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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."

W I T N E S S E T H:

WHEREAS, for the purpose and subject to the terms and conditions hereinafter set forth, the COUNTY hereby contracts for the items, goods, service or services of the CONTRACTOR and the CONTRACTOR agrees to provide the items, goods, service or services to the COUNTY in accordance with the terms of this Agreement.

WHEREAS, the COUNTY is in need of 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

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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

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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

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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.

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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.

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

GUILFORD COUNTY

Victor Isler
Guilford County Manager
Date: _____
ATTEST:

Robin B. Keller
Guilford County Clerk to Board
Date: _____

Doug Logan
Guilford County Department Director/Designee
Date: _____

ARAMARK CORRECTIONAL SERVICES, LLC

DocuSigned by:
Stephen Yarsinsky
8DD54D02B0CD4AA...

Print Name: Stephen Yarsinsky
Title: VP, Finance
Date: 8/5/2025
ATTEST:

DocuSigned by:
Annie Marshall
071F24DCC5DC40E...

Witness
Print Name: Annie Marshall
Date: 8/5/2025

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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

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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

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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

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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:
https://www.zoomgov.com/j/1603764924?pwd=bvpRtxa5S0GJt32CYIFLzSsAQt9rtI.1

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 set price per meal for breakfast, lunch, dinner and snacks as detailed in the cost proposal form - Attachment 1. This price shall hold firm for the initial, one-year contract period. Each additional year, thereafter the contract is renewed the price may be increased equal to CPI or 2% whichever is lower.

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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: https://www.guilfordcountync.gov/our-county/purchasing/vendor-self-service-vss-program.

2. Electronic responses should be made through Guilford County's Vendor Self Service automated bidding system at: https://guilfordcountync.munisselfservice.com. **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 **NO EXCEPTIONS**. The system cannot accept late submittals.

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

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

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

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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.

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

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

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

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 A8 hours. The Provider shall participate in quarterly Quality Assurance Meetings with Guilford County Detention Staff and Juvenile Detention Staff.

2.7 Sanitation: 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 hairnets or caps and gloves; wear clean, washable garments; and shall be required to employ hygienic food handling techniques.

2.8 Cleaning & Housekeeping: The Provider shall be responsible for cleaning and housekeeping in the food preparation, service and storage areas and shall, on a continuing basis maintain high standards of the Sanitation Department.

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

The Provider shall invoice on a monthly cycle and Guilford County shall pay on a monthly basis. The meals served per day shall be summarized weekly in a statement for the purposes of 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 Insurance: Any insurance required to be carried under these specifications may be included as part of any blanket or other policy or policies of insurance, are subject to the provisions of these 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 Worker's Compensation Insurance: The Provider shall be required to provide and maintain at its own expense Worker's Compensation Insurance as required by North Carolina Laws and Employer's Liability Insurance of not less than One Hundred Thousand Dollars ($100,000.00) on all of its employees working for the Contractor in Guilford County continuously during the period of the agreement.

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

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

B -Management of Employees

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

C-Utilities, Equipment

1. Heat, Air Conditioning, Electricity, Water	Guilford County
2. Major appliance maintenance, repairs and replacement	Guilford County
3. Pots, pans, service-ware, general kitchen utensils and serving utensils	Guilford County

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4. Serving Crts, if used	Guilford County
5. Food Trays (inmate Styrofoam trays, also)	Guilford County
6. Telephone and Long-Distance Service	Provider
7. Trash and Garbage Removal	Guilford County
8. Pest Control	Guilford County
9. Cleaning Supplies	Provider
10. Paper Supplies	Provider
11. Postage	Provider
12. Taxes, Licenses	Provider
13. Laundry	Provider
14. Employee Uniforms	Provider
15. Office Equipment	Provider

D-Cleaning – Janitorial

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

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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 Health Examinations: The Provider shall agree to have the employees assigned to duty submit to health examinations (including the standard Guilford County drug test now in place for all employees) at least as 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.

5.4 **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.

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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	Total
Juvenile Det.	Breakfast, Lunch, Afterschool Snack Dinner, Snack	240/day	20	260

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

Provider shall provide the following for the Juvenile Detention Center

- Food products 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.

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

7.14 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**

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

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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 not an acceptance of the contract terms provided by vendor unless expressly accepted by County)***
- RFP Proposal Checklist

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ATTACHMENT A

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

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ATTACHMENT A

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	tonya@perkinsusa.com
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

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ATTACHMENT A

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

April 22, 2025 @ 3:00 PM

Name	Company	Email
Christopher Kramer	Aramark	kramer-christopher1@aramark.com
Robert Wright	Aramark	wright-robert@aramark.com
Andy Crossley	Skillet Kitchens	AndyC@skillotkitchen.com
Renee Melton	Summit food	renee.melton@SummitFoodService.com
Scott Heffner	Trinity Services Group	Scott.Heffner@trinityservicesgroup.com
Vincent Rosa	Summit	vincent.rosa@summitfoodservice.com
Tom Phillips	TRINITY SERVICES GROUP	Tom.Phillips@TRINITY SERVICES GROUP.com
Flora Breeden	Perkins Management Svcs.	fbreeden@perkinsusa.com

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

Terms of Contract

This contract shall carry out a set price per meal for breakfast, lunch, dinner and snacks as detailed in the cost proposal form - Attachment 1. This price shall hold firm for the initial, one-year contract period. Each additional year, thereafter the contract is renewed the price may be increased equal to 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 Facility Expansion: In the future Guilford County could expand its detention facility and/or delete this location which may increase the population, however, **only one price for each meal type should be bid**. There shall not be a sliding scale per meal based on the number of meals served.

2.5 Kitchen Inspection: Inspection by Guilford County and State Health Agencies must achieve and maintain satisfactory ratings at all times. The Provider must maintain a North Carolina Sanitation Grade of "A" at all times at all kitchen facilities. If at any time this grade falls below "A" for any reason, the Provider shall be charged $250.00 per day per instance until the grade returns to an "A". This charge shall be deducted from the monthly payment to the contractor as Liquidated Damages.

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

Area of Responsibility	Responsibility for Area
1. 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

C – Utilities, Equipment

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

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.

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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 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.

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

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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

Guilford County Juvenile Detention Center
(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-month term $_____

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: _____

Authorized Signature:

_____
Name

_____
Title

_____
Firm Name

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

ATTACHMENT A

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.

6. 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: https://guilfordcountync.nextrequest.com

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: https://guilfordcountync.nextrequest.com

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

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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

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

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

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

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

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

This institution is an equal opportunity provider

Week: 1

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

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

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

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 7/24 ARAMARK Dietitian's Signature: Molly Ford, MS #IL6034318

Client's Signature:_____Date:_____ FLM Signature:_____Date:_____

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ATTACHMENT A

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

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

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

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

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

This institution is an equal opportunity provider

Week: 2

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

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

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

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 7/24 ARAMARK Dietitian's Signature: Molly Ford, MS RDG0343IR **Client's Signature:**_____ **Date:**_____ **FLM Signature:**_____ **Date:**_____

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ATTACHMENT A

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

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

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

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

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

This institution is an equal opportunity provider

aramark

Week: 3

Meal Name: Breakfast

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each
Corn Grits LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup	Corn Grits LF 1/2 cup	Whole Grain Oatmeal LF 1/2 cup
Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty	Scrambled Eggs 2 1/2 ozw	Breakfast Sausage (1 ozw each) 1 patty
Whole Wheat Bread 1 slice	Whole Wheat Pancakes 2 each	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Whole Wheat Bread 1 slice	Whole Wheat Pancakes 2 each	Whole Wheat Bread 1 slice
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	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) 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 1 each	Milk-Student Choice (Half Pint) 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Milk-Student Choice (Half Pint) 1 each	Sugar (2 each) & Pepper (1 each) 1 serving	Milk-Student Choice (Half Pint) 1 each	Sugar (2 each) & Pepper (1 each) 1 serving
	Salt & Pepper Packets 1 each		Salt & Pepper Packets 1 each		Salt & Pepper Packets 1 each	

Meal Name: Lunch

T. Bologna 4 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Chili con Carne (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 ozw
Mayo Dressing 1 packet	Ranch Pinto Beans 1/2 cup	Whole Grain Brown Rice LF 3/4 cup	Green Beans LF 1/2 cup	Mayo Dressing 1 packet	Carrots LF 1/2 cup	Whole Grain Hamburger Bun 1 each
Whole Wheat Bread 2 slice	Carrots LF 1/2 cup	Garden Salad 1 cup	Garden Salad 1 cup	Baked Beans 1/2 cup	Garden Salad 1 cup	Baked Beans 1/2 cup
Corn LF 1/2 cup	Garden Salad 1 cup	Salad Dressing LF 1/2 fl oz	Salad Dressing LF 1/2 fl oz	Kettle Blend Mixed Vegetables LF 1/2 cup	Salad Dressing LF 1/2 fl oz	Spinach LF 1/2 cup
Creamy Coleslaw LF 3/4 cup	Salad Dressing LF 1/2 fl oz	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Whole Wheat Bread 1 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion
Fruit (1@ or 1/2 cup equivalent) 1 portion	Whole Wheat Bread 2 slice	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each
100% Juice (4 oz) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each
Milk-Student Choice (Half Pint) 1 each	100% Juice (4 oz) 1 each	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet
Pepper 1 packet	Milk-Student Choice (Half Pint) 1 each	Pepper 1 packet		Pepper 1 packet	Pepper 1 packet	
	Pepper 1 packet					

Meal Name: Dinner

1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each
Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut	Blueberry Muffin (1/40 @2) 1/40 cut

Meal Name: Afternoon Snack

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	Augratin Potatoes (3 oz) LS~ 10 ozw	T. Hot Dogs (1.5 oz each) 2 each	Meatballs (1/2 oz each) 6 each
Black Beans & Rice LF/LS 1 cup	Mustard 1 packet	Parsley Noodles 1 cup	BBQ Sauce 3 fl oz	Mixed Vegetables 1/2 cup	Mustard 2 packet	Gravy 3 fl oz
Shredded Lettuce 1/2 cup	Ketchup 1/3 fl oz	Corn 1/2 cup	Rice 1 cup	Southern Cornbread w/Melted Margarine 1/40 cut	Ketchup 1 fl oz	Mashed Potatoes 1 cup
Shredded Cheese 1 ozw	Macaroni & Cheese 1 cup	Enriched Bread 2 slice	Peas 1/2 cup	Frosted Fudge Brownie 1/40 cut	Enriched Bread 2 slice	Garden Salad 1/2 cup
Flour Tortilla (6") 2 each	Fried Cabbage 1/2 cup	Fresh Baked Sugar Cookie (3 ozw) 1 each	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Cajun Potatoes 1 cup	Salad Dressing LF 1/2 fl oz
Fresh Baked Snickerdoodle Cookie (3 ozw) 1 each	Enriched Bread 2 slice	Sweetened Iced Tea 1 cup	Frosted Cake 1/40 cut	Pepper 1 packet	Garden Salad 1/2 cup	Bakery Biscuit w/ Melted Margarine 1/40 cut
Sweetened Iced Tea 1 cup	Frosted Cake 1/40 cut	Pepper 1 packet	Sweetened Iced Tea 1 cup		Ranch Salad Dressing 1/2 fl oz	Frosted Cake 1/40 cut
Pepper 1 packet	Sweetened Iced Tea 1 cup		Pepper 1 packet		Fresh Baked Sugar Cookie (3 ozw) 1 each	Sweetened Iced Tea 1 cup
	Pepper 1 packet				Sweetened Iced Tea 1 cup	Pepper 1 packet
					Pepper 1 packet	

Meal Name: Evening Snack

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

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

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 7/24 ARAMARK Dietitian's Signature: Molly Ford, MS #RD034318

Client's Signature:_____ **Date:**_____ **FLM Signature:**_____ **Date:**_____

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ATTACHMENT A

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

GUILFORD COUNTY JUVENILE, NC

Weekly Average 3400 calories per day

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

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

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

This institution is an equal opportunity provider

Week: 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich	Peanut Butter & Jelly Sandwich (2 T PB/.5 oz Jelly) 1 sandwich

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

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 7/24 ARAMARK Dietitian's Signature: Molly Ford, RD #RD034318

Client's Signature:_____ **Date:**_____ **FLM Signature:**_____ **Date:**_____

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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".

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ATTACHMENT A

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

Food Service for Guilford County Juvenile Detention











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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 PROPOSED COST

Guilford County Juvenile Detention Center
(Breakfast, Lunch, Dinner & 3 Snacks)

36 Juvenile daily eaters (39,420 meals) for 12-month term $_____

20 Staff daily eaters (21,900 meals) for 12-month term $_____

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: _____

Authorized Signature:

_____
Name

_____
Title

_____
Firm Name

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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 https://guilfordcountync.munisselfservice.com by the event close date and time on May 15, 2025., at 2:00 P.M., Eastern Time.

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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

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aramark

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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

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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.

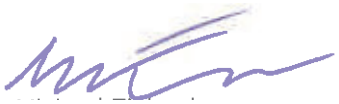
a. **The name and address of Aramark Corporation is:**
   Aramark Correctional Services, LLC
   2400 Market Street
   Philadelphia, PA 19103

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

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TAB 1:

COST PROPOSAL AND ATTACHMENTS

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

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.

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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

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TAB 2:

EXECUTIVE SUMMARY

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

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.

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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-to-day 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

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TAB 3:

PROVIDER'S QUALIFICATIONS

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GUILFORD COUNTY, NORTH CAROLINA

Request for Food Services at Juvenile Detention Provider QUALIFICATIONS

Information about the Supplier

I. Firm Name Aramark Correctional Services, LLC

II. Legal Name (if different) N/A

III. Years in Business Incorporated on September 19, 1994

IV. Number of years providing similar services Over 45 Years

V. Contact Person John McFadden

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

VII. Telephone Number 267-257-0682

VIII. Fax Number N/A

IX. Email address of contact person mcfadden-john@aramark.com

X. Number of full time employees Aramark has over 262,500 employees

XI. 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.

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TAB 4:

PROPOSED SERVICES TO BE PROVIDED

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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 innovative food services are designed to promote **satisfaction**, **morale**, and **engagement**.

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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.

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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.

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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.



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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.

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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.



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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.



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

1. **Meal Consistency—**OP-X encompasses more than 100 specific quality elements that are incorporated into the easy-to-follow Operations Guide 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.
2. **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.

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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 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 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.

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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.

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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

Flesch, RDN #86052733

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

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RFP SPECIFICATION MENU

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Guilford County Juvenile, NC

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 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	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	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Whole Wheat Bread	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Cajun Potatoes LF	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	1 slice	Syrup, pc	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	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
Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Salt & Pepper Packets	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 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													
Whole Grain T. Sausage & Cheese Pizza	1 each	T. Bologna	4 ozw	Tex-Mex Taco Filling (2.5 MMA)~	4 ozw	Sloppy Joe (2.5 MMA)~	4 ozw	Whole Grain 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	Shredded Cheese	1/2 ozw	Kettle Blend Mixed Vegetables LF	1/2 cup	Carrots LF	1/2 cup	Mustard, pc	1 packet	Pinto Beans LF	1/2 cup
Creamy Coleslaw LF	3/4 cup	Whole Wheat Bread	2 slice	WG Flour Tortilla (6")	2 each	Broccoli LF	1/2 cup	Garden Salad	1 cup	Ketchup	1 packet	Carrots LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Vinaigrette Potato Salad	3/4 cup	Corn LF	1/2 cup	Whole Wheat Bread	2 slice	Italian Dressing	1/2 fl oz	Baked Beans	1/2 cup	Garden Salad	1 cup
100% Apple Juice (4 oz)	1 each	Green Beans LF	1/2 cup	Whole Grain Spanish Rice & Pinto Beans LF (CNP)	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	1 slice	Green Beans LF	1/2 cup	Italian Dressing	1/2 fl oz
Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	100% 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)	1 each	Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
		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 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Chili con Carne w/ Beans (2 oz)~	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (3 ozw each)	1 patty	Meatballs (1/2 oz each)	6 each
Gravy	2 fl oz	Peas	1/2 cup	Gravy	2 fl oz	Rice	1/2 cup	Ketchup	1 packet	Garlic Noodles	1 cup	Gravy	2 fl oz
Cottage Fries	1 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup	Coleslaw Vinaigrette	1/2 cup	Macaroni & Cheese	1 cup	Corn	1/2 cup	Rice	1 cup
Kettle Blend Mixed Vegetables	1/2 cup	Italian Dressing	1/2 fl oz	Green Beans	1/2 cup	Sweet Cornbread 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	Garlic Herb Biscuit with Melted Margarine	1/54 cut	Enriched Bread	2 slice	Fudge Brownie	1/54 cut	Italian Dressing	1/2 fl oz	Vanilla Frosted White Cake	1/54 cut	Enriched Bread	2 slice
Oatmeal Cookie (2 ozw)	1 each	Fudge Brownie	1/54 cut	Vanilla Frosted White Cake	1/54 cut	Sweetened Iced Tea	1 cup	Enriched Bread	2 slice	Sweetened Iced Tea	1 cup	Snickerdoodle Cookie (2 ozw)	1 each
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Pepper	1 packet	Streusel Topped Blueberry Oat Square	1/54 cut	Pepper	1 packet	Sweetened Iced Tea	1 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 sandwich	Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly)	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	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
Evening Snack													
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich
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	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. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork.

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

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

Guilford County Juvenile, NC

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 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup
Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	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	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 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	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)	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	1 each	Milk-Student Choice (Half Pint)	1 each	Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving
		Sugar (2 each) & Pepper (1 each)	1 serving			Salt & Pepper Packets	1 each			Salt & Pepper Packets	1 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 fl oz	Corn LF	1/2 cup	Ketchup	1 packet	Mustard, pc	1 packet	Lyonnaise Potatoes LF/LS	1 cup	Mayo Dressing	1 packet
Creamy Coleslaw LF	3/4 cup	Mashed Potatoes LF	1/2 cup	Garden Salad	1 cup	Pinto Beans LF	3/4 cup	Ketchup	1 packet	Pinto Beans LF	1/2 cup	Creamy Coleslaw LF	3/4 cup
Whole Wheat Bread	2 slice	Carrots LF	1/2 cup	Italian Dressing	1/2 fl oz	Garden Salad	1 cup	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	2 slice	Whole Wheat Bread	1 slice	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)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Whole Wheat Bread	2 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	1 each	100% 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)	1 each	100% Apple Juice (4 oz)	1 each
Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	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	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	1 cup	Green Beans	1/2 cup	Cottage Fries	1 cup	Ketchup	1 packet	Gravy	2 fl oz	Carrots	1/2 cup	Gravy	2 fl oz
Peas	1/2 cup	Garden Salad	1/2 cup	Carrots	1/2 cup	Rice	1 cup	Parsley Rotini	1 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup
Enriched Bread	2 slice	Italian Dressing	1/2 fl oz	Sweet Cornbread with Melted Margarine	1/54 cut	Corn	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	Vanilla Frosted White Cake	1/54 cut	Enriched Bread	2 slice	Buttermilk Biscuit with Melted Margarine	1/54 cut	Sweet Cornbread with Melted Margarine	1/54 cut	Buttermilk Biscuit with Melted Margarine	1/54 cut
Sweetened Iced Tea	1 cup	Fudge Brownie	1/54 cut	Sweetened Iced Tea	1 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	1 cup	Pepper	1 packet	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 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	Peanut Butter & Jelly Sandwich WG (1 MMA / 1 oz Jelly)	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	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
Evening Snack													
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich
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	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. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork.

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

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Guilford County Juvenile, NC

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 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Corn Grits LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup	Corn Grits LF	1/2 cup	Whole Grain Oatmeal LF	1/2 cup
Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	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	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice
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	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)	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	1 each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 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 ozw
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	1 cup	Garden Salad	1 cup	Baked Beans	1/2 cup	Garden Salad	1 cup	Baked Beans	1/2 cup
Garden Salad	1 cup	Corn 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 fl oz	Whole Wheat Bread	2 slice	Whole Wheat Bread	1 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Whole Wheat Bread	1 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion
Whole Wheat Bread	2 slice	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	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	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)	1 each	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)	1 each	Pepper	1 packet
Milk-Student Choice (Half Pint)	1 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	1 cup	Mustard, pc	1 packet	Parsley Rotini	1 cup	BBQ Sauce	2 fl oz	Mixed Vegetables	1/2 cup	Mustard, pc	2 packet	Spanish Rice	1/2 cup
Shredded Lettuce	1/2 cup	Ketchup	1 packet	Corn	1/2 cup	AuGratin Potatoes	1 cup	Garden Salad	1/2 cup	Ketchup	2 packet	Garden Salad	1/2 cup
Shredded Cheese	1 ozw	Macaroni & Cheese	1 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	1 cup	Sweet Cornbread with Melted Margarine	1/54 cut
Fudge Brownie	1/54 cut	Enriched Bread	2 slice	Sweetened Iced Tea	1 cup	Vanilla Frosted White Cake	1/54 cut	Fudge Brownie	1/54 cut	Coleslaw Vinaigrette	1/2 cup	Fudge Brownie	1/54 cut
Sweetened Iced Tea	1 cup	Vanilla Frosted White Cake	1/54 cut	Pepper	1 packet	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Streusel Topped Blueberry Oat Square	1/54 cut	Sweetened Iced Tea	1 cup
Pepper	1 packet	Sweetened Iced Tea	1 cup			Pepper	1 packet	Pepper	1 packet	Sweetened Iced Tea	1 cup	Pepper	1 packet
		Pepper	1 packet							Pepper	1 packet		
Afternoon Snack													
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	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	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
Evening Snack													
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich
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	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	2841	103.2	32.7	28.6	298.5	3689	391.4	55.1	37.1	93.7	13.2	1567.3	17	2019.5*	149.1*	2.2*	2*	1.7*	2.5*	1457.3*	351.1*	20.8*
Tue	3287	108.4	29.7	28.1	231.4	4659	479.2	58.3	38.9	108.4	13.2	1967	23	759*	102.6*	3.1*	2.7*	2.1*	3.1*	2221.7*	479.7*	33.1*
Wed	3144	112.9	32.3	32.6	391.8	3632	434.4	55.3	39.9	111.3	14.2	1706.8	21.3	739.3*	96.2*	2.6*	2.8*	2.2*	2.9*	1714.1*	553.2*	30.2*
Thu	2901	102	31.6	26.8	231.5	3777	399.6	55.1	43.6	107	14.8	1539.2	23.1	1080*	145.8*	2.2*	2.4*	2.4*	3.1*	1806.4*	633.9*	28.1*
Fri	3022	101.1	30.1	27.5	239.2	4460	431.4	57.1	38.4	106.6	14.1	1519.7	22.2	1193.7*	90.4*	3.1*	2.7*	2.1*	3.3*	1827.1*	444.8*	38.7*
Sat	3309	106.9	29.1	30.1	388*	4763	477.5	57.7	35.9	116.4	14.1	1915.3	20.5	830.2*	65.3*	2.9*	2.6*	1.9*	2.9*	2220.5*	561.8*	26.7*
Sun	3022	104.8	31.2	28.9	247.2	3868	417.9	55.3	41.9	102.3	13.5	1566.2	19.3	1390.6*	93.1*	4.3*	3.8*	2.1*	2.8*	1769.9*	619*	31.8*
Wkly Avg	3075	105.6	30.9	28.9	289.7*	4121	433.1	56.3	39.4	106.5	13.9	1683.1	20.9	1144.6*	106.1*	2.9*	2.7*	2.1*	2.9*	1859.6*	520.5*	29.9*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						117.7	333.1		157.5	204.8		129.5	116.3	127.2	141.4	243.6	207.8	159.1	122.2	148.8	130.1	186.9

* Some values for this nutrient are unavailable; the number listed is incomplete.

The information contained in this report is for informational purposes only and is derived from manufacturer's labels, packaging and inserts and from information made publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for menu planning for a person with food allergy or medical conditions nor is it intended as a substitute for advice from a physician or other healthcare professional. You should not use the nutritional information in this report for the diagnosis or treatment of any health problem, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 2

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	3047	111.6	33	30.6	424.3	3333	376.2	49.4	35.4	135.3	17.8	1360.3	19.5	1230.8*	158.4*	2.8*	2.7*	3*	3.6*	1876.2*	442.7*	40.3*
Tue	3197	99.9	28.1	27.7	396.8	4568	476	59.6	35.3	114.6	14.3	2483.8	21.7	1626.8*	94.6*	2.9*	2.8*	1.9*	3.1*	2524.9*	458.4*	32.4*
Wed	3071	112.7	33	33	224.4	3950	426.5	55.6	35.7	99.5	13	1538.6	18.4	1407*	105.8*	2.9*	3*	2.2*	2.9*	1921.5*	385.2*	35.5*
Thu	3075	100.6	29.4	27.9	353.4	3839	438.1	57	45.9	115.5	15	1561.1	24.3	661.5*	92.8*	3*	2.3*	2.3*	3.1*	1722.4*	740.6*	32.2*
Fri	3145	118.5	33.9	33.2	249.9	4780	413.6	52.6	33.6	105.1	13.4	1566.4	18.7	688.8*	115.6*	4.5*	4.2*	2.1*	2.9*	2136*	489.1*	34.6*
Sat	3299	100.3	27.4	29.3	262.1	4336	497.2	60.3	44.3	108.4	13.1	2087.6	21	1989.1*	114.2*	3.2*	2.4*	2.4*	3*	2199.9*	613.1*	31.5*
Sun	3015	117.8	35.2	28.7	295.6	3703	401.1	53.2	35.6	95.9	12.7	1611	16.3	1428.4*	158.6*	2.3*	2.4*	2.1*	3.2*	1889.2*	373.2*	25.4*
Wkly Avg	3121	108.8	31.4	30.1	315.2	4073	432.7	55.4	38	110.6	14.2	1744.1	20	1290.4*	120*	3.1*	2.8*	2.3*	3.1*	2038.6*	500.3*	33.1*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						116.4	332.8		151.9	212.7		134.2	111.0	143.4	160.0	257.1	216.9	176.0	130.4	163.1	125.1	207.1

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

WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	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*	691.3*	27*
Tue	3331	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*	31.1*
Wed	3101	101.4	29.4	24.4	170.1	2743	442.2	57	38.8	110.7	14.3	1291.2	19.9	545.6*	78.3*	2.5*	2.4*	2*	2.8*	1700.6*	598*	32.5*
Thu	3117	104.5	30.2	32.5	527.1	4827	419.4	53.8	33.7	131.3	16.9	1631.9	19.1	863.8*	125.1*	2.5*	2.3*	2.4*	3.2*	1798.5*	372.9*	31.7*
Fri	3085	105	30.6	26.7	204.2*	4144	430.1	55.8	40.6	111.6	14.5	1977.2	22.9	1396.6*	81.3*	2.8*	2.8*	2.1*	3.1*	2314.2*	601*	32.2*
Sat	3268	110.8	30.5	31.4	462.6	5216	465.7	57	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*	34.5*
Sun	2938	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*	29.4*
Wkly Avg	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*	548.9*	31.2*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% 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	195.0

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Cycle

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Cycle Avg	3103	106.1	30.8	29.1	308.9*	4163	434.7	56	39.1	110.7	14.3	1713	20.9	1156.6*	109.8*	2.9*	2.7*	2.2*	3.1*	1946*	523.3*	31.4*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						119.0	334.4		156.6	212.9		131.8	116.2	128.5	146.4	241.4	207.0	168.3	127.1	155.7	130.8	196.3

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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 lunch must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).
Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.
This institution is an equal opportunity provider

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 cup	Corn Grits LF	1/2 cup	Bran Flakes Cereal	1 cup	Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 cup	Corn Grits 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	Breakfast Sausage (1 ozw each)	1 patty	Scrambled Eggs	21/2 ozw	Breakfast Sausage (1 ozw each)	1 patty
Whole Wheat Bread	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	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	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)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each
Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Salt & Pepper Packets	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving
		Sugar (2 each) & Pepper (1 each)	1 serving							Salt & Pepper Packets	1 each		
Lunch													
Whole Grain T. Sausage & Cheese Pizza	1 each	T. Bologna	4 ozw	Tex-Mex Taco Filling (2.5 MMA)~	4 ozw	Sloppy Joe (2.5 MMA)~	4 ozw	Whole Grain 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	Shredded Cheese	1/2 ozw	Kettle Blend Mixed Vegetables LF	1/2 cup	Carrots LF	1/2 cup	Mustard, pc	1 packet	Baked Beans	1/2 cup
Creamy Coleslaw LF	3/4 cup	Whole Wheat Bread	2 slice	WG Flour Tortilla (6")	2 each	Spinach LF	1/2 cup	Garden Salad	1 cup	Ketchup	2 packet	Carrots LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Crispy Potatoes (Fries or Tots)	1 cup	Corn LF	1/2 cup	Whole Wheat Bread	2 slice	Italian Dressing	1/2 fl oz	Baked Beans	1/2 cup	Garden Salad	1 cup
100% Apple Juice (4 oz)	1 each	Green Beans LF	1/2 cup	Whole Grain Spanish Rice & Pinto Beans LF (CNP)	1 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	1 slice	Green Beans LF	1/2 cup	Italian Dressing	1/2 fl oz
Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	100% 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)	1 each	Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
		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 (3 oz/ 1/4 c veg)~	10 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)~	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (3 ozw each)	1 patty	Rotini & Alfredo Sauce (3 oz)~	10 ozw
Gravy	3 fl oz	Peas	1/2 cup	Gravy	3 fl oz	Rice	1 cup	Ketchup	1 packet	Rotini	1 cup	Green Beans	1/2 cup
Rice	1 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup	Fried Cabbage	1/2 cup	Macaroni & Cheese	1 cup	Corn	1/2 cup	Garden Salad	1/2 cup
Kettle Blend Mixed Vegetables	1/2 cup	Ranch Salad Dressing	1/2 fl oz	Green Beans	1/2 cup	Sweet Cornbread with Melted Margarine	1/40 cut	Garden Salad	1/2 cup	Sweet Cornbread with Melted Margarine	1/40 cut	Ranch Salad Dressing	1/2 fl oz
Buttermilk Biscuit with Melted Margarine	1/40 cut	Buttermilk Biscuit with Melted Margarine	1/40 cut	Enriched Bread	2 slice	Oatmeal Cookie (4 ozw)	1 each	Ranch Salad Dressing	1/2 fl oz	Oatmeal Cookie (4 ozw)	1 each	Buttermilk Biscuit with Melted Margarine	1/40 cut
Vanilla Frosted White Cake	1/40 cut	Fresh Baked Sugar Cookie (4 ozw)	1 each	Vanilla Frosted White Cake	1/40 cut	Sweetened Iced Tea	1 cup	Enriched Bread	2 slice	Sweetened Iced Tea	1 cup	Vanilla Frosted White Cake	1/40 cut
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Pepper	1 packet	Vanilla Frosted White Cake	1/40 cut	Pepper	1 packet	Sweetened Iced Tea	1 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 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	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
Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each
Evening Snack													
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich
Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	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. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 5/25 **ARAMARK Dietitian's Signature:** Molly Ford, RD #860343118 **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

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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 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.
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Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 cup	Corn Grits LF	1/2 cup	Corn Grits LF	1/2 cup	Bran Flakes Cereal	1 cup	Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 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	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 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	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)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each
Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving
		Sugar (2 each) & Pepper (1 each)	1 serving							Salt & Pepper Packets	1 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	Whole Grain T. Sausage & Cheese Pizza	1 each	T. Bologna	4 ozw
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 cup	Gravy LF/LS	2 fl oz	Garden Salad	1 cup	Pinto Beans LF	3/4 cup	Ketchup	2 packet	Mixed Vegetables LF	1/2 cup	Creamy Coleslaw LF	3/4 cup
Whole Wheat Bread	2 slice	Carrots LF	1/2 cup	Italian Dressing	1/2 fl oz	Garden Salad	1 cup	Crispy Potatoes (Fries or Tots)	1 cup	Whole Wheat Bread	2 slice	Carrots LF	1/2 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Whole Wheat Bread	1 slice	Italian Dressing	1/2 fl oz	Spinach LF	1/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice
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	Whole Wheat Bread	2 slice	Whole Wheat Bread	2 slice	100% Apple Juice (4 oz)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Milk-Student Choice (Half Pint)	1 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	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	1 each
Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each
		Pepper	1 packet	Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each			Pepper	1 packet
						Pepper	1 packet	Pepper	1 packet				
Dinner													
Baked Chicken Thigh & Drumstick, LF (1 each)	1 serving	Rotini & Italian Sauce (3 oz/ 1/4 c veg)~	10 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Chicken Nuggets WG	5 each	Rotini & Alfredo Sauce (3 oz)~	10 ozw	Cheesy Broccoli Rice Casserole (3 oz)~	10 ozw	Crispy Chicken Patty (3 ozw each)	1 patty
Crispy Potatoes (Fries or Tots)	1 cup	Green Beans	1/2 cup	Gravy	3 fl oz	Ketchup	1 packet	Green Beans	1/2 cup	Carrots	1/2 cup	Rice	1 cup
Peas	1/2 cup	Garden Salad	1/2 cup	Rotini	1 cup	Rice	1 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Green Beans	1/2 cup
Enriched Bread	2 slice	Ranch Salad Dressing	1/2 fl oz	Carrots	1/2 cup	Garden Salad	1/2 cup	Italian Dressing	1/2 fl oz	Ranch Salad Dressing	1/2 fl oz	Buttermilk Biscuit with Melted Margarine	1/40 cut
Fresh Baked Sugar Cookie (4 ozw)	1 each	Buttermilk Biscuit with Melted Margarine	1/40 cut	Sweet Cornbread with Melted Margarine	1/40 cut	Ranch Salad Dressing	1/2 fl oz	Buttermilk Biscuit with Melted Margarine	1/40 cut	Sweet Cornbread with Melted Margarine	1/40 cut	Oatmeal Cookie (4 ozw)	1 each
Sweetened Iced Tea	1 cup	Vanilla Frosted White Cake	1/40 cut	Oatmeal Cookie (4 ozw)	1 each	Enriched Bread	2 slice	Fresh Baked Sugar Cookie (4 ozw)	1 each	Vanilla Frosted White Cake	1/40 cut	Sweetened Iced Tea	1 cup
Pepper	1 packet	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Vanilla Frosted White Cake	1/40 cut	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Pepper	1 packet
		Pepper	1 packet	Pepper	1 packet	Sweetened Iced Tea	1 cup	Pepper	1 packet	Pepper	1 packet		
						Pepper	1 packet						
Afternoon Snack													
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	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
Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each
Evening Snack													
Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich

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

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

FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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

Reviewed: 5/25 **ARAMARK Dietitian's Signature:** Molly Ford, RD #860343118 **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

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 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

Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	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. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.*This item contains 125 mg calcium.

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Reviewed: 5/25 **ARAMARK Dietitian's Signature:** Molly Ford, RD #860343 18 **Client's Signature:**_____**Date:**_____ **FLM Signature:**_____**Date:**_____

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

GUILFORD COUNTY JUVENILE, NC

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Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Bran Flakes Cereal	1 cup	Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 cup	Corn Grits LF	1/2 cup	Bran Flakes Cereal	1 cup	Corn Grits LF	1/2 cup	Toasted Oats Cereal	1 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	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Bread	1 slice	Whole Wheat Pancakes	2 each	Whole Wheat Bread	1 slice
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)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Milk-Student Choice (Half Pint)	1 each
Salt & Pepper Packets	1 each	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Salt & Pepper Packets	1 each	Sugar (2 each) & Pepper (1 each)	1 serving	Milk-Student Choice (Half Pint)	1 each	Sugar (2 each) & Pepper (1 each)	1 serving
		Salt & Pepper Packets	1 each							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	Chicken Nuggets WG	5 each	Sloppy Joe (2.5 MMA)~	4 ozw
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	Ketchup	2 packet	Whole Wheat Bread	2 slice
Carrots LF	1/2 cup	Creamy Coleslaw LF	3/4 cup	Garden Salad	1 cup	Garden Salad	1 cup	Baked Beans	1/2 cup	Carrots LF	1/2 cup	Baked Beans	1/2 cup
Garden Salad	1 cup	Corn LF	1/2 cup	Italian Dressing	1/2 fl oz	Italian Dressing	1/2 fl oz	Kettle Blend Mixed Vegetables LF	1/2 cup	Garden Salad	1 cup	Spinach LF	1/2 cup
Italian Dressing	1/2 fl oz	Whole Wheat Bread	2 slice	Whole Wheat Bread	1 slice	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whole Wheat Bread	2 slice	Italian Dressing	1/2 fl oz	Fruit (1@ or 1/2 cup equivalent)	1 portion
Whole Wheat Bread	2 slice	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	1 slice	100% Apple Juice (4 oz)	1 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	Fruit (1@ or 1/2 cup equivalent)	1 portion	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	100% Apple Juice (4 oz)	1 each	Pepper	1 packet
Milk-Student Choice (Half Pint)	1 each	Pepper	1 packet	Pepper	1 packet			Pepper	1 packet	Milk-Student Choice (Half Pint)	1 each		
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	Cheesy Broccoli Rice Casserole (3 oz)~	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Rotini & Alfredo Sauce (3 oz)~	10 ozw
Refried Pinto Beans	1 cup	Mustard, pc	1 packet	Parsley Rotini	1 cup	BBQ Sauce	3 fl oz	Mixed Vegetables	1/2 cup	Mustard, pc	2 packet	Green Beans	1/2 cup
Rice	1/2 cup	Ketchup	1 packet	Corn	1/2 cup	Rice	1 cup	Garden Salad	1/2 cup	Ketchup	1 packet	Garden Salad	1/2 cup
Shredded Lettuce	1/2 cup	Macaroni & Cheese	1 cup	Enriched Bread	2 slice	Peas	1/2 cup	Italian Dressing	1/2 fl oz	Enriched Bread	2 slice	Ranch Salad Dressing	1/2 fl oz
Shredded Cheese	1 ozw	Fried Cabbage	1/2 cup	Oatmeal Cookie (4 ozw)	1 each	Enriched Bread	2 slice	Sweet Cornbread with Melted Margarine	1/40 cut	Crispy Potatoes (Fries or Tots)	1 cup	Buttermilk Biscuit with Melted Margarine	1/40 cut
Flour Tortilla (6")	2 each	Enriched Bread	2 slice	Sweetened Iced Tea	1 cup	Fresh Baked Sugar Cookie (4 ozw)	1 each	Oatmeal Cookie (4 ozw)	1 each	Garden Salad	1/2 cup	Oatmeal Cookie (4 ozw)	1 each
Oatmeal Cookie (4 ozw)	1 each	Vanilla Frosted White Cake	1/40 cut	Pepper	1 packet	Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup	Ranch Salad Dressing	1/2 fl oz	Sweetened Iced Tea	1 cup
Sweetened Iced Tea	1 cup	Sweetened Iced Tea	1 cup			Pepper	1 packet	Pepper	1 packet	Fresh Baked Sugar Cookie (4 ozw)	1 each	Pepper	1 packet
Pepper	1 packet	Pepper	1 packet							Sweetened Iced Tea	1 cup		
										Pepper	1 packet		
Afternoon Snack													
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	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
Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each	Milk-Student Choice (Half Pint)	1 each
Evening Snack													

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FLM QUARTERLY MENU REVIEW (initial/date) Q1_____Q2_____Q3_____Q4_____

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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
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Citrus Fruit is served daily in accordance with NC Regulations for daily Vitamin C source.
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Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Bologna Sandwich (1 oz t. bologna/ 1 pc mustard)	1 sandwich	Peanut Butter & Jelly Sandwich (.5 oz PB & .5 oz Jelly)	1 sandwich	T. Ham Sandwich (1 oz t. ham/1 pc mustard)	1 sandwich
Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag	BBQ Potato Chips	1 bag	BBQ Potato Chips	1 bag	Potato Chips (1 oz)	1 bag

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	3153	110.2	31.4	33	311	4327	442.9	56.2	34.3	103.3	13.1	2028.8	20.6	2210.2*	113.3*	2.4*	2.6*	1.5*	3.6*	1779.2*	544.3*	24.4*
Tue	3900	133.4	30.8	36.8	274.8	4790	560.4	57.5	42.1	125.2	12.8	2403.3	32.9	1068.4*	103.1*	3.5*	3.7*	2.7*	5.9*	2609.2*	741.4*	44.4*
Wed	3202	112.2	31.5	34.8	436.6	4427	440.2	55	38.9	119.4	14.9	2073.6	22.4	918.8*	96.2*	2.7*	3.3*	2.2*	4.2*	1938.8*	561.1*	28.2*
Thu	3733	134.6	32.4	36.6	241.1	4183	521.1	55.8	55	130.4	14	2012.3	39.3	2210.6*	128.3*	2.8*	3.5*	3*	4.2*	2240.3*	863.7*	40*
Fri	3031	105.4	31.3	30.4	285.3	4970	416.5	55	34.7	111.4	14.7	1870	22.6	1335.9*	72.1*	3*	3.1*	2*	4.6*	1964.5*	437.7*	34.8*
Sat	3855	125.2	29.2	33.1	367.5*	4747	562	58.3	43.1	131.6	13.7	2316.6	29.8	1119.6*	80.4*	3.2*	3.4*	2.4*	5.4*	2639.2*	776*	35.1*
Sun	3223	115.4	32.2	33.4	287.1*	4364	432.6	53.7	36.6	115.4	14.3	2217.6	22.2	1618.2*	102.6*	3.1*	3.3*	2.3*	4.3*	2454.3*	627.8*	33.4*
Wkly Avg	3443	119.5	31.2	34	314.8*	4544	482.2	56	40.7	119.5	13.9	2131.7	27.1	1497.4*	99.4*	3*	3.3*	2.3*	4.6*	2232.2*	650.3*	34.3*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						129.8	370.9		162.7	229.9		164.0	150.6	166.4	132.6	246.6	251.8	177.7	191.8	178.6	162.6	214.5

* Some values for this nutrient are unavailable; the number listed is incomplete.

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 2

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	3319	115	31.2	32.2	436.5	3658	427.8	51.5	37.5	145.2	17.5	1697.9	21.8	1223.5*	136.8*	2.8*	3.3*	3.1*	4.8*	2160.1*	500.2*	43.1*
Tue	3593	119.3	29.9	33.4	438.9	5110	519.8	57.9	37.3	125.9	14	2572	31.4	1828.6*	99*	3.3*	3.6*	2.5*	5.7*	2727.3*	682*	40.2*
Wed	3373	120.3	32.1	35.3	269.1	5126	466.9	55.4	37.1	115.1	13.6	1921	21.4	1576.7*	70*	3.1*	3.7*	2*	4.2*	2257.3*	471.1*	34.4*
Thu	3391	116.6	30.9	31.9	334.5	4018	472.5	55.7	44	122.2	14.4	1864.4	23	808.9*	68.4*	3*	2.7*	2.2*	4.1*	2051.1*	775.3*	34.7*
Fri	3428	118.3	31	35.3	287.8	5494	477.7	55.8	43.8	123.9	14.5	2195.6	37.5	1627.5*	106.7*	3*	3.8*	2.8*	4.5*	2316.8*	685.5*	40.4*
Sat	3726	118.9	28.7	35.4	221.4	4072	550.9	59.1	47.2	126	13.5	2496.6	23.2	1699.1*	71.3*	2.8*	3*	2.1*	4*	2439.2*	647.7*	31.7*
Sun	3280	119.2	32.7	29.3	339.8	4283	448.1	54.7	36.4	107.2	13.1	1987.3	28.1	1650.1*	145.9*	2.8*	3.2*	2.3*	5.9*	2070*	703.3*	30.7*
Wkly Avg	3444	118.2	30.9	33.3	332.6	4537	480.5	55.8	40.4	123.6	14.4	2105	26.6	1487.8*	99.7*	3*	3.3*	2.4*	4.7*	2288.8*	637.9*	36.5*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						129.6	369.6		161.8	237.8		161.9	147.9	165.3	133.0	247.0	256.0	186.4	197.6	183.1	159.5	227.8

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Week: 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Mon	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*	995.1*	31.3*
Tue	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*	527.1*	31.9*
Wed	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*	784.3*	34.7*
Thu	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*	554.9*	38.5*
Fri	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*	610.1*	32*
Sat	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*	2.2*	4.1*	2225.8*	406.5*	34.4*
Sun	3389	125.1	33.2	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*	890.1*	38.7*
Wkly Avg	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*	681.1*	34.5*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						130.3	372.2		175.0	245.3		157.7	159.1	143.8	127.1	239.6	249.0	190.7	194.6	175.3	170.3	215.5

* Some values for this nutrient are unavailable; the number listed is incomplete.

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WEEKLY NUTRITIONAL ANALYSIS

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

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

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

Cycle

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B6 (mg)	Vit B12 (mcg)	P (mg)	Folacin (mcg)	Vit B3 (mg)
Cycle Avg	3446	117.9	30.8	33	328.4*	4547	482.2	56	41.6	123.6	14.3	2095.6	27.5	1426.4*	98.1*	2.9*	3.3*	2.4*	4.7*	2237.6*	656.4*	35.1*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	1.3	2.4	1250.0	400.0	16.0
% of Std						129.9	370.9		166.5	237.7		161.2	152.5	158.5	130.9	244.4	252.3	184.9	194.6	179.0	164.1	219.3

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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.

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Thanksgiving

Turkey Breast & Gravy	3 oz | 3 oz
Bread Dressing	1/2 cup
Mashed Potatoes	1 cup
Green Beans	1/2 cup
Cranberry Sauce	1 oz
Pumpkin Spice Cake with Cinnamon Buttercream Frosting	1/54 cut
Fruit Drink with Vitamin C	1 cup

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CHRISTMAS

Turkey Breast	3 oz
Mashed Potatoes	1 cup
Gravy	3 oz
Green Beans	½ cup
Tossed Salad with Dressing	1/2 cup | 1/2 oz
Biscuit	1/54 cut
Margarine	1/2 oz
Sugar Cookie	2 oz (1 each)
Fruit Drink with Vitamin C	1 cup

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New Years DAY

Chicken Patty	3 oz
Gravy	2 oz
Macaroni & Cheese	1 cup
Broccoli	1/2 cup
Cornbread	1/54 cut
Margarine	1/2 oz
Sugar Cookie	2 oz (1 each)
Fruit Drink with Vitamin C	1 cup

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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 Buttercream Frosting	1/54 cut
Fruit Drink with Vitamin C	1 cup

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4TH 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

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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.

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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.



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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.

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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.



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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.

RECORD RETENTION SCHEDULE SUMMARY (FOOD SERVICE)				
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

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RECORD RETENTION SCHEDULE SUMMARY (FOOD SERVICE)				
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

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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.

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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 ever-changing process requiring ongoing adjustments to ensure meal acceptance.

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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.

HIRE RIGHT

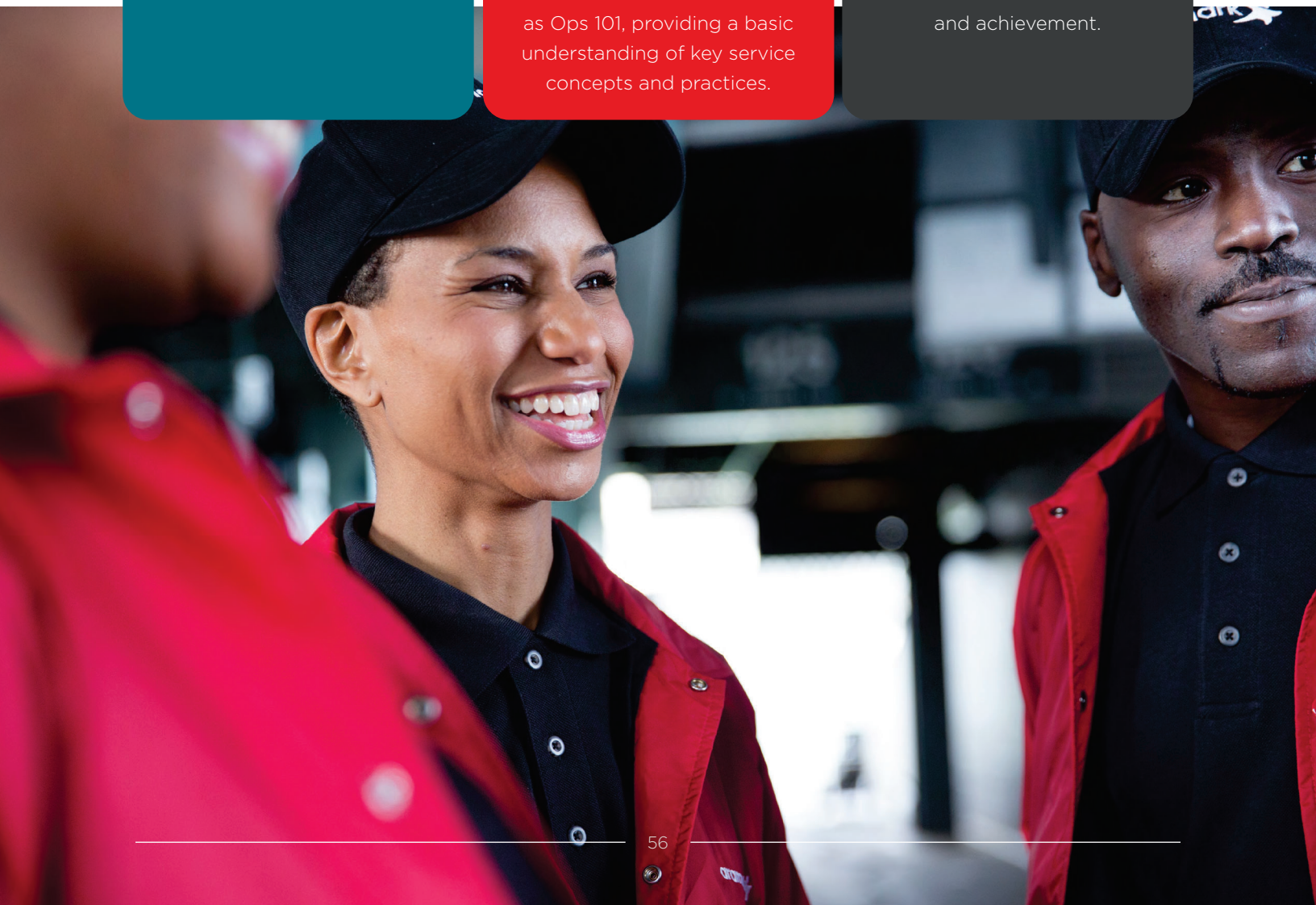
We source dedicated and talented associates

ONBOARDING

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

RECOGNIZE AND RETAIN

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



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HIRE RIGHT

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

HIRING PROCESS AND BACKGROUND CHECKS

Our team members are the hub of our operations, and the importance of health, safety, and compliance is always top of mind. Having 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, cross-generational workers, veterans, LGBTQ employees, interfaith dialogue, and those with disabilities and their caregivers and advocates.

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ONBOARDING

Our people are our most valuable asset. We want to ensure that they are prepared for the unique set of circumstances of working in a correctional environment. In addition to the training our employees are required to go through, the corrections division provides SHIELD training to prepare our staff to handle such matters as 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.

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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

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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

SHIELD TRAINING

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
NOTICE EFFORTS		**THANK YOU** Everyday appreciation for a job well done	Printed thank-you cards, e-cards, or e-buttons
		**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
REWARDS		**ACHIEVEMENT AWARDS** Recognizes significant achievement in safety, customer service, community, innovation, wellness, etc.	Employee's choice of gift from online catalog in Bronze, Silver, or Gold categories
MILESTONES		**MILESTONE AWARDS** Celebrates career milestones (service awards) in five-year increments and personal milestones (birthdays, anniversaries, graduations, onboarding, etc.)	Employee's choice of gift from online catalog

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.

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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.

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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.

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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.

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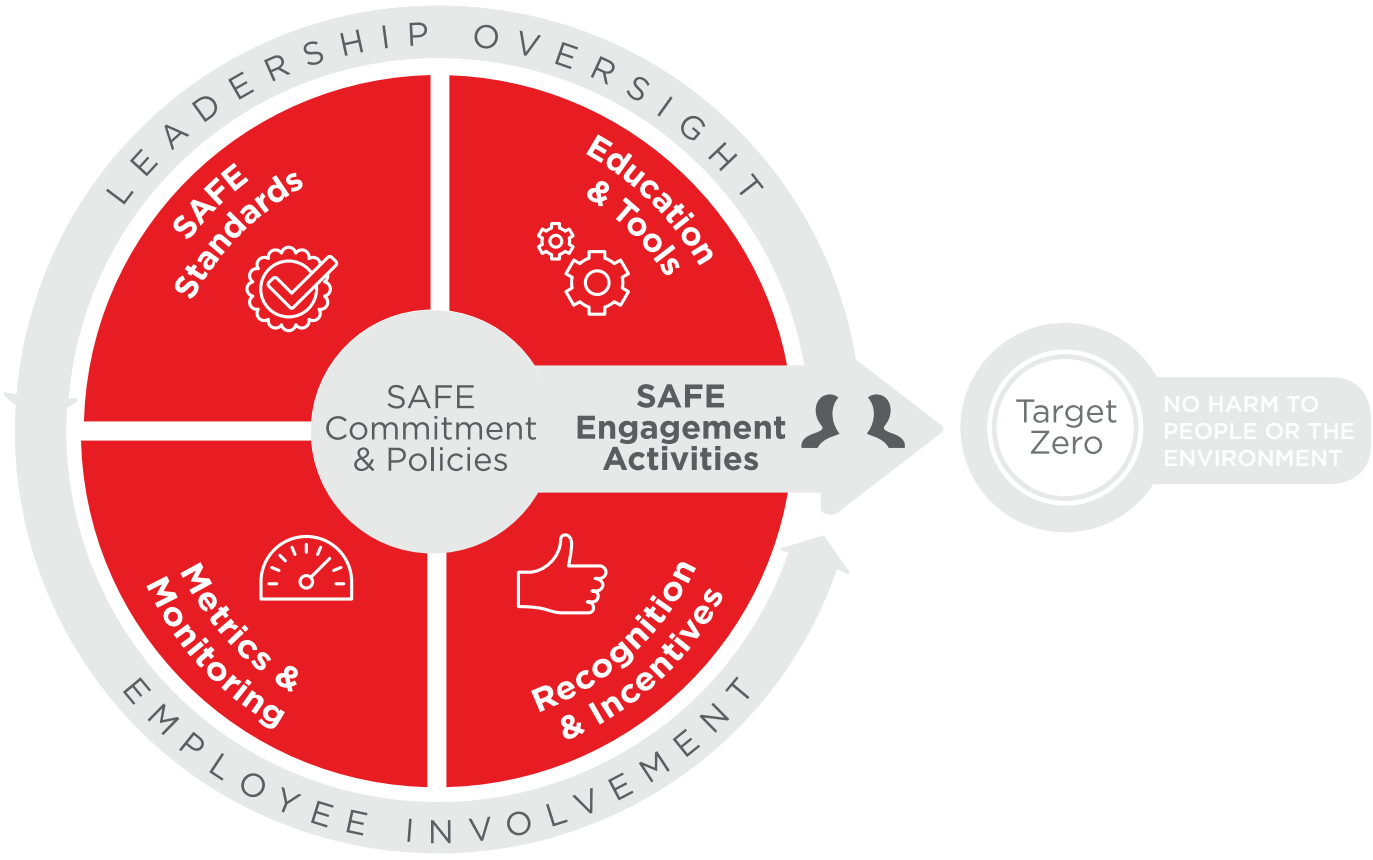
OUR APPROACH TO SAFETY

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.



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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.

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FOOD SAFETY

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



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— 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.

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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.

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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.

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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.

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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.

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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 facility-approved uniform. A dress code has been established for Aramark management personnel for each facility.

MONTHLY SECURITY BRIEFINGS

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

Sample topics include:

- Securing of doors and gates
- Badges and identification
- Securing of cells and lockdown
- 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

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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.



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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

FUNCTIONAL SUPPORT TEAM

Steve Yarsinsky
Vice President,
Finance

Doug Traher
Vice President,
Information Technology

Hilary Saylor
Associate General Counsel

Michael Elchenko
Vice President,
Growth

Tom Burns
Regional Vice President,
Commissary

Katie McDermott
Vice President,
Human Resources

Ignacio Sanchez
Vice President,
Client Relations

Corey Stoughton
Vice President,
Sales

Lisa Bush
Vice President,
Marketing

Michelle Smith
Director of Business
Development, Union Supply

REGIONAL TEAM

Wendy Wolff
Vice President,
West Region

Tracy Tomkiewicz
Vice President,
Central Region

Bob Barr
Vice President,
East Region

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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

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

1 ON-SITE MANAGEMENT PERSONNEL

2 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.

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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

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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

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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

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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



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SOPHIA FLESCH

DIRECTOR, NUTRITION & OPERATIONAL SUPPORT SERVICES

EXPERIENCE

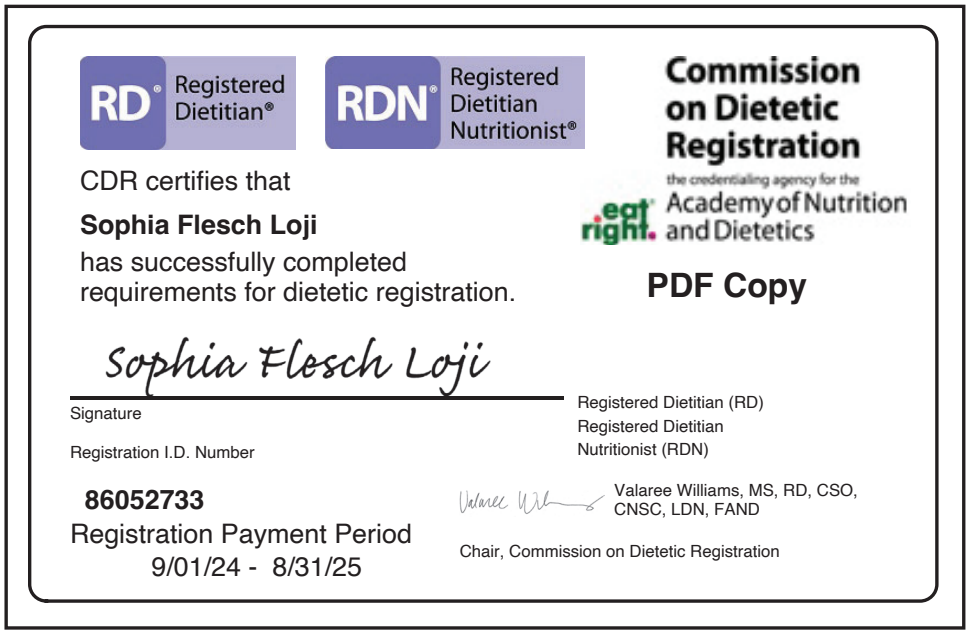
2017–Present — **Aramark Correctional Services**
2022–Present — Director, Nutrition & Operational Support Services
2019–22 — Nutrition Senior Manager
2017–19 — Manager, Nutrition & Operational Support Services

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


RD® Registered Dietitian®
RDN® Registered Dietitian Nutritionist®
Commission on Dietetic Registration
the credentialing agency for the Academy of Nutrition and Dietetics
eat right.
CDR certifies that
Sophia Flesch Loji
has successfully completed requirements for dietetic registration.
PDF Copy
Sophia Flesch Loji
Signature
Registration I.D. Number
86052733
Registration Payment Period
9/01/24 - 8/31/25
Registered Dietitian (RD)
Registered Dietitian Nutritionist (RDN)
Valaree Williams, MS, RD, CSO, CNSC, LDN, FAND
Chair, Commission on Dietetic Registration

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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 Manager
2006–12	Senior Financial Analyst

EDUCATION

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

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ASHLEY KEELER

REGIONAL FINANCE DIRECTOR/CONTROLLER

EXPERIENCE

2021–Present	**Aramark Correctional Services**
2024–Present	Regional Finance Director
2021–24	Finance Manager
2019–21	**Aramark, Harvest Table Region**
	Finance Manager, Collegiate
2015–19	**Aramark, East Carolina University**
	Senior Unit Controller
2013–15	**Aramark, Methodist University**
	Assistant General Manager
2005–13	**Aramark, Campbell University**
	Assistant General Manager
	Unit Controller
	Marketing Intern

EDUCATION

Campbell University
MBA and BBA, Accounting

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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

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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

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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.

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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.

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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.



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Tried and true contingency plans cover all situations and allow us to safely serve meals while upholding service excellence.

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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.



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SAMPLE UTILITY CONTINGENCY MENU

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

DAY 1

No refrigeration, steam, or cooking gas needed

Assumptions:

- Potable water is available for food preparation

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Cheese	3 oz	Ham	3 oz
Dry Cereal	1 ½cups	Bread	4 slices	Bread	4 slices
Bread	2 slices	Condiments	2 @	Condiments	2 @
Peanut Butter	4 tbsp.	Chips	1 @	Chips	1 @
Jelly	½oz OR 1 @	Fruit	1 @ OR ½cup	Fruit	1 @ OR ½cup
**Milk	8 oz	Sandwich Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

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

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

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DAY 2

No refrigeration needed

Assumptions:

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

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

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

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

DAY 3

No refrigeration needed

Assumptions:

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

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

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

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

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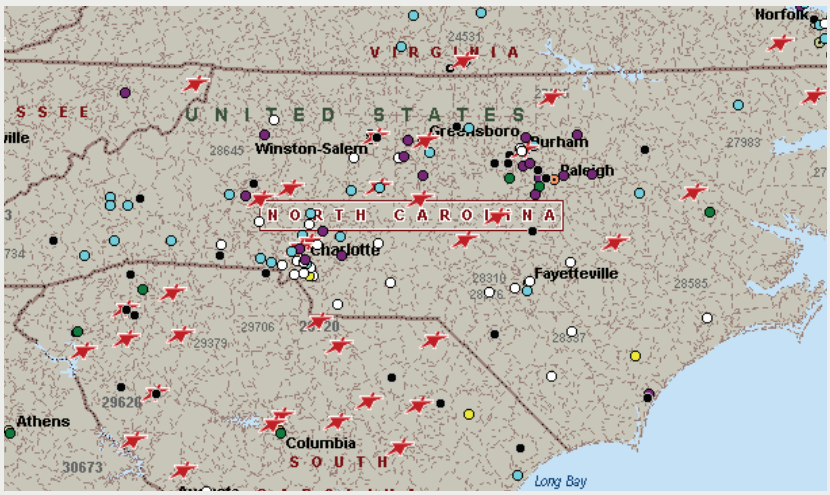
CORRECTIONAL SERVICES CLIENTS IN NORTH CAROLINA

- 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

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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
-

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TAB 5:

REFERENCES

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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.

Reference 1:

I. Organization Name: Hamilton County Juvenile Court Youth Center

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

Reference 2:

I. 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

V. Telephone & Fax No: 419-213-6700

VI. Email Address (Required): sorra@co.lucas.oh.us

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VII. 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

Reference 3:

I. 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 Detention

V. Telephone & Fax No: 434-799-5295

VI. Email Address (Required): johnsmo@danvilleva.gov

VII. Secondary Contact Person: Mike Mondul, Sheriff

VIII. Telephone & Fax No: 434-799-6528

IX. Email Address (Required): sheriffmondul@danvilleva.gov

X. Dates of Services 1998–Present

XI. Description of Services

Juvenile Meals

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ARAMARK CLIENT LIST

Name	State	# of Inmates	Open Date	Service Type
River Valley Juvenile Detention Center, IL	IL	60	1/5/2009	Juvenile
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	CA	2,100	11/1/1980	Food
County of San Luis Obispo	CA	500	5/11/2020	Commissary
Department of State Hospitals, CA - Napa	CA	1,200	10/1/2023	Commissary
Madera County DOC, CA	CA	360	1/1/2004	Commissary
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	CO	252	11/1/2025	Commissary
Boulder County Jail, CO	CO	503	8/12/2010	Food
County of Larimer	CO	500	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	FL	679	5/5/2011	Commissary
Indian River County Jail, FL	FL	679	12/24/2009	Food
Martin Co. Sheriff's Office, FL	FL	641	11/1/2017	Commissary
Miami Dade County Jail, FL	FL	4,500	10/12/2009	Commissary
Monroe County Jail, FL	FL	700	5/11/2010	Commissary

CONFIDENTIAL

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ARAMARK CLIENT LIST

Name	State	# of Inmates	Open Date	Service Type
Monroe County Jail, FL	FL	700	5/11/2010	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	GA	1,600	10/1/2013	Food
Rockdale County Jail, GA	GA	550	6/1/2017	Food
Clinton County, IA	IA	54	10/15/2018	Food
Pottawattamie County Jail, IA	IA	43	6/1/2022	Food
Ada County Jail, ID	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	IL	450	7/1/1983	Food
Stephenson County Jail, IL	IL	212	11/1/2013	Food
Williamson County Jail, IL	IL	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	IN	253	3/5/2005	Food
Indiana DOC	IN	25,000	6/13/2005	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	KY	9,600	11/16/2004	Food
Louisville-Jefferson County, KY	KY	1,600	10/1/2024	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
Essex County Jail, MA	MA	1,000	2/26/2019	Commissary
Essex County Jail, MA	MA	1,000	5/1/2006	Food
Allegany County Detention Center, MD	MD	225	12/1/1999	Food
Anne Arundel County Jail, MD	MD	1,183	3/1/2020	Food
Baltimore County Detention Center, MD	MD	1,100	1/13/2010	Commissary
Baltimore County Detention Center, MD	MD	1,100	10/1/2013	Food

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ARAMARK CLIENT LIST

Name	State	# of Inmates	Open Date	Service Type
Caroline County Det Ctr, MD	MD	100	5/1/2022	Food
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	Food
Anoka County Jail, MN	MN	208	10/5/2016	Food
Carver County Jail, MN	MN	151	12/5/2002	Food
County of Wright	MN	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	150	7/1/2012	Food
Pitt County Jail, NC	NC	550	2/26/2001	Food
Wayne County Detention Center, NC	NC	180	7/1/2023	Food
Douglas County DOC, NE	NE	1,300	12/11/1992	Food
Lancaster County Jail, 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

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ARAMARK CLIENT LIST

Name	State	# of Inmates	Open Date	Service Type
County of Huron	OH	110	5/6/2004	Food
County of Jackson, OH	OH	42	3/15/2000	Food
County of Preble	OH	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	Commissary
Southeastern Ohio Regional Jail, OH	OH	200	12/3/2013	Food
Stark Regional Community Correction Center, OH	OH	225	7/1/2023	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 Nueces	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 Bend 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
Harris County Jail, TX	TX	9,000	1/31/2023	Food
TDCJ Kegans State Jail, TX	TX	667	9/10/2019	Food

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ARAMARK CLIENT LIST

Name	State	# of Inmates	Open Date	Service Type
The Harris Center For Mental Health & IDD, TX	TX	90	2/1/2021	Food
Tom Green County, TX	TX	450	4/13/2012	Commissary
Tom Green County, TX	TX	450	1/15/2001	Food
Wichita County Jail, TX	TX	254	1/3/1996	Food
Arlington County Detention Center, VA	VA	509	8/1/1980	Food
Arlington County Detention Center, VA	VA	509	2/8/2019	Laundry
City of Alexandria	VA	400	10/1/2013	Food
County of Henrico	VA	1,100	3/1/2021	Food
Danville Jail-Juvenile, VA	VA	550	5/4/1998	Commissary
Fairfax County Jail, VA	VA	1,300	12/7/2017	Commissary
Fairfax County Jail, VA	VA	1,300	7/1/2003	Food
New River Valley Regional Jail, VA	VA	850	7/24/2023	Food
Richmond City Jail, VA	VA	400	11/11/2019	Food
Riverside Regional Jail Authority	VA	1,200	12/1/2021	Food
Western Tidewater Regional Jail, VA	VA	552	12/14/2010	Food
Benton County Jail, WA	WA	797	9/2/2021	Food
Benton Franklin Counties Juvenile, WA	WA	50	9/1/2006	Food
Pierce County Sheriff's Dept, WA	WA	1,350	2/20/2013	Commissary
SCORE	WA	800	3/16/2016	Commissary
SCORE	WA	800	10/15/2013	Food
Snohomish County Jail, WA	WA	1,000	9/1/2002	Food
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 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	500	10/14/2016	Commissary
Marinette County Jail, WI	WI	165	12/3/2012	Food
Milwaukee County House of Corrections, WI	WI	3,100	2/1/2010	Commissary
Milwaukee County House of Corrections, WI	WI	3,100	1/1/2025	Food
Outagamie County Jail, WI	WI	344	2/13/2013	Commissary
Outagamie County Jail, WI	WI	344	2/7/2010	Food
Racine County Jail, WI	WI	750	3/1/2016	Commissary
Racine County Jail, WI	WI	750	12/7/2011	Food
Racine County Youth Development and Care Center, WI	WI	60	12/1/2024	Food
Rock County Jail, WI	WI	400	8/10/2012	Commissary
Rock County Jail, WI	WI	400	9/1/2003	Food
Vilas County Jail, WI	WI	125	12/6/2011	Food
Vilas County Jail, WI	WI	125	7/19/2023	Food
Walworth County, WI	WI	385	4/1/2021	Commissary
Walworth County, WI	WI	385	12/9/2023	Food
Winnebago County Jail	WI	294	3/1/2004	Commissary
Winnebago County Jail	WI	294	12/4/2000	Food
West Virginia DOC	WV	7,000	9/9/2010	Operations

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TAB 6:

MWBE PARTICIPATION REQUIREMENTS

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

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

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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

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

Project 20272 **Prime Contractor:** Aramark Correctional Services

Use additional sheets as are necessary

Company Name Address & Phone		Date	Time	Diversity Category	Trade	Comment	Follow Up
Name:	Allegiance Staffing	05/01	9:00	LABOR		Potential Vendor for future hiring needs	will follow up once there is an hourly opening
Phone #:	(704) 361-2145						
Address:	5200 77 Center Dr						
State/Zip	NC / 28217						
Name:	Ashlen Staffing	04/22	10:30	LABOR		Only hires for Healthcare employes	
Phone #:	(336) 554-3092						
Address:	105 Brantmere Ct						
State/Zip	NC / 27282						
Name:	Bensboyz Food LLC	04/22	10:00	FOOD		Products did not meet NEEDS	
Phone #:	(336) 254-1764						
Address:	4517 W Market St						
State/Zip	NC / 27407						
Name:	Burly Foods, LLC	04/22	9:30	FOOD		Products did not meet NSLP NEEDS	
Phone #:	11318 N Community						
Address:	(804) 439-2110						
State/Zip	NC / 28277						
Name:	Gourmet Foods USA	04/22	9:30	FOOD		Products did not Meet NSLP Needs	
Phone #:	(980) 585-7676						
Address:	9709 Packard St						
State/Zip	NC / 28134						
Name:	LOMI Global Foods	04/22	9:00	FOOD		Products did not Meet Menu needs	
Phone #:	(919) 955-5516						
Address:	112 Talley Ridge						
State/Zip	NC / 27540						

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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 **72 hours** 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 _____
(Name of Proposer)

I do hereby certify that on the _____
(Project Name)

Project ID# _____ Amount of Proposal $ _____

I will expend a minimum of _____% of the total dollar amount of the contract with minority business enterprises. Minority businesses will be employed as construction subcontractors, vendors, suppliers, or providers of professional services. Such work will be subcontracted to the following firms listed below.

(**Attach additional sheets if required)**

Name and Phone Number	*Minority Certification	Ethnicity	Work Description	Percent	Dollar Value
			Total		

*** MBE and WBE NC HUB Certification with the state HUB Office required to be counted toward the committed participation goals.**

Pursuant to GS143-128.2(d), the undersigned will enter into a formal agreement with Minority Firms for work listed in this schedule conditional upon execution of a contract with the Owner. Failure to fulfill this commitment may constitute a breach of the contract.

The undersigned hereby certifies that he or she has read the terms of this commitment and is authorized to bind the proposer to the commitment herein set forth.

Date: _____ Name of Authorized Officer: _____

Signature: _____

Title: _____

SEAL

State of _____, County of _____

Subscribed and sworn to before me this _____ day of _____ 20____

Notary Public _____

My commission expires _____

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Not- applicable and will be completed if awarded.

FORM #6
DOCUMENTATION FOR CONTRACT PAYMENTS

Awarded Vendor: _____

Address & Phone: _____

Project Name: _____

Project ID: _____

Pay Application #: _____

Period: _____

The following is a list of payments made to all subcontractors/suppliers, including MWBEs on this project for the above-mentioned period.

FIRM NAME	*TYPE OF MWBE	AMOUNT PAID THIS MONTH	TOTAL PAYMENTS TO DATE	TOTAL AMOUNT COMMITTED

*** MBE and WBE HUB Certification with the NC HUB Office required to be counted toward committed goals.**

Approved/Certified by:

_____ _____

(Name) (Title)

_____ _____

(Date) (Signature)

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

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TAB 7:
OTHER BID EVENT FORMS

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

Form **W-9**
(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.

Print or type. See **Specific Instructions** on page 3.

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

3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only **one** of the following seven boxes.

☐ Individual/sole proprietor or single-member LLC ☑ C Corporation ☐ S Corporation ☐ Partnership ☐ Trust/estate

☐ Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ▶ _____

Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is **not** disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.

☐ Other (see instructions) ▶

4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):

Exempt payee code (if any) _____

Exemption from FATCA reporting code (if any) _____

(Applies to accounts maintained outside the U.S.)

5 Address (number, street, and apt. or suite no.) See instructions.

PO Box 978839

Requester's name and address (optional)

6 City, state, and ZIP code

Dallas, TX 75397-8839

7 List account number(s) here (optional)

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN,* later.

Note: If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number

			–		–				

or

Employer identification number

2	3	–	2	7	7	8	4	8	5

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

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 Here | **Signature of U.S. person ▶** [signature] | **Date ▶** 12/10/2024

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

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.*

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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 Date 04/23/25

Addendum no. 3 Date 04/23/25

Addendum no. 4 Date 04/23/25

Addendum no. 5A/5B Date 04/25/25

Addendum no. 6 - 04/29/25

Addendum no. 7 - 04/30/25

Addendum no. 8 - 05/05/25

Addendum no. 9 - 05/05/25

Signature: _____ Date: 05/07/25

Title Vice President of Growth

Aramark Correctional Services, LLC
Name of Firm

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NON-COLLUSION AFFIDAVIT

~~STATE OF (North Carolina)~~ Commonwealth of Pennsylvania

( ) SS.

COUNTY OF (Philadelphia)

I, Michael Elchenko, of Aramark Correctional Services, LLC, In the County of Philadelphia and the State of Philadelphia, of full age, being duly sworn according to law on my oath depose and say that:

I am Michael Elchenko, Vice President of Growth, of the firm of Aramark Correctional Services, LLC, making the Proposal for the above- named authority.

My submission of a response to this event certifies that I agree to the non-collusion agreement contained below:

1. The submitter of this document is acting as an agent for their company who is the respondent that has submitted the attached bid response.
2. The undersigned person is fully informed concerning the preparation and contents of the attached response and of all pertinent circumstances related to it and is authorized to sign this affidavit. This affidavit is given under penalty of perjury as provided by law.
3. Such bid response is genuine and is not collusive or sham in anyway whatsoever.
4. Neither the person responding nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including the signer of this affidavit, have in any way colluded, conspired, connived or agreed, directly or indirectly, with any other respondent, firm or person to submit collusive or sham response in connection with the contract for which the attached response has been submitted or to refrain from responding in connection with such contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other responder, firm or person to fix the price, or cost to secure through collusion, conspiracy, connivance or unlawful agreement any advantage against the Board of County Commissioners, Guilford County or any person interested in the proposed contract.
5. The price or prices quoted in the attached response are fair and proper and are not derived by any collusion, conspiracy, connivance or lawful agreement and on the part of the respondent or any of its agents, representatives, owners, employees, or parties in interest.

Aramark Correctional Services, LLC

(Name of Contractor)

Signature	Michael Elchenko (Type or Print Name)	Vice President of Growth Title	May 7, 2025 Date

Subscribed and sworn to before me on this 7th **day of** May, **20** 25.

Samantha Brodie — Samantha Brodie

Signature (Type or Print Name)

Notary Public of the ~~State~~ of Commonwealth Pennsylvania **My Commission expires** June 30, **20** 26

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

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Commonwealth of Pennsylvania

~~STATE OF NORTH CAROLINA~~

AFFIDAVIT

COUNTY OF ~~GUILFORD~~ Philadelphia

****

I, Michael Elchenko (the individual attesting below), being duly authorized by and on behalf of Aramark Correctional Services, LLC (the responding entity hereinafter "Employer") after first being duly sworn hereby swears or affirms as follows:

1. Employer understands that E-Verify is the federal E-Verify program operated by the United States Department of Homeland Security and other federal agencies, or any successor or equivalent program used to verify the work authorization of newly hired employees pursuant to federal law in accordance with NCGS §64-25(5).

2. Employer understands that Employers Must Use E-Verify. Each employer, after hiring an employee to work in the United States, shall verify the work authorization of the employee through E-Verify in accordance with NCGS§64-26(a).

3. Employer is a person, business entity, or other organization that transacts business in this State and that employs 25 or more employees in this State. Mark "Yes" or "No":

a. YES X; or,

b. NO ____

4. Employer's subcontractors comply with E-Verify, and if Employer is awarded a contract for this project Employer will ensure compliance with E-Verify by any subcontractors subsequently hired by Employer.

This 7th day of May, 2025.

Signature of Affiant

Print or Type Name: Michael Elchenko

Commonwealth State of Pennsylvania ~~North Carolina~~ County of ~~Guilford~~ Philadelphia

Signed and sworn to (or affirmed) before me, this the 7th day of May, 2025.

My Commission Expires: June 30, 2026

Samantha Brodie

Notary Public

(Affix Official/Notarial Seal)

Commonwealth of Pennsylvania - Notary Seal
SAMANTHA BRODIE - Notary Public
Philadelphia County
My Commission Expires June 30, 2026
Commission Number 1419984

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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.

_X___ Cost Proposal Form

_X___ Executive Summary

_X___ Provider's Qualifications Form

_X___ Proposed Services

_X___ Provider Reference Form

_X___ MWBE Affidavits

_X___ W-9

_X___Addendum Acknowledgement

_X___Non-Collusion Affidavit

_X__Affidavit of Compliance (E-Verify Affidavit)

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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. **MATERIAL ADVERSE CHANGE**: 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

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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. **LIQUIDATED DAMAGES**: 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. **LIMITATION OF LIABILITY**: 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.

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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.