, and such breach continues for a period of more than thirty (30) days after COUNTY has notified CONTRACTOR of such breach, COUNTY shall have the right to terminate this Contract immediately thereafter by giving written notice to the CONTRACTOR specifying the effective date thereof. In that event, without limiting COUNTY's remedies for breach, any or all finished and/or unfinished deliverables prepared by the CONTRACTOR under this Contract shall, at the option of the COUNTY, become COUNTY property and CONTRACTOR shall be entitled to receive just and equitable compensation for any satisfactory work completed and accepted on such deliverables, minus any payment or compensation previously made, and subject to any applicable setoff(s).

10. BREACH. If, through any cause, CONTRACTOR or COUNTY ("the breaching party") shall fail to fulfill its obligations under this Contract in a timely and/or proper manner ("breach"), either in whole or in part, and such breach has continued for a period of more than thirty (30) days after the other party ("the non-breaching party") has notified the breaching party of such breach, in addition to the right to terminate the Contract upon notice to the breaching party, the non-breaching party shall have all legal, equitable, and administrative rights available under applicable law. Without limiting other remedies, where COUNTY is the non-breaching party COUNTY may: Withhold any payment due

CONTRACTOR for the purpose of setoff until such time as the exact amount of damages due COUNTY from such breach can be reasonably determined (at which time that amount shall be deducted from any payment(s) otherwise due to CONTRACTOR) and/or procure the contracted for services or goods from other sources and hold CONTRACTOR responsible for any excess cost occasioned thereby. The filing of a petition for bankruptcy by CONTRACTOR shall constitute an act of breach under this Contract.

- 11. EQUAL EMPLOYMENT OPPORTUNITIES. GUILFORD COUNTY and the awarded Vendor shall comply with Equal Employment Opportunities (EEO) requirements, and shall 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; 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 State of North Carolina Equal Employment Opportunity Policy revised April 2019, along with all other applicable federal and state laws governing equal employment opportunities.
- 12. 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, as supplemented by Department of Labor (DOL) regulations, 29 C.F.R. Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"); Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708, as supplemented by DOL regulations at 29 C.F.R., Part 5. See 2 C.F.R. Part 200, Appendix II(E); Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act, as amended (33 U.S.C. 1251-1387); Debarment and Suspension (Executive Orders 12549(1986) and 12689(1989) at 2 C.F.R. Part 180 and the DHS' regulations at 2 C.F.R. Part 3000 (Nonprocurement Debarment and Suspension); Byrd Anti-Lobbying Amendment (31 U.S.C. 1352); Procurement of Recovered Materials (2 C.F.R. Part 200, Appendix II(J) and §200.322); Rights To Inventions by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements (37 C.F.R. Part 401); Record Retention Requirements (2 C.F.R. §200-324); and subsequent amendments, which are incorporated herein by reference.
- 13. 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.

Victor Isler, Guilford County Manager GUILFORD COUNTY P.O. Box 3427 (zip code 27402) 301 West Market Street Greensboro, NC 27401

ARAMARK CORRECTIONAL SERVICES, LLC John McFadden, Director of Business Development 2400 Market Street Philadelphia, PA 19103

Email: mcfadden-john@aramark.com

- 14. 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. The COUNTY shall not be liable or responsible for indemnifying or holding harmless the CONTRACTOR or any CONTRACTOR's employees or agents.
- 15. 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.
- 16. 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.
- 17. 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.
- **18. 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. 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.

### 19. GUILFORD COUNTY LIABILITY INSURANCE REQUIREMENTS.

WORKERS COMPENSATION: CONTRACTOR agrees to maintain coverage to apply for all employees for statutory limits in compliance with the applicable state and federal laws. The policy must include employer's liability with limits of at least \$1,000,000.00 for each accident, \$1,000,000.00 for each employee, with at least a \$1,000,000.00 aggregate policy limit.

COMMERCIAL PROFESSIONAL LIABILITY: CONTRACTOR does hereby agree to maintain limits of at least \$1,000,000.00 per occurrence, per location, single limit for bodily injury liability and property damage liability, with at least a \$2,000,000.00 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 contractual liability endorsement.

BUSINESS AUTO LIABILITY: CONTRACTOR does hereby agree to maintain limits of at least \$1,000,000.00 per accident combined single limit for bodily injury liability and property damage. This should include owned vehicles, plus hired and non-owned vehicles.

COMMERCIAL GENERAL LIABILITY: CONTRACTOR does hereby agree to maintain limits of at least \$1,000,000.00 per occurrence, per location, single limit for bodily injury liability and property damage liability, with a \$2,000,000.00 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 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 named as an additional insured on CONTRACTOR insurance policies, which shall be primary and not contributory to any other insurance that may be available to the COUNTY. Any insurance provided by CONTRACTOR (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. 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.

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. 90007514

With CONTRACTOR'S NAME: ARAMARK CORRECTIONAL SERVICES, LLC

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.

- **20. 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.
- 21. 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. All actions filed under this Contract shall be filed in Guilford County Superior Court.

WITNESS the following signatures and seals all pursuant to authority duly granted, effective as of the day and year first above written.

GUILFORD COUNTY	ARAMARK CORRECTIONAL SERVICES, LLC
Victor Isler	Stylun Yarsinsky  Print Name: Stephen Yarsinsky
Guilford County Manager	Title: VP, Finance
Date:	Date: 8/5/2025
ATTEST:	ATTEST:
	Docusigned by:  Annie Marshall  071F24DCC5DC40E
Robin B. Keller	Witness Annie Marshall
Guilford County Clerk to Board	Print Name:
Date:	Date: 8/5/2025
Doug Logan	
Guilford County Department Director/Designee	
Date:	



### GUILFORD COUNTY MWBE DEPARTMENT COMPLIANCE LETTER

Date: Monday, March 24, 2025

Prepared By: Ferreli McGilvary, Compliance + Data Officer

### SOLICITATION DEVELOPMENT STAGE

### **Project Description**

Bid 20272 – Food Services for Juvenile Detention Request for Proposal (RFP)

### **Scope Review Compliance**

The MWBE Department did not meet to review the scope for this bid to review the scope as this Bid is federally funded. As a result, this is the final compliance letter.

### MWBE Department Established Contracting Goals Review Compliance

There is a Goal Waiver for this project:

- 1. 0 % Established Goal
- 2. 15 % Aspirational Goal

The MWBE department does not need to be included as a member of the evaluation team once the bid has closed.

Per the Board of Commissioners adopted MWBE Procedure Manual, Section C. Race and Gender Conscious Program Elements, 1.2.1 Approval - All MWBE goals must be approved by the MWBE Program Director before advertising the Solicitation Documents.

### **MWBE Approval to Advertise Solicitation**

The MWBE Deputy Director Maria Miles has approved the subject solicitation for advertisement. This is the final compliance letter. Purchasing will move forward to the next steps in their process.

Maria Miles	
Maria Miles, Deputy Director	



### Request for Proposals

For

### Food Services for Guilford County Juvenile Detention

Bid Number: 20272

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

Guilford County Purchasing Department
Guilford County Katie S. Cashion Center, Basement-Suite 072
201 South Greene Street
Greensboro, NC 27401

### PROPOSAL SCHEDULE

(Note: The dates below are subject to change)

Request for Proposal for

### Food Services for Guilford County Juvenile Detention

### Bid Number 27272

Advertisement Date	April 15, 2025
Non-Mandatory Pre-Proposal ZoomGov Meeting	April 22, 2025, at 10:00 A.M., Eastern Time
Non-Mandatory Site Walkthrough	April 22, 2025, at 3:00 P.M., Eastern Time
Last Day for Questions	April 29, 2025, at 2:00 P.M., Eastern Time
Proposal Due Date	May 8, 2025, at 2:00 P.M., Eastern Time

### I. Introduction

The Guilford County Purchasing Department is soliciting proposals from qualified firms to provide food service for the Guilford County Juvenile Detention Center, located at 15 Lockheed Court, Greensboro, NC. The County invites all interested and qualified firms who meet the requirements below to submit a response to this RFP.

### II. General Information

A non-mandatory Pre-Proposal ZoomGov Meeting will be held on Tuesday, April 22, 2025, at 10:00 A.M., as instructed below. You may join the ZoomGov Meeting from your computer, tablet or smartphone

For the best results, use Chrome as your web Brower: <a href="https://www.zoomgov.com/j/1603764924?pwd=bvpRtxa5S0GJt32CYIFLzSsAQt9rtI.1">https://www.zoomgov.com/j/1603764924?pwd=bvpRtxa5S0GJt32CYIFLzSsAQt9rtI.1</a>

Meeting ID: 160 376 4924

Passcode: 414941

One tap mobile

+16692545252,,1603764924# US (San Jose) +16468287666,,1603764924# US (New York)

Dial by your location

- +1 669 254 5252 US (San Jose)
- +1 646 828 7666 US (New York)
- +1 646 964 1167 US (US Spanish Line)
- +1 415 449 4000 US (US Spanish Line)
- +1 551 285 1373 US (New Jersey)
- +1 669 216 1590 US (San Jose)

Meeting ID: 160 376 4924

Find your local number: https://www.zoomgov.com/u/ad1nwrYXEf

Join by SIP

• 1603764924@sip.zoomgov.com

Join by H.323

- 161.199.138.10 (US West)
- 161.199.136.10 (US East)

A non-mandatory site walkthrough will be held on Tuesday, April 22, 2025, @ 3:00 P.M., Eastern Time, at the Guilford County Juvenile Detention Center, located 15 Lockheed Court, Greensboro, NC. The walkthrough will be conducted by Doug Logan, Juvenile Detention Director and Teresa Cuthbertson, Juvenile Detention Program Manager.

### **Terms of Contract**

This RFP will establish a food service contract for the Guilford County Juvenile Detention Center. The initial contract will be for one (1) year, with the option to renew for four (4) additional one (1) renewal 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 out a <u>set price per meal</u> 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 the 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, the 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 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: <a href="https://www.guilfordcountync.gov/our-county/purchasing/vendor-self-service-vss-program">https://www.guilfordcountync.gov/our-county/purchasing/vendor-self-service-vss-program</a>.
- 2. Electronic responses should be made through Guilford County's Vendor Self Service automated bidding system at: <a href="https://guilfordcountync.munisselfservice.com">https://guilfordcountync.munisselfservice.com</a>. For the best results, use Chrome as your web Browser. 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 closing time. There will be <a href="NO EXCEPTIONS">NO EXCEPTIONS</a>. The system cannot accept late submittals.
- 3. All questions pertaining to this RFP must emailed to the Guilford County Purchasing Department at <a href="mailto:DG\_Purchasing@guilfordcountync.gov">DG\_Purchasing@guilfordcountync.gov</a> 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. <a href="MOEXCEPTIONS">MOEXCEPTIONS</a>. 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. In February 2017, Guilford County Board of Commissioners established a standing aspirational MWBE participation goal of fifteen percent (15) percent, as recorded in the approved meeting minutes. The aspirational MWBE goal for this project is fifteen percent (15%). Guilford County encourages each contractor to meet or exceed the aspirational goals in recruiting MWBE providers. 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 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.

### VII. 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. 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. An award of a bid is <u>not</u> an acceptance of contract terms provided by Vendor unless expressly accepted by County.

The Evaluation Committee will be guided by the following point system, which has 90 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
Financial Stability	Pass/Fail
Possible Total	90

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### Food Services for Guilford County 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 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.

1.0 <u>Purpose:</u> The purpose and intent of the Request for Proposal (RFP) is to solicit proposals from qualified firms to provide food services for Guilford County Juvenile Detention, located at 15 Lockheed Court, Greensboro, NC.

### 2.0 **General Conditions:**

- 2.1 <u>Grievances:</u> Each Respondent bidding shall provide Guilford County with the number of grievances that have reached the court system for formal sustained inmate grievance relating to food service issues by either their customer or the customer's inmates in the past two (2) years along with a brief explanation of each grievance.
- 2.2 <u>Facility Expansion:</u> In the future Guilford County could expand its detention facilities and/or delete additional locations which may increase the population, however, <u>only one price for each meal type should be bid.</u> There shall not be a sliding scale per meal based on the number of meals served.
- 2.3 <u>Facility Equipment:</u> The facilities and equipment used in this contract shall not be used to prepare food for agencies or any person other than those designated under this contract without the advanced written approval of Guilford County.
- 2.4 <u>Facility Inspections:</u> Inspections shall be made by the appropriate Guilford County Staff when deemed necessary, with or without advance notice to the Provider.
- 2.5 <u>Kitchen Inspection</u>: 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.
- 2.6 <u>Quality Assurance</u>: 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 A8 hours. The Provider shall participate in quarterly Quality Assurance Meetings with Guilford County Detention Staff and Juvenile Detention Staff.
- 2.7 <u>Sanitation</u>: All health and sanitation codes shall be strictly followed in order to ensure 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 hairnest or caps and gloves; wear clean, washable garments; and shall be required to employ hygienic food handling techniques.
- 2.8 <u>Cleaning & Housekeeping:</u> 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.
- 2.9 The Provider shall be responsible from the beginning of the Contract for all injury or damage of any kind resulting from this work to people or property, including employees and property of Guilford County.
- 2.10 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.
- 2.11 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 repairs caused by normal wear and tears. Equipment provided by Guilford County which, in the opinion of Guilford County, and has exceeded its useful life, shall be replaced at no charge with the awarded supplier. The decision as to the suitability of the replacement shall be determined by Guilford County after consultation with the awarded Provider.
- 2.12 Guilford County shall provide adequate ingress and egress to all production areas.
- 2.13 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.
- 2.14 <u>Invoices:</u> 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 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.
- 2.15 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.
- 2.16 <u>Insurance</u>: 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 specifications.
  - 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.
- 2.17 <u>Worker's Compensation Insurance:</u> 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.

- 2.18 <u>Certificate of Insurance</u>: 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 no less than One Million Dollars (\$1,000,000.00) each occurrence, combined single limit.
- 2.19 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

Are	ea 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
2	D 4	

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** Provider 9. Cleaning Supplies 10. Paper Supplies Provider 11. Postage Provider 12. Taxes, Licenses Provider 13. Laundry Provider Provider 14. Employee Uniforms 15. Office Equipment Provider

### D-Cleaning – Janitorial

Equipment-Hoods
 Hoods from wall to outside
 Floor
 Walls-Windows
 Ceiling Fans
 Light Fixtures
 Removal of trash and garbage outside
 Provider
 Guilford County
 Guilford County
 Guilford County

### 2.20 The Juvenile Detention Center requires the following:

- (a) Contract provisions. A grantee's and subgrantee'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 may be appropriate. (Contacts more than the simplified acquisition threshold)
- (c) Termination for cause and for convenience by the grantee or subgrantee 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 subgrantees)
- (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 subgrantees 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 of 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) years 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 <u>Health Examinations:</u> 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 frequently and as stringent as required by law as they 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 juvenile detention.
- 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 appropriate Guilford County employee at each detention center shall be provided with the same schedule.
- 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 shall be the liaison with Guilford County, answering to the Juvenile Detention Center Program Manager/Director.

The Provider employees shall have the resources, authority and responsibility to provide that specific facilities food services that s hall 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.

- 5.5 Guilford County shall the right to request removal of any Provider's employees from any Guilford County facility for any reason at any time.
- 5.6 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.
- 5.7 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.
- 5.8 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.
- 5.9 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 Juvenile Detention Center. Guilford County retains the right to conduct investigations into 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 at the Juvenile Detention Facility without a complete and thorough background clearance.
- 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 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 for each juvenile and two additional snacks.

Location	Type of Meal	Inmates	Staff	<u>Total</u>
Juvenile Det.	Breakfast, Lunch, Afterschool Snack Dinner, Snack	240/day	20	260

- 7.3 <u>Meal Preparation</u>: All meals shall be prepared in the fully equipped kitchens. The meals for the Detention Centers will be prepared and placed in insulated trays which keep the food at desired temperatures prior to consumption. Each juvenile will be given one 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 mealtimes. 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 <u>Special Menus:</u> shall be required for Thanksgiving, Christmas, New Year's, Easter and 4th of July Holidays. Samples of these menus <u>shall</u> be included in your bid response for review and approval.

Provider shall provide the following for the Juvenile Detention Center

- Food products are 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 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 should 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 Juvenile Detention kitchen facility located at 15 Lockheed Court in Greensboro, NC. Guilford County must maintain the facilities and replace the major appliances as needed. Guilford County shall be responsible for obtaining and replacing all necessary cooking and serving items.
- 7.13 The Provider shall keep <u>full</u>, <u>complete and accurate records</u> 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 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 Provider to plan, order, maintain sufficient inventory to adhere to established, approved menu.

### 8.0 **Schedules/Timelines:**

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	6:30 PM	6:30 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:

Failure to return all required supplemental information and attachments as outlined in Tabs 1 - 7 may result in a Provider being deemed non-responsive.

### **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. Should there be any discrepancy between the Cost Proposal Form-Attachment 1 and the submission of pricing entered in the items portion of Guilford County's Vendor Self Service automated bidding system, the online submission of pricing shall prevail and control. Therefore, please review your pricing information carefully prior to submission.

### **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.

### **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, the features and capabilities of their proposed services to be provided as outlined under the scope of work, sections 3.0-8.0. 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 the services that their company provides. If other ancillary services are available that may be deemed pertinent to the process, please describe them in full detail.

### **Tab 5: References**

Utilize the References Form – Attachment 3 to provide a listing of references to include phone numbers and contact names.

### **Tab 6: MWBE Participation Requirements**

Submit information about participating MWBEs on the MWBE Affidavit forms provided with this RFP. Utilize the MWBE Affidavit Forms - **Attachment 4** 

<u>Documents to provide with the bid proposal</u> – Under North Carolina General Statues (N.C. GS 143-128.2 (c) the undersigned bidder shall identify <u>on its bid</u> (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. There is a MWBE Goal Waiver for this RFP, participation is still encouraged. If there are no identified opportunities, indicate 0 or N/A on MWBE Forms #1 and #2.

Submit Forms #1-Minority Business Participation and #2-Minority Outreach Call Log.

### **Tab 7: Other Bid Event Forms**

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

W-9 Form - Attachment 5

Addendum Acknowledgement Form - Attachment 6

Non-Collusion Affidavit - Attachment 7

Affidavit of Compliance (E-Verify) - Attachment 8

### **Tab 8: Other Attachments**

Please refer to the following attachments for *information purposes only*:

- Basic Insurance Requirements
- Sample Contract

(Note: An award of a bid is <u>not</u> an acceptance of the contract terms provided by vendor unless expressly accepted by County)

RFP Proposal Checklist

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## Addendum #1: (Bid 20272) Non-Mandatory ZoomGov Meeting **Food Services for Juvenile Detention**

## Online ZoomGov Meeting, April 22, 2025, 10:00 AM

Name	Company	Email
Christol Murphy	Guilford County Purchasing	<u>cmurphy@guilfordcountync.gov</u>
Chrystal Braswell	Guilford County Purchasing	<u>cbraswell3@guilfordcountync.gov</u>
Williette Moore	Guilford County Purchasing	wmoore2@guilfordcountync.gov
Olga Wright	Guilford County Purchasing	owright@guilfordcountync.gov
Lititia Rollo	Guilford County Administration – SBED	<u>Irollo@guilfordcountync.gov</u>
Ferreli McGivary	Guilford County Administration – SBED	fmcgilvary@guilfordcountync.gov_
Doug Logan	Guilford County Juvenile Detention	<u>DLOGAN@guilfordcountync.gov</u>
Teresa Cuthbertson	Guilford County Juvenile Detention	tcuthbe@guilfordcountync.gov
Emilia Caldwell	Guilford County Juvenile Detention	<u>ecaldwe@guilfordcountync.gov</u>
John McFadden	Aramark Correctional Services	<u>john@aramark.com</u>
Christopher Kramer	Aramark Correctional Services	Kramer-christopher1@aramark.com

Docusign Envelope ID: F4EE06E0-B8E9-407A-B2D0-FD6B31DD7334

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Vincent Rosa	Summit Food Service	vincent.rosa@summitfoodservice.com
Roshon S. Cody	Summit Food Services	roshon.Cody@summitfoodservice.com
Tonya Ford	Perkins Management Services Company of NC	<u>tonya@perkinsusa.com</u>
Taylor Willhite Christians	Summit Food Services	taylor.willhite@summitfoodservice.com
Andy Crossley	Skillet Kitchens	andyc@skilletkitchens.com
Scott Heffner	Trinity Services Group	scott.heffner@trinityservicesgroup.com
Steve Sleigh	Trinity Services Group	steveS.sleigh@trinityservicesgroup.com
Tommy Phillips	Trinity Services Group	tom.phillps@trinityservicesgroup.com
Flora Breeden	Perkins Management Services of NC	fbreeden@perkinsusa.com

# Addendum #2: (Bid 20272) Mandatory or Non-Mandatory Site Walkthrough Food Services for Guilford County Juvenile Detention

## April 22, 2025 @ 3:00 PM

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Email	Chome-(musoeven) a manare .com	wright-robert & caramark.com	Andyce skillotkitchen. com	Fener. Mettan@Summitions Service. Com	Scall. Helfner@fr.n.Hyservicesgroup, com	vincent, rosa@sum I sout savice i com	Tom Atticips COTHINTY STERVICES	Spreeden@perkinsusa.com		
Company	Granau	Approart	Scillet Kitchers	Summit Lod	Trinity Services Group	Summit	TrimTy Spawers Groof	PERKINS Management Sucs.		
Name	CHUSCOUR GRANN	Fobset Wight	AuDy Crossley	Mence Melton	Scott Heggner	Vincent Rosa	Tom PHILIDS	HORA BREEDEN		

### Addendum #3: (Bid 20272) Revised Scope of Work Food Services for Guilford County Juvenile Detention

### **Terms of Contract**

This contract shall carry out a <u>set price per meal</u> 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 PPI or 2% whichever is lower using the US Bureau of Labor and Statistics Producer Price Index 31199 for perishable prepared food. The March 2025 PPI was 241.708. Price adjustments shall be calculated by applying the simple percentage method to the PPI data.

This method is defined as dividing the index value at the time of the calculation (latest version of the PPI published as of the date of request for price adjustment) by the index value of base period (final published data of the PPI for the base period (date of award), then multiplying the sum by the base price (price at the time of award).

### Formula is as follows:

(Index Value at Time of Calculation / Index Value of Base Period) X Price at Time of Award = Adjusted Price

### 2.0 General Conditions

- 2.2 <u>Facility Expansion:</u> In the future Guilford County could expand its detention facility and/or delete this location which may increase the population, however, <u>only one price for each meal type should be bid.</u> There shall not be a sliding scale per meal based on the number of meals served.
- 2.5 <u>Kitchen Inspection:</u> 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.
- 2.6 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 quarterly Quality Assurance Meetings with Juvenile Detention Staff.

### 2.19 A – Actual Services

<u>Area of Responsibility</u>	Responsibility for Area
Accurate and timely meals	Provider
2. Delivery of meals to Juveniles	Provider
3. Return of trays to kitchen	Guilford County
4. Delivery of snacks to Juveniles	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

Heat, Air Conditioning, Electricity, Water Guilford County
 Major appliance maintenance, repairs and replacement Guilford County

3. Pots, pans, service-ware, general kitchen

utensils and serving utensils

Guilford County

Serving Crts, if used

Guilford County

Guilford County

Guilford County

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

### 4.0 Qualification Requirements

- 4.2 Each food service Provider furnishing proposals for this particular contract shall be expected to be established and experienced in this type of 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) years and have experience in facilities housing 500+ Juveniles 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 to maintain credibility.

### 5.0 Personnel Requirements

- 5.3 The Provider shall submit a staffing-chart with a list of all employees by position title for the kitchen operations indicating the actual number of positions required. The staffing chart shall include the following:
  - The appropriate Guilford County employee at the juvenile detention center shall be provided with the same schedule.
- 5.5 Guilford County shall have the right to request removal of any Provider's employees from Guilford County Juvenile Detention Center.
- 5.6 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 meal preparation, Guilford County will document and deduct the number of staff hours which staffing levels are in violation of the contract.

### 6.0 Security

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.

### 7.0 Food Services Requirements

7.2 Three meals per day shall be provided for each juvenile and three additional snacks.

Location	Type of Meal	Juveniles	Staff	Total
Juvenile Det.	Breakfast, Morning Snack, Lunch, Afterschool Snack Dinner, Snack	240/day	20	260

- 7.4 <u>Emergency Operation Plan:</u> 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 mealtimes. Describe the location, equipment, facilities and plan of operation for such emergency meal preparation.
- 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 facility director or program manager 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 adult servings for staff to include a soup/salad bar. Staff meals should be prepared using a higher-grade product than what is used for juvenile meals.
- 7.14 Any food substitution deviating from the established menu must be approved by the Facility Director 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 Provider to plan, order, maintain sufficient inventory to adhere to established, approved menu.

### 8.0 Schedule/Timelines

Juvenile Detention Center meals are served as shown below:

	Monday – Friday	Saturday-Sunday
Breakfast	7:45 AM	8:45 AM
Morning Snack	10:00 AM	10:00 AM
Lunch	12:30 PM	12:30 PM
AS Snack	3:15 PM	3:15 PM
Dinner	4:30 PM	4:30 PM
Snack	6:30 PM	6:30 PM

**Guilford County Juvenile Detention Center** 

### Addendum #4: (Bid 20272) Revised Cost Proposal Form

**Food Services for Guilford County Juvenile Detention** 



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

### TOTAL PROPOSED COST

(Breakfast, Lunch, Dinner & 3 Snacks)		
36 Juvenile daily eaters (13,140 meals) for 12	-month term \$	
20 Staff daily eaters (7,300 meals) for 12-mor	ath term \$	
Should there be any discrepancy between this Co entered in the Items portion of Guilford County's the online submission of pricing shall prevail and c	Vendor Self Service automated bidding syst	
I certify that the contents of this proposal are known knowledge all requirements have been complied with.		m
Date:	Authorized Signature:	
	Name	
	Title	
	Firm Name	

### Addendum #5A: (Bid 20272) Questions from Bidders Food Service for Guilford County Juvenile Detention

- 1. Reference Section 2.10
  - a. 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.
    - i. Will the County or Aramark be paying the wages for these kitchen staff for the first thirty days of transition? Please see 2.14 Invoices under General Conditions in the RFP
    - ii. Can you please provide the current hours and wages for each kitchen staff member? Uknown as the Vendor manages the hours and wages for their kitchen staff members.
- 2. Reference section 7.6
  - a. Special activities such as cookouts
    - i. Can you confirm these meals will be invoices separately at an agreed price? Billing does not occur separately for special events.
- 3. Can you confirm the facility pays for Styrofoam and paper foldable spoons? We pay for Styrofoam trays only.
- 4. Can you confirm that the third snack (fruit) is paid for by the facility and the vendor is only responsible for two snacks? OR is the vendor responsible for providing all three snacks? The Vendor is responsible for two (2) snacks per day, while the facility pays for six (6) cases of fresh fruit per month to serve at 10am for daily snack.
- 5. Can you confirm there is a 25% performance bond required? Upon receipt of a contract, the Vendor 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.
- Can you please provide the current meal rate/scale being charged by current vendor?
   Juvenile Meals \$5.863
   Staff Meals \$2.915
   Snacks \$0.556
   Trays \$0.200
- 7. Can you please provide the last 6 months of all billing invoices? Public records requests for billing invoices can be made at: <a href="https://guilfordcountync.nextrequest.com">https://guilfordcountync.nextrequest.com</a>
- 8. Can you provide a copy of the current food service contract along with amendments including price adjustments throughout the term of the contract. Public records requests for the contract along with amendments can be made at: <a href="https://guilfordcountync.nextrequest.com">https://guilfordcountync.nextrequest.com</a>
- 9. Please provide weekly amounts required and meal specifics for Sack meals for work crews, court bags? No snacks for work crew. An average of fifteen15) county bags per week for juveniles.
- 10. Can you please provide us with a copy of the current juvenile menus? Please see Addendum #5B
- 11. Can the County please provide the current Staff meal menu? Salad bar with protein, plus soup in the Winter months.
  - a. How many staff eat from the salad bar daily? 10-15 staff
  - b. What is the current meal rate being charged for staff meals? Please see No. 5

- 12. Please supply a daily break down of how many diets and of each type are currently served? (Diabetic, Low Sodium, etc.) An average modification of 11 meals per day, mostly for food allergies.
- 13. What is currently being used for an inmate eating utensils and cups?
  - a. Who is providing this utensil and cup? Vendor provides spoons, prepackages milk and lactose intolerance, packaged fruit juice and Styrofoam cups for daily gym activity.
- 14. What is the current schedule of the food service employee? Four (4) staff, each working 40 hours per week.
- 15. What time does the kitchen open in the morning and close in the evening?

Monday – Friday 6am to 5:30pm Saturday & Sunday 7am to 5:30pm 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 tor less, uniflavored) or fat-free (uniflavored 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:

MONDAY

PROPOSED 6-12 REVISED 4-14, 3/16,8/17, 1/19, 5/20, 7/23

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

Page 2 of 5 SUNDAY

Meal Name: Breakfast					TAGNO INC	SONDA	
(20)	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz)	100% Juice (4 oz)	100% Juice (4 oz)	4000
Corn Grits LF	Whole Grain Oatmeal LF	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF	Com Grils LF	Corn Grits LF	Whole Grain Oatmeal LF	1/2 cum
2	Breakfast Sausage (1 ozw each)	Scrambled Eggs 2	Breakfast Sausage (1 ozw each)	Breakfast Sausage (1 ozw each)	Scrambled Eggs	Breakfast Sausage (1 ozw each)	
Whole Wheat Bread	Whole Wheat Pancakes	Whole Wheat Bread	Whole Wheat Bread	Cajun Potatoes LF 1/2 cup	Whole Wheat Pancakes	Lyonnaise Potatoes LF/LS	pany
Fruit (1@ or 1/2 cup equivalent)	Syrup, pc	Fruit (1@ or 1/2 cup equivalent)	Fruit (1@ or 1/2 cup equivalent)	Whole Wheat Bread	Syrup, pc	Fruit (1@ or 1/2 cup equivalent)	de cap
all Pint)	Fruit (1@ or 1/2 cup equivalent)	Milk-Student Choice (Half Pint)	Milk-Student Choice (Half Pint)	Fruit (1@ or 1/2 cup equivalent)	Fruil (1@ or 1/2 cup equivalent)	Milk-Student Choice (Half Pint)	
Salt & Pepper Packets 1 each	Milk-Student Choice (Half Pint)	Salt & Pepper Packets	Sugar (2 each) & Pepper (1 each)	Milk-Student Choice (Half Pint)	Milk-Student Choice (Half Pint)	Sugar (2 each) & Pepper (1 eac	eacu
	Sugar (2 each) & Pepper (1 eac	6		Sall & Pepper Packets	Sall & Pepper Packets		Guniac
Meal Name: Lunch						The comments of the comments o	
Whole Grain T. Sausage & Cheese Pizza	ach	-	-	Whole Grain American Goulash (2.5 MMA)~	T. Hot Dogs (1.5 oz each) 2 each	Baked Meatloaf (3 ozw each)	patty
	1/2 cup Mustard 1 packet		Kettle Blend Mixed Vegetables LF	Carrols LF 1/2 cun	Mustard	Baked Beans	
Creamy Coleslaw LF 3/4	Whole Wheal Bread	WG Flour Tortilla (6")	Spinach LF	Garden Salad	Kelchup	Carrots LF	dno zu
up equivalent	Vinaigrette Potato Salad	Corn LF	Whole Wheat Bread	Salad Dressing LF	Baked Beans	Garden Salad	1/2 cup
100% Juice (4 oz) 1 each	Green Beans LF	Whole Grain Spanish Rice & Pin Beans LF (CNP)	Fruit (1@ or 1/2 cup equivalent)	Whole Wheal Bread 1 slice	Green Beans LF	Salad Dressing LF	dmo L
Milk-Student Choice (Half Pint) 1 each	Fruit (1@ or 1/2 cup equivalent)	Fruit (1@ or 1/2 cup equivalent)	100% Juice (4 oz)	Fruit (1@ or 1/2 cup equivalent)	Whole Wheat Bread	Whole Wheat Bread	20 11
Pepper 1 packet	100% Juice (4 oz)	100% Juice (4 oz)	Milk-Student Choice (Half Pint)	100% Juice (4 oz)	Fruit (1@ or 1/2 cup equivalent)	Fruit (1@ or 1/2 cup equivalent)	2 slice
	Milk-Student Choice (Half Pint)	Milk-Student Choice (Half Pint)	Pepper	Milk-Student Choice (Half Pint)	100% Juice (4 oz)		TTA hollon
	Pepper 1 packet	Pepper 1 p		Pepper 1 packet	Milk-Student Choice (Half Pint)	Milk-Student Choice (Half Pint)	CH
					Pepper	Pepper	
Meal Name: Afternoon Snack	) Snack						TM
1% Milk (Half Pint) 1 each		1% Milk (Half Pint)	1% Milk (Half Pint)	1% Milk (Half Pint)	1% Milk (Half Pint)	1% Milk (Half Pint)	A
Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	1 each
Meal Name: Dinner	AND THE RESIDENCE OF THE PARTY		100	1/40 Cul	1/40 cut	1/40	1/40 cut
Crispy Chicken Pally (3 ozweach)	ally	Glazed BBQ Patty (3 ozweach)	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)~ 10 ozw	Charbroiled Patty (3 ozw)	Crispy Chicken Patty (3 ozweach)		
	3 floz Green Beans 1/2 cup	Gravy 3 floz	-		Noodles	Gravy	each
		Mashed Potatoes	Fried Cabbage	Garden Salad	Corn	Rice	ll oz
Green Beans 1/2 cup	Ranch Salad Dressing	Green Beans	Southern Cornbread w/Melted Margarine 1/40 cut	Ranch Salad Dressing 1 floz	Southern Cornbread w/Melted Margarine 1/40 cut	Garden Salad	1 cup
Bakery Biscuit w/ Melted Margarine		200	Fresh Baked Snickerdoodle Cookie (3 ozw) 1 each	Enriched Bread 2 slice	ake	Ranch Salad Dressing	10 11 02
Fresh Baked Sugar Cookie (3 ozw)	ach		Sweetened Iced Tea 1 cup	Lemon Square	Sweetened Iced Tea	Enriched Bread	70
ned Iced Tea	Sweetened Iced Tea 1 cup	-	Pepper 1 packet	Sweelened Iced Tea 1 cup	-	Fresh Baked Snickerdoodle Cocozwi	kie (3
Pepper	Pepper	Pepper		Pepper			

Meal Name: Evening Snack

Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich cherse with calcium is used. This item contains 125 mg calcium.

NUTRITION STATEMENT: This mentu meets the mutitional 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 All entree portions purchased hilty cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked, within manufacturer tolerance specifications, are weight measurements. Misservices made from mix or scratch are batter volume measurements. All starches, vegetables, and cooked cereal are prepared with margaine unless indicated as LF (Low Fait). No pork is used unless tiem is named pork. Initiation Peanut Butter & Jelly Sandwich (2 T Peanut Butter & Jelly Sandwich

1 cup 1 packet

Sweetened Iced Tea

cup 1 packet

Pepper

cup packet

1 cup 1 packet

1 cup 1 packet

A vitamin C, calcium, and fron are included.
This stem medianically expected positive used in accordance with USDA standards.

O3

O4

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

Reviewed: 7/24 ARAMARK Dietitian's Signature:

Client's Signature: Mally Ford A 1116034318

FLM Signature:

4 0ZW

3/4 cup 1/2 cup

1 packet

Creamy Coleslaw LF

Mayo Dressing

1/2 cup 1/2 cup 1/2 cup

T. Bologna

1 patty

2 slice

Fruit (1@ or 1/2 cup equivalent)

100% Juice (4 oz)

Whole Wheat Bread

2 slice 1 portion 1 each

Carrots LF

1 portion

1 each

Milk-Student Choice (Half Pint)

Pepper

1 packet

1 each

GUILFORD COUNTY JUVENILE,

PROPOSED 6-12 REVISED 4-14, 3/16,8/17, 1/19, 5/20, 7/23

SC

Weekly Average 3400 calories per day

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

Page 3 of 5 SUNDAY

aramark 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

THURSDAY

WEDNESDAY

TUESDAY

2

Week:

MONDAY

1/2 cup 1/2 cup Sugar (2 each) & Pepper (1 each) 1 each portion 1 each Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Whole Grain Oatmeal LF Cajun Potatoes LF Hard Cooked Egg 100% Juice (4 oz) 1/2 cup 1 each 1 patty 1 each 2 each 1 each portion 1 each Breakfast Sausage (1 ozw each) Fruil (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) SATURDAY aked Meatloaf (3 ozw each) Whole Wheat Pancakes Sall & Pepper Packets 100% Juice (4 oz) Corn Grits LF Syrup, pc 1/2 cup 1 patty 1 slice portion 1 each 1 serving 1 each Sugar (2 each) & Pepper (1 each) Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Whole Grain Oatmeal LF Whole Wheat Bread 100% Juice (4 az) 1/2 cup 1/2 cup 1 each 2 1/2 ozw portion 1 each 1 slice 1 each Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Salt & Pepper Packets Whole Wheat Bread O'Brien Potatoes LF 100% Juice (4 oz) Scrambled Eggs Com Grits LF 1 pally 1 each 1/2 cup portion 1 slice 1 each 1 each Breakfast Sausage (1 ozweach) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Sall & Pepper Packets Whole Wheat Bread 100% Juice (4 oz) Corn Grits LF 1/2 cup 1 each 1 each 2 1/2 ozw 1 portion 1 each 2 each serving Sugar (2 each) & Pepper (1 each) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Whole Grain Oatmeal LF Whole Wheat Pancakes 100% Juice (4 oz) Scrambled Eggs Syrup, pc 1/2 cup 1 pally portion 1 each 1 each 1 each 1 slice Meal Name: Breakfast Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Meal Name: Lunch Sall & Pepper Packets Whole Wheat Bread 100% Juice (4 oz) Corn Grits LF

Sloppy Joe (2.5 MMA)~ 4 ozw	Turkey	4 02w	ozw (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)	
Kettle Blend Mixed Vegetables LF 1/2 cup	Mashed Polatoes LF	1/2 cup	Com LF	Ketchup	1/3/1/03	Mustard		Lyonnaise Potatoes LF	
Creamy Coleslaw LF 3/4 cup	Gravy LF/LS	2 fl 0z	Garden Salad	Pinto Beans LF	3/4 Cilo	Ketchup	packet	Pinto Beans LF	
Whole Wheat Bread 2 slice	-	1/2 cup	Salad Dressing LF 1/2 fl oz	Garden Salad	d	Vinaigrette Potato Salad	10 000	Mixed Vegetables LF	
Fruit (1@ or 1/2 cup equivalent)		2 slice	Whole Wheat Bread 1 slice	Salad Dressing LF	1/2    02	Spinach LF	172 641	Whole Wheat Bread	
100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent)	portion	Fruit (1@ or 1/2 cup equivalent)	Whole Wheat Bread	2 slice	Whole Wheat Bread	din an	Fruit (1@ or 1/2 cup equivalent)	=
Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz)	1 each	100% Juice (4 oz)	Fruit (1@ or 1/2 cup equivalent)	t)	Fruit (1@ or 1/2 cup equivalent)	4	100% Juice (4 oz)	_
Pepper 1 packet	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	100% Juice (4 oz)	1 each	100% Juice (4 oz)	pormon 1	Milk-Student Choice (Half Pint)	
	Pepper	packet	Pepper 1 packet	Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-	Pepper	
				Pepper	1 packet	Pepper	Dackel		

With the state of											T
1% Milk (Half Pint) 1 each	1% Milk (Half Pint)	1% Milk (Half Pint)	1% MI	1% Milk (Half Pint)	4000	1% Milk (Half Pint)	1	1% Milk (Half Pint)		1% Milk (Half Pint)	
Blueberry Muffin (1/40 @2)	Rineherry Mulfin (1/40 @2)	Blueberry M. Ga (1140 @2)	+		+		1 each		1 each		Pach
1/40 cut	_	Didebelly Mullin (1740 (@2)	1/40 cut	blueberry Muffin (1/40 @2)	1/40 5111	Blueberry Muffin (1/40 @2)		Blueberry Muffin (1/40 @2)		Blueberry Muffin (1/40 @2)	
Meal Name: Dinner					3	4	1/40 cut		1/40 cut		1/40 cut
Baked Chicken Thinh & Drumstick 1 F	Rotini & Italian Sauce (3 oz/ 1/4 c vec)-	Margaret Chatter Charge	1.10								
1 each 1 serving	1 each 1 serving 1 serving 10 ozw 10 ozw 1 pally	v Siazed DDG Fally (5 02W each)	1 pally	Chicken Nuggets WG	5 each	Meatballs (1/2 oz each)	S. Hone	olini & Alfredo Sauce (3 oz)~		Rolini & Alfredo Sauce (3 oz)~ Crispy Chicken Patty (3 ozw each)	ich)
Lyonnaise Potatoes	Green Beans	Grave	Kalehin		+		200		MZO OI		1 patty
1 cup			3 floz	<u>.</u>	1/3 /1 02	Gravy		Garden Salad		Rice	
Peas	Garden Salad	Scalloned Dotatone	2000		40		20 11 02		1/2 cup		CIID
1/2 cup		ocanobea i oranges	1 cup		910	Parsley Rotini		Salad Dressing LF		Green Beans	
Engelod Deard	0 -1-0				3	Contract to the Contract of th	ggg		10 8 01		
											-

ATTACHMENT A

1 each 1 packet

Chicken Nuggets WG	Kelchup	Rice	Garden Salad	Ranch Salad Dressing	Enriched Bread	Fudge Brownie	Sweelened Iced Tea	Pepper
Glazed BBQ Patty (3 ozw each) 1 patty	Gravy 3 floz	Scalloped Potatoes	Carrols 1/2 cup	inne Southern Combread w/Melted	Frosted Cake	Sweetened Iced Tea	Pepper 1 packel	
Daked Citicken Inigh & Urumstick, LF Rolini & Italian Sauce (3 oz/ 1/4 c veg)~ Glazed BBQ Patty (3 ozw each) 1 each 10 ozw	Green Beans 1/2 cup	Garden Salad	Ranch Salad Dressing 1/2 fl oz	Fresh Baked Sugar Cookie (3 ozw) Bakery Biscuil w/ Melled Marganne 1/40 cut	Blueberry & Whole Grain Oat Bar 1/40 cut	Sweetened Iced Tea	Pepper 1 packet	
baked Chicken Inign & Drumslick, LF 1 each 1 serving	Lyonnaise Potatoes	Peas 1/2 cup	Enriched Bread 2 slice	Fresh Baked Sugar Cookie (3 ozw)	Sweetened Iced Tea 1 cup	Pepper 1 packet		

Bakery Biscuit w/ Melled Margarine 1/40 cut

1/2 fl oz

1/40 cut

Southern Cornbread w/Melled Margarine

1/2 cup

1 cup

Parsley Rotini Green Beans

1/2 cup

1/2 fl oz 2 slice 1/40 cut 1 cup 1 packet

Fresh Baked Oalmeal Cookie (3 ozw) 1 each

Sweetened Iced Tea

1/40 cut

Pepper

packet

1 cup 1 packet

Sweetened Iced Tea

Pepper

1 cup

Sweetened Iced Tea

Frosted Cake

Bakery Biscuit w/ Melted Margarine Blueberry & Whole Grain Oat Bar 1/40 cut

1 cup packet

Descrit Butter & Jolly Conducts (7 T						
PB/.5 oz Jelly) 1 sandwich	PBI:5 oz Jelly) 1 sandwich PBI:5 oz Jelly PBI:5 oz Jel	Peanul Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwch (2 T PB/,5 oz Jelly) 1 sandwich	Peanul Butter & Jelly Sandwich (2 T PB/.5 oz Jelly)	Peanut Butter & Jelly Sandwich (2 T PR/ 5 no Jelly)	Peanul Butter & Jelly Sandwich (2 T
The state of the s			The second secon		. Sandwich	roi.3 oz Jelly)
All entree portions purchased fully cooker	All entre politions purchased fully cooked, within manufacturer tolerance specifications, are veright measurements prior to reheating. Casseroles and combination fems made from creater are based monarements.	re weight measurements prior to reheating. Ca	asseroles and combination items made from scrain	Ich are hacard mon annexament acceptation		
scratch are prior to baking. Pancakes m	scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side d	urement prior to cooking. Side dishes are volur	me measurements All starches vecelables as	od cooked account of the course weight is	neasurements. Weights on cookies, bread, ro	ils, and breadsticks made from mix or
cheese with calcium is used. This item contains 125 mg calcium.	ontains 125 mg calcium.		de de la companya de	merce, regeneres, and cooked teleal are prepared with margarine unless indicated as LF (Low Fal). No pork is used unless item is named pork. Imitation	ess indicated as LF (Low Fat). No pork is used	lunless item is named pork. Imitation
NUTRITION STATEMENT: This menu i	NUTRITION STATEMENT: This menu meets the nutritional quidelines of the American Correctional Association which are based innon the current ODEs for incoming	Sorrectional Association which are based upon the	the current OBI's for investige 0 to 18			•
A, vitamin C, calcium, and iron are included.	fed.	and population of the second o	incomment of the juveniles of the 10 years as es	dablished by the Food and Nutrition Board of the i	Institute of Medicine, National Academy of Scie	ences. Adequate levels of protein vitamin

A, witamin C, calcium, and iron are included.

-This fern inade with mechanically separated poultry used in accordance with USDA standards.

-This dern inade with mechanically separated poultry used in accordance with USDA standards.

Q2

Q3

Q4

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

Meal Name: Evening Snack

Mally Ford A # #16034318

FLM Signature:

Reviewed: 7/24 ARAMARK Dietitian's Signature:

Client's Signature:

Date

GUILFORD COUNTY JUVENILE, NC

PROPOSED 6-12 REVISED 4-14, 3/16,8/17, 1/19, 5/20, 7/23

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.

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

Grammark and unch must be low-fat (1 percent milk fat or less, unifavored or fat-free funifavored or flavored)

Page 4 of 5 SUNDAY

3

Week:

100% Juice (4 oz)   1 each   12 cup   100% Juice (4 oz)   1 each   12 cup   12 cup equivalent)   1 each	WEDNESDAY	FRIDAY	SATURDAY	SUNDAY
1/2 Cup   Com Gnis LF   1/2 Cup   Breaklast Sausage (1 ozw each)   patty   Scrambled Eggs   2 1/2 ozw   Breaklast Sausage (1 ozw each)   patty   Scrambled Eggs   2 1/2 ozw   Whole Wheal Pancakes   2 each   T since   Syrup, pc   T each	1 each	100% Juice (4 oz) 1 each	100% Juice (4 02)	100% Juice (4 oz)
pally   Scrambled Eggs   2 1/2 ozw   Breaklast Sausage (1 ozw each)   pally   Whole Wheat Pancakes   2 each   Whole Wheat Bread   1 silce	1/2 cup	Whole Grain Oatmeal LF	Corn Grits LF	Whole Grain Oatmeal LF
1 slice	each) Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each)	Scrambled Eggs	Breakfast Sausage (1 ozw each
Invalent)  Syrup, pc  I each  I portion  Fruit (1® or 1/2 cup equivalent)  Mik-Student Choice (Half Pmt)  I each  Salt & Pepper Packets  I each	1 slice	Whole Wheat Bread	Whole Wheat Pancakes 2 each	Whole Wheat Bread
Fruit (1@ or 1/2 cup equivalent)   Milk-Student Choice (Half Pint)   each   Milk-Student Choice (Half Pint)   each   Sugar (2 each) & Pepper (1 each )   serving   Saft & Pepper Packets   1 each   1 e	O'Brien Potatoes LF 1/2 cup	Fruit (1@ or 1/2 cup equivalent)	Syrup, pc	Fruit (1@ or 1/2 cup equivalent)
1 each 1 each Salt & Pepper Packets 1 each Sagar (2 each) & Pepper (1 each) 1 serving 1 serving 1 each 1 serving 1 each 1 each 1 serving 1 each 1 eac	Fruit (1@ or 1/2 cup equivalent	Milk-Student Choice (Half Pint)	Fruit (1@ or 1/2 cup equivalent)	Milk-Student Choice (Half Pint)
1 each	1 each) Milk-Student Choice (Half Pint)	Sugar (2 each) & Pepper (1 each)	Milk-Student Choice (Half Pint)	Sugar (2 each) & Pepper (1 ea
	Salt & Pepper Packets		Salt & Pepper Packets	Silly lac
Meal Name: Lunch				

T. Bologna	4 0700	Glazed BBQ Pally (3 ozw each)	1)	Chili con Carne (2.5 MMA)~	Whole	Whole Grain T. Sausage & Cheese	Se	T. Ham	Whole Grain American Goulash (2.5	Sloppy Joe (2.5 MMA)~	
			-	.41444		3	Dacil	W20 4	MMA)~ 10 o;	A.	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	Carrots LF	Whole Grain Hamburger Bun	
Whole Wheat Bread	2 slice	Carrols LF	1/2 cup	Garden Salad	-	Garden Salad	1 cap	Baked Beans	Garden Salad	Baked Beans	1 each
Com LF	1/2 cup	Garden Salad	1 cup	Salad Dressing LF	-	Salad Dressing LF	1/2    02	Kettle Blend Mixed Vegetables LF	Salad Dressing LF	Spinach LF	1/2 cup
Creamy Coleslaw LF	3/4 cup	Salad Dressing LF	1/2 fl oz	Whole Wheat Bread	Fruit	Fruit (1@ or 1/2 cup equivalent)	portion	Whole Wheat Bread	Whole Wheat Bread	Fruit (1@ or 1/2 cup equivalent)	
Fruit (1@ or 1/2 cup equivalent)	nt) 1 portion	Whole Wheat Bread	2 slice	Fruit (1@ or 1/2 cup equivalent)	noing	100% Juice (4 oz)		Fruit (1@ or 1/2 cup equivalent)	Fruit (1@ or 1/2 cup equivalent)	100% Juice (4 oz)	portion
100% Juice (4 oz)		Fruit (1@ or 1/2 cup equivalent)		100% Juice (4 pz)	+	Milk-Student Choice (Half Pint)		100% luice (4 cz)	1		1 each
	1 each		portion	1 each	-	(100 ) (100 )	1 each	1 each	100% Juice (4 02)	Milk-Student Choice (Half Pint)	
Milk-Student Choice (Half Pint)	() 1 each	100% Juice (4 oz)	1 each	Milk-Student Choice (Half Pint)	1 each		narkel	Milk-Student Choice (Half Pint)	Milk-Student Choice (Half Pint)	Pepper	T A
Pepper 1	1 packet	Milk-Student Choice (Half Pint)	1 each	Pepper 1 pa	packet			Pepper	Pepper	c.	packet
		Pepper 1	Dacket					Dacker	раскет		

4000/ ( /4							1011100	The second secon	HOLLOG		2000
100 % Juice (4 02)	1 each	rruii (10g or 1/2 cup equivalent)	1 portion		Milk-Student Choice (Half Pint)	100% Juice (4 oz)	Dis	100% Juice (4 oz)	1000	Milk-Student Choice (Half Pint)	Α٦
Milk-Student Choice (Half Pint)	() 1 each	100% Juice (4 oz)	1 each	Milk-Student Choice (Half Pin	Pepper 1 packet	Milk-Student Choice (Half Pint)		Milk-Student Choice (Half Pint)		Pepper	A l each
Pepper 1	1 packet	Milk-Student Choice (Half Pint)	1 each	Pepper		Pepper	-	Pepper	- a		CH backer
		Pepper	1 packet				Jacket		раскет		ME
Meal Name: Dinner											NT
1% Milk (Half Pint)	1 each	-	1 each	1% Milk (Half Pint)	1% Milk (Half Pint)	1% Milk (Half Pint)		1% Milk (Half Pint)	100	1% Milk (Half Pint)	Α
Blueberry Muffin (1/40 @2)	1/40 cut	Blueberry Muffin (1/40 @2)	1/40 cut	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	Blueberry Muffin (1/40 @2)	1/40 cml Blu	Blueberry Muffin (1/40 @2)		Blueberry Muffin (1/40 @2)	1 each
Meal Name: Afternoon Snack	oon Sr	nack							1/40 cut		1/40 cut
Tex-Mex Taco Filling (3 oz)∼	4 0zw	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (3 ozweach)	Baked Chicken Thigh & Drumslick, LF 1 each 1 serving	Augralin Potatoes (3 oz) LS-	10 ozw	T. Hot Dogs (1.5 oz each)	A does	Meatballs (1/2 oz each)	
Black Beans & Rice LF/LS	1 cup	Mustard 1	1 packet		BBQ Sauce	Mixed Vegetables		Muslard		Gravy	Gacu
Shredded Lettuce	1/2 cup	Ketchup	1/3 fl oz	Com	Rice	Southern Combread w/Melted		Ketchup	2 packet	Mashed Polatoes	3 11 02
Shredded Cheese	1 ozw	Macaroni & Cheese	1 cup	Enriched Bread	Peas 1/2	Frosted Fudge Brownie	-	Enriched Bread	-	Garden Salad	dno -
Flour Tortilla (6")	2 each	Fried Cabbage	1/2 cup	Fresh Baked Sugar Cookie (3 o	Enriched Bread	Sweetened Iced Tea	10000	Cajun Potatoes		Salad Dressing LF	1/2 cup
Fresh Baked Snickerdoodle Cookie (3 ozw) 1 each	tookie (3 1 each	Enriched Bread	2 slice	Sweetened Iced Tea	Frosted Cake 1/40 cut	Pepper	Ga	Garden Salad	1	1/2 f Bakery Biscuit w/ Melled Margarine	1/2 fl oz arme
Sweetened Iced Tea	1 cup	Frosted Cake	1/40 cut	Pepper 1	Sweetened Iced Tea		-	Ranch Salad Dressing		Frosted Cake	1/40 cut
Pepper 1	1 packet	Sweetened Iced Tea	1 cup		Pepper 1 packet		Fre	Fresh Baked Sugar Cookie (3 ozw)	20 11 02	Sweelened Iced Tea	1/40 cul
		Pepper 1	1 packet				»S	Sweetened Iced Tea	-	Pepper	cup 1
							Pe	Pepper			harring

### Meal Name: Evening Snack

All entree pontons purchased hilly cooked, within manufacturer tolerance specifications, are veright measurements prior to reheating. Casseroles and combination tiems made from scratch are based upon approximate cooked weight measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with marganic unless indicated as LF (Low Fat). No pork is used unless frem is named pork. Imitation cleases with calcium is used. This item contains 125 mg calcium.

WINTRITION 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, viamin

1 packet

Pepper

A, vitamin C, caterium, and non are included.
- This stem made with medical medical postity used in accordance with USDA standards.
- This stem made with medical postity used in accordance with USDA standards.

O3

O4

In accordance with ACA Standard (ref. 3-ALDF-4C-d4) (IAANDATORY) Menu evaluations are conducted at least quarterly before supervisory staff to verify adherence to the established daily servings.

Reviewed: 7/24 ARAMARK Dietitian's Signature:

Molly Ford Affine 034318

Client's Signature:

FLM Signature:

Date:

PROPOSED 6-12 REVISED 4-14, 3/16,8/17, 1/19, 5/20, 7/23

3

Week:

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs (Grades 9-12)- Jan. 2012 Weekly Average 3400 calories per day

GUILFORD COUNTY JUVENILE, NC

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

Page 5 of 5

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY FRIDAY SATURDAY STATURDAY FRIDAY SATURDAY SUBJ. Saturation PBi.5 oz Jelly) 1 sandwich (2 T peanut Butter & Jelly Sandwich (2 T peanut

All entree portions purchased hilly cooked, within manufacturer lolerance specifications, are veright measurements prior to rehasing. Casseroles and combination items made from scratch are based upon approximate cooked, within manufacturer loss are velocities are velocities are velocities. All starches, vegetables, and cooked cereal are prepared with magaine unless moderated as LF (Low Fa), No pork is used unless item is named pook. Instation to seal the manufacturer is used. This item contains 125 mg calculum.

NURRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DR'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, viramm

A, vilanin C, calcium, and iron are included.

-This fern made with mechanically separated positivy used in accordance with USDA standards.

-This fern made with mechanically separated positivy used in accordance with USDA standard (ref. 3-ALDF-4C-04) (tAANIDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 7/24 ARAMARK Dietitian's Signature:

Mally Ford A 1180034318

Client's Signature:

FLM Signature: Date

Date:

#### ATTACHMENT A

#### Addendum #6: (Bid 20272) Questions from Bidder Food Service for Guilford County Juvenile Detention

- 1. Please clarify if separate prices are permitted for Snacks as the cost proposal form does not have a line for snacks? The snacks prices are the same (0.5560).
- 2. Does the required Manager in Section 5.2 need to be a salaried position? Yes
- 3. Are disposable cups and utensils required to be used at each meal period? No, the meals have prepackaged juice or milk, and paper spoons.
- 4. Are the 3 holdover trays and 3 bagged cold meals in Section 7.6 permitted to be billed as part of that day's meal count? Yes
- 5. What has been the average juvenile population over the past 3 months (January, February & March)? Average daily population for Jan, Feb & Mar has been 42 per day.
- 6. Are there any specific menu or product requirements for the Holiday Meals listed (Fourth of July, New Years, Easter, Thanksgiving, and Christmas)? Do holiday menus need to meet NSLP requirements? The Holiday Meals are charged at the same meal price.
- 7. What is the average number of medical diets per day? Can a breakdown of all diets be provided? 11-12
- 8. What is the average number of diets that receive a snack per day? 1 2 per day
- 9. What is the average number of sack lunches provided each day? 4 sack lunches per day.
- 10. What are the current contents of a sack meal? Do they need to be NSLP compliant? Yes, NSLP compliant: 2 sandwiches, vegetable bag, bag of chips, fruit, and 8oz of juice.
- 11. Are 3000 calories are weekly or cycle average? Weekly.
- 12. Does the 3000-calorie requirement include the two snacks (afternoon & evening)? Yes
- 13. Page 4 of the RFP states that either party may terminate the agreement for any reason without penalty upon ninety (90) days written notice to the other party. However, page 2 of the Sample Contract states that only the County may terminate the Contract without cause. Will the County please confirm that both parties have a mutual right to terminate without cause upon ninety (90) days' notice? Yes, both parties will have a mutual right to terminate. This contract attached to the RP is only a "SAMPLE".

#### ATTACHMENT A

#### Addendum #7: (Bid 20272) Juvenile Detention Holiday Menus

**Food Service for Guilford County Juvenile Detention** 











#### Addendum #8: (Bid 20272) Revised Cost Proposal Form Food Services for Guilford County Juvenile Detention



#### **COST PROPOSAL FORM**

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

TOTAL PROI	POSED COST
Guilford County Juvenile Detention Center (Breakfast, Lunch, Dinner & 3 Snacks)	
36 Juvenile daily eaters (39,420 meals) for 12	2-month term \$
20 Staff daily eaters (21,900 meals) for 12-m	onth term \$
Should there be any discrepancy between this Co entered in the Items portion of Guilford County's the online submission of pricing shall prevail and	s Vendor Self Service automated bidding system
I certify that the contents of this proposal are know knowledge all requirements have been complied with	
Date:	Authorized Signature:
	Name
	Title
	Firm Name

ATTACHMENT A

#### Addendum #9: (Bid 20272) Bid Due Date Change Food Services for Guilford County Juvenile Detention

Date Change for Bid Response (May 15, 2025 @ 2:00 P.M.)

The Bid Proposal Due Date for this project has changed to Thursday, May 15, 2025. Bid Responses must be received electronically through the Guilford County's Vendor Self Service (VSS) System at <a href="https://guilfordcountync.munisselfservice.com">https://guilfordcountync.munisselfservice.com</a> by the event close date and time on May 15, 2025., at 2:00 P.M., Eastern Time.



THIS IS A SEALED BID PROPOSAL FOR FOOD SERVICE MANAGEMENT PLEASE DELIVER TO:

Guilford County Purchasing Department Katie S. Cashion Center Basement-Suite 072 201 South Greene Street Greensboro, NC 27401

#### GUILFORD COUNTY JUVENILE DETENTION

#### JOHN MCFADDEN

2400 Market Street Philadelphia, PA 19103 Phone: 267.257.0682

Fax: 630-271-5758

Web: www.aramarkcorrections.com Email: mcfadden-john@aramark.com



#### TABLE OF CONTENTS

TAB 1: COST PROPOSAL AND ATTACHMENTS	4
TAB 2: EXECUTIVE SUMMARY	7
TAB 3: PROVIDER'S QUALIFICATIONS	1C
TAB 4: PROPOSED SERVICES TO BE PROVIDED	12
TAB 5: REFERENCES	95
TAB 6: MWBE PARTICIPATION REQUIREMENTS	103
TAB 7: OTHER BID EVENT FORMS	109
TAB 8: OTHER ATTACHMENTS	117

#### **APPENDICES**

APPENDIX 1 - HANDBOOKS, MANUALS, AND FORMS

**APPENDIX 2 - JOB DESCRIPTIONS** 

APPENDIX 3 - 2025 EMPLOYEE BENEFITS OVERVIEW

APPENDIX 4 - ARAMARK ANNUAL REPORT/FORM 10-K



May 8, 2025

#### RE: Food Services for Guilford County Juvenile Detention, Bid Number: 20272

Aramark Correctional Services, LLC, is pleased to submit the following proposal to Guilford County for food service at the Guilford County Juvenile Detention Center.

#### 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:

John McFadden, Director of Business Development

Email: mcfadden-john@aramark.com

Phone: 267-257-0682 Fax: 630-271-5758

#### c. The name and address of Aramark Corporation's Legal Department is:

Hilary Hannan Saylor | Aramark | Vice President and Assistant General Counsel | Legal Department 2400 Market Street, 8th Floor

Philadelphia, PA 19103 Phone: 215-238-3591

#### 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

2400 Market Street Philadelphia, PA 19103 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.

Michael Elchenko

Vice President, Growth

Aramark Correctional Services



## TAB 1: COST PROPOSAL AND ATTACHMENTS

#### FINANCIAL OVERVIEW

Aramark is pleased to present our cost structure to Guilford County. Our focus is to provide the County with the best option that provides flexibility to assist in managing your fiscal budget while continuing to provide the level of service, hospitality, and menu quality you have come to know and deserve.

#### PROPOSAL KEY FACTORS:

- Staffing includes one manager and three oversight workers.
  - Manager is ServSafe certified.
- The most competitive salaries and wages in the industry to recruit/retain the best and reduce staff turnover.
- Recognized for diversity and one of the best places to work in 2025, Aramark provides the best overall benefits in the industry.
- Experienced management team to provide effective management oversight and collaboration.
- A North Carolina-based district manager with over 10 years of management experience will oversee the management of the food service operation.
- A North Carolina-based general manager with over 10 years of management experience will oversee the management of the food service operation.
- A dedicated North Carolina registered dietitian with a history of experience and knowledge of your operations will have biannual in-person consultations.
- A director of strategic accounts is available for your needs.
- A minimum starting wage of **\$16.00** an hour.
- Client Business Reviews with management team for effective communication and sharing of innovative solutions.
- Proven emergency/contingency planning for any future power failures, floods, fire, or other acts or unforeseen circumstances.
- References within the local area to prove value and provide additional resources and support, including operating the Guilford County Adult Detention Center.
- Third-party Steritech audits for the highest level of food safety quality assurance reviews.
- Once-a-year Global Client Surveys to get an unbiased measure of our current operations and partnership.

#### PROPOSED COST PER MEAL:

Based on feedback from the Juvenile Detention Leadership Team, Aramark is proposing two menu options. The first menu is based on the RFP specifications. The second menu is a more enhanced menu based on feedback from both the incarcerated youth population and the Juvenile Leadership Team. Aramark's proposed costs per meal are listed below:

First Menu (RFP Specification) ......\$6.98 per meal

Snack Price (RFP Specifications)...\$0.89 per snack

Second Menu (Enhanced Menu).....\$7.09 per meal

Snack Price (Enhanced Menu)......\$1.00 per snack

Staff Meal Price.....\$3.00 per meal

#### **COST PER MEAL SAVINGS:**

Please see the detail for the below option that can lower our proposed price per meal:

#### Reduction of One Full-Time Equivalent

Based on Aramark's expertise of managing over 15 juvenile detention facilities with National School Lunch Program (NSLP) requirements, we would propose a labor schedule with one salaried manager and 2 full-time associates. If the County is agreeable to Aramark's proposed labor schedule of one manager and two hourly associates, Aramark can reduce our proposed cost per meal by \$0.79 for both menu options.

#### Addendum #4: (Bid 20272) Revised Cost Proposal Form

#### **Food Services for Guilford County Juvenile Detention**



#### **COST PROPOSAL FORM**

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

#### **TOTAL PROPOSED COST**

Guilford County Juvenile Detention Center (Breakfast, Lunch, Dinner & 3 Snacks)	
36 Juvenile daily eaters (39,420 meals) for 12-month term	\$_275,151.60
20 Staff daily eaters (21,900 meals) for 12-month term	\$65,700.00

Should there be any discrepancy between this Cost Proposal Form and the submission of pricing entered in the Items portion of Guilford County's Vendor Self Service automated bidding system, the online submission of pricing shall prevail and control.

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: May 7, 2025	Authorized Signature:
	Michael Elchenko
	Name
	Vice President of Growth
	Title
	Aramark Correctional Services, LLC
	Firm Name



### TAB 2: EXECUTIVE SUMMARY

Aramark is pleased to present this proposal to proudly continue serving Guilford County. It has been our privilege and honor to serve the Guilford County Juvenile Detention Center for over 15 years and we take pride in the value of our partnership. Our focus has been to provide the best possible service by listening to your needs and implementing solutions to help achieve your goals.

#### **OUR COMMITMENT TO YOU:**

Aramark has had the privilege of working with Guilford County to manage the food service operation at the Juvenile Detention Center for over 15 years. The hallmark of that relationship has been open, honest communication distinguished by listening carefully to the requests and needs of incarcerated youth and the administration. Our objective has been to create an efficient, quality food service program at a reasonable cost to the County. These are still the core of our approach to the program, but the world of youth food service is evolving. From the beginning, the primary focus of youth food service has been providing clients with the lowest possible cost for the program. Today, however, the industry is moving to a more holistic approach. This evolution encompasses higher-quality menus, curriculum-based training programs, enhanced community outreach initiatives, sustainability planning, and capital investment in the client facilities. Aramark is a leader in this commitment to change, developing meaningful partnership commitments to our client families. Our proposal for the Guilford County Juvenile Detention Center Food Service Program incorporates some key features aligned with this commitment.

#### 1. FACILITY OVERSIGHT & STAFFING CONTINUITY:

Our partnership allows us to provide an unparalleled staffing support to your facility. Aramark's steady and long-term local management team, general manager and district manager will supply you with consistency in staffing, operations, and communication. We strongly believe that a successful operation begins with the right team. We often see other food service companies making crucial cuts to their staffing schedule and hire at lower-than-market hourly wages in an attempt to be competitive in pricing. This strategy leads to compromised service in your facility. Aramark believes that investing in the right wages and employees will enable your team's success and keep your facility safe. Our staffing plan was designed to ensure that we have proper coverage and supervision in the kitchen on every shift every day of the week. Our plan includes a seasoned food service manager and three oversight workers for the kitchen operation. Due to continued market conditions and our intense research, our starting wage rates will be at \$16.00/hour and our food service manager will be a salaried position.

#### 2. CUSTOMIZED MEAL SOLUTIONS:

Collaborating with our team of registered dietitians and culinary staff, Aramark has created an inmate menu specifically for the Guilford County Juvenile Detention Center. This menu solution was developed taking into consideration the specifications outlined in the RFP, the current menu, state and local nutritional standards, as well as those of the NSLP, National Commission on Correctional Health Care (NCCHC), and American Dietary Association (ADA) standards. The goal of our proposed menu is to provide meals that promote health, well-being, and a satisfying experience for your incarcerated youths. Aramark proposed menus can be found starting on page 24.

#### 3. SUSTAINABILITY:

Aramark as a corporation is committed to supporting environmental sustainability. We will actively seek to develop recycling programs if they are available, seek more energy-efficient methods for the food production, and work with local organizations to seek other opportunities, such as the potential for composting.

#### 4. COST EFFICIENCY:

Of course, cost efficiency is still the key component of the food service program. We have reviewed all costs, done a thorough analysis, and have proposed a very aggressive pricing model. Part of our commitment to our partnership with Guilford County is to share the burden of the current budget environment.

Our proposal will include the following key points of enhanced service and support that differentiate Aramark from our competition:

- A North Carolina-based district manager with 10 years of management experience will oversee the management of the food service operation.
- A North Carolina-based general manager with 10 years of management experience will assist the day-today operations and on-site team.
- A salaried food service manager with over six years of experience managing your facility.
- A regionally based director of strategic accounts will visit at least once a year.
- A North Carolina-based dietitian with a history of experience and knowledge of your operation will spend biannual in-person consultations and partner with Prime Care.
- A strong focus on customer service and communication. Our on-site team and senior management team is committed to attending all department meetings to keep the facility staff up to date on the operation and serves as integral members of your team.
- Annual Client Business Reviews will allow our district manager, general manager, director of strategic
  accounts, and food service director to meet with the County and review the performance of the operation
  and allow us to address any changes or requests the County may have.
- Once-a-year Global Client Surveys will get an unbiased measure of our current operations and partnership.

#### **CONCLUSION:**

As stated earlier, Guilford County Juvenile Detention Center is a long-term, highly valued partner. As a key component of our North Carolina portfolio of clients, it is our objective to always offer the highest-quality program possible at the most cost-effective price. It is also our objective to assure Guilford County that the food service programs are state of the art. This proposed program is designed to align with that objective, and we would appreciate the opportunity to continue our partnership.

Respectfully submitted,

John McFadden

Director of Strategic Development

John Mataddan



## TAB 3: PROVIDER'S QUALIFICATIONS

#### **GUILFORD COUNTY, NORTH CAROLINA**

### Request for Food Services at Juvenile Detention Provider QUALIFICATIONS

#### Information about the Supplier

Firm Name Aramark Correctional Services, LLC
Legal Name (if different) N/A
Years in Business Incorporated on September 19, 1994
Number of years providing similar services Over 45 Years
Contact Person
Full Mailing Address 2400 Market Street, Philadelphia, PA 19103
Telephone Number
Fax Number N/A
Email address of contact person mcfadden-john@aramark.com
Number of full time employees  Aramark has over 262,500 employees
Name and experience of proposed point of contact for this project

Currently Director of Strategic Development, John pursues sales growth, maintains existing accounts in Aramark's East Region, and ensures client satisfaction with operations. He has previously held the position of Regional Finance Director with Aramark Correctional Services, LLC, beginning in 2016, responsible for providing financial advice to the regional management team on existing business, forecasts, budgets, and monthly operating results. His past experience also includes roles as 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.



## TAB 4: PROPOSED SERVICES TO BE PROVIDED

## SERVING UP A BETTER FUTURE

Food plays an critical role in the behavior of the resident population: nutritional well-being. We maximize quality, nutrition, and variety so your facility is healthier overall. Through delicious, quality meals, food education, and innovative programs, we provide excellent food experiences designed to promote satisfaction, morale, and engagement.



#### OUR FOOD SERVICE **APPROACH**

Food service is more than just what goes on the tray. Our dedication to breaking the cycle through service and operational excellence is evident in how we approach developing, producing, and delivering meals. Our solutions analyze the multiple facets of a successful program to deliver better food experiences supporting the mission of your facility.

#### ARAMARK'S FOOD SERVICE SOLUTIONS COMBINE THREE KEY ELEMENTS:



Our team of registered dietitians—
the largest in the country—along
with chefs and culinary staff, work
to elevate resident food programs
that go beyond nutritional
standards. Through menus and
products that are satisfying and
on budget, our dining program
positively impacts self-esteem,
health, learning, and development.

By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and medical diets, but they also promote health and overall wellness, positively impacting morale, behavior, and finances. Years of experience serving in detention facilities show variety is key. We're dedicated to developing rotating menus and seasonal meals that align with your population's preferences and continuous feedback to encourage a positive environment.

#### PERFORMANCE REVIEWS

One key driver to strengthening our partnership is through the Client Business Review (CBR). These regularly scheduled meetings provide an opportunity for us to share and discuss upcoming innovations, and continually ensure we understand the County's evolving needs. They set a solid foundation with The Guilford County Juvenile Detention Center and illustrate how we bring value to our partnership. Your on-site manager regularly prepares a comprehensive report on all essential aspects of the food service program, including:

- Menus and nutrition and wellness news
- Special events and promotions for youth
- Operational issues or enhancements
- Employee development and training initiatives
- Community-related activities

The Monthly Joint Review (MJR) recaps the results of the past month and previews food service plans for the coming month. Each report is addressed to our direct liaison, with additional copies sent to key administrators selected by the County. Since this communication tool provides the key framework for us to jointly evaluate successes, challenges, decisions, and ideas for the Guilford County Juvenile Detention Center dining program, we strongly believe the MJR process is most successful when discussed during a face-to-face meeting.

## OPERATIONAL EXCELLENCE

OUR OP-X TEAM COMPLEMENTS THE ARAMARK CORRECTIONS REGIONAL MANAGEMENT TEAM'S CORE COMPETENCE IN NUTRITION, CULINARY EXCELLENCE, AND OPERATING STANDARDS. THE OP-X TEAM IS COMPOSED OF:

#### DIETITIANS

Our registered dietitians are experts in the federal and state juvenile-feeding programs and regulations, dietary guidelines, and menu planning. They provide information, training, and support related to general nutrition, healthy food products, recipes, and menus. They monitor our programs to ensure that we deliver safe, healthy, and cost-effective dining options to your youth.

#### PRODUCT & PROCUREMENT SPECIALISTS

The Op-X team provides training and support in the areas of product specifications, procurement processes, and USDA commodity acquisition. They ensure that all products are manufactured in USDA inspected facilities, following all appropriate HACCP procedures. They regularly inspect supplier plants for sanitation, safety protocols, and proper packaging procedures.

#### **OPERATIONS SPECIALISTS**

Our operations specialists deliver training in the field, conduct site-based operational audits, provide support in critical new account openings, and develop operational improvement plans for our accounts. These individuals are experienced field operators with proven expertise and skills that ensure consistent execution and innovation. Operational focus ranges from HACCP standards and occupational safety to food production processes and labor staffing.

#### CHEFS & CULINARY SUPPORT

Our Op-X team has a lead chef who is fully supported by a team of chefs and culinary experts in Aramark's culinary development group, which tests new recipes, maintains a database of working recipes designed to support your youth, assists in development of menus and wellness strategies, and provides training and support to the field.

Together, this team of dietitians, chefs, culinarians, and operations specialists provides leadership and support to make certain that Aramark is a market leader in health, wellness, operational efficiency, and culinary excellence.

Guilford County Juvenile Detention Center will benefit from our Op-X team's innovative tools and resources. Examples of some of the new tools, systems, and training programs that have been developed and launched by our Op-X Program Management Group are:

#### **FOOD CORE COMPETENCY TOOLS**

These tools include an annotated core pantry listing of vetted food ingredients, complete recipe database with national average pricing built in, menu templates for all grade levels with drag-and-drop menu-building capability, food production record builder, production summaries, and a waste tracker.

#### SITE-BASED OPS STANDARDS TOOL KIT

This collection of tools and forms is housed on Aramark's website and packaged into a tool kit that can be used on site. It ensures proper implementation of standards in safety, sanitation, HACCP, and food production.

#### FOOD PRODUCTION BASIC TRAINING

All training on the fundamentals of food production enables front-line managers to meet Aramark's stringent food production standards.



## INVESTING IN YOUR YOUTHS' FUTURES

## NO OTHER COMPANY INVESTS AS MUCH IN MENU DEVELOPMENT AS WE DO.

Our surveys provide national and location-based results, enabling a youth insights-driven menu strategy. Aramark menus reflect our intent to truly enrich and nourish youth lives, beyond the basics mandated by the Healthy, Hunger-Free Kids Act. Our menus are an integral part of our Healthy for Life platform, in which we aim to help youth connect their good health and wellness with the food they eat every day.

In accordance with the specifications, we have based our proposal on the menus included in the Request for Proposal and priced the meals accordingly. However, we are also including an alternative menu plan based on the current highly successful, well received menus we provide now. These meet all requirements for National School Breakfast/School Lunch reimbursements, are very youth friendly, and are considerably less expensive.

#### Our commitment to the Guilford County Juvenile Detention Center embodies our goal to enrich and nourish lives by:

- Offering kid-friendly, nutrient-dense, tasty foods for sound nutrition, and appealing, healthy eating environments
- Supporting the achievement of your local wellness goals

#### YOUTH ACCEPTABILITY IS IMPORTANT

All products and recipes have been taste-tested and implemented based on client and resident feedback. Menu changes may be necessary from time to time. Our dietitian, front-line manager, and district manager work together on menu modifications based on feedback, discuss those recommendations, and receive your approval before any changes are implemented. 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, which we will discuss with you ahead of time.

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, and our menus feature items that add color variation and are arranged attractively on the tray.

#### **HEALTH & WELLNESS**

#### KEEPING YOUR YOUTH HEALTHY FOR LIFE

Ensuring that your youth are eating freshly prepared, high-quality, and nutritious meals in a clean, safe environment is priority number one for Guilford County Juvenile Detention Center.

By providing delicious and nutritious choices in an environment centered in health and well-being, we position your youth to make good decisions and to take transformative steps toward a healthier lifestyle. Healthy for Life provides the tools to enable, educate, encourage, and engage.

## WELLNESS PLAN ASSISTANCE FOR JUVENILES

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 Juvenile Detention Center 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.

#### 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.

#### 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.



## PRODUCTION MANAGEMENT

A superior menu and food sourcing plan must be implemented with laser focus at your site. 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 youth 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 learn procedures that Aramark has perfected over the course of more than 45 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.



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

- Meal Consistency—OP-X encompasses more than 100 specific quality elements that are incorporated into the easy-to-follow Operations Guide The elements 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.
- Measurability—Our food service leaders 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.



### Plan Develop menu and product needs based on facility

population.



## Product Determine purchase needs, accurate order receiving and pulls to maintain up to date inventory.



## 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 youth 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 frontline manager will collaborate with your staff to determine serving hours that satisfy The Guilford County Juvenile Detention Center and recommended standards. A policy for the feeding of late and early book-ins will also be established. Based on operations, we can offer suggested serving times of The Guilford County Juvenile Detention Center.

In addition, we know that smooth delivery of meals helps control youth behavior. Aramark personnel will serve the meals through the cafeteria line at each meal. They will be responsible for ensuring uniform and appropriate portions are served to each resident.

Afternoon and evening snacks will be assembled and staged for distribution by facility employees.

We will be responsible for ensuring that all trays and support equipment are cleaned and sanitized.

#### MENU DESIGN

Aramark maintains a staff of registered dietitians, one of the largest in the country. Our dietitians build custom menus after reviewing your operational standards, kitchen capabilities, and tray capacity. With this analysis in place, our dietitians develop product specifications, menu selection, and recipes that are tracked and managed through PRIMA, our proprietary application.

Menu design is also based on 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), those of the USDA, the Illinois Department of Education, and the National Commission on Correctional Health Care (NCCHC). The team also factors in facility physical space 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 with our on-site team to create custom menus for our clients, and address emergencies immediately.

#### PRIMA WEB

We use time-saving technology to manage unique youth 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.

The Guilford County Juvenile Detention Center 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 is also certified by the USDA for School Nutrition programs.

#### PROPOSED MENUS

Aramark is proposing two menu options. The first menu is RFP compliant and the second menu is an enhanced menu based on feedback from Guilford County Juvenile leadership team. These menus meet all National School Breakfast/School Lunch requirements for nutrition and for reimbursement. They also include the required snacks, including the reimbursable one. We have provided pricing for this menu option as an alternate in the pricing pages.

#### NUTRITION STATEMENT

The menu proposed for Guilford County, NC Juvenile meets the nutritional guidelines of the American Correctional Association which are based upon the current Dietary Reference Intakes for males and females 9 to 18 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences.

A menu with that meets the minimum requirements of the Child Nutrition Breakfast, Lunch and Afterschool Snack Reimbursement Program, with a weekly average of 3000 calories per day is provided. Menu also provide adequate levels of protein, vitamin A, vitamin C, calcium, and iron.

Flesch, RDN #86052733

SOPHIA FLESCH LOJI RD# 86052733
ARAMARK Correctional Services, LLC
DIETITIAN OFFICIAL STAMP



## RFP SPECIFICATION MENU

# **Guilford County Juvenile, NC**

aramark

Week 1 Sunday

Week 1 Saturday

Week 1 Friday

100% Apple Juice (4 oz)

100% Apple Juice (4 oz)

1 each

100% Apple Juice (4 oz)

100% Apple Juice (4 oz)

1 each

100% Apple Juice (4 oz)

100% Apple Juice (4 oz)

100% Apple Juice (4 oz) Breakfast

Weekly Average 3000 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 Thursday

Week 1 Wednesday

Week 1 Tuesday

Week 1 Monday

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Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Com 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
Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	(1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Whole Wheat Bread	slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread		Whole Wheat Bread			1/2 cup	Whole Wheat Pancakes	2 each	Lyonnaise Potatoes LF/LS	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Syrup, pc	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	- slice	Syrup, pc	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)			1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	each
Salt & Pepper Packets	each	Milk-Student Choice (Half Pint)	- each	Salt & Pepper Packets	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	each	Milk-Student Choice (Half Pint)	each	Sugar (2 each) & Pepper (1 each)	1 serving
		Sugar (2 each) & Pepper (1 each)	1 serving					Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each		
Lunch													1
Whole Grain T. Sausage & Cheese Pizza	- each	T. Bologna	4 ozw	Tex-Mex Taco Filling (2.5 MMA)~	4 ozw	Sloppy Joe (2.5 MMA)~	4 ozw	Whole Grain American Goulash (2.5   MMA)~	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Baked Meatloaf (3 ozw each)	1 patty
Carrots LF	1/2 cup	Mustard, pc	1 packet		1/2 ozw	Kettle Blend Mixed Vegetables LF		Carrots LF	1/2 cup	Mustard, pc	1 packet	Pinto Beans LF	1/2 cup
Creamy Colesiaw LF	3/4 cup		2 slice		2 each	Broccoli LF	1/2 cup	Garden Salad	- 흥	Ketchup	1 packet	Carrots LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Vinaigrette Potato Salad	3/4 cup	Com LF	1/2 cup	Whole Wheat Bread	2 slice	Italian Dressing	1/2 fl oz	Baked Beans	1/2 cup	Garden Salad	cup
100% Apple Juice (4 oz)	each	Green Beans LF	1/2 cup	Whole Grain Spanish Rice & Pinto Beans LF (CNP)	- dp	Fruit (1@ or 1/2 cup equivalent)		Whole Wheat Bread	slice	Green Beans LF	1/2 cup	Italian Dressing	1/2 fl oz
Milk-Student Choice (Half Pint)	each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	100% Apple Juice (4 oz)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Whole Wheat Bread	2 slice
Pepper	1 packet	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	Milk-Student Choice (Half Pint)	1 each	100% Apple 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)	- ach	Pepper	1 packet	Milk-Student Choice (Half Pint)	each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	- teach
		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
Dinner													
Crispy Chicken Patty (3 ozw each)	1 patty	Rotini & Italian Sauce (2 oz)∼	10 wzo	Glazed BBQ Patty (3 ozw each)	1 patty	Chili con Came w/ Beans (2 oz)∼	10 wzo	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (3 ozw each)	1 patty	Meatballs (1/2 oz each)	6 each
Gravy	2 floz	Peas	1/2 cup	Gravy	2 floz	Rice	1/2 cup	Ketchup	1 packet	Garlic Noodles	cup	Gravy	2 floz
Cottage Fries	cup	Garden Salad	1/2 cup	Mashed Potatoes	dup	Coleslaw Vinaigrette		Macaroni & Cheese	cup	Corn	1/2 cup	Rice	cup
Kettle Blend Mixed Vegetables	1/2 cup		1/2 floz	Green Beans	1/2 cup	Sweet Combread with Melted Margarine	1/54 cut	Garden Salad	1/2 cup	Sweet Cornbread with Melted Margarine	1/54 cut	Green Beans	1/2 cup
Buttermilk Biscuit with Melted Margarine	1/54 cut		1/54 cut	Enriched Bread	2 slice	Fudge Brownie	1/54 cut		1/2 fl oz	Vanilla Frosted White Cake	1/54 cut	Enriched Bread	2 slice
Oatmeal Cookie (2 ozw)	1 each		1/54 cut	Vanilla Frosted White Cake	1/54 cut	Sweetened Iced Tea	مه م	Enriched Bread	slice	Sweetened Iced Tea	cup	Snickerdoodle Cookie (2 ozw)	1 each
Sweetened Iced Tea	cup	Sweetened loed Tea	cup	Sweetened Iced Tea	dp dp	Pepper	1 packet	Streusel Topped Blueberry Oat Square	1/54 cut	Pepper	1 packet	Sweetened Iced Tea	cup
Pepper	1 packet	Pepper	1 packet	Pepper	1 packet			Sweetened Iced Tea	1 cup			Pepper	1 packet
								Pepper	1 packet				
Afternoon Snack													
T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwicl	1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)	1 sandwich	1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)	1 sandwich	T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwich	1   Peanut Butter & Jelly Sandwich WG   sandwich (1 MMA / 1 oz Jelly)	1 andwich	1 T. Bologna Sandwich WG (2 oz t. sandwich   bologna/1 pc Mustard)	1 sandwich	1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)	1 sandwich
Evening Snack	-	- 1								Г			
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwicł	1 oz t. ham/1 pc	1 sandwich	ch (1 oz t. ard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	ch (1 oz t. ard)	1 andwich	elly Sandwich (.5	1 sandwich	1 oz t. ham/1 pc	1 sandwich
Potato Chips (1 oz)	pag 1		pag 1	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag		1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheading. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements, and breadsticks 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.

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

# **Guilford County Juvenile, NC**

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Week 2 Sunday

Week 2 Saturday

Week 2 Friday

Weekly Average 3000 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 2 Thursday

Week 2 Wednesday

Week 2 Tuesday

Week 2 Monday

Breakfast

100% Apple Juice (4 oz)	- 43ch	100% Apple Juice (4 oz)	- da	100% Apple Juice (4 oz)	1 cach	100% Apple Juice (4 oz)	1 dae	100% Apple Juice (4 oz)	- da	100% Apple Juice (4 oz)	t dag	100% Apple Juice (4 oz)	- charge
Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Com Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Com Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup
Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Breakfast Sausage (1 ozw each)	1 patty	Hard Cooked Egg	-1 each
Whole Wheat Bread	slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	slice	Whole Wheat Bread	slice	Whole Wheat Pancakes	2 each	Cajun Potatoes LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Syrup, pc	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	O'Brien Potatoes LF	1/2 cup		1 portion		each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	each		1 portion		- each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	each
Salt & Pepper Packets	each	Milk-Student Choice (Half Pint)	1 each	Salt & Pepper Packets	each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	each	Sugar (2 each) & Pepper (1 each)	1 serving
		Sugar (2 each) & Pepper (1 each)	1 serving			Salt & Pepper Packets	1 each			Salt & Pepper Packets	each		
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 (1.6 oz each)	2 each	Baked Meatloaf (3 ozw each)	1 patty	T. Bologna	4 ozw
Kettle Blend Mixed Vegetables LF	1/2 cup	Gravy LF/LS	2 floz	Corn LF	1/2 cup	Ketchup	1 packet	Mustard, pc	1 packet	Lyonnaise Potatoes LF/LS	cup	Mayo Dressing	1 packet
Creamy Colesiaw LF	3/4 cup	Mashed Potatoes LF	1/2 cup	Garden Salad	- gp	Pinto Beans LF	3/4 cup	Ketchup	1 packet	Pinto Beans LF	1/2 cup	Creamy Coleslaw LF	3/4 cup
Whole Wheat Bread	slice	Carrots LF	1/2 cup	Italian Dressing	1/2 fl oz	Garden Salad	4 gp	Vinaigrette Potato Salad	1/2 cup	Kettle Blend Mixed Vegetables LF	1/2 cup	Carrots LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	slice	Whole Wheat Bread	slice 1	Italian Dressing	1/2 fl oz	Broccoli LF	1/2 cup	Whole Wheat Bread	2 slice	Whole Wheat Bread	2 slice
100% Apple Juice (4 oz)	each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	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)	each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	100% Apple Juice (4 oz)	each	100% Apple Juice (4 oz)	- each
Pepper	1 packet		1 each	Milk-Student Choice (Half Pint)	each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	Milk-Student Choice (Half Pint)	each	Milk-Student Choice (Half Pint)	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	Pepper	1 packet				
Dinner													
Baked Chicken Thigh & Drumstick, LF (1 each)	1 serving	Rotini & Alfredo Sauce (2 oz)∼	10 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Chicken Nuggets WG	5 each	Meatballs (1/2 oz each)	6 each	Cheesy Broccoli Rice Casserole (2 oz)~	10 ozw	Crispy Chicken Patty (3 ozw each)	1 patty
Lyonnaise Potatoes	cup		1/2 cup		cup	Ketchup	1 packet	Gravy	2 floz	Carrots	1/2 cup	Gravy	2 fl oz
Peas	1/2 cup		1/2 cup		1/2 cup	Rice	− g <sub>p</sub>	Parsley Rotini	cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup
Enriched Bread	2 slice		1/2 floz	Sweet Cornbread with Melted Margarine	1/54 cut	Com	1/2 cup	Green Beans	1/2 cup	Italian Dressing	1/2 fl oz	Green Beans	1/2 cup
Fresh Baked Sugar Cookie (2 ozw)	1 each	Garlic Herb Biscuit with Melted Margarine	1/54 cut		1/54 cut	Enriched Bread	2 slice	Buttermilk Biscuit with Melted Margarine	1/54 cut	Sweet Combread with Melted Margarine	1/54 cut	Buttermilk Biscuit with Melted Margarine	1/54 cut
Sweetened Iced Tea	cup		1/54 cut	Sweetened loed Tea	cup	Fudge Brownie	1/54 cut	Streusel Topped Blueberry Oat Square	1/54 cut	Vanilla Frosted White Cake	1/54 cut	Oatmeal Cookie (2 ozw)	1 each
Pepper	1 packet	Sweetened Iced Tea	cup	Pepper	1 packet	Sweetened Iced Tea	ص مل	Sweetened Iced Tea	cup	Sweetened Iced Tea	cup	Sweetened Iced Tea	cup
		Pepper	1 packet			Pepper	1 packet	Pepper	1 packet	Pepper	1 packet	Pepper	1 packet
Afternoon Snack													
T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwich	1   Peanut Butter & Jelly Sandwich WG   sandwich (1 MMA / 1 oz Jelly)	1 andwich	1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)	1 sandwich	T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwich	1   Peanut Butter & Jelly Sandwich WG   sandwich (1 MMA / 1 oz Jelly)	1 sandwic	1 T. Bologna Sandwich WG (2 oz t. sandwich   bologna/1 pc Mustard)	1 sandwich	1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)	1 sandwich
Evening Snack		Г											
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	1 T. Ham Sandwich (1 oz t. ham/1 pc sandwich mustard)	1 andwich	1 T. Bologna Sandwich (1 oz t. sandwich bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	1 T. Bologna Sandwich (1 oz t. sandwich bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	1 oz t. ham/1 pc	1 sandwich
Potato Chips (1 oz)	1 bag		1 bag	Potato Chips (1 oz)	1 bag		1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag

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, or 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.

-This tem made with mechanically separated poultry used in accordance with USDA standards.

# **Guilford County Juvenile, NC**

aramark

Week 3 Sunday

Week 3 Saturday

Week 3 Friday

100% Apple Juice (4 oz)

100% Apple Juice (4 oz) Breakfast

Weekly Average 3000 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 3 Thursday

Week 3 Wednesday

Week 3 Tuesday

Week 3 Monday

	each		each		each		each		each		each		each
Corn Grits LF	1/2 cup	Com Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Com Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Com Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup
Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Whole Wheat Bread	- slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	slice	Whole Wheat Bread	- slice	Whole Wheat Bread	slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	slice
Fruit (1@ or 1/2 cup equivalent)	1 portion		1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	O'Brien Potatoes LF	1/2 cup		1 portion	Syrup, pc	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	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each
Salt & Pepper Packets	each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	each	Sugar (2 each) & Pepper (1 each) s	1 serving	Milk-Student Choice (Half Pint)	each	Sugar (2 each) & Pepper (1 each)	1 serving
		Salt & Pepper Packets	1 each			Salt & Pepper Packets	1 each			Salt & Pepper Packets	1 each		
Lunch													
Glazed BBQ Patty (3 ozw each)	1 patty	T. Bologna	4 ozw	Chili con Carne w/ Beans (2.5 MMA)~	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 (2.5 MMA)∼	4 wzo
Ranch Pinto Beans	1/2 cup	Mayo Dressing	1 packet	Whole Grain Brown Rice LF	3/4 cup	Green Beans LF	1/2 cup	Mayo Dressing	1 packet	Carrots LF	1/2 cup	Whole Wheat Bread	2 slice
Carrots LF	1/2 cup	Creamy Coleslaw LF	3/4 cup	Garden Salad	cup	Garden Salad	- g	Baked Beans	1/2 cup	Garden Salad	cup	Baked Beans	1/2 cup
Garden Salad	- 9	Com LF	1/2 cup	Italian Dressing	1/2 fl oz	Italian Dressing	1/2 fl oz	Kettle Blend Mixed Vegetables LF	1/2 cup	Italian Dressing	1/2 fl oz	Broccoli LF	1/2 cup
Italian Dressing	1/2 floz	Whole Wheat Bread	2 slice	Whole Wheat Bread	slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Whole Wheat Bread	slice	Fruit (1@ or 1/2 cup equivalent)	1 portion
Whole Wheat Bread	2 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion		1 portion	100% Apple Juice (4 oz)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	ivalent)	1 portion	100% Apple Juice (4 oz)	each
Fruit (1@ or 1/2 cup equivalent)	1 portion	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	-	Milk-Student Choice (Half Pint)	1 each
100% Apple Juice (4 oz)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	- each	Pepper	1 packet
Milk-Student Choice (Half Pint)	each	Pepper	1 packet	Pepper	1 packet			Pepper	1 packet	Pepper	1 packet		
Pepper	1 packet												
Dinner													
Tex-Mex Taco Filling (3 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	Rotini & Alfredo Sauce (2 oz)∼	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Chili con Carne w/ Beans (2 oz)∼	10 ozw
Spanish Rice & Pinto Beans	cup	Mustard, pc	1 packet	Parsley Rotini	1 cup	BBQ Sauce	2 floz	Mixed Vegetables	1/2 cup	Mustard, pc	2 packet	Spanish Rice	1/2 cup
Shredded Lettuce	1/2 cup		1 packet		1/2 cup	AuGratin Potatoes	dup	Garden Salad	1/2 cup	Ketchup	2 packet	Garden Salad	1/2 cup
Shredded Cheese	1 ozw	Macaroni & Cheese	cup	Enriched Bread	2 slice	Peas	1/2 cup	Italian Dressing	1/2 fl oz	Enriched Bread	2 slice	Italian Dressing	1/2 fl oz
Flour Tortilla (6")	2 each	Kettle Blend Mixed Vegetables	1/2 cup	Fresh Baked Sugar Cookie (2 ozw)	1 each	Sweet Cornbread with Melted Margarine	1/54 cut	Garlic Herb Biscuit with Melted Margarine	1/54 cut	Cajun Potatoes		Sweet Cornbread with Melted Margarine	1/54 cut
Fudge Brownie	1/54 cut	Enriched Bread	2 slice	Sweetened Iced Tea	cup	Vanilla Frosted White Cake	1/54 cut	Fudge Brownie	1/54 cut	Coleslaw Vinaigrette		Fudge Brownie	1/54 cut
Sweetened Iced Tea	c db	Vanilla Frosted White Cake	1/54 cut	Pepper	1 packet	Sweetened Iced Tea	- gm	Sweetened Iced Tea	cup	Streusel Topped Blueberry Oat Square	1/54 cut	Sweetened Iced Tea	1 cup
Pepper	1 packet	Sweetened Iced Tea	cup			Pepper	1 packet	Pepper	1 packet	Sweetened Iced Tea		Pepper	1 packet
		Pepper	1 packet							Pepper	1 packet		
Afternoon Snack													1
T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	sandwict.	1   Peanut Butter & Jelly Sandwich WG   sandwich (1 MMA / 1 oz Jelly)	1 sandwict.	1   Peanut Butter & Jelly Sandwich WG   sandwich (1 MMA / 1 oz Jelly)	1 sandwich	T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwich	Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly)	1 sandwich	T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)	1 sandwich	Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly)	1 sandwich
	,		,		,		[		,		,	3	,
oz PB & .5 oz Jelly)	sandwich	(1 oz t. ham/1 pc	andwich	1 I. Bologna Sandwich (1 oz t. sandwich bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	sandwich	Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	sandwich	ally Sandwich (.5	sandwich	1 oz t. ham/1 pc	sandwich
	1 bag		1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheading. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements, and breadsticks 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.

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

# **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile; NSLP; 3000 cal; HHH; MSC; Rev: 4.25 SF

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Week: 1

Vit B3 (mg)	20.8*	33.1*	30.2*	28.1*	38.7*	26.7*	31.8*	29.9*	16.0	186.9
Folacin (mcg)	351.1*	479.7*	553.2*	633.9*	444.8*	561.8*	619*	520.5*	400.0	130.1
P (mg)	1457.3*	2221.7*	1714.1*	1806.4*	1827.1*	2220.5*	1769.9*	1859.6*	1250.0	148.8
Vit B12 (mcg)	2.5*	3.1*	2.9*	3.1*	3.3*	2.9*	2.8*	2.9*	2.4	122.2
(gm) 88 tiV	1.7*	2.1*	2.2*	2.4*	2.1*	1.9*	2.1*	2.1*	1.3	159.1
Vit B2 (mg)	*2	2.7*	2.8*	2.4*	2.7*	2.6*	*8.8	2.7*	1.3	207.8
(gm) ta iiV	2.2*	3.1*	2.6*	2.2*	3.1*	2.9*	4.3*	2.9*	1.2	243.6
Vit C (mg)	149.1*	102.6*	*2.96	145.8*	90.4*	65.3*	93.1*	106.1*	75.0	141.4
(BAR) A fiV	2019.5*	759*	739.3*	1080*	1193.7*	830.2*	1390.6*	1144.6*	0.006	127.2
Fe (mg)	17	23	21.3	23.1	22.2	20.5	19.3	20.9	18.0	116.3
(ნო) აე	1567.3	1967	1706.8	1539.2	1519.7	1915.3	1566.2	1683.1	1300.0	129.5
% Cal Pro	13.2	13.2	14.2	14.8	14.1	14.1	13.5	13.9		
Pro (9)	93.7	108.4	111.3	107	106.6	116.4	102.3	106.5	52.0	204.8
Fiber (9)	37.1	38.9	39.9	43.6	38.4	35.9	41.9	39.4	25.0	157.5
% С <sup>а</sup> І СНО	55.1	58.3	55.3	55.1	57.1	57.7	55.3	56.3		
СНО (მ)	391.4	479.2	434.4	399.6	431.4	477.5	417.9	433.1	130.0	333.1
(gm) sV	3689	4659	3632	3777	4460	4763	3868	4121	3500	117.7
Сһоі (тд)	298.5	231.4	391.8	231.5	239.2	388*	247.2	289.7*		
(6) A∃S	28.6	28.1	32.6	26.8	27.5	30.1	28.9	28.9		
% Cal Fat	32.7	29.7	32.3	31.6	30.1	29.1	31.2	30.9		
Fat (9)	103.2	108.4	112.9	102	101.1	106.9	104.8	105.6		
Cal (kcal)	2841	3287	3144	2901	3022	3309	3022	3075		
	Mon	Tue	Wed	Thu	Fri	Sat	Sun	Wkly Avg	Std	% of Std

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

# **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile; NSLP; 3000 cal; HHH; MSC; Rev: 4.25 SF

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Week: 2

Саі (ксаі)	Mon 3047	<b>Tue</b> 3197	Wed 3071	<b>Thu</b> 3075	<b>Fri</b> 3145	Sat 3299	Sun 3015	Wkly Avg 3121	Std	
Fat (g)	111.6	6.66	112.7	100.6	118.5	100.3	117.8	108.8		
% Cal Fat	33	28.1	33	29.4	33.9	27.4	35.2	31.4		
(6) A <sub>1</sub> S	30.6	27.7	33	27.9	33.2	29.3	28.7	30.1		İ
Сһоі (тд)	424.3	396.8	224.4	353.4	249.9	262.1	295.6	315.2		
(๒๓) รง	3333	4568	3950	3839	4780	4336	3703	4073	3500	
CHO (ð)	376.2	476	426.5	438.1	413.6	497.2	401.1	432.7	130.0	
% С <sup>g</sup> l СНО	49.4	9.69	55.6	22	52.6	60.3	53.2	55.4		
Fiber (g)	35.4	35.3	35.7	45.9	33.6	44.3	35.6	38	25.0	
Pro (g)	135.3	114.6	9.66	115.5	105.1	108.4	6.36	110.6	52.0	
% Cal Pro	17.8	14.3	13	15	13.4	13.1	12.7	14.2		
(gm) sƏ	1360.3	2483.8	1538.6	1561.1	1566.4	2087.6	1611	1744.1	1300.0	
Fe (mg)	19.5	21.7	18.4	24.3	18.7	21	16.3	20	18.0	
(BAR) A jiV	1230.8*	1626.8*	1407*	661.5*	688.8*	1989.1*	1428.4*	1290.4*	0.006	
Vit C (mg)	158.4*	*9.46	105.8*	92.8*	115.6*	114.2*	158.6*	120*	0.27	
(gm) ta iiV	2.8*	2.9*	2.9*	*6	4.5*	3.2*	2.3*	3.1*	1.2	
Vit B2 (mg)	2.7*	2.8*	*°	2.3*	4.2*	2.4*	2.4*	2.8*	1.3	
Vit B6 (mg)	*o	1.9*	2.2*	2.3*	2.1*	2.4*	2.1*	2.3*	1.3	
Vit B12 (mcg)	3.6*	3.1*	2.9*	3.1*	2.9*	*%	3.2*	3.1*	2.4	
(gm) 9	1876.2*	2524.9*	1921.5*	1722.4*	2136*	2199.9*	1889.2*	2038.6*	1250.0	
Folacin (mcg)	442.7*	458.4*	385.2*	740.6*	489.1*	613.1*	373.2*	500.3*	400.0	
Vit B3 (mg)	40.3*	32.4*	35.5*	32.2*	34.6*	31.5*	25.4*	33.1*	16.0	

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

# **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile; NSLP; 3000 cal; HHH; MSC; Rev: 4.25 SF

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Week: 3

	Non														j			Ì	İ	Ì			
	331         114.9         31.5         428         478.2         57.4         35.7         109.1         13.1         2105.5         20.1         1262.5         115.8         15.9         245.6         78.3         25.7         245.6         78.3         120.2         14.3         110.7         14.3         1291.2         19.1         68.3         110.7         14.3         1291.2         19.1         68.3         78.3         2.5         2.4         2.5         2.4         2.7         2.8         2.5         2.5         2.4         2.5         2.4         2.5         2.4         2.5         2.4         2.5         2.4         2.5         2.4         2.5         2.5         2.5         2.5         2.4         2.5         2.5         2.5         2.5         2.4         2.5         2.4         2.5         2.5         2.5         2.5         2.4         2.5         2.4         2.5         2.	Mon	94.5	28.9	27.1	243.3	4135	418.6	9:99	45.8	112.3	15.2	1590.1	24.3	1170.1*	71.9*	2.5*	2.7*	2.2*	*8	1644.1*	691.3*	.3*
2948 94.5 28.9 27.1 243.3 4135 418.6 56.8 45.8 112.3 15.2 1590.1 24.3 1170.1* 71.9* 2.5* 2.7* 2.2* 3* 1644.1*	3117         104.4         29.4         24.4         170.1         442.2         57.4         14.3         16.9         163.1         19.1         645.6         78.3         2.5         2.4         78.3         170.6         78.3           3117         104.5         30.2         32.6         52.1         41.4         53.8         131.3         16.9         1631.9         19.1         863.8         125.1         2.6         2.4         3.7         1798.5         37           3085         10.6         26.7         26.7         414.4         465.7         40.6         111.6         14.5         187.2         22.9         138.1         2.8         2.4         2.7         3.7         2.4         3.7         3.7         2.8         3.7         3.1         3.1         40.6         111.6         14.5         185.2         2.2         138.1         3.1         2.8         2.1         3.1 <th>Tue</th> <td>114.9</td> <td>31</td> <td>31.5</td> <td>428</td> <td>4982</td> <td>478.2</td> <td>57.4</td> <td>35.7</td> <td>109.1</td> <td>13.1</td> <td>2109.5</td> <td>20.1</td> <td>1262.5*</td> <td>115.8*</td> <td>2.9*</td> <td>2.5*</td> <td>, 2</td> <td>3.4*</td> <td>2014.2*</td> <td>488.1*</td> <td>*_</td>	Tue	114.9	31	31.5	428	4982	478.2	57.4	35.7	109.1	13.1	2109.5	20.1	1262.5*	115.8*	2.9*	2.5*	, 2	3.4*	2014.2*	488.1*	*_
2948       94.5       28.9       27.1       243.3       4135       418.6       56.8       45.8       112.3       15.2       1590.1       24.3       1170.1*       71.9*       2.5*       2.7*       2.2*       3.7*       1644.1*         3331       114.9       31.5       428       4982       478.2       57.4       35.7       109.1       13.1       2109.5       20.1       1262.5*       115.8*       2.9*       2.5*       2*       3.4*       2014.2*	3085 105 30.2 32.5 527.1 4827 419.4 53.1 55.8 40.6 111.0 14.5 16.9 16.3 19.1 52.9 1396.6 81.3* 2.8* 2.8* 2.8* 2.8* 2.4* 3.2* 1798.5 56.8 111.0 14.5 14.2 14.3 14.3 14.3 14.3 14.3 14.3 14.3 14.3	Wed	101.4	29.4	24.4	170.1	2743	442.2	22	38.8	110.7	14.3	1291.2	19.9	545.6*	78.3*	2.5*	2.4*	2*	2.8*	1700.6*	598	
2948         94.5         28.9         27.1         24.8         418.6         45.8         418.6         45.8         418.7         418.6         45.8         418.7         418.7         418.6         418.6         418.7         418.7         418.6 </th <th>3268         105         36.6         26.7         26.7         414         430.1         55.8         40.6         111.6         14.5         187.2         22.9         1396.6         81.3*         2.8*         2.8*         2.8*         31.4         31.4         31.7</th> <th>Thu</th> <td>104.5</td> <td>30.2</td> <td>32.5</td> <td>527.1</td> <td>4827</td> <td>419.4</td> <td>53.8</td> <td></td> <td></td> <td>16.9</td> <td>1631.9</td> <td>19.1</td> <td>863.8*</td> <td>125.1*</td> <td>2.5*</td> <td>2.3*</td> <td>2.4*</td> <td>3.2*</td> <td>1798.5*</td> <td>372.9</td> <td>*</td>	3268         105         36.6         26.7         26.7         414         430.1         55.8         40.6         111.6         14.5         187.2         22.9         1396.6         81.3*         2.8*         2.8*         2.8*         31.4         31.4         31.7	Thu	104.5	30.2	32.5	527.1	4827	419.4	53.8			16.9	1631.9	19.1	863.8*	125.1*	2.5*	2.3*	2.4*	3.2*	1798.5*	372.9	*
2948         94.5         28.9         27.1         243.3         418.6         56.8         45.8         112.3         15.2         1590.1         24.3         1170.1         71.9°         2.5°         2.7°         2.2°         3.7°         1644.1°           333.1         114.9         31.         31.5         428         4982         478.2         57.4         35.7         109.1         13.1         2109.5         20.1         1262.5         115.8°         2.9°         2.5°         2.7°         3.4°         2014.2°           310.1         101.4         29.4         20.4         472.2         57.4         38.8         110.7         14.3         1291.2         19.9         545.6         78.3         2.4°         2.8°         1700.6           317         104.5         30.2         32.7         4827         419.4         53.8         110.7         163.9         163.1	3268         110.8         30.5         31.4         462.6         5216         465.7         40         115.9         142.6         150.2<	Fri	105	30.6	26.7	204.2*	4144	430.1	55.8	40.6	111.6	14.5	1977.2	22.9	1396.6*		2.8*	2.8*	2.1*	3.1*	2314.2*	601*	
2948         94.5         28.9         27.1         24.3         41.86         66.8         45.8         112.3         15.0         24.3         117.1         71.9         27.5         27.7         27.7         35.7         112.3         15.0         24.5         115.8         27.7         27.7         27.7         113.1         2109.5         20.1         1262.5         115.8         2.9         2.5         27.7         34.4         201.2         110.7         14.3         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         1291.2         109.1         109.1         119.1         109.1	2938         96         29.4         25.1         218         426         414.5         56.4         45.9         114.4         15.0         1527.1         24.4         485.6°         113.3°         2.4*         2.4*         2.4         485.6°         113.3°         2.4*         2.4*         2.4         485.0°         114.4         115.0         115.0         21.8         103.0°         115.0	Sat	110.8	30.5	31.4	462.6	5216	465.7	22	40	115.9	14.2	1856.5	22.3	1519.2*	138.1*	3.1*	2.8*	2.3*	3.3*	2136.3*	365.8*	
2948         94.5         28.9         27.1         24.8         418.6         45.8         41.8         112.3         15.2         170.1         71.9°         2.5°         2.7°         2.7°         2.7°         3.7°         164.1           3331         114.9         31.5         428         4982         478.2         57.4         35.7         109.1         13.1         2109.5         20.1         1262.5         115.8°         2.9°         2.5°         2.7°         3.4°         2014.2         2014.2         35.7         109.1         14.3         1291.2         10.9         545.6         78.3°         2.5°         2.7°         2.7°         30.4         2014.2         2.7°         38.8         110.7         14.3         1291.2         19.9         545.6         78.3°         2.5°         2.4°         2.7°         2.8°         2.0°         2.5°         2.7°         2.8°         1700.6	3113         103.9         30         28.4         321.9*         4296         438.4         56.3         40         115         14.8         1711.9         21.8         1034.8         103.4*         2.7*         2.6*         2.2*         3.1*         1940*         56.0           1         <	Sun	96	29.4	25.1	218*	4028	414.5	56.4	45.9	114.4	15.6	1527.1	24.4	485.6*	113.3*	2.4*	2.4*	2.4*	3*	1971.9*	725.4*	
2948         945         28.9         27.1         243.3         4136         418.6         56.8         45.8         112.3         15.0         24.3         1170.1         71.9         71.9         71.9         71.9         71.9         71.9         71.9         71.9         71.9         71.0	Std         Std         120.0         52.0         52.0         130.0         18.0         900.0         75.0         1.2         1.3         <	Wkly Avg	103.9	30	28.4	321.9*	4296	438.4	56.3	40	115	14.8	1711.9		1034.8*	103.4*	2.7*	2.6*	2.2*	3.1*	1940*	548.9*	
94.5         68.9         27.1         24.3         418.6         45.8         418.2         15.2         15.0         17.0         71.9         71.9         71.9         2.7         2.7         2.7         2.7         3.4         164.1         418.2         45.0         478.2 <t< th=""><th>Std         122.8         337.2         160.2         221.2         131.7         121.4         115.0         137.9         223.6         196.3         169.7         128.6         155.2         137</th><th>Std</th><th></th><th></th><th></th><th></th><th>3500</th><th>130.0</th><th></th><th>25.0</th><th>52.0</th><th></th><th>1300.0</th><th>18.0</th><th>0.006</th><th>75.0</th><th>1.2</th><th>1.3</th><th>1.3</th><th>2.4</th><th>1250.0</th><th>400.0</th><th></th></t<>	Std         122.8         337.2         160.2         221.2         131.7         121.4         115.0         137.9         223.6         196.3         169.7         128.6         155.2         137	Std					3500	130.0		25.0	52.0		1300.0	18.0	0.006	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	
945         945         273         4135         4186         56.8         45.8         112.3         15.2         1590.1         24.3         1170.1         71.9         71.9         71.9         2.5         2.7         2.7         34.9         458.2         478.2         57.4         36.7         109.1         13.1         2109.5         20.7         115.8         2.9         2.5         2.7         2.7         37.2         37.2         37.2         47.2         77.2         27.2         115.8         2.5         12.9         2.5 <th></th> <th>% of Std</th> <th></th> <th></th> <th></th> <th></th> <th>122.8</th> <th>337.2</th> <th></th> <th>160.2</th> <th>221.2</th> <th></th> <th>131.7</th> <th>121.4</th> <th>115.0</th> <th>137.9</th> <th>223.6</th> <th>196.3</th> <th>169.7</th> <th>128.6</th> <th>155.2</th> <th>137.2</th> <th></th>		% of Std					122.8	337.2		160.2	221.2		131.7	121.4	115.0	137.9	223.6	196.3	169.7	128.6	155.2	137.2	

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

# **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile; NSLP; 3000 cal; HHH; MSC; Rev: 4.25 SF

Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch Period(s):

Cycle

Vit B3 (mg)	31.4*	16.0	196.3
Folacin (mcg)	523.3*	400.0	130.8
(gm) <sup>q</sup>	1946*	1250.0	155.7
Vit B12 (mcg)	3.1*	2.4	127.1
(gm) 88 tiV	2.2*	1.3	168.3
(gm) S8 tiV	2.7*	1.3	207.0
(gm) ta iiV	2.9*	1.2	241.4
Vit C (mg)	109.8*	75.0	146.4
(BAR) A fiV	1156.6*	900.0	128.5
Fe (mg)	20.9	18.0	116.2
ეფ (mg)	1713	1300.0	131.8
% СаІ Рґо	14.3		
Pro (g)	110.7	52.0	212.9
Fiber (g)	39.1	25.0	156.6
% ୯େ୩ CHO	26		
СНО (მ)	434.7	130.0	334.4
Na (mg)	4163	3500	119.0
Сһоі (тд)	308.9*		
(9) A=S	29.1		
% Cal Fat	30.8		
Fat (g)	106.1		
Саі (ксаі)	3103		
	Cycle Avg	Std	% of Std

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.



#### **ALTERNATE MENU**

## Docusign Envelope ID: F4EE06E0-B8E9-407A-B2D0-FD6B31DD7334

REVISED 4-14, 3/16,8/17, 1/19, 5/20,7/23, 2/25, 5/25

### 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 funch must be low-fat († percent milk fat or less, uniflavored) or fat-free (unifavored or flavored). Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source. This institution is an equal opportunity provider.

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sandwich portion 1 serving portion 10 ozw 1/2 aup 1/2 l/2 l/2 l/2 l/2 l/40 cut 1/40 sandwich each each
1/2
cup
1/2
1/2
cup
1/2
cup and 1/2 4 1/2 4 1/2 slice atty cup dup dno ham/1 pc Sugar (2 each) & Pepper (1 each) T. Bologna Sandwich WG (2 oz t. Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Fruit (1@ or 1/2 cup equivalent) bologna/1 pc Mustard)
Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) Rotini & Alfredo Sauce (3 oz)∼ Buttermilk Biscuit with Melted Margarine Baked Meatloaf (3 ozw each) Vanilla Frosted White Cake Week 1 Sunday Lyonnaise Potatoes LF/LS T. Ham Sandwich (1 oz t. h mustard) Potato Chips (1 oz) 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Ranch Salad Dressing Sweetened Iced Tea Whole Wheat Bread Italian Dressing Garden Salad Baked Beans Green Beans Carrots LF Pepper Pepper 1 sandwich sandwich 2 packet portion cup 1/2 cup cut 1 each g 2 g 2 patty 1 bag 1 Peanut Butter & Jelly Sandwich WG sandwich (1 MMA / 1 oz Jelly)
1 Milk-Student Choice (Half Pint) Crispy Chicken Patty (3 ozw each) Fruit (1@ or 1/2 cup equivalent) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) Sweet Cornbread with Melted Margarine Week 1 Saturday T. Hot Dogs (1.6 oz each) 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Oatmeal Cookie (4 ozw) Whole Wheat Pancakes Salt & Pepper Packets 1 Peanut Butter & Jelly sandwich oz PB & .5 oz Jelly)
1 BBQ Potato Chips Sweetened Iced Tea Foasted Oats Cereal Whole Wheat Bread Green Beans LF Baked Beans Mustard, pc Syrup, pc Ketchup Pepper Rotini portion portion n packet each 2 slice 1/40 cut 1 cup 1 dup 1 10 dzw cup slice 1/2 cup patty cup 1/2 10Z Whole Grain American Goulash (2.5 MMA)∼ 1 T. Bologna Sandwich WG (2 oz t. sandwich bologna/1 pc Mustard)
1 Milk-Student Choice (Half Pint) Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) oz t Vanilla Frosted White Cake Week 1 Friday Charbroiled Patty (3 ozw) 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) 1 T. Bologna Sandwich (1 sandwich bologna/ 1 pc mustard)
1 BBQ Potato Chips Salt & Pepper Packets Ranch Salad Dressing Sweetened Iced Tea Whole Wheat Bread Whole Wheat Bread Italian Dressing **Enriched Bread** Garden Salad Corn Grits LF Garden Salad Carrots LF Ketchup Pepper 1 serving portion 1 packet slice each cup (4/2 at 1/40 at 1 each patty slice 10 VZV cup g 1 bag Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly) Mik-Student Choice (Half Pint) Chili con Carne w/ Beans (3 oz/ 1/2 Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)
Potato Chips (1 oz) Sugar (2 each) & Pepper (1 each) Kettle Blend Mixed Vegetables LF Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) Sweet Combread with Melted Margarine Week 1 Thursday 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Oatmeal Cookie (4 ozw) Sloppy Joe (2.5 MMA)~ Sweetened Iced Tea Whole Wheat Bread Whole Wheat Bread Bran Flakes Cereal Fried Cabbage Spinach LF Pepper Pepper Rice 1 sandwich sandwich cup cup 2 slice 1/40 cut packet cup 1 2acket each 1/2 cup 21/2 ozw slice → each 1 each 4 ozw 1/2 ozw ozw 2 2 each 1/2 cup cup each 1 each 1 each g 3 Floz 1 bag Whole Grain Spanish Rice & Pinto Beans LF (CNP) T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard) Milk-Student Choice (Half Pint) Tex-Mex Taco Filling (2.5 MMA)~ Fruit (1@ or 1/2 cup equivalent) Fruit (1@ or 1/2 cup equivalent) Glazed BBQ Patty (3 ozw each) Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) Week 1 Wednesday T. Bologna Sandwich (1 oz t. bologna/1 pc mustard) BBQ Potato Chips Vanilla Frosted White Cake 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Salt & Pepper Packets WG Flour Tortilla (6") Sweetened Iced Tea Whole Wheat Bread Shredded Cheese Mashed Potatoes Scrambled Eggs Enriched Bread Com Grits LF Green Beans Com LF Pepper Gravy sandwich ! packet sandwich packet 1/2 cup 1/2 cup 1/2 fl oz 1/40 cut patty 2 each 1 each 2 slice 10 ozw each cnb 4 ozw cup cup dno bag Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly) Mik-Student Choice (Half Pint) T. Ham Sandwich (1 oz t. ham/1 pc mustard) BBQ Potato Chips Fresh Baked Sugar Cookie (4 ozw) Rotini & Italian Sauce (3 oz/ 1/4 c veg)~ Sugar (2 each) & Pepper (1 each) Breakfast Sausage (1 ozw each) Fruit (1@ or 1/2 cup equivalent) Fruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Milk-Student Choice (Half Pint) Crispy Potatoes (Fries or Tots) Buttermilk Biscuit with Melted Week 1 Tuesday 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Whole Wheat Pancakes Ranch Salad Dressing Foasted Oats Cereal Sweetened Iced Tea Whole Wheat Bread Green Beans LF Garden Salad Mustard, pc T. Bologna Syrup, pc Pepper sandwich 1 sandwich portion cup 1/2 cut cut 1/40 cut 1 1/2 cup 21/2 ozw -ach 1 each 2,7 Cup Cup Cup g pad Whole Grain T. Sausage & Cheese Crispy Chicken Patty (3 ozw each) T. Bologna Sandwich WG (2 oz t. bologna/1 pc Mustard)
Milk-Student Choice (Half Pint) Peanut Butter & Jelly Sandwich oz PB & .5 oz Jelly)
Potato Chips (1 oz) -ruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) ruit (1@ or 1/2 cup equivalent) Milk-Student Choice (Half Pint) Kettle Blend Mixed Vegetables Buttermilk Biscuit with Melted Vanilla Frosted White Cake Week 1 Monday 100% Apple Juice (4 oz) 100% Apple Juice (4 oz) Salt & Pepper Packets Creamy Coleslaw LF Sweetened Iced Tea Whole Wheat Bread Afternoon Snack Scrambled Eggs Corn Grits LF Carrots LF Pepper Pepper Gravy

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to rehealing. 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 Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All stanches, vegetables, and cooked cereal are prepared with marganine unless indicated as LF (Low Fat). No pork is used unless item is named ponk. Imitation cheese with calcium is used. This item NUTRITION STATEMENT: This menu meets the ututritional guidelines of the American Correctional Association which are based upon the current DRI's for juveniles 9 to 18 years a sestablished by the Food and Nutrition Board of the institute of Medicine, National Academy of Sciences. Adequate levels of pricein, viamin A, viamin A, viamin C, contains 125 mg calcium

n accordance with ACA Standard (et. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quartent by food service supervisory staff to verify adherence to the established daily servings ဗ 02 FLM QUARTERLY MENU REVIEW (initial/date) Q1\_

Molly Ford Al #86034318 Reviewed: 5/25

calcium, and iron are included. ∼This item made with mechanically separated poultry used in accordance with USDA standards.

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day
Final Rule Nutriton 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-fact if percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

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

This institution is an equal opportunity provider.

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Week 2 Sunday

Week 2 Saturday

Week 2 Friday

Week 2 Thursday

Week 2 Wednesday

Week 2 Tuesday

Week 2 Monday

100% Apple Trice (4 cm)	,	100% Apple Tripe (4 cz)	+	100% Apple Lijop (4.02)	,	100% Apple Tuice (4 cm)	-	100% Apple Tuice (4 cm)	-	100% Apple Tuice (4 cm)	-	1009, Ample Trice (4 cz.)	,
(4 OZ)	each	oo /a Apple suice (+ oz)	each	oove Apple suice (+ oz)	each	SO /8 Shipe Suice (+ Oz)	each	oo's Apple Jaice (+ 02)	each	OO/8 Apple Juice (+ Oz)	each	100% Apple Suice (+ 02)	each
Corn Grits LF	1/2	Toasted Oats Cereal	-	Corn Grits LF	1/2	Com Grits LF	1/2	Bran Flakes Cereal	-	Com Grits LF	1/2	Toasted Oats Cereal	-
	cnb		dno		dno		cnb		dno		dno		dno
Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty	Breakfast Sausage (1 ozw each)	1 patty	Hard Cooked Egg	1 each
Whole Wheat Bread	-	Whole Wheat Pancakes	2	Whole Wheat Bread	-	Whole Wheat Bread	-	Whole Wheat Bread	-	Whole Wheat Pancakes	2	Cajun Potatoes LF	1/2
	slice		each		slice		slice		slice		each		dno
Fruit (1@ or 1/2 cup equivalent)	1 portion	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	Syrup, pc	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	- each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	- each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	- each
Salt & Pepper Packets	-	Milk-Student Choice (Half Pint)	-	Salt & Pepper Packets	-	Salt & Pepper Packets	-	Sugar (2 each) & Pepper (1 each)		Milk-Student Choice (Half Pint)	-	Sugar (2 each) & Pepper (1 each)	
	each		each		each		each		serving		each		serving
		Sugar (2 each) & Pepper (1 each)	1 serving							Salt & Pepper Packets	each		
Lunch													
Sloppy Joe (2.5 MMA)~	4	Turkey	4	Whole Grain Mac & Cheese	10	Charbroiled Patty (3 ozw)		T. Hot Dogs (1.6 oz each)	2	Whole Grain T. Sausage & Cheese	-	T. Bologna	4
	MZO		MZO	Casserole (2.5 MMA)~	ΜZO		patty		each	Pizza	each		MZO
Kettle Blend Mixed Vegetables LF	1/2 cup	Mashed Potatoes LF	1/2 cup	Corn LF	1/2 cup	Ketchup	2 packet	Mustard, pc	1 packet	Pinto Beans LF	1/2 cup	Mayo Dressing	1 packet
Creamy Coleslaw LF	3/4	Gravy LF/LS	2	Garden Salad	-	Pinto Beans LF	3/4	Ketchup	2	Mixed Vegetables LF	1/2	Creamy Coleslaw LF	3/4
	dno		tl oz		dno		dno		packet		cnb		dno
Whole Wheat Bread	2 ! 2	Carrots LF	1/2	Italian Dressing	1/2	Garden Salad	<del>-</del> 5	Crispy Potatoes (Fries or Tots)	← <del>{</del>	Whole Wheat Bread	2 5 5 5	Carrots LF	1/2
Fruit (1@ or 1/2 cup equivalent)	-	Whole Wheat Bread	2	Whole Wheat Bread	-	Italian Dressing	1/2	Spinach LF	1/2	Fruit (1@ or 1/2 cup equivalent)	-	Whole Wheat Bread	2
	portion	-	slice		slice	•	tl oz		dno		portion		slice
100% Apple Juice (4 oz)	- g	Fruit (1@ or 1/2 cup equivalent)	1 nortion	Fruit (1@ or 1/2 cup equivalent)	1 nortion	Whole Wheat Bread	2 Sign	Whole Wheat Bread	S S	100% Apple Juice (4 oz)	1 200	Fruit (1@ or 1/2 cup equivalent)	1 do
Milk-Student Choice (Half Pint)	-	100% Apple Juice (4 oz)	-	100% Apple Juice (4 oz)	-	Fruit (1@ or 1/2 cup equivalent)	-	Fruit (1@ or 1/2 cup equivalent)	-	Milk-Student Choice (Half Pint)	-	100% Apple Juice (4 oz)	-
	each	()	each	,	each	(	portion	(	portion	, , , , , , , , , , , , , , , , , , , ,	each	()	each
Pepper	-	Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-	100% Apple Juice (4 oz)	-	100% Apple Juice (4 oz)	-	Pepper	-	Milk-Student Choice (Half Pint)	-
	packet		each		each		each		each		packet		each
		Pepper	1 packet	Pepper	1 nacket	Milk-Student Choice (Half Pint)	t each	Milk-Student Choice (Half Pint)	- <del>c</del> ac			Pepper	1 packet

Baked Chicken Thigh & Drumstick,	-	Rotini & Italian Sauce (3 oz/ 1/4 c	9	Glazed BBQ Patty (3 ozw each)	_	Chicken Nuggets WG	2	Rotini & Alfredo Sauce (3 oz)~	9	Cheesy Broccoli Rice Casserole (3	10	Crispy Chicken Patty (3 ozw each)	-
LF (1 each)	serving	_ (Sea) ~	wzo		patty		each		wzo	~(zo	wzo		patty
Crispy Potatoes (Fries or Tots)	-	Green Beans	1/2	Gravy	3	Ketchup	-	Green Beans	1/2	Carrots	1/2	Rice	-
	cnb		dno		tl oz		packet		dno		dno		dno
Peas	1/2	Garden Salad	1/2	Rotini	_	Rice	-	Garden Salad	1/2	Garden Salad	1/2	Green Beans	1/2
	dno		dno		cnb		cnb		dno		cnb		cnb
Enriched Bread	2	Ranch Salad Dressing	1/2	Carrots	1/2	Garden Salad	1/2	Italian Dressing	1/2	Ranch Salad Dressing	1/2	Buttermilk Biscuit with Melted	1/40
	slice		fl oz		dno		dno		tl oz		fl oz	Margarine	cnt
Fresh Baked Sugar Cookie (4 ozw)	-	Buttermilk Biscuit with Melted	1/40	Sweet Cornbread with Melted	1/40	Ranch Salad Dressing	1/2	Buttermilk Biscuit with Melted	1/40	Sweet Combread with Melted	1/40	Oatmeal Cookie (4 ozw)	-
	each	Margarine	cnt	Margarine	cnt	,	tl oz	Margarine	cnt	Margarine	cnt		each
Sweetened Iced Tea	-	Vanilla Frosted White Cake	1/40	Oatmeal Cookie (4 ozw)	_	Enriched Bread	2	Fresh Baked Sugar Cookie (4 ozw)	_	Vanilla Frosted White Cake	1/40	Sweetened Iced Tea	-
	cnb		cnt		each		slice		each		cnt		cnb
Pepper	-	Sweetened Iced Tea	_	Sweetened Iced Tea	_	Vanilla Frosted White Cake	1/40	Sweetened Iced Tea	-	Sweetened Iced Tea	-	Pepper	-
	packet		dno		cnb		cnt		dno		cnb		packet
		Pepper	_	Pepper	_	Sweetened Iced Tea	-	Pepper	-	Pepper	-		
		:	packet		packet		cnb		packet		packet		
						Pepper	-						
							packet						
Afternoon Snack													
T. Bologna Sandwich WG (2 oz t.	-	y Sandwich WG	-	VG (2 oz t.	-	ly Sandwich WG	-	VG (2 oz t.	-	Peanut Butter & Jelly Sandwich WG	-	T. Bologna Sandwich WG (2 oz t	-
bologna/1 pc Mustard)	sandwick	sandwich (1 MMA / 1 oz Jelly)	sandwich	sandwich  bologna/1 pc Mustard)	sandwich	sandwich (1 MMA / 1 oz Jelly)	sandwich	sandwich   bologna/1 pc Mustard)	sandwich	sandwich (1 MMA / 1 oz Jelly)	sandwich	sandwich  bologna/1 pc Mustard)	sandwich
Milk-Student Choice (Half Pint)	<del>-</del>	Milk-Student Choice (Half Pint)	<del>-</del>	Milk-Student Choice (Half Pint)	_	Milk-Student Choice (Half Pint)	<del>-</del>	Milk-Student Choice (Half Pint)	_	Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-
	each		each		each		each		each		each		each
Evening Snack													

Pepper

Dinner

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 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 untitional 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 C, vitamin C,

1 sandwich

1 T. Ham Sandwich (1 oz t. ham/1 pc sandwich mustard)

1 | Peanut Butter & Jelly Sandwich (.5 | sandwich (.5 | sandwich oz PB & .5 oz Jelly)

1 T. Bologna Sandwich (1 oz t. sandwich | bologna/ 1 pc mustard)

1 | Peanut Butter & Jelly Sandwich (.5 sandwich | oz PB & .5 oz Jelly)

1 T. Bologna Sandwich (1 oz t. sandwich | bologna/ 1 pc mustard)

1 T. Ham Sandwich (1 oz t. ham/1 pc sandwich mustard)

Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)

ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings 

Molly Ford My #86034318 ARAMARK Dietitian's Signature:

Client's Signature

FLM Signature:

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day
Final Rule Nutriton 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-lift if percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

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

This institution is an equal opportunity provider.

aramark

- pad Potato Chips (1 oz) BBQ Potato Chips BBQ Potato Chips 1 bag Potato Chips (1 oz) 1 bag BBQ Potato Chips BBQ Potato Chips Potato Chips (1 oz)

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items said cooked obreal are prepared with margarine unless indicated as LF (Low Fat). No port is used unless item is named pork. Imitation cheese with calcium is used. This item contains 125 mg calcium. 

Reviewed: 5/25

ARAMARK Dietitian's Signature:

Client's Signature: Molly Ford Me #86034318

Breakfast

GUILFORD COUNTY JUVENILE, NC

aramark

Week 3 Sunday

Week 3 Saturday Weekly Average 3400 calories per day
Final Rule Nutriton 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-fact if percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

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

This institution is an equal opportunity provider. Week 3 Friday Week 3 Thursday Week 3 Wednesday Week 3 Tuesday Week 3 Monday

100% Apple Juice (4 oz)	1 100% Apple Juice (4 oz)	_	100% Apple Juice (4 oz)	-	100% Apple Juice (4 oz)	_	100% Apple Juice (4 oz)	_	100% Apple Juice (4 oz)	_	100% Apple Juice (4 oz)	-
ear	each	each		each		each		each		each		each
_	1 Com Grits LF	1/2	Toasted Oats Cereal	-	Com Grits LF	1/2	Bran Flakes Cereal	-	Com Grits LF	1/2	Toasted Oats Cereal	-
cn	dno	cnb		dno		dno		dno		dno		cnb
Breakfast Sausage (1 ozw each) 1	1 Scrambled Eggs	21/2	2   Breakfast Sausage (1 ozw each)	-	Scrambled Eggs	21/2	Breakfast Sausage (1 ozw each)	-	Scrambled Eggs	21/2	Breakfast Sausage (1 ozw each)	-
patty	tty	wzo Ozw		patty		MZO		patty		MZO		patty
	1 Whole Wheat Pancakes	2	Whole Wheat Bread	-	Whole Wheat Bread	-	Whole Wheat Bread	-	Whole Wheat Pancakes	2	Whole Wheat Bread	-
slice	eo eo	eaci	١ -	slice		slice		slice		each		slice
Fruit (1@ or 1/2 cup equivalent) 1	1 Syrup, pc	-	Fruit (1@ or 1/2 cup equivalent)	-	Fruit (1@ or 1/2 cup equivalent)	-	Fruit (1@ or 1/2 cup equivalent)	-	Syrup, pc	-	Fruit (1@ or 1/2 cup equivalent)	-
portion		each		portion		portion		portion		each		portion
Milk-Student Choice (Half Pint) 1	1 Fruit (1@ or 1/2 cup equivalent)	-	Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-	Fruit (1@ or 1/2 cup equivalent)	-	Milk-Student Choice (Half Pint)	-
ear	each	portion	l uc	each		each		each		portion		each
	1 Milk-Student Choice (Half Pint)	_	Sugar (2 each) & Pepper (1 each)	-	Salt & Pepper Packets	-	Sugar (2 each) & Pepper (1 each)	-	Milk-Student Choice (Half Pint)	-	Sugar (2 each) & Pepper (1 each)	-
each	ch	each		serving		each		serving		each		serving
	Salt & Pepper Packets	-							Salt & Pepper Packets	-		
		each	١ ا							each		
(4000)	0 F		7 C) 4 may 2 may 11 may	5	T History	_	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-	OW stonesty A	u	Oleman Inc. () E MANAN	
date!	T. Bologila	† 6	_	2 6	Wildle Gialli I. Sausaye & Cileese	- 20	I. nalli	1 6	Cilichell Muggels WG	200	Sighply ode (2.5) and (4.6)	1 6
7	$^{\dagger}$	7	$^{\dagger}$	0.2W	Cross Bossel F	1,0	Mario Constant	7 A	Votobura	280	Miles Wiles	020
- 5	1/2 Mayo Diessing	nacket	Wildle Glain Blowii Nice Li	j 5	Gleel bealls LT	2 2	Mayo Diessing	packet	Netcriap	packet	WINE WIEST DIESU	2 12
17	/2   Creamy Colesiaw LF	3/4	Garden Salad	-	Garden Salad	-	Baked Beans	1/2	Carrots LF	1/2	Baked Beans	1/2
יחס	cup	cnb		dno		dno		dno		dno		dno
	1 Com LF	1/2	Italian Dressing	1/2	Italian Dressing	1/2	Kettle Blend Mixed Vegetables LF	1/2	Garden Salad	-	Spinach LF	1/2
no		dno	_	fl oz	)	tl oz	•	dno		dno	-	dno
1,1	1/2 Whole Wheat Bread	2	Whole Wheat Bread	-	Fruit (1@ or 1/2 cup equivalent)	-	Whole Wheat Bread	2	Italian Dressing	1/2	Fruit (1@ or 1/2 cup equivalent)	-
flc	zc	slice	0	slice		portion		slice		tl oz		portion
2	2   Fruit (1@ or 1/2 cup equivalent)	-	Fruit (1@ or 1/2 cup equivalent)	-	100% Apple Juice (4 oz)	-	Fruit (1@ or 1/2 cup equivalent)	-	Whole Wheat Bread	-	100% Apple Juice (4 oz)	-
slic		portion	-	portion		each		portion		slice		each
Fruit (1@ or 1/2 cup equivalent) 1	1 100% Apple Juice (4 oz)	_	100% Apple Juice (4 oz)	-	Milk-Student Choice (Half Pint)	-	100% Apple Juice (4 oz)	-	Fruit (1@ or 1/2 cup equivalent)	-	Milk-Student Choice (Half Pint)	-
portion	tion	each		each		each		each		portion		each
	1   Milk-Student Choice (Half Pint)	-	Milk-Student Choice (Half Pint)	-	Pepper	-	Milk-Student Choice (Half Pint)	-	100% Apple Juice (4 oz)	-	Pepper	-
each	ch	each	١ -	each		packet		each		each		packet
Mail: Charles Chaire / Half Diat	Donnor	_	Donnor	_			Donnor	,	Milk Student Choice (Holf Dint)	Ĺ		L

Dinner														
Tex-Mex Taco Filling (3 oz)∼	4	Charbroiled Patty (3 ozw)	-	Crispy Chicken Patty (3 ozw each)	-	Baked Chicken Thigh & Drumstick,	-	Cheesy Broccoli Rice Casserole (3	10	T. Hot Dogs (1.6 oz each)		Rotini & Alfredo Sauce (3 oz)∼	10	
	ozw		patty		patty	LF (1 each)	serving	~(zo)	ozw		each		ozw	
Refried Pinto Beans	-	Mustard, pc	-	Parsley Rotini	-	BBQ Sauce	ဗ	Mixed Vegetables	1/2	Mustard, pc		Green Beans	1/2	
	cnb		packet		dno		tl oz		dno		packet		dno	
Rice	1/2	Ketchup	_	Com	1/2	Rice	-	Garden Salad	1/2	Ketchup	-	Garden Salad	1/2	
	dno		packet		dno		dno		dno		packet		dno	
Shredded Lettuce	1/2	Macaroni & Cheese	_	Enriched Bread	2	Peas	1/2	Italian Dressing	1/2	Enriched Bread	2	Ranch Salad Dressing	1/2	
	cnb		dno		slice		dno		tl oz		slice		fl oz	
Shredded Cheese	-	Fried Cabbage	1/2	Oatmeal Cookie (4 ozw)	П	Enriched Bread	2	Sweet Cornbread with Melted	1/40	Crispy Potatoes (Fries or Tots)	-	Buttermilk Biscuit with Melted	1/40	
	wzo	,	dno		each		slice	Margarine			dno	Margarine	cnt	
Flour Tortilla (6")	2	Enriched Bread	2	Sweetened Iced Tea	-	Fresh Baked Sugar Cookie (4 ozw)	-	Oatmeal Cookie (4 ozw)	-	Garden Salad	1/2	Oatmeal Cookie (4 ozw)	-	
	each		slice		dno		each		each		dno		each	
Oatmeal Cookie (4 ozw)	-	Vanilla Frosted White Cake	1/40	Pepper	-	Sweetened Iced Tea	_	Sweetened Iced Tea	-	Ranch Salad Dressing	1/2	Sweetened Iced Tea	-	
	each		cnt		packet		cnb		dno		tl oz		dno	
Sweetened Iced Tea	-	Sweetened Iced Tea	-			Pepper	-	Pepper	-	Fresh Baked Sugar Cookie (4 ozw)	-	Pepper	-	
	cnb		dno				packet		packet		each		packet	
Pepper	-	Pepper	-							Sweetened Iced Tea	-			
	packet		packet								dno			
										Pepper	-			

each 1 packet

Milk-Student Choice (Half Pint)

packet

Pepper

packet

Pepper

each each

Milk-Student Choice (Half Pint)

Pepper

Pepper

1 packet

	Peanut Butter & Jelly Sandwich WG	(1 MMA / 1 oz Jelly)	lilk-Student Choice (Half Pint)	
	1 Peanut	sandwich (1 MMA	2	each
	<u>_</u>	san	L	Φ
	T. Bologna Sandwich WG (2 oz t.	sandwich bologna/1 pc Mustard)	Milk-Student Choice (Half Pint)	
	-	sandwich	-	each
	Peanut Butter & Jelly Sandwich WG	(1 MMA / 1 oz Jelly)	Milk-Student Choice (Half Pint)	
	_	sandwich	_	each
	T. Bologna Sandwich WG (2 oz t.	rich   bologna/1 pc Mustard)	Milk-Student Choice (Half Pint)	-
	ري 1	sandw	-	each
	Peanut Butter & Jelly Sandwich WG	(1 MMA / 1 oz Jelly)	Milk-Student Choice (Half Pint)	
	-	sandwich	-	each
ternoon Snack	. Bologna Sandwich WG (2 oz t.	oologna/1 pc Mustard)	Milk-Student Choice (Half Pint)	
•	Afternoon Snack	WG (2 oz t. 1   Peanut Butter & Jelly Sandwich WG 1	WG (2 oz t. 1 Peanut Butter & Jelly Sandwich WG 1 sandwich sandwich (1 MMA 1 oz Jelly).	WG (2 oz t.         1         Peanut Butler & Jelly Sandwich WG sandwich WG sandwich (1 MMA / 1 oz. Jelly)         1           1 aff Pint)         1         Milk-Student Chroce (Haff Pint)         1

1 T. Bologna Sandwich WG (2 oz t sandwich bologna/1 pc Mustard) 1 Milk-Student Choice (Half Pint)

packet

### **Evening Snack**

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheading. Casseroles and combination items made from scratch are prior to rehead weight measurements prior to rehead from mix or scratch are prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margaine 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. 

Client's Signature

Reviewed: 5/25

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 Junch must be low-left if percent milk fat or less, unflavored) or fat-free (unflavored or flavored).

Cerus Fruit is served daily in accordance with NC Regulations for daily Vilamin C source.

This institution is an equal opportunity provider.

andwich bologna/ 1 pc mustard)

BBQ Potato Chips

1 Peanut Butter & Jelly Sandwich (.5 sandwich oz PB & .5 oz Jelly)
1 Potato Chips (1 oz)

1 T. Bologna Sandwich (1 oz t. sandwich bologna/1 pc mustard)
1 BBQ Potato Chips

1 T. Ham Sandwich (1 oz t. ham/1 pc sandwich mustard) BBQ Potato Chips

Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)
Potato Chips (1 oz)

bag

pad

1 bag

bag

1 sandwich aramark 1 T. Ham Sandwich (1 oz t. ham/1 pc sandwich mustard) 1 Potato Chips (1 oz) 1 Peanut Butter & Jelly Sandwich (.5 sandwich oz PB & .5 oz Jelly)
1 BBQ Potato Chips

1 bad

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items caractch are based upon approximate cooked, within manufacturer tolerance specifications, and weight measurements. All starches, vegetables, and cooked cereal are prepared with margaine 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.

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Reviewed: 5/25

## WEEKLY NUTRITIONAL ANALYSIS

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Menu Name: Guilford NC Juvenile 3400 cal MSC (2.25) mfm

Week: 1

Саі (ксаі)	Mon 3153 1	<b>Tue</b> 3900 1	Wed 3202 1	<b>Thu</b> 3733 1	<b>Fri</b> 3031 1	Sat 3855 1	Sun 3223 1	Wkly Avg 3443 1	Std	% of Std
Fat (9)	110.2	133.4 3	112.2 3	134.6 3	105.4 3	125.2	115.4 3	119.5 3		
% Cal Fat	31.4	30.8	31.5 3	32.4 3	31.3 3	29.2	32.2 3	31.2		
SFA (g)	33 (	36.8	34.8 4	36.6	30.4	33.1 36	33.4 28	34 3-		
Сһоі (тд)	311	274.8	436.6	241.1	285.3	367.5*	287.1*	314.8*		_
(mg) N	4327	4790	4427	4183	4970	4747	4364	4544	3500	129.8
СНО (მ)	442.9	560.4	440.2	521.1	416.5	295	432.6	482.2	130.0	370.9
% C <sup>g</sup> I CHO	56.2	57.5	22	55.8	22	58.3	53.7	99		
Fiber (g)	34.3	42.1	38.9	22	34.7	43.1	36.6	40.7	25.0	162.7
Pro (9)	103.3	125.2	119.4	130.4	111.4	131.6	115.4	119.5	52.0	229.9
% Cal Pro	13.1	12.8	14.9	14	14.7	13.7	14.3	13.9		
Ca (mg)	2028.8	2403.3	2073.6	2012.3	1870	2316.6	2217.6	2131.7	1300.0	164.0
Fe (mg)	20.6	32.9	22.4	89.3	22.6	29.8	22.2	27.1	18.0	150.6
(3AA) A jiV	2210.2*	1068.4*	918.8*	2210.6*	1335.9*	1119.6*	1618.2*	1497.4*	0.006	166.4
Vit C (mg)	113.3*	103.1*	96.2*	128.3*	72.1*	80.4*	102.6*	99.4*	75.0	132.6
Vit B1 (mg)	2.4*	3.5*	2.7*	2.8*	3*	3.2*	3.1*	3*	1.2	246.6
Vit B2 (mg)	2.6*	3.7*	3.3*	3.5*	3.1*	3.4*	3.3*	3.3*	1.3	251.8
Vit B6 (mg)	1.5*	2.7*	2.2*	3*	5*	2.4*	2.3*	2.3*	1.3	177.7
Vit B12 (mcg)	3.6*	5.9*	4.2*	4.2*	4.6*	5.4*	4.3*	4.6*	2.4	191.8
(mg)	1779.2*	2609.2*	1938.8*	2240.3*	1964.5*	2639.2*	2454.3*	2232.2*	1250.0	178.6
Folacin (mcg)	544.3*	741.4*	561.1*	863.7*	437.7*	*9//	627.8*	650.3*	400.0	162.6
Vit B3 (mg)	24.4*	44.4*	28.2*	*04	34.8*	35.1*	33.4*	34.3*	16.0	214.5

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

## **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile 3400 cal MSC (2.25) mfm

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Week: 2

	24. Cal (kcal) 3373 3373 119.3 3280 118.9 118.9 24. Cal (kcal)													(							
	3593 119.3 3373 120.3 3391 116.6 3428 118.3 3726 119.2	31	2 32.2	436.5	3658	427.8	51.5	37.5	145.2	17.5	1697.9	I	21.8	21.8 1223.5*		1223.5*	1223.5* 136.8*	1223.5* 136.8* 2.8*	1223.5* 136.8* 2.8* 3.3*	1223.5* 136.8* 2.8* 3.3* 3.1*	1223.5* 136.8* 2.8* 3.3* 3.1* 4.8*
3319 115 31.2 32.2 436.5 3658 427.8 51.5 37.5 145.2 17.5 Telescopies of the second sec	3373 120.3 3391 116.6 3428 118.3 3726 118.9		9 33.4	438.9	5110	519.8	67.9	37.3	125.9	14	2572	31	31.4	1.4 1828.6*	Ė	1828.6*	1828.6*	1828.6* 99* 3.3*	1828.6* 99* 3.3* 3.6*	1828.6* 99* 3.3* 3.6* 2.5*	1828.6* 99* 3.3* 3.6* 2.5* 5.7*
3319 115 31.2 32.2 436.5 3658 427.8 51.5 37.5 145.2 17.5 3593 119.3 29.9 33.4 438.9 5110 519.8 57.9 37.3 125.9 14	3391 116.6 3428 118.3 3726 118.9 3280 119.2		1 35.3	269.1	5126	466.9	55.4	37.1	115.1	13.6	1921	21.4		1576.7*		1576.7*	1576.7* 70*	1576.7* 70* 3.1*	1576.7* 70* 3.1* 3.7*	1576.7* 70* 3.1* 3.7* 2*	1576.7* 70* 3.1* 3.7* 2* 4.2*
3319         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5         17.5           3593         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         125.9         14           3373         120.3         32.1         36.3         269.1         5126         466.9         55.4         37.1         115.1         13.6	3428 118.3 3726 118.9 3280 119.2		9 31.9	334.5	4018	472.5	55.7	44	122.2	14.4	1864.4	23		*6.808	808.9* 68.4*		68.4*	68.4* 3*	68.4* 3* 2.7*	68.4* 3* 2.7* 2.2*	68.4* 3* 2.7* 2.2* 4.1* 2051
3319         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3593         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         125.9         14           3373         120.3         32.1         35.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           3391         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4	3726 118.9 3280 119.2		35.3	287.8	5494	477.7	55.8	43.8	123.9	14.5	2195.6	37.5	$\vdash$	1627.5*	1627.5* 106.7*	<u> </u>	106.7*	106.7* 3*	106.7* 3* 3.8*	106.7* 3* 3.8* 2.8*	106.7* 3* 3.8* 2.8* 4.5*
3593         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3593         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         125.9         14           3373         120.3         32.1         35.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           3391         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4         7           3428         118.3         31         35.3         287.8         5494         477.7         55.8         43.8         123.9         14.5         7	3280 119.2	<u> </u>	7 35.4	221.4	4072	550.9	59.1	47.2	126	13.5	2496.6	23.2	$\vdash$	1699.1*	1699.1* 71.3*	<u> </u>	71.3*	71.3* 2.8*	71.3* 2.8* 3*	71.3* 2.8* 3* 2.1*	71.3* 2.8* 3* 2.1* 4*
3519         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3533         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         125.9         14           3373         120.3         32.1         36.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           3391         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4         7           3428         118.3         31.9         35.3         287.8         5494         477.7         55.8         43.8         123.9         14.5         7           3726         118.9         28.7         35.4         4072         55.0         59.1         47.2         126         135.9         135.8	2444 110.0	<u> </u>	7 29.3	339.8	4283	448.1	54.7	36.4	107.2	13.1	1987.3	28.1	$\vdash$	1650.1*	1650.1* 145.9*	<u> </u>	145.9*	145.9* 2.8*	145.9* 2.8* 3.2*	145.9* 2.8* 3.2* 2.3*	145.9* 2.8* 3.2* 5.9*
3519         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3593         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         126.9         14           3373         120.3         32.1         35.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           3391         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4           3428         118.3         31         35.3         287.8         5494         477.7         55.8         43.8         123.9         14.5           3280         118.9         28.7         36.4         4072         55.0         59.1         47.2         126         13.5	7.011	118.2 30.9	9 33.3	332.6	4537	480.5	55.8	40.4	123.6	14.4	2105	26.6		1487.8*	1487	1487.8*	1487.8* 99.7*	1487.8* 99.7* 3*	1487.8* 99.7* 3* 3.3*	1487.8* 99.7* 3* 3.3* 2.4*	1487.8* 99.7* 3* 3.3* 2.4* 4.7*
3539         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3533         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         125.9         14           3373         120.3         32.1         35.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           3391         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4           3726         118.3         31         35.3         287.8         5494         477.7         55.8         43.8         123.9         14.5           3726         118.9         28.7         221.4         4072         550.9         59.1         47.2         126         13.5           3844         118.2         30.9         33.3         332.6         4537         480.5         55.8         40.4         123.6         14.4	Std				3500	130.0		25.0	52.0		1300.0	18.0		0.006	900.0 75.0		75.0	75.0 1.2	75.0 1.2 1.3	75.0 1.2 1.3 1.3	75.0 1.2 1.3 2.4
3519         115         31.2         32.2         436.5         3658         427.8         51.5         37.5         145.2         17.5           3593         119.3         29.9         33.4         438.9         5110         519.8         57.9         37.3         126.9         14           3373         120.3         32.1         35.3         269.1         5126         466.9         55.4         37.1         115.1         13.6           33428         116.6         30.9         31.9         334.5         4018         472.5         55.7         44         122.2         14.4           3428         118.3         31         35.3         287.8         5494         477.7         55.8         43.8         123.9         14.5           3280         118.9         28.7         221.4         4072         55.0         59.1         47.2         126         13.5           3444         118.2         30.9         33.8         4283         448.1         54.7         36.4         107.2         13.1           3444         118.2         30.9         33.8         458.7         480.5         55.8         40.4         123.6         14.4  <	% of Std				129.6	369.6		161.8	237.8		161.9	147.9		165.3		165.3	165.3 133.0	165.3 133.0 247.0	165.3 133.0 247.0 256.0	165.3 133.0 247.0 256.0 186.4	165.3 133.0 247.0 256.0 186.4 197.6

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

## **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Menu Name: Guilford NC Juvenile 3400 cal MSC (2.25) mfm

Period(s): Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Week: 3

P (mg) 2231.9* 995.1* 2285.1* 784.3* 1932.6* 554.9* 1832.6* 610.1* 2225.8* 406.5* 2525.4* 890.1* 2191.7* 681.1*	P. (mg)  Vit B12 (mcg)  Vit B2 (mg)  Vit C (mg)  Vit C (mg)  Vit C (mg)  Pro (g)  Cal (mg)   3699 124.7 30.3 36.7 255.3 4717 518.8 56.1 70.6 140.7 15.2 1973.3 40 1718.6* 90.7* 2.9* 3.5* 3* 4.1* 2231.9*	3547 121.6 30.9 34.9 440.2 5012 508.3 57.3 34.3 117.8 13.3 2452.2 20.4 865.1* 141.9* 3* 3* 2.1* 4.5* 2285.1*	3312 105.3 28.6 26.1 214.8 3500 472.3 57 41.9 122.4 14.8 1753.2 29.7 837.5* 93.3* 3* 3.2* 2.5* 5.5* 1981.7*	3427 108.3 28.5 31 505.1 4337 476.6 55.6 33.8 143.3 16.7 1791.5 21.2 914.3* 74.4* 2.6* 2.8* 2.2* 4.2* 1832.6*	3332 113.2 30.6 29.3 277.7* 5067 466.1 56 48.1 122.8 14.7 1979.6 36.2 1586.6* 90.4* 2.7* 3.2* 2.5* 4.3* 2259.4*	3461 114.5 29.8 31.2 376.4 5020 501.3 57.9 35.7 116 13.4 2052.6 19.2 1537* 80.3* 2.7* 2.9* 2.9* 4.1* 2225.8*	3389 125.1 33.2 295* 4261 443.8 52.4 41.9 129.8 15.3 2349.1 33.8 1598.4* 96.1* 3.1* 3.9* 2.8* 6* 2525.4*	3452 116.1 30.3 31.8 337.8* 4559 483.9 56.1 43.8 127.6 14.8 2050.2 28.6 1293.9* 95.3* 2.9* 3.2* 2.5* 4.7* 2191.7*	3500 130.0 52.0 1300.0 18.0 900.0 75.0 1.2 1.3 1.3 2.4 1250.0 1250.0 13 1.3 1.3 1.3 1.3 1.3 1.3 1.3 1.3 1.3		
[4] [4] [4] [4] [4] [4]	(6au) =			H							
	(nam) SIR tiV	4.	4	.5.	4	4	4	9	4.	.2	-
	Vit B6 (mg)	, å	2.1*	2.5*	2.2*	2.5*	2.2*	2.8*	2.5*	1.3	
(gom) S18 fiv * * * * * * * *.	(gm) S8 tiV	3.5*	*o	3.2*	2.8*	3.2*	2.9*	3.9*	3.2*	1.3	
3° Vit B6 (mg) 2.2° 2.2° 2.2° 2.2° 3° Vit B12 (mcg) 1.3° 6° 4.1° 4.5° 5.5° 6.5° 6.7° 4.2° 6.7° 6.8° 6.8° 6.8° 6.8° 6.8° 6.8° 6.8° 6.8	(gm) ta iiV	2.9*	*%	*8		2.7*	2.7*	3.1*	2.9*	1.2	
3.2* Vit B2 (mg) 3.2* 2.2* 3.3 3.4 Vit B6 (mg) 3.2* 2.2* 2.5* 4.3* 4.1* Vit B12 (mcg) 3.2* 2.5* 4.3* 4.3* 4.1* 4.5* 4.3* 2.5* 2.5* 2.5* 2.5* 2.5* 2.5* 2.5* 2.5	(mg) JiV	90.7*	141.9*	93.3*	74.4*	90.4*	80.3*	96.1*	95.3*	75.0	
2.9° 3.5° 4.3° 5.5° 4.3° 2.1° 4.7° 1.3 1.3 2.4 4.7° 4.1° Br1 (mgg)	(BAR) A iiV	1718.6*	865.1*	837.5*	914.3*	1586.6*	1537*	1598.4*	1293.9*	0.006	
Vit B1 (mg)  Vit C (mg)  Vit B2 (mg)  141.9*  2.9*  3.5*  3.*  Vit B2 (mg)  141.9*  3.4*  74.4*  2.6*  2.8*  2.1*  4.5*  4.7*  96.1*  3.1*  3.2.  4.2*  4.2*  4.2*  75.0  1.2  1.3  2.4  75.0	Fe (mg)	40	20.4	29.7		36.2	19.2	33.8	28.6	18.0	
Vit A (RAE)	(mg)	1973.3	2452.2	1753.2		1979.6	2052.6	2349.1	2050.2	1300.0	-
20.4 865.1* 141.9* 3* 2.1* 4.5* 2.2* 4.2* 35.6 (mg)  20.4 865.1* 141.9* 3* 3.2* 2.5* 4.1* 4.5* 2.12 914.3* 74.4* 2.6* 2.8* 2.2* 4.2* 3.8. 1598.4* 96.1* 3.1* 3.9* 2.2* 4.1* 3.9* 2.2* 4.1* 3.1* 3.9* 2.2* 4.1* 3.1* 3.9* 2.2* 4.1* 3.1* 3.9* 2.2* 4.1* 3.1* 3.9* 2.2* 4.1* 3.1* 3.1* 3.2* 2.5* 4.7* 3.2* 2.5* 4.1* 3.1* 3.1* 3.2* 2.5* 4.7* 3.2* 2.5* 4.1* 3.1* 3.1* 3.2* 2.5* 4.7* 3.2* 2.5* 4.1* 3.1* 3.1* 3.2* 2.5* 4.7* 3.2* 2.5* 4.7* 3.2* 2.5* 4.7* 3.2* 2.5* 3.2* 2.5* 3.2* 3.3* 3.3* 3.3* 3.3* 3.3* 3.3* 3.3	% Cal Pro	15.2				14.7		$\vdash$			
(mg)  (mg)	Pro (9)	140.7	117.8	122.4	143.3	122.8	116	129.8	127.6	52.0	
Cal Pro Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Cal Fig.  Vit B1 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B2 (mgg)  Vit B3 2452. 20.4 865.1* 141.9* 3° 3.5* 3° 4.1*  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B1 (mgg)  Vit B2 (mgg)  Vit B1 (m	Fiber (9)		_	<u>ه</u>			35.7	<u>ල</u>			
(g) Pro Ca (file file) (g) Pro Ca (file file file) (g) Pro Ca (file file file file file file file file									_	(A	
Higher (9)	% Сяі сно					56		<u> </u>			
% Cal CHO % Cal	СНО (მ)	518.8	508.3	472.3	476.6	466.1	501.3	443.8	483.9	130.0	
Sp. Call CHO       Call CHO       Pro (9)       Pro (19)       Pro (19)       Pro (19)       Pro (19)       Pro (19)       Pro (140.7)	Va (mg)	4717	5012	3500	4337	5067	5020	4261	4559	3500	
CHO (9)  Cal CHO (14)  Cal Cho (15)  Cal Cho	Сһо! (тд)	255.3	440.2	214.8	505.1	277.7*	376.4	295*	337.8*		
Mai (mg)   Mai (mg) (mg)   Mai (mg)   Mai (mg) (mg)   Mai (mg) (mg) (mg) (mg)   Mai (mg) (mg) (mg) (mg) (mg) (mg) (mg) (mg)	(6) A78	36.7	34.9	26.1	31	29.3	31.2	33.2	31.8		
Choi (mg)	% Cal Fat	30.3	30.9	28.6	28.5	9.08	29.8	33.2	30.3		
SET (9)         (1)	Fat (g)	124.7	121.6	105.3	108.3	113.2	114.5	125.1	116.1		
C C A I FRIT         (9)         Proposition         Proposition         (B)	Cal (kcal)	3699	3547	3312	3427	3332	3461	3389			
1247   303   367   255.3   4717   518.8   56.1   706   140.7   15.2   1973   40   77186   90.7   2.9°   3.5°   7.   4.1°   1124   30.9   34.9   440.2   501.2   508.3   57.3   34.3   117.8   13.3   2452.2   20.4   865.1   141.9°   3°   3°   3°   3°   4.1°   1124   3°   3°   3°   3°   3°   3°   3°   3		Mon	Tue	Med	Thu	Fri	Sat	Sun	Wkly Avg	Std	

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

## **WEEKLY NUTRITIONAL ANALYSIS**

Age Group Standard: Male/Female 9-18 Years-ACS

Afternoon Snack, Breakfast, Dinner, Evening Snack, Lunch

Period(s):

Menu Name: Guilford NC Juvenile 3400 cal MSC (2.25) mfm

Cycle

Vit B3 (mg)	35.1*	16.0	219.3
Folacin (mcg)	656.4*	400.0	164.1
P (mg)	2237.6*	1250.0	179.0
Vit B12 (mcg)	4.7*	2.4	194.6
Vit B6 (mg)	2.4*	1.3	184.9
Vit B2 (mg)	3.3*	1.3	252.3
(gm) ta iiV	2.9*	1.2	244.4
(mg) Vit C	98.1*	0.27	130.9
(BAR) A iiV	1426.4*	0.006	158.5
Fe (mg)	27.5	18.0	152.5
Ca (mg)	2095.6	1300.0	161.2
% Cal Pro	14.3		
Pro (g)	123.6	52.0	237.7
Fiber (9)	41.6	25.0	166.5
% Cal CHO	26		
СНО (მ)	482.2	130.0	370.9
(Bm) sV	4547	3500	129.9
Сһоі (тд)	328.4*		
(6) A78	33		
% Cal Fat	30.8		
Fat (g)	117.9		
Cal (kcal)	3446		
	Cycle Avg	Std	% of Std

<sup>\*</sup> Some values for this nutrient are unavailable; the number listed is incomplete.

### **HOLIDAY MENUS**

### HOLIDAY MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

All juvenile probation facilities are unique, so we recognize the importance of customizing menus to meet the needs of each location. Our registered dietitians have developed a holiday menu and diet program customized to the Guilford County Juvenile Detention Center.

### 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 youth when emotions run high. We have included five holiday or "spirit-lifter" meals for your review.

We will work with you to develop an appropriate holiday meal schedule. Our plan is to provide one special meal per month, as requested in the RFP. Following are sample menus for five prominent holidays.







### EASTER

### **SPRING HOLIDAY MENU**

Turkey Ham 3 oz

Au Gratin Potatoes 1 cup

Mixed Vegetable Blend 1/2 cup

Biscuit 1/54 cut

Margarine 1/2 oz

Yellow Spice Cake with 1/54 cut

Buttercream Frosting

Fruit Drink with Vitamin C 1 cup





### 4 of JULY

Cheeseburger 3 oz

Shredded Lettuce 1/2 cup

Burger Sauce 1 oz

Macaroni Salad 1 cup

Black Bean & Corn Salad 1/2 cup

Brownie with Powdered Sugar 1/54 cut

Fruit Drink with Vitamin C 1 cup



### 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 youth receive their trays. We will provide evening snacks for youth 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 youth is practicing dietary laws for established religious purposes. In addition, youth 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 youth name and classification number, unless a no-name system is used.

### 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.



### 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 the Guilford County Juvenile Detention Center chooses 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.



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 resident acceptability standards.



**FRESH PRODUCE:** Fruits: 138-count apples—U.S. No. 1 or comparable quality

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



### CANNED OR FROZEN PRODUCE:

Extra standard or standard, based on availability for institutional pack



**FRUIT DRINK:** Vitamin C-enriched, saccharin-sweetened



### MILK:

With calcium and vitamin D, 1% White or Chocolate

### 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 the Guilford County Juvenile Detention Center. All usable commodities will be blended into the menu and credited, per the USDA.

### FOOD DOCUMENTATION/RECORDS

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 leader 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.

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 The Guilford County Juvenile Detention Center 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 your preferences.

In addition, we know that smooth delivery of meals helps control resident behavior. Delivery and documentation are key to successful food service. We will faithfully document all meals and retain records appropriately to ensure proper reimbursement for the program.



Aramark has and will continue to agree and comply with the numbered items above concerning records and documentation. All records and documentation regarding food service will be housed in the kitchen office at each facility, including all required paperwork, temperature logs, employee files, and other pertinent documents. At the end of each cycle menu week, all weekly paperwork is secured in file cabinets or other secure storage areas for easy access for future review. At the end of 12 months, all records and documentation are then housed centrally in our Aramark/Iron Mountain Warehouse.

RE	CORD RETENTI	ON SCHEDULE SUM	MARY (FOOD SE	RVICE)
RECORD NUMBER	RECORD TITLE	RECORD DESCRIPTION	RETENTION PERIOD	DESTRUCTION METHOD
FS-0001	Nutrition and Dietetics Training	Nutritition and Dietetics training classes attended in class format. Lists all inmates who attended	Retain for 10 years then erase.	Erase
FS-0003	Department Menus/Master Set	Nutritionally balanced menus to be used by the institutions.	Maintained until superseded, then destroy.	Throw away - waste paper
FS-0005	Temperature Checks	Records temperature for hot lines, deep fryers, and cold lines. This is to ensure cooking conditions are correct to prevent food poisoning.	Retain for three years, (current audit cycle), then destroy.	Shred
FS-0006	IWork Schedules	Records inmate assignment in kitchen area. Additional record-keeping of who was issued utensils in kitchen.	Retain three years (current audit cycle), then destroy.	Shred
FS-0007	Food Usage	Records amount of food used in preparation of institution meals and monthly usage total.	Retain three years (current audit cycle), then destroy.	Wastepaper
FS-0008	Food Evaluations	Documents the results of random meal testing in the institution.	Retain three years (current audit cycle), then destroy.	Wastepaper
FS-0009	Diet Orders	Special diet orders. These diets are issued on either medical or religious grounds.	Retain until inmate transfers or is released, then destroy.	Throw away - waste paper
FS-0012	Food Managers Training	Documents the training each Food Manager has completed. This is used to verify that the employee has completed the necessary training to be qualified as Food Manager.	Retain 10 years after employee leaves service.	Shred
FS-0013	Food Service Checklists, Logs, & Reports	Checklists, logs, and reports used in the institutional food services. Includes but is not limited to DRC Form 1779, 2302, 5274, and 1595	Paper - Retain three years.	Shred
SS-0002	Work Orders	Records work requested to be done, i.e., repairs, plugged toilets, electrical outlets, etc.	Retained until work is completed and logged, then destroy.	Throw away - waste paper

RE	CORD RETENT	ION SCHEDULE SUM	MARY (FOOD SE	RVICE)
RECORD NUMBER	RECORD TITLE	RECORD DESCRIPTION	RETENTION PERIOD	DESTRUCTION METHOD
SS-0006	Safety & Sanitation Inspection	Report of safety and sanitation inspection of DRC facility locations. DRC Form(s):#1256 Monthly Food Service Sanitation Report,#1257 Fire/Safety/Sanitation Monthly Inspection Report, #1396 Fire/Safety/Sanitation - Weekly Inspection Report, #1495 Weekly Food Service Sanitation Report.	Paper - Retain three years (current audit cycle), then destroy. Machine Readable - Retain three years (current audit cycle), then destroy.	Shred / Delete
SS-0019	Chemical Inventories	Hazardous and non-hazardous chemical lists and logs including DRC 1896 - Non- Hazardous Chemical Inventory Log, DRC 1886-Hazardous Chemical Log, DRC 1895- Chemical List, and the Facility List of Hazardous Chemicals.	Retain three years (current audit cycle), then destroy.	Shred
SS-0024	Injury Reports	Description and/or investigation of staff and inmate injury. DRC Forms: #1796 Occupation Injury Report, #4198 Inmate Accident Report, #6311 Inmate Accident Log, and other related documentation.	Paper - Retain five years, then destroy. Machine Readable - Retain five years, then destroy	Shred / Delete
SS-0026	Safety Practice Acknowledgment	Documents inmates training for safety related and equipment training items.	Retain for 10 (ten) years after expiration of sentence, final release, or death.	Shred
SS-0039	Annual Food Service Inspections	Records the annual food service inspection conducted by the Department of Health and documented corrective action.	Paper - Retain 3 years.	Shred
SEC-0050	Tool Control Documents	Documents involving the use of tools within the institution to include: DRC #2328, Missing, Stolen or Broken Tool Report, #2329 Report of Contractor's Tools, #2330 Tool Inventory Revision Report, #2331 Tool Inventory, #2332 Daily/Weekly Tool Report, #2552 Daily Tool Sign In/Out Log, #2671 Perpetual Inventory Log, and #5095 Syringe and Needle Count Sheet.	Retain three years, then destroy.	Shred

### **QUALITY ASSURANCE REVIEWS**

Aramark works with a third-party, Steritech, to conduct food safety quality assurance reviews at our locations. It is a standardized process to help Aramark perform at the highest levels of safety across our food service portfolio. The process involves site visits at Aramark food service locations by Steritech. During the review, operations managers gain education and positive coaching on Aramark's enhanced food standards. Methods and tools are provided that enable managers to implement corrective actions and ensure that associates operate consistently and with the highest standards. Ultimately, the quality assurance review process helps strengthen food safety performance to further protect those we serve.

Steritech compiles a target schedule once a month. The on-site Aramark contact is required to have the following ready for review:

- Managers' ServSafe Certificates
- Health Department Permit
- Previous Health Department Inspection
- Material Safety Data Sheets
- Delivery Temperatures with Corrective Actions
- Completed Food and Equipment Temperature Logs

During the review, the Steritech representative examines documentation and conducts a review of each sublocation, including observations, taking food temperatures, inspecting logs, talking to associates, and providing feedback and coaching to all participants.

In approximately three days, Steritech sends an email to the on-site contact and the district manager with the final report attached and instructions for entering corrective actions into the corrective action management system via the Aramark's SAFE Portal.

### ACCESS AND RECORDS

Aramark understands and will comply with all reporting requirements. Aramark will continue to provide and maintain detailed reports that outline our operational activity. Additionally, we will conduct quarterly business reviews, which will focus on overall performance along with new programs to support ongoing operational efficiencies.

### 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. The front-line manager completes monthly compliance reviews as a continuous self-evaluation of our performance.

The district manager verifies quarterly the meeting of all standards and writes detailed action plans for areas requiring 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.

Our region team members inspect the food production process in additional operation to ensure we are meeting our financial commitments to you. These audits also ensure that we deliver maximum productivity with minimal waste. Additionally, we collect all data from health inspectors and accreditation audits by the ACA and other auditing bodies.

### **FEEDBACK**

### **COMPLAINT PROCEDURES**

The front-line manager and facility administration determine in advance how routine complaints will be handled. Aramark recommends we participate in facility staff meetings to stop problems before they become complaints.

We have standard procedures for dealing with complaints. We begin by reading all complaints carefully and respectfully, then thoroughly investigate to determine if the complaint is valid. If we are at fault, we respond by completing a complaint 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 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 youth, 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 The Guilford County Juvenile Detention Center to review the feedback and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA to teams in food supply chain management and operations, and the process continues.

While we will provide information and insight, The Guilford County Juvenile Detention Center controls any and all menu changes. We treat the menu as an everchanging process requiring ongoing adjustments to ensure meal acceptance.

### **HUMAN RESOURCES**

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 Juvenile Detention Center is to engage our employees, make a meaningful difference in your facilities, and leave 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.





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 comprehensive hiring processes ensures that all employees adhere to the standards set forth by Guilford County Juvenile Detention Center.

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. This thorough check covers seven years, completed by a third-party vendor, 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 requirement.

### 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.

### **ALLIE VIRTUAL ASSISTANT**

Allie is our virtual job coach that supports applicants and current employees looking to advance their careers. Each user receives a curated list of Aramark jobs based on their interests, skills, and location.

Hi! I'm Allie, your virtual job assistant at Aramark. I can assist you with your job search and answer any questions you may have about employment with us such as our business, culture, team and more.

### **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. Our Employee Resource Groups embrace workplace communities for women, Latinos, people of African descent, Indigenous employees, people of pan-Asian heritage, crossgenerational workers, veterans, LGBTQ employees, interfaith dialogue, and those with disabilities and their caregivers and advocates.



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 resident manipulation, maintaining a safe and secure work environment, and meeting federal requirements like PREA training.

### **EMPLOYEE TRAINING**

We implement a 30-60-90 onboarding plan that includes orientation to Aramark, corrections, and role-specific training



To ensure employees are prepared for their roles, we use a robust onboarding plan that uses face-to-face, online, and hands-on training.



Readily available resources mitigate challenges by addressing common situations and providing guidance.



Peer-to-peer mentoring provides an understanding of the nuances within your facility and each role.



Regular interactions with managers ensure role alignment and retention of information.



Weekly huddles enable the team to be aligned on operations.



The 30-60-90 plan onboards employees with an orientation to Aramark as well as the corrections industry, while clarifying role expectations.



Hands-on practical experience enables employees to operate more efficiently and effectively in their roles.



We provide regular touchpoints and resources within daily operations to aid knowledge retention.

### STAFF TRAINING TAKES SERVICE TO THE NEXT LEVEL



### FRONT-LINE ASSOCIATE TRAINING

Investing valuable leadership time in one-on-one training sessions emphasizes the importance of each job to your employees. Our front-line associate training establishes expectations in addition to the fundamentals and hands-on skills.

**WEEK ONE:** New employees are required to complete four modules to learn essential concepts and meet with their managers to put education into practice by physically going through each task.

**WEEK TWO AND BEYOND:** Employees will participate in weekly SHIELD and SAFE Briefs and other huddle exercises. This participation reinforces the concepts learned in onboarding and ensure a safe and secure environment for Guilford County Juvenile Detention Center.

### TECHNICAL SKILLS TRAINING

Efficient and high-quality service is essential at Guilford County Juvenile Detention Center. To provide you with the best operations, we engage managers, supervisors, clinical dietitians, chefs, and front-line service associates in technical skills training on a predetermined schedule. These programs are conducted across each of our services using multiple delivery vehicles:



ONE-ON-ONE TRAINING



TEAM TRAINING MEETINGS



VIDEO TRAINING



INTERACTIVE SKILL TRAINING





### SHIELD TRAINING

Inmate manipulation is a constant threat in the corrections industry that compromises employee safety without proper training. Our solution to this hazard is SHIELD training—designed to arm employees with the knowledge and skills to understand risks, manage resident, and recognize when manipulation occurs.

### **SHIELD Training 101**

- Focuses on resident manipulation, a safe and secure workplace, and managing resident.
- Must be completed before working with residents
- Employees are recertified annually
- Includes three learning modules and is tracked through Aramark's Learning Management System to ensure 100% compliance
- SHIELD briefs are discussed at weekly huddles to reinforce each of the key topics



Managers will maintain the highest level of service by creating a customized training plan depending on a resident's individualized scheduled tenure in the kitchen.

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### **REWARD**

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

### **DESCRIPTION**

### **REWARDS**

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### **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



### ANNUAL EMPLOYEE APPRECIATION DAY

Celebrates employees' loyalty and thanks them for their contributions

Individual workplace celebrations



### **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



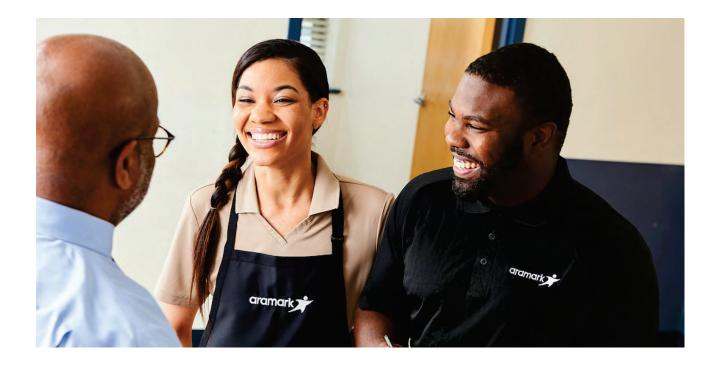
### **MILESTONE AWARDS**

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

### **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 262,550 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.



### FOSTERING EXPERTISE WITH THE FRONT-LINE FUNDAMENTALS PROGRAM

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 fellow employees, customers, and partners. Specific training on customer interactions is available in partnership with our employee relations team.

### ARAMARK'S SAFE COMMITMENT

As an organization dedicated to excellence, we are committed to responsibly operating our business. 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 knows 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.

### COMPENSATION

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, 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

### BENEFITS FOR HOURLY AND SALARIED EMPLOYEES

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

Please refer to our Benefits Highlight Brochure in the Appendix.



High-quality talent is an invaluable resource to Guilford County Juvenile Detention Center, 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 a 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.

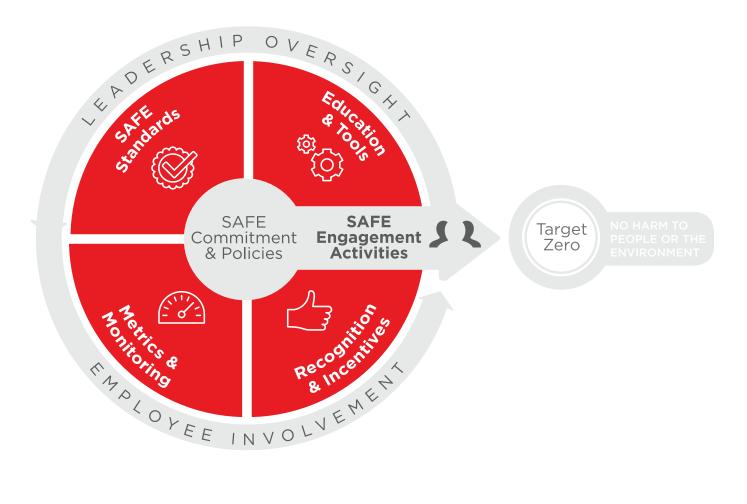


### **TALENT PLANNING**

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.

### OUR APPROACH TO SAFETY

We will implement Aramark's SAFE Program at The Guilford County Juvenile Detention Center to ensure that safety is at the forefront. It provides a common framework that our people can use every day to identify, evaluate, and manage risk throughout the entire organization. This management system is composed of front line-focused processes, programs, and metrics designed to improve performance in the areas of food, occupational, and environmental safety. Aramark's SAFE program is how we control risk, drive continuous improvement, and deliver on our uncompromising commitment to the safety of our employees, clients, consumers, shareholders, and the communities we serve.



### ARAMARK'S SAFE PROGRAM

These are the core elements of Aramark's SAFE Program; they reflect how we live our safety promise every day to enrich and nourish those we serve.

### LEADERSHIP OVERSIGHT

### Leadership sets clear expectations, drives accountability, and leads by example to continue moving us toward Target Zero.

### **EMPLOYEE INVOLVEMENT**

Employees help create safe environments through regular feedback opportunities.

### SAFE COMMITMENT AND POLICIES



### **SAFE STANDARDS**

Establishing targeted, simple, and highly visual guidelines to support compliance and reduce risk delivers operational excellence to your organization.



### **EDUCATION AND TOOLS**

Training and support resources that facilitate effective implementation of our SAFE Standards.



### **METRICS AND MONITORING**

We track our safety initiatives and evaluate performance to assess opportunities for continuous improvement.



### RECOGNITION AND INCENTIVES

We cultivate a culture of appreciation for our employees, clients, and consumers. We recognize significant achievements and behaviors that contribute to our safety goals.





We continuously enhance our food-safety standards to keep them the highest in the industry, helping us increase quality and value to those we serve and further positioning us as an industry leader. Our standards are built under HACCP (Hazard Analysis Critical Control Point) principles to apply control measures to prevent the occurrence of any potential food safety issues and to meet all state and federal requirements.

### FOOD SAFETY STANDARDS FOCUS ON:

- Associate health
- Hygiene
- Location and equipment
- Pest management
- Cleaning and sanitation
- Receiving and storage
- Food handling
- Service and delivery
- Hazard control and management





### — INSIGHT —

Our internal assessment processes, such as SAFE Briefs and SAFE Observations, are designed to reduce workplace injuries. Since their implementation, we have continued to realize positive results.

Based on recognized global food safety standards and best practices, our vendor food safety and sanitation standards meet and even exceed government regulations and industry standards. Accordingly, vendors must:

- Operate under a HACCP-certified plan.
- Complete third-party inspections every year.
- Document pest control, sanitation, and product safety programs.

After food arrives from vendors, it needs to be handled, processed, prepared, and served properly.

Aramark's food safety program keeps food safe during each step of the flow-of-food process.

- Food safety practices and procedures are followed and documented.
- Routine or daily pre-service meetings are held with food handlers.
- Federal, state, and local health codes are understood and followed.
- Quality-control checks are regularly completed.
- Ongoing training is conducted, tracked, and enforced.
- At least one manager during all hours of operation is required to have a ServSafe certification, the highest standard in the industry, administered by the National Restaurant Association.

#### **SANITATION PLAN**

## SANITATION & FOOD SAFETY MANUAL

Aramark's corrections division believes that a safe workplace 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 youth food service program. 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 workplace is essential.

The various categories will include: Clean as you go, Daily, Weekly, Monthly, and Quarterly. Setting specific time periods as a checklist require organize the complexity and ensure each task has been completed. Continuous inspections by the food service director and food service supervisors will enforce the Sanitation Plan.

Aramark also provides operational opening and closing checklists (Sanitation Checklist Opening and Sanitation Closing Checklist). We try to make sure that nothing is ever missed on a day-to-day and shift-to-shift basis.

#### **SUPERVISION**

It is the policy of Aramark's corrections division that our staff while on assignment, are carefully supervised and that all hourly staff under the supervision of the food service supervisor receive proper guidance, direction and training.

- All staff will be required to maintain necessary sanitary and safety standards in line with OSHA'S requirements and other related health safety standards.
- Full tool control should be maintained and shadow boards used when applicable.
- Under no circumstances should staff be allowed to carelessly serve residents or waste food; food should be served in a manner which all youth receive the exact same portion and the appropriate portion.

#### SAFETY IN FOOD PREPARATION

- When handling hot items, use clean dry towels.
- When lifting lid covers on steam pots, lift lid cover away from oneself to avoid steam coming up in your face.
- All equipment will be cleaned after each use.
- When lifting a heavy item, have another person assist in lifting.
- Be sure stoves are turned off when not in use.
- Make sure pans are not overfilled.
- No horse play in the kitchen area.
- Make sure all equipment is kept in good working condition.
- Report any hazardous conditions immediately to the supervisor on duty.
- Make sure all tables and floors are kept clean at all times.
- The supervisors are responsible for the supervising of all food preparation.
- Ovens and stoves are to be cleaned on a regular basis.

### CLEANING OF THE KITCHENS—BASIC CONCEPTS

- The entire kitchen will be kept clean and sanitary at all times.
- Sanitation will include keeping the kitchen, floors, tables, walls and equipment clean at all times.
- All kitchen equipment and floors shall remain clean through each shift change.
- Each shift sanitation person will be responsible for keeping a clean unit.

#### **FOOD CONTACT SURFACE**

- All food surfaces such as tables, equipment and utensils will be kept clean and sanitized after each use.
- Hands will be kept clean and sanitary while preparing the food.
- Use clean gloves when handling the food.
- Throw away any food dropped on the floor.
- Use clean spoon each time the food is tested.
- All toilet facilities in the immediate area of the kitchen and all hand washing sinks will bear the sign: Employees must wash hands before returning to work.
- All surfaces cleaned with solution and sanitizing solution.

#### **AREA SANITATION**

It is difficult to work in a cluttered kitchen. We insist all employees understand the following: A detailed sanitation program will be developed to the specifics of each of the locations in the County.

- Keep paper and food off the floors. Be sure there are enough trash containers and that they are emptied periodically, washed and new liners inserted.
- There should be no large scale dry sweeping while food is being prepared.
- Dust rises in the air and will settle on the food and worktables.
- Spilled dry food should be swept up immediately by the person responsible.
- Wet food spilled on the floor should be wiped up immediately.
- Worktables should be cleared and wiped off as the preparation progresses. Do not allow soiled pots, utensils, towels or empty cans to accumulate. This limits work space and hinders production.
- Surplus equipment should be put in storage and not take up space in the kitchen.
- Condiments and other ingredients should be returned to their proper place after use.
- Surplus items should be returned to the stockroom for safe keeping.
- Table drawers must be kept clean and orderly.
   Articles that cannot be disposed of must not be accumulated.
- Splatters on walls should be wiped off immediately.
- Grease traps are to be checked and cleaned weekly.
- Light fixtures are to be cleaned weekly.

## LEADING WITH SAFETY TECHNOLOGY

We use two critical technological features to empower managers to meet safety requirements: the SAFE Portal and the Global Metrics Monitor (GMM).

#### ARAMARK'S SAFE PORTAL

This controlled-access touchpoint for managing risk provides managers access to environmental, occupational, and food-safety training materials.

#### GLOBAL METRICS MONITOR

This web-based system is used to monitor and evaluate performance and to assess opportunities for continuous improvements. There is complete transparency in this system as every leader in the organization can access every account they oversee, even directly from a tablet or mobile device.

#### **EMERGENCY PREPAREDNESS**

We developed a broad-based plan to help with cohesive and integrated emergency guidelines. As with any emergency plan, the true measure of success is communication. With a solid communication framework, we can quickly bring together the resources needed for any situation.

## BUSINESS CONTINUITY AND DISASTER RECOVERY PLAN

We developed a plan for providing alternate service in the event of an emergency. We firmly believe in advanced preparations; we will form a committee composed of members from The Guilford County Juvenile Detention Center's security, facilities services management, and dining services staff in addition to a Quick Response Team of local resources. In the event of an emergency, our managers handle the situation and continue providing dining services.

#### **SECURITY**

The safety, security, and welfare of youth 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. We understand that our security procedures must fit the security policies of your facility.

## ARAMARK SECURITY POLICIES

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

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

#### COMMITMENT TO 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 leader 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.
- Food product controls—We ensure strict control over food products that could be used in making contraband.

## ARAMARK SECURITY OPERATIONAL PROCEDURES

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

#### **KEY CONTROL**

Our food service leaders 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. All external security keys for doors and loading docks are in the possession of correctional officers only.

## 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
- 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 and your staff to maintain a uniform approach to custody and security

#### STAFF SECURITY PRINCIPLES

Aramark staff must have a comprehensive understanding of security requirements. Our more than 45 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 juvenile facility. They operate seamlessly with The Guilford County Juvenile Detention Center's staff as department heads within the organization of the facility. Our managers are not security personnel; however, they are trained to be alert to problems that might develop within the facility.

Our food service staff wears a distinctive facilityapproved 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
- Corrections officers—stations and relief
- Classification of youth—housing assignments
- Various privilege levels of youth
- Shakedown and contraband
- Youth' visiting privileges
- Emergencies—response to facility fights, escapes, and youth injuries
- Daily count routine
- Use of force on youth
- Court procedures
- Bookings, processing, and arraignment
- Transfer of youth to another facility
- Medical clearance of youth

## MANAGEMENT & STAFFING

Aramark's management team supports every aspect of our operation, spanning more than 450 clients and over 45 years of partnership. From the front line to development and innovation, you can expect a dedicated team with local, regional, and corporate leadership that's focused on your account.

Our team's experience and expertise remain unmatched in the industry to ensure your needs are addressed and we deliver on our commitments. Aramark's management team comprises leaders who will provide the ongoing resources necessary to manage the operation. Following is our customized staffing plan for Guilford County Juvenile Detention Center. Additionally, we provided profiles and resumes of personnel who will support the food service operation at Guilford County Juvenile Detention Center.



## REGIONAL

#### **FUNCTIONAL SUPPORT**

We invest heavily in the quality of our support resources—both systems and people—ensuring our team is on the cutting edge of leading trends and setting the industry standard. While we are rigid in our standards of quality and compliance, we remain flexible in applying our systems and programs to accommodate the needs of each facility. Our responsiveness is crucial in helping you maintain a safe and secure environment. Our people resources include experts and support in all key areas.

#### Tim Barttrum

President & CEO

#### Steve Yarsinsky

Vice President, Finance

#### **Hilary Saylor**

Associate General Counsel

#### **Tom Burns**

Regional Vice President, Commissary

#### Ignacio Sanchez

Vice President, Client Relations

#### Lisa Bush

Vice President, Marketing

#### **Doug Traher**

Vice President, Information Technology

#### Michael Elchenko

Vice President, Growth

#### **Katie McDermott**

Vice President, Human Resources

#### **Corey Stoughton**

Vice President, Sales

#### Michelle Smith

Director of Business Development, Union Supply

#### Wendy Wolff

Vice President, West Region

#### **Tracy Tomkiewicz**

Vice President, Central Region

#### **Bob Barr**

Vice President, East Region

## YOUR MANAGEMENT TEAM

The regional vice president provides overall management and control of client facilities in the East Region. He is the executive leader responsible for driving a hospitality culture and enhancing the partnership with clients in his region through innovation, service and revenue goals. He is responsible for setting the strategic vision for his region, supporting the development of people and programming, and motivating his management team to drive value for clients.



**BOB BARR**VICE PRESIDENT,
EAST REGION

Bob is a tenured operations leader and subject matter expert. Throughout his career, he has led large-scale teams for high-profile clients and events, progressing through various management positions, and now serving as East Region Vice President. He has been instrumental in the implementations for sustainability, culinary optimization initiatives, and enterprise productivity, and he has developed and executed virtual and on-site operations training. Bob was also recognized as a Most Valued Partner at Aramark, and continues to lead by example in his region.

#### Stephen Grant

Vice President of Operations,

**Consult Services** 

.... Eddie Nagy

District Manager, PA DOC

···· Gaia Di Giacomo

Account Manager, MD PSCS

··· Scott Ostrander

Account Manager, SC

Melissa Gano

Vice President of Operations

..... Aaron Dillon

Vice President of Operations, OH & WV

···· Leahann Goux

District Manager, WV

Seth Bromberg

District Manager, OH

Myron Trotch

District Manager, OH

..... David Stanley

District Manager, OH

Matthew Adkins

District Manager, OH

**Anup Das** 

District Manager, OH

Chris Kramer

District Manager, NC/SC

#### Brian Nelson

District Manager, ME/NY/NJ/MA/RH

Brian Holt

District Manager, VA/MD

Jackie Lashley

District Manager, PA

Guilford County Juvenile Detention Center's food service will achieve operational excellence guided by the following two support systems:



### ON-SITE MANAGEMENT PERSONNEL



## REGIONAL & CORPORATE LEADERS

Our team will set your facility apart through frequent site visits and expert management in areas such as food service, marketing, financial planning, and technology to name a few.

The regional team includes the following members:



**BOB BARR** 

#### Regional Vice President

Bob directs unit operations in the East region to ensure customer satisfaction and meet program goals.



**CHRIS KRAMER** 

#### **District Manager**

Chris serves as your go-to point of contact for support and program guidance.



**LOGAN BOLING** 

#### **General Manager**

Logan brings more than eight years of management experience and has been in his current position with Aramark since 2022. In his current position, Logan is responsible for eight clients in the North Carolina and Virginia markets. Logan specializes in customer relations and food service excellence. He has a B.S. in business studies organizational leadership from Southern New Hampshire University and is ServSafe certified.



TOSHA SMITH

#### **Food Service Director**

Tosha has served as the Food Service Manager for Aramark at Guilford County since 2019. In this role, Tosha is responsible for all culinary and financial's operations at the Juvenile Detention Center. Tosha leads a team of three hourly associates. Tosha resides in Greensboro.



#### **SOPHIA FLESCH**

### Director of Nutritional & Operational Support Services

Sophia is a registered dietitian who provides leadership in nutrition for the East Region and creates customized menu solutions that meet your needs related to special diets, supply chain management, and contract specifications.



#### **JOHN MCFADDEN**

#### **Director of Strategic Development**

John pursues sales growth, maintains existing accounts in the East Region, and ensures your satisfaction with operations.



#### **ASHLEY KEELER**

#### Regional Finance Director

Ashley provides financial advice to the regional management team regarding existing business, forecasts, budgets, monthly operating results, and data interpretations.



**ANDREW HALL** 

#### **Human Resources Director**

Andrew manages human resources policies and procedures for the East Region.

#### **ROBERT J. BARR**

#### REGIONAL VICE PRESIDENT

#### **EXPERIENCE**

2004-Present Aramark Corporation

2021-Present Regional Vice President (East)
2019-21 Vice President Operations

2016-19 AVP, National Food & Retail Operations

2014-16 Director, Operational Excellence—Sports, Leisure, & Corrections

2006-14 Wells Fargo Center

General Manager

2004-06 Citizens Bank Park, Lincoln Financial Field

Concessions Manager

#### **EDUCATION**

2001 Rowan University, Glassboro, NJ

Bachelor of Science, Business

Concentration in Business Management GPA: 3.3, Sigma Beta Delta Honors Society

#### **CHRISTOPHER KRAMER**

#### REGIONAL DISTRICT MANAGER

#### **EXPERIENCE**

2016-Present Aramark's Correctional Services Division

2022-Present District Manager
 2021-22 General Manager
 2016-20 Food Service Director

#### **EDUCATION**

2014 Ohio University

AYA Integrated Language Arts

#### **LOGAN BOLING**

#### GENERAL MANAGER

#### **EXPERIENCE**

2022-Present Aramark Correctional Services, LLC

General Manager

2019-21 Joey's Fine Food & Pizza, Denver NC

Multi-unit Director of Operations

2018-19 Woodstock Inn & Resort, Woodstock VT

F&B Operations Manager

2016-18 Brookdale Senior Living, Jacksonville FL

Associate Director of Dining,

#### **EDUCATION/CERTIFICATION**

**Southern New Hampshire University** 

Bachelor of Science in Business Studies

Organizational Leadership

Major GPA 3.8

#### **TOSHA SMITH**

#### FOOD SERVICE DIRECTOR

#### **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



#### **SOPHIA FLESCH**

## DIRECTOR, NUTRITION & OPERATIONAL SUPPORT SERVICES

#### **EXPERIENCE**

2017-Present Aramark Correctional Services

2022-Present Director, Nutrition & Operational Support Services

2019–22 Nutrition Senior Manager

2017-19 Manager, Nutrition & Operational Support Services

2016-17 Aramark K-12

Project Support Dietitian

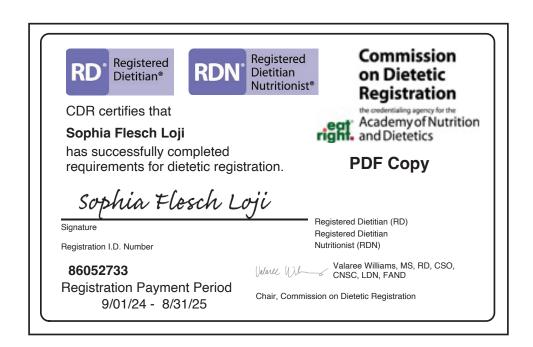
#### **EDUCATION**

University of New England

Master of Science in Applied Nutrition

Michigan State University

Bachelor of Science in Dietetics



#### JOHN MCFADDEN

#### DIRECTOR OF STRATEGIC DEVELOPMENT

#### **EXPERIENCE**

2016-Present Aramark's Correctional Services Division

2024-Present Director of Strategic Development

2016-24 Regional Finance Director

**Aramark Business Dining** 

2012-16 Regional Finance Manager2006-12 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

#### **ASHLEY KEELER**

#### REGIONAL FINANCE DIRECTOR/CONTROLLER

Finance Manager

#### **EXPERIENCE**

2021-Present **Aramark Correctional Services** 2024-Present Regional Finance Director 2021-24

2019-21 Aramark, Harvest Table Region

Finance Manager, Collegiate

Aramark, East Carolina University 2015-19

Senior Unit Controller

Aramark, Methodist University 2013-15

Assistant General Manager

2005-13 Aramark, Campbell University

Assistant General Manager

Unit Controller Marketing Intern

#### **EDUCATION**

**Campbell University** 

MBA and BBA, Accounting

#### **ANDREW HALL**

#### **HUMAN RESOURCES DIRECTOR**

#### **EXPERIENCE**

2019-Present Aramark

2021-Present Human Resources Director

2019–21 Senior Human Resources Manager

2011-19 Target

2017-19 Human Resources Business Partner

2014-17 Executive Team Leader, Human Resources/District Resource

2011–14 Executive Team Leader, Operations

#### **EDUCATION/CERTIFICATION**

2007-11 University of North Carolina at Chapel Hill

Bachelor's Degree in Economics Second Major in Management

## **STAFFING CHART**

aramark		Juvenile Detention Center - Labor Schedule					
	SUN	MON	TUE	WED	THURS	FRI	SAT
Food Service Manager	OFF	9:00AM - 5:00PM	9:00AM - 5:00PM	9:00AM - 5:00PM	9:00AM - 5:00PM	9:00AM - 5:00PM	OFF
Oversight Worker	OFF	OFF	6:00AM - 2:00PM	6:00AM - 2:00PM	6:00AM - 2:00PM	6:00AM - 2:00PM	6:00AM - 2:00PM
Oversight Worker	9:00AM - 5:00PM	9:00AM - 5:00PM	9:00AM - 5:00PM	OFF	OFF	9:00AM - 5:00PM	9:00AM - 5:00PM
Oversight Worker	6:00AM - 2:00PM	6:00AM - 2:00PM	OFF	6:00AM - 2:00PM	6:00AM - 2:00PM	OFF	6:00AM - 2:00PM

## **JOB DESCRIPTIONS**

#### **FOOD SERVICE MANAGER**

The Food Service Manager is a management position responsible for developing and implementing dining solutions to meet customer needs and tastes. Oversees and manages dining operations where customers order prepared foods from a menu.

#### JOB RESPONSIBILITIES

#### Leadership

- Use Aramark's coaching model to engage and develop team members to their fullest potential
- Reward and recognize employees
- Ensure individual and team performance meets objectives and client expectations
- Plan and lead daily team briefings
- Ensure safety and sanitation standards in all operations

#### **Client Relationship**

- Identify client needs and communicate operational progress

#### **Financial Performance**

- Ensure the completion and maintenance of P&L statements
- Deliver client and company financial targets
- Adopt all Aramark processes and systems, understand performance metrics, data, order and inventory trends; educate teams on key levers to improve margins

#### **Productivity**

- Bring value through efficient operations, appropriate cost controls, and profit management
- Follow the Operational Excellence fundamentals by meeting and maintaining food and labor initiatives
- Ensure entire team is trained and able to implement
- Supervise team regarding production, quality and control

#### Compliance

- Maintain a safe and healthy environment for clients, customers and employees
- Follow all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour Additional Responsibilities
- Lead the front of the house of the dining operation (Cafeteria/ Residential Dining Facility) in conjunction with the Food Service Director
- Plans, directs, and coordinates food service activities in order to deliver a finished product to the customer

#### QUALIFICATIONS

- Requires at least 1 year of experience
- Requires at least 1 year of experience in a management role
- Bachelor's degree or equivalent experience preferred
- Strong interpersonal skills
- Ability to maintain effective client and customer rapport for mutually beneficial business relationships
- Ability to demonstrate excellent customer service using Aramark's standard service model
- Ability to maintain an effective working relationship with other departments to a unified food service experience for all customers
- Requires occasional lifting, carrying, pushing, and pulling up to 50 lb.
- Must be able to stand for extended periods of time.

#### **OVERSIGHT WORKER**

The Oversight Worker is a hourly position responsible for supervising either civilian or the incarcerated trustee workers in the preparation and assembly of food as well as those incarcerated trustee workers performing sanitation and utility functions. The Oversight Worker reports directly to the Food Service Manager or Food Service Director.

#### JOB RESPONSIBILITIES

#### Leadership

- Supervises trustees in food preparation and tray assembly
- Assigns and coordinates work of trustee workers to promote efficiency of operations
- Train trustee workers in methods of performing daily and weekly duties
- Develops sanitation schedule and ensures trustee workers adhere to the schedule
- Oversees cleaning of kitchen and tray assembly area
- Oversees washing of kitchen utensils and equipment according to sanitary methods

#### **Financial Performance**

- Ensure the completion and maintenance of P&L statements
- Deliver client and company financial targets
- Obtains daily accurate population counts

#### **Productivity**

- Ensures OP-X guidelines are being met and fully executed
- Ensures portions and any special dietary requirements are fulfilled
- Follow the Operational Excellence fundamentals by meeting and maintaining food and labor initiatives
- Keep records, such as amount and cost of meals served and hours worked by employees

#### Compliance

- Maintain a safe and healthy environment for clients, customers and employees
- Maintains security and ensures that all kitchen tools and equipment and returned to secure area
- Determines work procedures, prepares work schedules and expedites workflow
- Ensures all keys are returned to proper person and/or secure area

#### QUALIFICATIONS

- Good communication (both oral and written)
- Strong interpersonal skills required
- Some mathematical ability is required to calculate food cost and food supplies
- Previous personal computer skills are a plus
- Ability to maintain effective client and customer rapport for mutually beneficial business relationships
- Ability to demonstrate excellent customer service using Aramark's standard service model
- One to three years work experience in food service or food production job
- Requires occasional lifting, carrying, pushing, and pulling up to 50 lb.
- Must be able to stand for extended periods of time.

## EXCELLENCE IN TIMES OF EMERGENCY

#### PREPARED TO RESPOND

No food service operation in a correctional facility fulfills the needs of the facility unless it can react to emergency situations.

#### We have efficiently responded to:

- Facility lockdowns
- Union/public transportation strikes
- Extreme weather events like flooding
- Commute challenges
- Facility power failures

Our contingency plans ensure that every resident receives scheduled meals during extreme situations and emergencies. A network of sister facilities also 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 Quick Response Team, 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. Managers may implement temporary menus 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 contingency 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 facility administration will keep the manager advised of the situation and the lifting of the lockdown.



## 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

BREAK	KFAST
Fresh Fruit or Juice	1 @ OR ½ cup
Dry Cereal	1 ½ cups
Bread	2 slices
Peanut Butter	4 tbsp.
Jelly	1/20z OR 1 @
**Milk	8 oz

LUN	ICH
Cheese	3 oz
Bread	4 slices
Condiments	2@
Chips	1@
Fruit	1@ OR <sup>1</sup> / <sub>2</sub> cup
Sandwich Cookies	3 @
Beverage	8 oz

_	ı
DINI	NER
Ham	3 oz
Bread	4 slices
Condiments	2 @
Chips	1@
Fruit	1 @ OR 1/2 cup
Cookies	3 @
Beverage	8 oz

<sup>\*\*</sup> 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.

#### 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 1/2 cup	
Hot Cereal	1 ½ cup	
Bread	2 slices	
Peanut Butter	4 tbsp.	
Jelly	1/20Z OR 1 @	

LUN	ICH
Pasta	1 ½ C
Meatless Sauce	1/ <sub>2</sub> C
Bread	2 slices
Fruit	1 @ OR 1/2 cup
Cookies	3 @
Beverage	8 oz

DINI	NER
Peanut Butter	4 tbsp.
realiat Dattel	4 (03).
Bread	4 slices
Jelly	1 oz OR 2 @
Chips	1 @
Fruit	1 @ OR 1/2 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

BREA	<b>KFAST</b>
Fresh Fruit or Juice	1@ OR 1/2 cup
Hot Cereal	1 <sup>1</sup> / <sub>2</sub> cup
Bread	2 slices
Jelly	1/20z OR 1 @

LUN	ICH
Beans (Pinto, Northern, etc.)	1 c
Rice	1 c
Vegetable	1/ <sub>2</sub> C
Bread	4 slices
Fruit	1@ OR 1/2 cup
Cookies	3 @
Beverage	8 oz

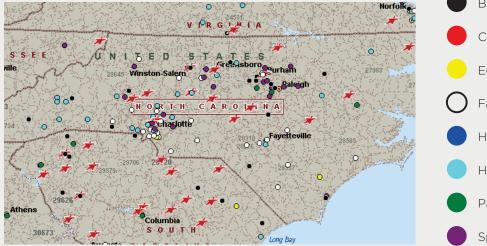
DINI	NED
ואווט	NEK
Plain Canned Tuna or Chicken	3 oz
Bread	4 slices
Mayo and Mustard Packet	1@ each
Vegetable	1/ <sub>2</sub> C
Fruit	1@ OR ½cup
Cookies	3 @
Beverage	8 oz

#### **CORRECTIONAL SERVICES CLIENTS IN NORTH CAROLINA**

- Albemarle District Jail
- Catawba County
- Davidson County
- Durham County
- Forsyth County

- Granville County
- Guilford County
- Iredell County
- Lee County
- Mecklenburg County

- Moore County
- Pitt County
- Randolph County
- Wayne County



Business Services

Correctional Services

Education Group

( ) Facilities Support Services

Healthcare Services

Higher Education

Parks and Destinations

Sports and Entertainment

OVER 6,800 NORTH
CAROLINA RESIDENTS ARE
ARAMARK EMPLOYEES

**OVER \$305.6 MILLION** PAID IN PAYROLLS & TAXES

#### OTHER MAJOR NORTH CAROLINA CLIENTS

#### **Collegiate Hospitality Accounts**

- Campbell University
- Carolina University
- East Carolina University
- Elizabeth City State University
- Elon University
- Fayetteville State University
- Gardner-Webb University
- High Point University
- Lenoir-Rhyne University
- Meredith College
- Methodist University
- Montreat College
- NC Wesleyan University
- North Carolina Central University
- Salem College
- St. Peter's Catholic School
- UNC Chapel Hill
- UNC Pembroke
- UNC Wilmington
- Wake Forest University
- Western Carolina University
- Winston-Salem State University

#### K-12 Accounts

- Charlotte Catholic High School
- Pender County School District
- Rocky Mount Preparatory School

#### **Healthcare+ Accounts**

- Atrium Health
- Cape Fear Valley Health System
- Columbus Regional Healthcare System
- Duke University Health System
- Hope Way Rehabilitation
- Hopeway Foundation
- Hospice of Cleveland County
- Onslow County Hospital Authority
- Sampson Regional Medical Center
- Wake Forest Baptist Health

#### **Facilities Management Accounts**

- Alamance Community College
- B&G Snack Foods
- Chowan College
- Flowers
- Hickory City Schools
- John Deere
- Lenoir-Rhyne University
- Mecklenburg County
- Meredith College
- National Heritage Academies

#### SeniorLIFE+ Accounts

- Accordius Health
- Alamance Health Care Center
- Bear Mountain Health & Rehab
- Belaire Health Care Center
- Carolina Rehab Center Of Burke
- Carolina Rehab Center Of Cumberland
- Charlotte Health And Rehabilitation Center
- Citadel Of Mooresville (Mooresville Center)
- Elevate Health & Rehab
- Guilford Health Care Center
- Hilltop Health & Rehab
- Huntersville Health And Rehabilitation Center
- Ivy Healthcare At Gastonia (Meadowwood)
- Lexington Health And Rehabilitation Center
- Orchard Valley Health & Rehab
- Sapphire Ridge Health & Rehabilitation
- Swannanoa Valley Health & Rehab
- The Citadel At Myers Park

#### **Destinations Accounts**

- High Point University

#### **Sports + Entertainment Accounts**

- East Carolina University
- Finley Golf Course
- NC State Athletics
- University of North Carolina
- WakeMed Soccer Park

#### Workplace Experience Group Accounts

- America's Mart
- Biogen
- Cisco Systems
- Corning
- Dell
- GSK
- John Deere
- Lilly
- Syngenta
- Truist Triad Corporate Center
- Tyson Foods Inc
- Victory Junction
- Volvo

-



## TAB 5: REFERENCES

#### **Provider References**

Provide at least three (3) government references that are similar in size and complexity, having provided food services for projects of similar scope, that you have current contract or held a contract within the three (3) past years.

Organization Name: Hamilton County Juvenile Court Youth Center

#### Reference 1:

II.	Address:	2020 Auburn Ave, Cincinnati, OH 45219
III.	Type of Business	Juvenile Detention Center
IV.	Contact Person:	Brian Bell, Superintendent
V.	Telephone & Fax No:	513-946-2658
VI.	Email Address (Required): _	bbell@juvcourt.hamilton-co.org
VII.	Secondary Contact Person:	Jim Crow, Deputy Director of Program and Services
VIII.	Telephone & Fax No:	513-946-2600
IX.	Email Address (Required): _	jcrow@juvcourt.hamilton-co.org
X.	Dates of Services	1979-Present
XI.	Description of Services	
		Juvenile Meals, Staff Meals & IN2WORK
Refere	ence 2:	
l.	Organization Name:	Lucas County Juvenile Detention Center
II.	Address:	1801 Spielbusch Ave, Toledo, OH 43604
III.	Type of Business	Juvenile Detention Center
IV.	Contact Person:	Said Orra, Court Administrator
٧.	Telephone & Fax No:	419-213-6700
VI.	Email Address (Required):	sorra@co.lucas.oh.us
V I.		1

#### Attachment 3

	Secondary Contact Person:	Roger Kerner, Administrator
VIII.	Telephone & Fax No:	419-213-4509
IX.	Email Address (Required):	rwkerner@co.lucas.oh.us
X.	Dates of Services	2008besent
XI.	Description of Services	
		Juvenile Meals & Staff Meals
ence	3:	
l.	Organization Name:	W.W. Moore, Jr. Juvenile Detention Home
II.	Address:	603 Colquhoun Street, Danville, VA 24541
III.	Type of Business	Juvenile Detention Center
IV.	Contact Person:	Michelle Johnson, Division Director of Juvenile Deten
V.	Telephone & Fax No:	434-799-5295
٧.		
v. VI.	Email Address (Required):	johnsmo@danvilleva.gov
VI.	Email Address (Required): Secondary Contact Person: _	johnsmo@danvilleva.gov  Mike Mondul, Sheriff
VI. VII.	Secondary Contact Person:	
VI. VII.	Secondary Contact Person: Telephone & Fax No:	Mike Mondul, Sheriff
VI. VII. VIII.	Secondary Contact Person: Telephone & Fax No: Email Address (Required):	Mike Mondul, Sheriff 434-799-6528
VI. VII. VIII. IX.	Secondary Contact Person: Telephone & Fax No:	Mike Mondul, Sheriff 434-799-6528 sheriffmondul@danvilleva.gov

Maria	Ct-t-	# -f l	O D	Comica Torra
Name  River Valley Invenile Detention Center II	State IL	# of Inmates 60	Open Date 1/5/2009	Service Type Juvenile
River Valley Juvenile Detention Center, IL Kansas Juvenile Correctional Complex, KS	KS	230	6/6/2018	Juvenile
Hamilton County Juvenile Youth Center, OH	OH	90	10/1/1979	Juvenile
Lorain County Juvenile, OH	OH	60	7/1/2015	Juvenile
Lucas County Juvenile, OH	OH	60	9/7/2018	Juvenile
Summit County Jail, OH - Juvenile	OH	15	9/7/2018	Juvenile
Warren County Juvenile, OH	OH	30	8/31/2018	Juvenile
Lancaster County Juvenile	PA	30	07/01/2006	Juvenile
Harris County Juvenile Probation, TX	TX	395	9/13/2021	Juvenile
Williamson County Juvenile, TX	TX	65	2/13/2008	Juvenile
Danville Jail-Juvenile, VA	VA	35	1/5/1998	Juvenile
West Vrrginia DCR - Juvenile	WV	350	05/01/2019	Juvenile
Alabama DYS	AL	612	10/1/2004	Food
Pulaski County Jail, AR	AR	640	7/1/2023	Food
Sebastian County Jail, AR	AR	266	3/24/2004	Commissary
Sebastian County Jail, AR	AR	266	4/15/1994	Food
Arizona DOC	AZ	27,367	9/30/2024	Food
Pinal County, AZ	AZ	460	9/24/2018	Commissary
Pinal County, AZ	AZ	460	7/1/2020	Food
Yavapai County Jail, AZ	AZ	500	6/1/2022	Commissary
Alameda County, CA	CA	4,100	4/1/2024	Commissary
Alameda County, CA	CA	4,100	1/15/2001	Food
City & County of San Francisco, CA County of San Luis Obispo	CA CA	2,100 500	11/1/1980 5/11/2020	Food
Department of State Hospitals, CA - Napa	CA	1,200	10/1/2023	Commissary Commissary
Madera County DOC, CA	CA	360	1/1/2004	Commissary
Madera County DOC, CA  Madera County DOC, CA	CA	360	7/1/1993	Food
Merced County Jail, CA	CA	850	1/30/2019	Commissary
Merced County Jail, CA	CA	850	2/12/2025	Food
Monterey County Jail, CA	CA	1,132	10/31/2002	Commissary
Monterey County Jail, CA	CA	1,132	12/8/2002	Food
Nevada County Sheriff's Department, CA	CA	250	6/1/2008	Commissary
Sacramento County, CA	CA	3,200	8/1/2000	Commissary
San Bernardino County, CA	CA	5,900	1/31/2019	Commissary
San Bernardino County, CA	CA	5,900	12/16/2016	Commissary
San Joaquin County, CA	CA	1,700	7/27/2009	Food
Santa Ana City Jail, CA	CA	480	2/14/2012	Commissary
Santa Ana City Jail, CA	CA	480	1/28/1997	Food
Santa Clara County Jail, CA	CA	4,700	5/6/2014	Commissary
Santa Cruz County Jail, CA	CA	440	2/1/2021	Food
Solano County Probation, CA	CA	140	9/2/2003	Food
Solano County, CA	CA	1,100	12/9/1999	Commissary
Solano County, CA	CA	1,100	1/1/2025	Food
Arapahoe Justice Complex, CO	co	1,400	7/20/2018	Commissary
Arapahoe Justice Complex, CO	CO	1,400	12/1/1986	Food
Boulder County Alternative Sentencing Facility, CO Boulder County Jail, CO	CO	252 503	11/1/2025	Commissary Food
County of Larimer	CO	500	8/12/2010 7/24/2014	Commissary
Jefferson County Detention Facility, CO	co	1,200	1/1/2019	Commissary
Jefferson County Detention Facility, CO	co	1,200	4/1/2002	Food
Washington DC Dept of Corrections	DC	3,100	9/15/2021	Food
Bay County Sheriff's Office, FL	FL	900	9/11/2008	Commissary
Brevard County Jail, FL	FL	1,800	9/25/2009	Commissary
Brevard County Jail, FL	FL	1,800	10/1/2020	Food
Calhoun Correctional Institute, FL	FL	0	4/7/2022	Food
Charlotte County Jail, FL	FL	450	3/21/2008	Commissary
County of Leon	FL	1,207	5/9/2018	Commissary
County of Leon	FL	1,207	11/1/2007	Food
County of Seminole	FL	910	2/1/2023	Food
Cross City Correctional Institute, FL	FL		4/7/2022	Food
Duval County, FL	FL	3,200	1/1/2009	Food
Escambia County, FL	FL	2,000	8/26/2014	Food
Florida DOC	FL	95,000	3/24/2022	Operations
Graceville CF	FL	1,500	11/1/2023	Food
Highland County, FL	FL	450	5/7/2014	Commissary
Hillsborough County, FL	FL	3,521	11/1/2010	Commissary
Hillsborough County, FL	FL	3,521	10/1/2022	Food
Indian River County Jail, FL Indian River County Jail, FL	FL FL	679 679	5/5/2011 12/24/2009	Commissary
Martin Co. Sheriff's Office, FL	FL FL	641	12/24/2009	Food Commissary
Invigrant CO. Shehili S Office, FL	I FL	041	TT/ T/ ZUT/	Commissary
		A 500	10/12/2000	Commissary
Miami Dade County Jail, FL Monroe County Jail, FL	FL FL	4,500 700	10/12/2009 5/11/2010	Commissary Commissary

Maria	Ct-t-	# -f !	O D-+-	Coming Town
Name Monroe County Jail, FL	State FL	# of Inmates 700	Open Date 5/11/2010	Service Type Food
Orange County Detention Facility, FL	FL	3,200	9/5/2014	Commissary
Osceola County, FL	FL	1,200	1/15/2001	Food
Pasco County Jail, FL	FL	1,412	4/1/2024	Food
Pinellas County Jail, FL	FL	3,000	4/8/2022	Commissary
Pinellas County Jail, FL	FL	3,000	4/8/2022	Food
Putnam County Jail, FL	FL	300	5/1/2023	Commissary
Putnam County Jail, FL	FL	300	5/1/2021	Food
Santa Rosa County Jail, FL	FL	515	12/3/2001	Commissary
Santa Rosa County Jail, FL	FL	515	6/1/1997	Food
St. Johns County Jail, FL	FL	527	10/1/2024	Food
St. Lucie County Jail, FL	FL	768	9/20/2004	Commissary
St. Lucie County Jail, FL	FL	768	2/20/2003	Food
Tomoka C.I FLDOC	FL		4/7/2022	Food
Volusia County Jail, FL	FL	1,400	9/5/2014	Food
Augusta-Richmond County Jail, GA	GA	900	5/14/2019	Food
County of Dekalb	GA	3,600	1/18/2023	Food
Georgia DOC	GA	46,417	3/23/2009	Food
Muscogee County Sheriff's Office, GA Rockdale County Jail, GA	GA GA	1,600 550	10/1/2013	Food
Clinton County, IA	IA	550	6/1/2017 10/15/2018	Food
Pottawattamie County Jail, IA	IA IA	43	6/1/2022	Food
Ada County Jail, ID	IA ID	1,500	7/24/2014	Commissary
Boone County Jail, IL	IL	70	6/1/2001	Food
Haymarket McDermott Center, IL	IL	300	9/1/2020	Cafeteria
Haymarket McDermott Center, IL	IL	300	9/27/2021	Food
Kane County Jail, IL	IL	575	7/1/1999	Commissary
Kane County Jail, IL	IL	575	3/1/1998	Food
Kendall County Jail, IL	IL	150	9/12/2022	Food
McLean County Detention Facility, IL	IL	230	8/18/2009	Food
Perry County Jail, IL	IL	60	2/21/2013	Food
Rock Island County Sheriff, IL	IL	275	12/1/2004	Commissary
Rock Island County Sheriff, IL	IL	275	7/1/1992	Food
Rushville Treatment and Detention Facility, IL	IL	551	7/14/2010	Food
St. Clair County Jail, IL	1L	450	7/1/1983	Food
Stephenson County Jail, IL	IL	212	11/1/2013	Food
Williamson County Jail, IL	1L	112	4/10/2012	Food
Winnebago County Jail, IL	IL	850	7/17/2018	Commissary
Winnebago County Jail, IL	IL	850	11/1/1995	Food
County of Clark	IN	550	11/30/2021	Food
Hendricks County Jail, IN	IN	253	4/19/2006	Commissary
Hendricks County Jail, IN Indiana DOC	IN	253 25,000	3/5/2005 6/13/2005	Food Food
Lake County Community Corrections, IN	iN	165	12/4/2017	Food
Marion County, IN	IN	1,600	7/1/2016	Commissary
Pendleton Juv Correction Facility, IN	IN	284	6/13/2005	Food
St. Joseph County, IN	IN	580	1/2/2018	Food
Vanderburgh County Sheriff's Department, IN	IN	650	2/17/2024	Commissary
Vanderburgh County Sheriff's Department, IN	IN	650	1/1/1977	Food
Volunteers of America - Evansville	IN	65	5/24/2004	Food
Volunteers of America - Indianapolis	IN	120	3/25/2004	Food
Kansas Department of Corrections	KS	8,900	7/30/1997	Food
Shawnee County Detention Center, KS	KS	410	1/1/2015	Commissary
Shawnee County Detention Center, KS	KS	410	10/1/2004	Food
Wyandotte County Detention Center, KS	KS	380	7/1/2002	Commissary
Wyandotte County Detention Center, KS	KS	380	4/1/1996	Food
Barren County Jail, KY	KY	187	3/22/2023	Commissary
Barren County Jail, KY	KY	187	3/22/2023	Food
Community Transitional Services, KY	KY	168	10/1/2023	Commissary
Community Transitional Services, KY	KY	168	10/1/2023	Food
Fayette County Community Corrections, KY	KY	1,170	7/1/2006	Food
Kentucky DOC Louisville-Jefferson County, KY	KY KY	9,600 1,600	11/16/2004 10/1/2024	Food Food
Warren County, KY	KY	546	11/1/2003	Commissary
Warren County, KY	KY	546	12/7/2017	Food
Avenues Recovery Center at Louisiana	LA	151	12/6/2021	Food
			2/26/2019	Commissary
Essex County Iail, MA		1 ()()()		
Essex County Jail, MA Essex County Jail, MA	MA	1,000 1.000		· · · · · · · · · · · · · · · · · · ·
Essex County Jail, MA	MA MA	1,000	5/1/2006	Food
	MA			· · · · · · · · · · · · · · · · · · ·
Essex County Jail, MA Allegany County Detention Center, MD	MA MA MD	1,000 225	5/1/2006 12/1/1999	Food Food

Maria	C+-+-	# -f l	Out and Date	Comics Time
Name Carolina County Dat Ctr. MD	State MD	# of Inmates 100	Open Date 5/1/2022	Service Type Food
Caroline County Det Ctr, MD Cecil County Correctional Facility, MD	MD	140	6/24/2019	Food
County of Dorchester	MD	362	7/15/2014	Food
County of Queen Anne's	MD	160	12/1/2000	Food
County of Washington	MD	462	5/1/2003	Food
Maryland DPSCS (DOC)	MD	15,750	5/1/2022	Commercial Procurement
St. Mary's County	MD	325	2/26/2001	Food
Volunteers of America Chesapeake, Inc.	MD	105	11/25/2011	Food
Wicomico County Detention, MD	MD	500	11/15/2008	Commissary
Wicomico County Detention, MD	MD	500	7/1/1997	Food
Two Bridges Regional Jail, ME	ME	185	11/4/2009	Food
York County Jail, ME	ME	200	12/7/2011	Commissary
York County Jail, ME	ME	200	4/17/2009	Food
Genesee County Jail, MI	MI	575	9/1/2017	Commissary
Genesee County Jail, MI	MI	575	1/1/2007	Food
Kent County Correctional Facility, MI	MI	1,200	12/18/2009	Food
Lenawee County Jail, MI	MI	205	8/7/2006	Commissary
Lenawee County Jail, MI	MI	205	4/9/1994	Food
Oakland County, MI	MI	1,750	3/23/2009	Commissary
Oakland County, MI	MI	1,750	8/17/2000	Food
St. Clair County Jail, MI	MI	450	1/31/2018	Commissary
St. Clair County Jail, MI	MI	450	12/3/2003 10/5/2016	Food
Anoka County Jail, MN	MN	208	10/5/2016	Food
Carver County Jail, MN County of Wright	MN MN	151 168	12/5/2002	Food
Douglas County, MN	MN	75	4/12/2018	Food
Yellow Medicine County, MN	MN	20	12/5/2002	Food
Henry County, MO	MO	50	6/10/2010	Food
Missouri DOC	MO	24,500	3/27/2023	Food
Forrest County Jail, MS	MS	600	8/1/2021	Food
Jackson County Detention Center, MS	MS	400	8/26/2002	Commissary
Albemarle District Jail, NC	NC	170	5/15/2017	Food
County of Catawba	NC	285	1/29/2018	Food
County of Randolph	NC	263	12/7/2017	Food
Davidson County Sheriff's Office, NC	NC	225	3/1/2003	Food
Durham County Jail, NC	NC	525	9/8/1998	Commissary
Durham County Jail, NC	NC	525	8/1/2021	Food
Forsyth County Jail, NC	NC	900	6/1/1988	Food
Granville County Detention Center, NC	NC	176	10/3/2020	Food
Guilford County Jail, NC	NC	900	3/30/2008	Food
Iredell County Jail, NC	NC	66	6/20/2013	Commissary
Iredell County Jail, NC	NC	66	2/26/2001	Food
Lee County Jail, NC	NC	125	7/15/2005	Food
Mecklenburg County Jail, NC	NC	2,800	9/2/1996	Commissary
Mecklenburg County Jail, NC	NC	2,800	2/26/2001	Food
Moore County Jail, NC	NC NC	150	7/1/2012	Food
Pitt County Jail, NC Wayne County Detention Center, NC	NC NC	550	2/26/2001 7/1/2023	Food Food
Douglas County DOC, NE	NC NE	180 1,300	12/11/1992	Food
Lancaster County Jail, NE	NE NE	790	5/1/2023	Food
Atlantic County Justice Facility, NJ	NJ	716	7/1/1996	Food
Bergen County Jail, NJ	NJ	952	8/1/1991	Food
Mercer County Correction Center, NJ	NJ	750	11/1/1993	Food
Morris County Jail, NJ	NJ	390	7/16/1994	Food
Warren County Corrections Ctr, NJ	NJ	210	12/1/1993	Food
Clark County Jail, NV	NV	3,200	10/15/2013	Commissary
Nevada DOC	NV	13,500	4/1/2022	Commercial Procurement
Dutchess County, NY	NY	500	11/1/2007	Commissary
Dutchess County, NY	NY	500	5/15/2008	Food
Orange County Jail, NY	NY	575	3/1/2023	Food
Ulster County Jail, NY	NY	285	1/1/2023	Food
Westchester County DOC, NY	NY	1,450	7/5/1998	Commissary
Westchester County DOC, NY	NY	1,450	1/1/1996	Food
Alvis, Inc.	OH	275	4/1/2015	Food
Butler County Jail, OH	OH	950	3/1/2017	Food
CBCF WORTH, OH	OH	120	8/20/2021	Food
Clinton County Jail, OH	OH	60	3/15/2021	Commissary
Clinton County Jail, OH	OH	60	1/7/2003	Food
Correction Commission of Northwest Ohio (CCNO)	OH	674	10/1/2018	Commissary
Correction Commission of Northwest Ohio (CCNO)	OH	674	10/3/2018	Food
County of Hamilton	OH	2,300	1/1/1985	Food
County of Highland, OH	OH	25	12/12/2001	Food

Name	State	# of Inmates	Open Date	Service Type
County of Huron	OH	110	5/6/2004	Food
County of Jackson, OH	ОН	42	3/15/2000	Food
County of Preble	ОН	70	4/26/2003	Food
Erie County Care Facility (Meadows at Osborn Park), OH	OH	200	7/8/2009	Food
Erie County Housing Authority	OH	350	7/27/2016	Food
Erie County Jail, OH	OH	125	3/3/2010	Food
Greene County	OH	386	2/7/2004	Food
Hancock County Justice Center, OH	OH	96	12/29/2016	Commissary
Hancock County Justice Center, OH	OH	96	1/15/2001	Food
Kids Unlimited Academy	OH	150	9/29/2022	Food
Lorain Medina CBCF, OH	OH	72	6/15/2016	Food
Lucas County Jail, OH	OH	725	4/17/2008	Food
Marion Multi County Correctional Center, OH	OH	150	1/7/2009	Commissary
Marion Multi County Correctional Center, OH	OH	150	11/1/2007	Food
Medina County Home, OH	OH	66	4/30/2015	Food
Medina County Jail, OH	OH	285	8/1/2013	Commissary
Medina County Jail, OH	OH	285	6/15/1996	Food
Montgomery County Detention Center, OH	OH	900	4/1/1993	Commissary
Montgomery County Detention Center, OH	OH	900	3/1/1993	Food
Muskingum County, Ohio	OH	250	8/21/2001	Food
Ohio Department of Rehabilitation and Correction (DRC)	OH	40,500	7/15/2013	Food
Oriana House, Inc Akron	OH	650	5/12/1999	Food
Oriana House, Inc Cleveland	OH	650	2/20/2001	Food
Portage County Jail, OH	OH	182	3/1/1995	Food
Ross County Jail, OH	OH	170	7/1/2024	Food
Sojourner Recovery Services	OH	75	6/16/2014	Food
Southeastern Ohio Regional Jail, OH	OH	200	11/1/2016 12/3/2013	Commissary
Southeastern Ohio Regional Jail, OH Stark Regional Community Correction Center, OH	OH OH	200 225	7/1/2023	Food Food
Summit County Jail, OH	OH	900	11/4/2009	Food
Tri-County Regional Jail, OH	OH	185	4/18/2009	Food
Volunteers of America (VOA) of Greater Ohio	OH	450	9/20/2010	Food
Warren County Jail, OH	OH	200	5/1/2010	Food
County of Jackson, OR	OR	250	1/5/2002	Food
Josephine County	OR	105	11/1/2000	Food
Multnomah/Iverness, OR	OR	900	7/1/1990	Food
Bucks County, PA	PA	641	10/29/2019	Commercial Procurement
Carbon County Correctional Facility, PA	PA	183	6/1/2022	Food
Chester County Pocopson Home, PA	PA	150	6/1/2022	Food
Chester County Prison, PA	PA	685	7/1/2015	Food
Clinton County Correctional Facility, PA	PA	325	4/19/2017	Food
Cumberland County Jail, PA	PA	450	11/3/2011	Food
Dauphin County Prison, PA	PA	1,000	4/1/1995	Food
Delaware County Jail, PA	PA	1,800	4/1/2022	Commissary
Delaware County Jail, PA	PA	1,800	4/1/2022	Food
Lackawanna County Prison, PA	PA	800	4/12/2018	Food
Lancaster County Jail, PA	PA	1,066	2/6/2019	Food
Lancaster County Youth Intervention Center, PA	PA	350	7/1/2006	Food
Monroe County Prison, PA	PA	300	1/3/2023	Food
Pennsylvania DOC	PA	37,500	12/13/2016	Commercial Procurement
Anderson County, SC	SC	442	10/2/2023	Commercial Procurement
Charleston County Detention Center, SC	SC	1,500	1/1/2021	Commissary
Charleston County Detention Center, SC	SC	1,500	2/16/2018	Food
Greenville County Detention Center, SC	SC	1,300	7/1/2021	Commercial Procurement
Lancaster County Detention Center, SC	SC	130	6/1/2021	Food
South Carolina DOC	SC	15,759	7/1/2024	Commercial Procurement
Hughes County Jail, SD	SD	515	4/1/2024	Food
Hamilton County Jail, TN	TN		12/30/2021	Food
Shelby County Jail, TN	TN	2,500	9/7/2011	Food
Shelby County Jail, TN	TN	2,500	11/26/2001	Food
Tennessee DOC	TN	24,277	7/29/2016	Food
Burnet County Jail, TX	TX	500	8/1/2019	Commissary
Burnet County Jail, TX	TX	500	2/1/2023	Food
County of Nucles	TX	1,000	11/30/2007	Food
County of Williamson	TX	750	1/15/2001	Food
El Paso County, TX	TX	2,300	10/1/1998	Commissary
Fort Bond County Jail, TX	TX	1,200	8/5/2013	Commissary
Fort Bend County Jail, TX	TX	1,200	8/1/2015	Food
Gateway Foundation Houston Atascocita, TX	TX	450	7/17/2017	Commissary
Gateway Foundation Houston Atascocita, TX	TX	450	6/1/2016	Food
	T\/	0.000	1/24/2022	Ir
Harris County Jail, TX TDCJ Kegans State Jail, TX	TX TX	9,000 667	1/31/2023 9/10/2019	Food Food

The Harris Center For Mental Health & IDD, TX TY TOM Green County, TX TY TY TA 450 1/15/2001 Food Viritiats County, Pist, TY TY TY TY TY TY TY TY TY TY TY TY TY T	Name	State	# of Inmates	Open Date	Service Type
Tom Green County, TX TOM Green County, TX TX TX TX TX TX TX TX TX TX TX TX TX T				_	
Trom Green County, TX  TX  TX  TX  TX  TX  TX  TX  TX  TX	,				
Wichita County Jail, TX	"				· · · · · · · · · · · · · · · · · · ·
Arlington Country Detention Center, VA  A 509  Arlington Country Detention Center, VA  VA 509  Arlington Country Detention Center, VA  VA 509  Arlington Country Detention Center, VA  VA 400  10/1/2013  Food  Country of Henrico  VA 1,100  3/1/2021  Food  Arrington Country Jail, VA  VA 1,300  12/7/2017  Commissary  Fairfax Country Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,300  Arrington Jail, VA  VA 1,200  Arrington Jail, VA  VA 1,200  Arrington Jail, VA  Riverside Regional Jail Authority  VA 1,200  Arrington Jail, VA  Arrington Country Jail, VA  VA 1,200  Arrington Jail, VA  Arrington Jail, VA  Arrington Jail, VA  WA 1,350  Arrington Jail, VA  Ar					
AFINITION COUNTY DETENTION CONTROL   LAUNDY   AFINITION COUNTY OF HERNICO   VA   400   10/1/2013   Food   COUNTY OF HERNICO   VA   1,100   3/1/2021   Food   COUNTY OF HERNICO   VA   1,100   3/1/2021   Food   COUNTY OF HERNICO   VA   1,300   12/7/2017   Commissary   Fairfax County Jall, VA   VA   1,300   12/7/2017   Commissary   Fairfax County Jall, VA   VA   1,300   12/7/2017   Commissary   Fairfax County Jall, VA   VA   1,300   7/1/2003   Food   Richmond City Jall, VA   VA   4850   7/24/2023   Food   Richmond City Jall, VA   VA   400   11/1/2021   Food   Richmond City Jall, VA   VA   400   11/1/2021   Food   Restrict Tidewater Regional Jall Authority   VA   1,200   12/1/2021   Food   Restrict Tidewater Regional Jall, VA   VA   797   9/2/2021   Food   Restron County Jall, WA   VA   797   9/2/2021   Food   Restron County Jall, WA   VA   797   9/2/2021   Food   Restron County Jall, WA   VA   3,550   2/1/2/2021   Food   Restron County Jall, WA   VA   3,550   2/1/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2/2	, .				
City of Alexandria	· ·				
Country of Henrico	•				
Danville Jail-Juvenile, VA	,				
Fairfax County Jail, VA	•				
Fairfax County Jail, VA					
New River Valley Regional Jail, VA	, ,				
Richmond City Jail, WA	, ,		· · · · · · · · · · · · · · · · · · ·		
Riverside Regional Jail Authority	, ,			' '	
Western Tidewater Regional Jail, VA	, ,				
Benton County Jail, WA	,		·		
Benton Franklin Counties Juvenile, WA	6 ,				
Pierce County Sheriff's Dept, WA	, .				
SCORE	· · · · · · · · · · · · · · · · · · ·				1111
SCORE	1 1 2				
Snohomish County, Jail, WA					
Yakima County, WA         WA         1,683         9/3/2010         Commissary           Yakima County, WA         WA         1,683         5/12/2000         Food           Brown County, WI         WI         700         12/6/2004         Food           County of Calumet         WI         54         12/5/2002         Food           County of La Crosse         WI         204         1/13/2012         Commissary           County of La Crosse         WI         204         12/5/2002         Food           County of La Crosse         WI         28         12/5/2002         Food           County of Vernon         WI         12/5         20         20         20					
Yakima County, WA         WA         1,683         \$/12/2000         Food           Brown County, WI         WI         700         12/6/2004         Food           County of Callmet         WI         54         12/5/2002         Food           County of La Crosse         WI         204         1/13/2012         Commissary           County of La Crosse         WI         204         12/5/2002         Food           County of La Crosse         WI         204         12/5/2002         Food           County of La Crosse         WI         204         12/5/2002         Food           County of Stapfor         WI         28         12/5/2002         Food           County of Vernon         WI         125         9/1/2007         Food           County of Wakesha         WI         800         3/1/2002         Commissary           Dodge County Jail, WI         WI         51         2/28/2019         Commissary           Dodge County Jail, WI         WI         51         12/3/2016         Commissary           Marinette County Jail, WI         WI         500         10/14/2016         Commissary           Milwaukee County House of Corrections, WI         WI         3,100			,		
Brown Country (WI	<i>I</i> '		· · · · · · · · · · · · · · · · · · ·		
County of Calumet         WI         54         12/5/2002         Food           County of La Crosse         WI         204         1/13/2012         Commissary           County of La Crosse         WI         204         12/5/2002         Food           County of Sheboygan         WI         145         12/5/2002         Food           County of Taylor         WI         28         12/5/2002         Food           County of Vernon         WI         125         9/1/2007         Food           County of Waukesha         WI         800         3/1/2020         Commissary           Dodge County Jail, WI         WI         51         2/28/2019         Commissary           Dodge County Jail, WI         WI         51         12/5/2002         Food           Kenosha County Jail, WI         WI         50         10/14/2016         Commissary           Marinette County Jail, WI         WI         50         10/14/2016         Commissary           Milwaukee County House of Corrections, WI         WI         3,100         2/1/2010         Commissary           Milwaukee County Jail, WI         WI         3,100         1/1/2025         Food           Outagamie County Jail, WI         WI         <		+			
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# TAB 6: MWBE PARTICIPATION REQUIREMENTS



#### Aramark's Commitment to Global Inclusion

As a leader in hospitality, our vision is to drive a culture rooted in fairness, authenticity, and respect - empowering our people to make meaningful impacts in the communities we serve across the globe. We are focused on expanding inclusion, developing our people, and supporting business growth to advance our culture of hospitality where we welcome, serve, and include all.

We are committed to continuously developing an innovative and inclusive supply chain. We are proud to partner with a broad network of small organizations and businesses owned and operated by minorities, women, and other diverse populations. Inclusive sourcing is not only a key supply chain and global inclusion initiative for Aramark and Avendra International—it is a business imperative that delivers success for our clients, consumers, and communities.

Aramark's commitment to human rights enables equity and wellbeing for millions of people through our services, employment practices, and standards of behavior. As a company rooted in service, this is fundamental to who we are. We are focused on our employees, clients, customers, and suppliers in the communities we serve globally.

It is the policy of Aramark that sexual and other harassment, in any form, is strictly prohibited and will not be tolerated in the workplace, in any work-related setting outside the workplace, at any company sponsored event, including through electronic means or on social media.

It is the policy of Aramark to recruit, hire, train, promote, transfer and terminate persons without regard to race, color, religion, national origin, age, sex, gender, pregnancy, disability, sexual orientation, gender identity, genetic information, military status, protected veteran status (specifically status as a disabled veteran, recently separated veteran, armed forces service medal veteran, or active duty wartime or campaign badge veteran) or other classification protected by applicable federal, state or local law. In addition, Aramark will ensure that all other personnel actions such as compensation, benefits, lay-off, return from lay-off, company-sponsored training, education, tuition assistance, social and recreational programs are administered without regard to race, color, religion, national origin, age, sex, gender, pregnancy, disability, sexual orientation, gender identity, genetic information, military status, protected veteran status (specifically status as a disabled veteran, recently separated veteran, armed forces service medal veteran, or active duty wartime or campaign badge veteran) or other classification protected by applicable federal, state or local law.

Fenimore Fisher VP, Global Inclusion Aramark

## FORM #1 Minority Business Participation Attach To Bid/Proposal

I.	Aramark	Correctional	Services.	LLC

(Name of bidder/proposer)

do hereby certify that on this project, we will use the following HUB-certified minority business enterprises as construction subcontractors, vendors, suppliers, or providers of professional services.

Firm Name, Address and Phone#	Work Type	*Minority Certification	Ethnicity	Amount	Percent
			TOTAL	\$0.00	0%

<sup>\*</sup> HUB Certification with the NC State HUB Office as an MBE or WBE is required to be counted toward state participation goals.

The total dollars on which minority business participation is calculated\*\* (\$) \$250,000.00

The total value of minority business contracting will be\*\* (\$) **\$0.00** 

The total percentage of minority participation is\*\* (%) 0%

<sup>\*\*</sup> All calculations are based on the total base bid/proposal amount

### FORM #2 Minority Outreach Call Log Attach To Bid/Proposal

Project <sup>20272</sup>	Prime Contractor:	Aramark	Corrations	Services

Use additional sheets as are necessary

	Use a	idditional sh	eets as are no	ecessary		
Company Name Address & Phone	Date	Time	Diversity Category	Trade	Comment	Follow Up
Name: Allegiane Staffin Phone #: (704) 361-2145 Address: 5200 77 Center De State/Zip NC (28217	05/01	9100	LABOR		Potential Vendor for future huming needs	una there is on a hourly openin
Phone #: (336) 554 - 3092  Address: 165 Brant Mere Colored  State/Zip NC 27282	04/22	10:30	LABOR		Only hires for Healthcare employes	
Name: Bensbuyz Fooduce Phone #: (386) 254 - 1764 Address: USI7 W Marked State/Zip NC 27407	64/27	10:00	FOOD		Products did not nect news	
Name: Burly Foods, US Phone #: 11318 N Communit Address: (804) 439 - 2116 State/Zip NC 28277	11/12	q: 30	FOOD		Products Lid not ned NSLA NEEDS	
Name: Fourmed Foods US Phone #: (980) 585 - 767 Address: 9709 Packard St State/Zip NC 2813 4	0 411 22	9:30	FOOD		Meet neds	
Name: LOMT Global four Phone #: (919) 955 -5516 Address: 112 Talley Pictor State/Zip NC   27540	_ A(1) 22	9:00	FOUL		Products did not Meet Heau needs	

#### Not- applicable and will be completed if awarded.

# FORM #5 WORK TO BE PERFORMED BY MINORITY BUSINESSES AFFIDAVIT C

This affidavit shall be provided by the apparent proposed awardee within <u>72 hours</u> after notification of being the proposed awardee.

(Do not submit this form with the proposal. This form shall be submitted only by the proposed awardee.)

Affidavit of	/81		<b>.</b>		
	(Nam	e of Proposer	)		
I do hereby certify that on the					
	(Pro	oject Name)			
Project ID#		Amount of	Proposal \$		
I will expend a minimum of	Il be employe	ed as const	truction subcontracto	ors, vendo	rs, suppliers, or
	(Attach addition	onal sheets if			
Name and Phone Number	*Minority Certification	Ethnicity	Work Description	Percent	Dollar Value
			Total		
* MBE and WBE NC HUB Certific	committed	participatio	n goals.		
Pursuant to GS143-128.2(d), the underlisted in this schedule conditional commitment may constitute a breach	ipon executio	n of a co			
The undersigned hereby certifies that bind the proposer to the commitment			terms of this commit	ment and	is authorized to
Date:Name of Authorize	d Officer:				
S	ignature:				
	itle:				
SEAL State of		, Co	unty of		
Subscrib	ed and sworn	to before r	unty ofday	y of	_20
Notary F	Public				
My com	mission expire	es :			

#### Not- applicable and will be completed if awarded.

## FORM #6 DOCUMENTATION FOR CONTRACT PAYMENTS

arded Vendor:				
dress & Phone:				
oject Name:				
oject ID:				
y Application #:				
riod:				
The following is a list of paymen			cluding MWBEs on thi	is project for the above
FIRM NAME	*TYPE OF MWBE	mentioned period.  AMOUNT PAID THIS	TOTAL PAYMENTS	TOTAL AMOUNT
		MONTH	TO DATE	
MBE and WBE HUB Certifi	cation with the N	C HUB Office require	d to be counted towa	ard committed goals
Approved/Certified by:				
(Name)			(Title)	
(D. / )			(0)	
(Date)			(Signature)	

SUBMIT WITH EACH PAY REQUEST, FINAL PAYMENT, and FINAL REPORT



# TAB 7: OTHER BID EVENT FORMS

(Rev. October 2018) Department of the Treasury Internal Revenue Service

#### **Request for Taxpayer Identification Number and Certification**

▶ Go to www.irs.gov/FormW9 for instructions and the latest information.

Give Form to the requester. Do not send to the IRS.

	1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.  Aramark Correctional Services LLC									
	2 Business name/disregarded entity name, if different from above									
page 3.			certain entities, not individuals; see instructions on page 3):							
e. ns on	Individual/sole proprietor or C Corporation S Corporation Partnership single-member LLC	state	Exempt payee code (if any)							
Print or type. Specific Instructions on page	Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partner  Note: Check the appropriate box in the line above for the tax classification of the single-member ov  LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the	LC is	code	nption		FATO	CA re	portin	g	
Pri ecific Ir	another LLC that is <b>not</b> disregarded from the owner for U.S. federal tax purposes. Otherwise, a single is disregarded from the owner should check the appropriate box for the tax classification of its own Other (see instructions) ▶	_C tha	at	s to acc	· –	intaine	ed outs	ide the	IJ.S.)	
Š	5 Address (number, street, and apt. or suite no.) See instructions.	Requester's	name	and ad	dress	(optio	nal)			
See	PO Box 978839									
S	6 City, state, and ZIP code									
	Dallas, TX 75397-8839									
	7 List account number(s) here (optional)									
Pai	rt I Taxpayer Identification Number (TIN)									
	r your TIN in the appropriate box. The TIN provided must match the name given on line 1 to av		cial s	ecurity	numb	er				
	cup withholding. For individuals, this is generally your social security number (SSN). However, f	or a								
	lent alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other	et a		-			-			
	lent alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other ies, it is your employer identification number (EIN). If you do not have a number, see <i>How to ge</i>	et aor					-			
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entitie <i>TIN,</i> I <b>Note</b> :	lent alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other ies, it is your employer identification number (EIN). If you do not have a number, see <i>How to ge</i> later.	and Em			П		Т	Т		   
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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 for Part II, later.

Sign Signature of Here 12/10/2024 U.S. person ▶ Date ▶

#### **General Instructions**

Section references are to the Internal Revenue Code unless otherwise

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

#### **Purpose of Form**

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

• Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.

#### Attachment 6

#### ADDENDUM ACKNOWLEDGEMENT

### Food Services for Juvenile Detention Title of Project

20272 Bid Number

Receipt of the following Addendum is acknowledged: Failure to acknowledge an addendum may result in a Respondent being deemed non-responsive

Addendum no	1	Date	04/22/25	
Addendum no	2		04/23/25	
Addendum no	3		04/23/25	
	4		04/23/25	
Addendum no.				
			- 04/29/25	Addendum no. 8 - 05/05/25
	Addend	um no. 7	- 04/30/25	Addendum no. 9 - 05/05/25
Signature: 1		-	05/07/25	_
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#### NON-COLLUSION AFFIDAVIT

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Commonwealth of Pennsylvania - Notary Seal SAMANTHA BRODIE - Notary Public Philadelphia County My Commission Expires June 30, 2026 Commission Number 1419904

STAT	ralth of Pennsylvania	AFFIDAVIT
COUN	NTY OF GETT-FORD Philadelphia	
****	*************	
I,	Michael Elchenko (the individual attesting below), being duly at	athorized by and on behalf of
Arama	nark Correctional Services, LLC (the responding entity hereinafter "Emplo	yer") after first being duly sworn hereb
	rs or affirms as follows:	
1.	Employer understands that E-Verify is the federal E-Verify program ope	rated by the United States Department
	eland Security and other federal agencies, or any successor or equivalent prog	
newly	y hired employees pursuant to federal law in accordance with NCGS §64-25(	5).
2.	Employer understands that Employers Must Use E-Verify. Each employ	er, after hiring an employee to work ir
United	d States, shall verify the work authorization of the employee through E-Verif	
3.	Employer is a person, business entity, or other organization that transacts	business in this State and that employ
more e	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 awa	arded a contract for this project Emplo
ensure	e compliance with E-Verify by any subcontractors subsequently hired by Emp	oloyer.
This '7	7" day of May , 20 25 .	
	1 day of May , 20.25.	
	ture of Affiant	
Print	t or Type Name: Michael Elcherto State of Of	·II
North North	by vania H Carolina County of Guilford Philadelphia	S
	ed and sworn to (or affirmed) before me, this the7**	Affix Official SAMANTHA BRODE PRINCE SAMANTH
	of May , 20 <b>25</b> .	Commonwealth of Penns
uuy 0	,20	SAMATTHA BRODE

RFP Proposal Checklist

Failure to fully execute and return all required supplemental information and attachments as outlined below may result in a Provider being deemed non-responsive. Please make sure that you sign and have notarized where noted.

Χ	_ Cost Proposal Form
Χ	Executive Summary
Χ	_ Provider's Qualifications Form
Χ	_ Proposed Services
Χ	Provider Reference Form
Χ	MWBE Affidavits
Χ	W-9
Χ	Addendum Acknowledgement
Χ	Non-Collusion Affidavit
Х	Affidavit of Compliance (E-Verify Affidavit)

#### **Contract Considerations**

Aramark Correctional Services, LLC ("Aramark") is excited by the privileged prospect of continuing to provide food service operations (the "Services") to Guilford County, North Carolina (the "County"). If Aramark's proposal is accepted and determined by the County to merit an award, Aramark respectfully requests and reserves the right to negotiate and include mutually accepted terms to govern the parties' relationship, consistent with the existing agreement, the Request for Proposal and Aramark's Proposal. It is Aramark's understanding that only the terms in a definitive agreement signed by both parties would control the relationship going forward.

- 1. **TERMINATION**: Aramark respectfully requests that the County include a reasonable notice and cure period for Aramark with County's right to terminate for cause.
- 2. **PRICE ADJUSTMENTS**: Aramark respectfully requests that a resulting agreement include the following language which provides the right for annual price adjustments based on inflation.

"The per meal prices stated in this Agreement are firm for the period beginning on the \_\_\_\_\_\_ (the "Effective Date") and ending on \_\_\_\_\_\_. Per meal prices for each subsequent 12-month period shall be adjusted on each anniversary of the Effective Date by an amount to be mutually agreed upon and set forth in an amendment to this Agreement; provided, however, that in the event no agreement is reached with respect to such adjustment, per meal prices shall be adjusted as further set forth below by the greater of the (a) yearly percentage change in the Consumer Price Index, All Urban Consumers, U.S. City Average, Food Away From Home Index ("CPI-FAFH"), published by the U.S. Department of Labor and (b) the yearly percentage change in the Market Basket of Products which approximate the products served at the facilities covered by this Agreement (the "Client Menu"). The period for determining CPI-FAFH and Market Basket of Products adjustments shall be October of the immediately preceding year to October of the then-current year (the "Base Period")."

3. <u>MATERIAL ADVERSE CHANGE</u>: Given our ever-changing economic environment, Aramark respectfully requests that a resulting agreement include a material adverse change clause:

"The financial arrangements in this Agreement are based on conditions existing as of the Effective Date, including any representations regarding existing and future conditions made by the County in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Aramark's control, including, but not limited to, a change in the scope of Aramark's services; menu changes; a decrease in the

Facilities' inmate population or the availability of inmate labor; efforts to organize labor; increases in food, fuel, equipment, utilities, supply and labor costs; Federal, State and local sales, and other taxes and other operation costs; a change in Federal, State and local standards, requirements recommendations, and regulations; or other unforeseen external market conditions outside Aramark's control, then Aramark shall give the County written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark and the County shall mutually agree upon modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Aramark's price per meal, modifications to the menu, or modifications to Aramark's scope of services."

- 4. <u>LIQUIDATED DAMAGES</u>: The RFP sets forth the circumstances pursuant to which the County may assess liquidated damages. Aramark assumes that the County will only assess liquidated damages on matters solely within Aramark's control, and will also consider a notice and cure period prior to assessing any penalties as well as a monthly cap on the amount of penalties assessed. 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.
- 5. <u>LIMITATION OF LIABILITY</u>: Aramark respectfully requests that the resulting agreement include the following limitation of liability clause:
  - "Aramark's liability here under shall not under any circumstances exceed the greater of (a) two (2) percent of the net revenue received by Aramark pursuant to the Agreement during the twelve (12) months prior to the applicable claim or (b) the actual proceeds of insurance (not to exceed the maximum limits of insurance required under the Agreement, less any applicable deductible. In no event will either party be liable to the other party for any loss of business, business interruption, consequential, special, indirect, or punitive damages."
- 6. **SECURITY**: Aramark respectfully requests that if awarded the contract, the parties will negotiate mutually acceptable language reflecting that the County shall provide reasonable and adequate physical security at all times for Aramark's employees, suppliers, management and other authorized visitors.



# TAB 8: OTHER ATTACHMENTS

This tab was provided by Guilford County for informational purposes and contains no content from Aramark that is material to this bid.