

# REQUEST FOR PROPOSAL

For

Purchase of Food and Non-Food Products

For

Program Year 2018-2019

Ohio, Indiana, Iowa, Nevada & Oklahoma

RFP No.: TMC2018-002



ISSUED BY:

TMC  
5215 McPherson  
Laredo, TX 78041

Date of Issue:  
February 15, 2018

DUE DATE & TIME:  
March 15, 2018  
3:00 p.m. (CST)

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*Total document is 48 pages including Exhibit A and Exhibit B which are separate and attached documents.*

## **A. INTRODUCTION**

### Description of TMC

TMC is a private, nonprofit organization that was chartered in 1971 to address the needs of migrant farm worker families. It had its beginnings in 1969 as a Head Start program to serve the children of migrant farm workers from the state of Texas. From its beginnings as a Head Start program, TMC has now evolved into an interstate, multi-service organization.

TMC provides comprehensive services that address the physical, intellectual, health (dental, medical, mental and nutritional) needs of migrant children and their mobile farm worker families. Services are provided from over 70 centers in Texas, New Mexico, Indiana, Ohio, Iowa, Oklahoma and Nevada

TMC also has been awarded the contract for Regional Head Start and Early Head Start Services in Starr and Zapata Counties (Texas),

The Headquarters of TMC are located in Laredo, Texas. For the MSHS Programs there are four permanent, regional offices, each with its own director and staff. Under each of the regional offices are, in turn, several centers. Three of the regional offices are in Texas, with the Crystal City Region overseeing the operations of three centers in the State of New Mexico and the Ohio Region overseeing the operations of seven centers in the state of Indiana and one center in the state of Iowa and the Rio Grande Valley Region overseeing two centers in the state of Oklahoma and two centers in the state of Nevada the Oklahoma Centers and Nevada Centers. For the Regional Head Start Programs, There is one Regional Administrative Office in Rio Grande City, Texas.

## B. NOTICE TO RESPONDENTS

1. The TMC is accepting competitive sealed proposals to contract for the Purchase of Food and Non-Food Products to include milk and dairy products, bread and bread products, and fresh produce from qualified contractor. This procurement in accordance with the terms, conditions and requirements set forth in this Request for Proposal, RFP No. TMC2017-012.

2. TMC will accept proposals until Thursday, March 15, 2018 by 3:00pm. (CST) Proposals shall be mailed or delivered to:

TMC  
ATTN: Purchasing & Contract Manager  
5215 McPherson  
Laredo, TX 78041

**Show the Request for Proposal number and submittal date on the sealed proposal envelope (box/container).**

3. Any questions on the products and their specifications may be directed to:

Monica Elguezabal, Nutrition Director  
(956) 722-5174 or (888) 836-5151 X-1190.

4. Any questions or concerns regarding this Request for Proposal shall be directed to:

Sandra E. Caudillo, Purchasing & Contract Manager  
Phone: 956-722-5174 ext. 1156  
FAX: 956-722-0803

5. The successful respondent(s) will be required to enter into an agreement in the form attached hereto as **Exhibit C**. The Agreement, The Terms and Conditions in this Request for Proposal, the contractor's Proposal, the Execution of Offer, Respondents Questionnaire and all addenda and amendments issued will be considered the Contract.

6. Responses to inquiries, which directly affect an interpretation or change to this RFP will be issued in writing by addendum (amendment) and mailed to all parties recorded by TMC as having received a copy of the RFP. All such addenda issued by TMC prior to the time that proposals are received shall be considered part of the RFP. Only those inquiries TMC replies to which are made by formal written addenda shall be binding.

Oral and other interpretations or clarification will be without legal effect.

7. **Contract Award Process:** After opening of proposals, an award may be made on the basis of initial evaluation of proposals without discussion, clarification or modification or, at TMC's sole option and discretion, TMC may discuss or negotiate any or all elements of the proposal with selected respondents. For purposes of negotiation, a competitive range of acceptable proposals may be established comprising the highest rated proposal(s). After the submission of a proposal but before making an award, TMC may permit the respondent(s) to revise the proposal in order to obtain the best and final offer. TMC reserves the right to award a Contract for all or any portion of the requirements proposed by reason of this request, award multiple Contracts, and reject any and all proposals if deemed to be in the best interests of TMC, or re-solicit for proposals. If TMC awards a contract, it will award the contract to the Respondent whose proposal is the most advantageous to TMC, considering price and the evaluation factors set forth in this RFP.
  
8. **Criteria for Selection:** The Respondent selected for an award will be the Respondent whose proposal, as presented in the response to this RFP, is the most advantageous to TMC. TMC is not bound to accept the lowest priced proposal if that proposal is not in the best interest of TMC as determined by TMC.

Proposals will be evaluated by TMC personnel. The criteria for evaluation of proposals, and selection of the successful respondent for this award, will be based on the factors listed below:

- a. The respondent's demonstrated expertise, reliability & competence in providing the products and services requested in this RFP. **10 Points**
  - b. The Quality of the respondent's goods or services **15 Points**
  - c. The overall cost to TMC for the services to be performed. **45 Points**
  - d. Respondent's experience performing the requested services for other similar organizations. **10 Points**
  - e. The quality of references from past customers of respondent. (*A minimum of three references shall be submitted with bid proposal*) **10 Points**
  - f. Demonstrated ability to comply with the requirements and specifications in this RFP. **5 Points**
  - g. The respondent's verified certification as a minority or woman-owned business, if applicable. **5 Points**
9. Submission of a proposal indicates Respondent's acceptance of the evaluation technique

and Respondent's recognition that some subjective judgments must be made by TMC during the assigning of points.

10. Late proposals properly identified will be returned to Respondent unopened. Late proposals will not be considered under any circumstances.
11. Telephone proposals are NOT acceptable when in response to this Request for Proposal.
12. Facsimile ("FAX") proposals are NOT acceptable when in response to this Request for Proposal.
13. **Unless otherwise indicated, brand names and manufacturer's references are descriptive only and indicate type and quality desired. If bidding on other than referenced products, Respondent must show manufacturer, brand or trade name, and provide full product specifications and complete descriptive literature.**

## **C. PROPOSAL REQUIREMENTS**

### 1. General Instructions

- a. Respondents should carefully read the information contained herein and submit a complete response to all requirements and questions as directed.
- b. Proposals and any other information submitted by Respondents in response to this Request for Proposal shall become the property of TMC.
- c. TMC will not provide compensation to Respondents for any expenses incurred for proposal preparation or for any demonstrations that may be made, unless otherwise expressly stated.
- d. Proposals, which are qualified with conditional clauses, or alterations, or items not called for in the RFP documents, or irregularities of any kind, are subject to disqualification by TMC, at its option.
- e. TMC makes no guarantee that an award will be made as a result of this RFP, and reserves the right to accept or reject any or all proposals, waive any formalities or minor technical inconsistencies, or delete any item/requirements from this RFP or resulting contract when deemed to be in TMC's best interest.
- f. Failure to comply with the requirements contained in this Request for Proposal may result in the rejection of your proposal.

### 2. Preparation and Submittal Instructions

- a. Respondents must complete, sign and return the attached Execution of Offer as part of their proposal response. Proposal must be signed by Respondent's company official authorized to commit such proposals. Failure to sign and return these forms will subject your proposal to disqualification.
- b. Responses to this RFP must include answers to questions in Section G. It is not necessary to repeat the question in your response; however, it is essential that you reference the question number with your response corresponding accordingly.
- c. Number of Copies: Submit a total of six (6) complete copies of the entire response. An original signature must appear on the Execution of Offer of at least one (1) copy submitted.
- d. A proposal may be withdrawn and resubmitted any time prior to the time set for receipt of proposals. No proposal may be withdrawn after the submittal deadline without approval by TMC.
- e. Validity Period: Proposals are to be valid for TMC's acceptance for a minimum of

45 days from the submittal deadline date to allow time for evaluation, selection, and any unforeseen delays. Proposals, if accepted, shall remain valid for the life of the Contract.

3. Pricing

- a. Except of Fresh Product items, where pricing is updated weekly, respondent must enter product price information on the attached ITEM SPECIFICATIONS AND BID LIST (**EXHIBIT A**). If more space is needed, respondents may attach additional pages. Contractors are requested to provide per unit pricing as TMC's requirements may change and a different numbers or amounts than listed may be requested. Contractors are requested to sign on the Item Specifications and Bid List (exhibit A).
- b. Respondents are to provide item/product catalog number and unit of package for all items bided on Item Specifications and Bid List (Exhibit A)**
- c. Respondents must submit alternate/ substitution products (if available) and as an option to order when items requested are out of stock & not available
- d. Respondent should specify the frequency (if other than weekly) of price updates on Fresh Produce items.
- e. TMC will not recognize or accept any charges or fees that are not specifically stated in the Respondent's proposal.

4. Firms are instructed to complete, sign and return the following documents as a part of their proposal submittal. Failure to return these documents may subject your proposal to disqualification.

- a. Signed and Completed Execution of Offer (Section F.)
- b. Responses to Questionnaire (Section G.)
- c. Proposal Response Form (Section H.)
- d. Price information on the Item Specifications and Bid List (**EXHIBIT A**)

## D. STANDARD TERMS AND CONDITIONS

1. **General:** These General Terms and Conditions shall be made a part of and govern any Purchase Order and/or Contract, if any, resulting from this Request for Proposal.
2. **Definitions:** Whenever the following terms are used in these General Terms and Conditions or in the other Contract Documents the intent and meaning shall be interpreted as follows:

Contract Documents shall mean the documents that form the Contract between TMC and the Contractor. The Contract Documents consist of the Agreement, Conditions of the Contract (this Section – Standard Terms and Conditions), Scope of Work and Specifications, Item Specifications and Bid List, Execution of Offer, and all Addenda and Amendments issued prior to and after the execution of the Contract.

TMC shall mean TMC.

Respondent shall mean the individual, partnership, corporation, or other entity responding to this RFP.

Contractor shall mean the individual, partnership, corporation, or other entity awarded a Contract under this RFP, in accordance with the terms, conditions, and requirements herein.

3. **Entire Agreement.** The Contract Documents, for all intents and purposes, are intended as the complete and exclusive statement of the agreement between TMC and the Contractor and supersede all prior or contemporaneous agreements, negotiations or oral representations relating to the subject matter herein.
4. **Time of Performance.** Time is of the essence in the rendering of services hereunder. Contractor agrees to perform all obligations and render services set forth per this Contract in accordance with the schedules herein and as mutually agreed upon between TMC and Contractor during the term of this Contract.
5. **Termination**
  - a. Performance by TMC under this Agreement may be dependent upon the appropriate and allotment and/or allocation of funds. If funds are not appropriated, then TMC shall issue written notice to Contractor and TMC may terminate this Agreement without further duty or obligation. In no event shall termination by TMC as provided for in this paragraph give rise to any liability on the part of TMC including, but not limited to, any claims of Contractor for compensation for anticipated profits, unabsorbed overhead, or interest on borrowing. TMC's sole obligation hereunder is to pay Contractor for products and/or services ordered prior to the date of termination.

- b. Default: In the event that the Contractor fails to carry out or comply with any of the terms and conditions of the Contract with TMC, TMC may notify the Contractor of such failure or default in writing and demand that the failure or default be remedied within 15 days; and in the event that the Contractor fails to remedy such failure or default within the 15 day period, TMC shall have the right to cancel the Contract.

The cancellation of the Contract, under any circumstances whatsoever, shall not effect or relieve Contractor from any obligation or liability that may have been incurred or will be incurred pursuant to the Contract and such cancellation by TMC shall not limit any other right or remedy available to TMC at law or in equity.

- c. For Convenience: The Contract may be terminated, without penalty, by TMC for convenience by giving thirty (30) days' written notice of such termination to the Contractor. In no event shall termination by TMC as provided for in this paragraph give rise to any liability on the part of TMC including, but not limited to, any claims of Contractor for compensation for anticipated profits, unabsorbed overhead, or interest on borrowing. TMC's sole obligation hereunder is to pay Contractor for products and/or services ordered prior to the date of termination.

## 6. **Payment**

- a. Payment for services will be done upon submittal of invoices by Contractor. Contractor may invoice on a monthly basis.
- b. Any provision hereof to the contrary notwithstanding, TMC shall not be obligated to make any payment to Contractor hereunder if any one or more of the following conditions exist:
  - 1) Contractor is in breach or default;
  - 2) Any part of such payment is attributable to goods or services which are not performed in accordance with this Contract, provided, however, such payment shall be made as to the part thereof attributable to goods and services which are performed in accordance with this Contract.

- 7. **Independent Contractor.** Contractor recognizes that it is engaged as an independent contractor and acknowledges that TMC will have no responsibility to provide transportation, insurance, worker's compensation or other fringe benefits normally associated with employee status. Contractor, in accordance with its status as an independent contractor, covenants and agrees that it shall conduct itself consistent with such status, that it will neither hold itself out as nor claim to be an officer, partner, employee or agent of TMC by reason hereof, and that it will not by reason hereof make any claim, demand or application to or for any right or privilege applicable to an officer, partner, employee or agent of TMC.

8. **Contract Amendments.** The Contract may be amended within the contract period by mutual consent of the parties. No modifications or amendments to the Contract shall become valid unless in writing and signed by both parties.
9. **Compliance with Law.** Contractor is aware of, is fully informed about, and in full compliance with its obligations under existing applicable law and regulations, including:
  - a. Title VI of the Civil Rights Act of 1964, as amended (42 USC 2000(D))
  - b. Executive Order 11246 of September 14, 1965 (Equal Employment Opportunity), as amended by Executive Order 11375 of October 13, 1967
  - c. Fair Labor Standards Act of 1938, Sections 6, 7, and 12, as amended
  - d. Immigration Reform and Control Act of 1986
  - e. Americans with Disabilities Act of 1990 (42 USC 12101 et seq.)
  - f. Copeland Anti-Kickback Act (18 USC 874) as supplemented in Department of Labor regulations (29 CFR Part 3)
  - g. Contract Work Hours and Safety Standards Act, Sections 103 and 107 (40 USC 327-330) as supplemented by Department of Labor regulations (29 CFR Part 5)
10. **Access to Documents.** To the extent applicable to this procurement, Contractor agrees to grant access by TMC, the Federal Grantor agency, the Comptroller General of the United States or any of their duly authorized representatives to any books, documents, papers and records of the Contractor, which are directly pertinent to this Contract, for the purpose of making audits, examinations, excerpts, and transcriptions.
11. **Title and Risk of Loss.** For goods to be provided by Contractor hereunder, the title and risk of loss of the goods shall not pass to TMC until TMC actually receives, takes possession, and accepts the goods at the point or points of delivery.
12. **Acceptance of Products and Services.** All products furnished and all services performed under this Contract shall be to the satisfaction of TMC and in accordance with the scope of work, specifications, terms, and conditions of the Contract. TMC reserves the right to inspect the products furnished or the services performed, and to determine the quality, acceptability, and fitness of such products or services.
13. **Sales and Use Tax.** TMC, as a grantee of the U.S. Federal government, qualifies for exemption from sales tax.
14. **Insurance.** For the entire Contract term, including any extension as may be agreed to by TMC and the Contractor, the Contractor consistent with its status as an independent contractor will carry and will cause its subcontractors to carry, at least the following

insurance in the form, with companies having an A.M. Best Rating of A-:IV or better, and in amounts (unless otherwise specified), as TMC may require:

- a. Workers' Compensation Insurance with statutory limits,  
Employer's Liability Insurance with limits of not less than \$1,000,000:  
Employers Liability - Each Accident \$1,000,000  
Employers Liability - Each Employee \$1,000,000  
Employers Liability - Policy Limit \$1,000,000  
Policies must include (a) Other States Endorsement to include TEXAS if business is domiciled outside the State of Texas, and (b) a waiver of all rights of subrogation and other rights in favor of TMC;
- b. Commercial General Liability Insurance with limits of not less than:  
Each Occurrence Limit \$1,000,000  
Damage to Rented Premises \$ 100,000  
Medical Expenses (any one person) \$ 10,000  
Personal & Advertising Injury \$1,000,000  
General Aggregate \$2,000,000  
Products - Completed Operations Aggregate \$2,000,000
- c. Commercial Automobile Liability Insurance covering all owned, non-owned or hired automobiles, with coverage for at least \$1,000,000 Combined Single Limit Bodily Injury and Property Damage.

14.1 Contractor will deliver to TMC:

- a. Evidence satisfactory to TMC in its sole discretion, evidencing the existence of all insurance promptly after the execution and delivery of this Agreement and prior to the performance or continued performance of any services to be performed by Contractor under this Agreement.
- b. Additional evidence, satisfactory to TMC in its sole discretion, of the continued existence of all insurance not less than thirty (30) days prior to the expiration of any insurance.
- c. The insurance policies required in this Agreement will be kept in force for the periods specified below:
  - 1. Commercial General Liability Insurance, Commercial Automobile Liability Insurance, will be kept in force until receipt of Final Payment by Contractor to TMC; and
  - 2. 4.19.3.2 Workers' Compensation Insurance and Employer's Liability Insurance will be kept in force until the Services has been fully performed and accepted by TMC in writing.

15. **Indemnification**

- a. To the fullest extent permitted by applicable law, the Contractor agrees to indemnify, protect and hold harmless TMC, representatives of the TMC, and their respective officers, directors and employees from and against all claims, damages, losses, causes of action, suits or judgments arising out of, caused by, or resulting from the performance of services, or provision of goods, by contractor pursuant to this contract, which are caused in whole or in part by any negligent act or omission of the contractor.
- b. Contractor shall protect and indemnify the TMC from and against all claims, damages, judgments and loss arising from infringement or alleged infringement of any United States patent, or copyright, arising by or out of any of the services performed or goods provided hereunder.

16. **Force Majeure.** If either TMC or Contractor is delayed at any time in the performance of its obligations under this Contract by economic industry-wide strikes, fire, floods, acts of government, unusual delay in deliveries, unavoidable casualties, or other causes reasonably beyond the control of TMC or Contractor and which could not have been reasonably anticipated, then the party affected by such event shall give notice to the other party of the probable extent to which the affected party will be unable to perform or be delayed in performing its obligations hereunder. If the performance of this contract by either party is delayed, interrupted or prevented by reason of a force majeure event, the affected party shall be excused from performing hereunder while and to the extent the force majeure condition exists, after which the party's performance shall be resumed. Notwithstanding the foregoing, upon the declaration of a force majeure event by the Contractor which prevents its full and/or timely delivery of goods hereunder, TMC may, at its option and without liability, purchase the items from other sources.

17. **Non-Disclosure.** Contractor and TMC acknowledge that they or their employees may, in the performance of the resultant Contract, come into the possession of proprietary or confidential information owned by or in the possession of the other. Neither party shall use any such information for its own benefit or make such information available to any person, firm, corporation, or other organization.

18. **Assignment of Overcharge Claims.** Contractor hereby assigns to TMC any and all claims for overcharges associated with the Contract arising under the antitrust laws of the United States, 15 U.S.C.A., Sec. 1 et seq. (1973).

19. **Patent and Copyright.** Contractor shall pay for any royalties, license fees, copyrights or trade and service marks required to perform the services required by this Contract.

20. **Governing Law.** This contract and any resulting agreement or purchase order shall be construed and governed by the laws of the State of Texas.

21. The U.S Department of Agriculture prohibits discrimination against its customers, employees, and applicants for employment on the bases of race, color, national origin, age, disability, sex, gender identity, religion, reprisal, and where applicable, political beliefs, marital status, familial or parental status, sexual orientation, or all or part of an individual's income is derived Civil Rights – 4 Texas Department of Agriculture – June 2013.

Child and Adult Care Food Program – Child Care Centers Handbook from any public assistance program, or protected genetic information in employment or in any program or activity conducted or funded by the Department. (Not all prohibited bases will apply to all programs and/or employment activities.)

If you wish to file a Civil Rights program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), found online at [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), or at any USDA office, or call (866) 632-9992 to request the form. You may also write a letter containing all of the information requested in the form. Send your completed complaint form or letter to us by mail at U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, by fax (202) 690-7442 or email at [program.intake@usda.gov](mailto:program.intake@usda.gov).

Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

For any other information dealing with Supplemental Nutrition Assistance Program (SNAP) issues, persons should either contact the USDA SNAP Hotline Number at (800) 221-5689, which is also in Spanish or call the [State Information/Hotline Numbers](#) (click the link for a listing of hotline numbers by State); found online at [http://www.fns.usda.gov/snap/contact\\_info/hotlines.htm](http://www.fns.usda.gov/snap/contact_info/hotlines.htm).

USDA is an equal opportunity provider and employer.

## E. SCOPE OF WORK AND SPECIFICATIONS

This procurement is to provide food and non-food products to the various centers operated by TMC in the state of Ohio, Indiana, Iowa, Nevada and Oklahoma. Centers name and addresses are listed and attached hereto as **Exhibit B**. contractors must comply with following requirements:

1. General Specifications:

Type of Contract: This is a fixed price contract, except on variable Fresh Produce items.

Term of Contract: The initial term of this contract will be from **April 9, 2018 to April 9, 2019**.

**Reporting:**

For each month of the Agreement, the contractor shall submit a report to TMC which shows the total units of each product delivered to each center, program kitchen, and the total cost of each product delivered in that monthly period. Additionally, the Contractor shall submit a report at the end of the Agreement period indicating cumulative totals per item, per center

2. Service Specifications:

This procurement is to provide food and non-food products to the various centers operated by TMC in the states of Ohio, Indiana, Iowa, Nevada & Oklahoma:

Contractors must comply with following requirements:

**Contractors are asked to specify the service area proposed to be serviced if not bidding all service areas listed on this solicitation.**

Contractors must provide and make deliveries for the category (ies) of items they provide. (See attached **Exhibit B** for complete listing of Centers operating in all the Regions and programs areas).

**Food Categories (e.g. Breads, Dairy Products, Fresh Produce):** Contractors must provide all foods within a category unless two or more contractors together can provide all of the items in a category.

**Packaging:** All containers and packaging must be new and suitable for shipment and storage of food products. Frozen items and other items needing refrigeration must be delivered at appropriate temperatures to prevent spoilage.

3. Delivery Requirements:

- a. Sales Calls: Sales representatives will make all sales calls at individual centers on Monday through Wednesday within the hours of 9:00 AM to 10:30 AM and 12:30 PM to 2:00 PM.
- b. Delivery: Deliveries will be made to the individual centers within two days following the sales representative call, except for holidays. If a holiday falls within one of the two days, delivery shall be made on the first working day following the holiday. Deliveries shall be made from 9:00 AM to 10:30 AM and 12:30 PM to 2:30 PM.
- c. Contractors shall notify the Center Manager and Nutrition Coordinator by telephone immediately in the event a delivery is delayed or canceled for any reason.
- d. The successful contractor(s) will be required to provide order guides to the TMC Nutrition Director and Nutrition Coordinator at the Regional Office level before commencement of services.

Please forward the order guide to: Monica Elguezabal, Nutrition Director  
5215 McPherson  
Laredo, Texas 78041  
956-722-5174 X-1190

4. Item Specifications:

(See EXHIBIT A)

This RFP does not commit TMC to purchase the quantities indicated. The quantities are estimates and are based on the best available information. The purpose of this RFP is to establish prices for the commodities or services. Since the quantities are estimates, TMC may purchase more than the estimated quantities, less than the estimated quantities or not purchase any quantities at all. The needs of TMC shall govern quantities and the amount that is purchased

5. **In-Kind:**

5.1 Any free items provided, such as equipment, supplies, services or discounts will be considered with an appropriate letter of In-Kind, which can be used by TMC Head Start Program. The letter must provide a dollar value amount for such products/services in a form of valid In-Kind for TMC'S Head Start Program.

*Clear specifications for any In-Kind products/services must accompany this Bid Response*

5.2 A **TMC'S Head Start Program Certificate of In-Kind Report** will be included as part of the resulting agreement of this solicitation. This report may need to be filled by the contractor, in addition to any In-Kind letters supplied.

- 5.3 If applicable charges for storage of products, equipment until delivery schedule is provided to awarded contractor by TMC will be considered an In-Kind contribution to TMC. TMC will not be responsible for payment of any storage fees.

## F. EXECUTION OF OFFER

**THIS SHEET MUST BE COMPLETED, SIGNED, AND RETURNED WITH RESPONDENT'S PROPOSAL. FAILURE TO SIGN AND RETURN THIS SHEET WILL RESULT IN THE REJECTION OF YOUR PROPOSAL.**

1. By signature hereon, Respondent offers and agrees to furnish the products and/or services at the prices quoted and comply with all terms, conditions, and requirements as set forth per the RFP documents contained herein.
2. By signature hereon, Respondent affirms that he has not given, nor intends to give at any time hereafter, any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor or service to a TMC employee in connection with the submitted proposal.
3. By signature hereon, the Respondent hereby certifies that neither the Respondent nor the firm, corporation, partnership or institution represented by the Respondent, or anyone acting for such firm, corporation, or institution has violated the antitrust laws of the State of Texas, or the Federal antitrust laws, nor communicated directly or indirectly the proposal made to any competitor or any other person engaged in such line of business.
4. By signature hereon, Respondent certifies that all statements and information prepared and submitted in response to this solicitation are current, complete and accurate.
5. By signature hereon, Respondent certifies that the individual signing this document and the documents made part of the RFP is authorized to sign such documents on behalf of the company and to bind the company under any contract which may result from the submission of this proposal.
6. By signature hereon, Respondent certifies that:
  - ( ) Firm is small business, minority-owned, or a woman-owned business
  - ( ) Products and services offered conserve natural resources and protect the environment
  - ( ) Products and services offered are dimensioned in the Metric System

Check any of the above items, as applicable.
7. By signature hereon, Respondent certifies that no relationship, whether by relative, business associate, capital funding agreement or by any other such kinship exist between Respondent and an employee of TMC.
8. By signature hereon, Respondent affirms that he has not received compensation for participation in the preparation of the specifications for this RFP.

9. Respondent represents and warrants that all articles and services quoted in response to this RFP meet or exceed the safety standards established and promulgated under the Federal Occupational Safety and Health Law (Public Law 91-596) and its regulations in effect or proposed as of the date of this solicitation.
10. By signature hereon, Respondent signifies his compliance with all federal laws and regulations pertaining to Equal Employment Opportunities and Affirmative Action.
11. The respondent certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

Complete the following:

VIN No: \_\_\_\_\_

If Sole Owner, SS No: \_\_\_\_\_

If a Corporation, State of Incorporation: \_\_\_\_\_

Charter No: \_\_\_\_\_

Submitted By: \_\_\_\_\_  
(Company Name)

\_\_\_\_\_  
(Authorized Signature)

\_\_\_\_\_  
(Printed Name/Title)

\_\_\_\_\_  
(Date)

\_\_\_\_\_  
(Street Address)

\_\_\_\_\_  
(City, State, Zip Code)

\_\_\_\_\_  
(Telephone Number and Fax Number)

\_\_\_\_\_  
(E-Mail Address)

## G. RESPONDENT QUESTIONNAIRE

Respondents are requested to submit a complete response to each of the below listed items. Responses requiring additional space should be brief and submitted as an attachment to your proposal package. Please reference each response by its item number indicated below.

1. Legal name of the company: \_\_\_\_\_  
Number of years in Business: \_\_\_\_\_  
Type of Operation: Individual: \_\_\_\_\_ Partnership: \_\_\_\_\_ Corporation: \_\_\_\_\_  
Number of Employees: \_\_\_\_\_
2. Is your company currently in default on any loan agreement or financing agreement with any bank, financial institution, or other entity? If yes, specify date(s), details, circumstances, and prospects for resolution?
3. Provide a customer reference list of no less than three (3) organizations with which your company currently has contracts with and has previously provided goods and/or services of equal type and scope, as requested herein, within the past five (5) years. The reference list must include company name, contact person, and telephone number, project description and length of business relationship.
4. Provide an estimate of the earliest start date following execution of a contract.
5. Provide summary resumes for proposed project team members, including their specific experiences with similar projects, and number of years with your company.
6. What difficulties do you anticipate in serving TMC and how do you plan to manage these?
7. Does any relationship exist whether by relative, business associate, capital funding agreement or any other such kinship exist between you company and any TMC employee? If yes, please explain.
8. Describe your company's quality assurance program, what are your company's requirements, and how they are measured?

9. Provide a financial rating of your company and any documentation that indicates the financial stability of your company.
10. Is your company a minority-owned or woman-owned business? If so, under what certifying agency, state or federal, is it certified?

Submitted by: \_\_\_\_\_  
(Authorized Signature)

## H. PROPOSAL RESPONSE FORM

I/We \_\_\_\_\_, in submitting this proposal, understand and agree to meet or exceed all specifications, requirements, and conditions described in this document RFP No. TMC2018-002.

Product Item No. and pricing is part of Exhibit A (Product Item Specifications) for: service delivery to the states of Ohio, Indiana, Iowa, Nevada and Oklahoma.

**By:** \_\_\_\_\_  
(Authorized Signature for Proposer)

**Name:** \_\_\_\_\_

**Title:** \_\_\_\_\_

**Date:** \_\_\_\_\_

### ADDENDA CHECKLIST

**Proposal of:** \_\_\_\_\_  
(Proposer Company Name)

**To:** TMC

**RFP No.:** \_\_\_\_\_

Ladies and Gentlemen:

The undersigned Proposer hereby acknowledges receipt of the following Addenda to the captioned RFP (initial if applicable).

No. 1 \_\_\_\_\_ No. 2 \_\_\_\_\_ No. 3 \_\_\_\_\_ No. 4 \_\_\_\_\_ No. 5 \_\_\_\_\_

Respectfully submitted,

**Proposer:** \_\_\_\_\_

**By:** \_\_\_\_\_  
(Authorized Signature for Proposer)

**Name:** \_\_\_\_\_

**Title:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**AGREEMENT**

This AGREEMENT is made and entered into as of \_\_\_\_\_, 2018 by and between TMC. called "TMC" and \_\_\_\_\_ called "Contractor".

WHEREAS, TMC desires that certain food and non-food products and services be made available to its various centers; and

WHEREAS, Contractor represents that it has the knowledge, ability, equipment, and personnel to conduct such operations, and TMC in reliance on such assurance is willing to contract in such capacity on the terms expressed below:

THEREFORE, in consideration of the mutual benefits and the covenants herein the parties agree as follows:

1. Contractor agrees to faithfully undertake, perform and conduct the operations of providing food, drink or other products that may be lawfully sold as listed in this Agreement to the following centers operated by Texas Migrant Council:

**LIST OF LOCATIONS**

(See Exhibit B)

2. All products and services provided by Contractor under this Agreement shall conform in all respects to local, state, and federal laws and regulations, including to but not limited to compliance with United State Department of Agriculture (“USDA”) dietary guidelines relating to the standards of food and drink, and shall be suitable for human consumption in all respects. All products delivered under this Agreement shall comply with the following specifications:

## PRODUCTS AND SPECIFICATIONS

(See Exhibit A)

3. Contractor shall make deliveries of food and non-food items in the types and quantities as requested by each of the TMC Centers and in accordance with the listing in the following price schedule:

### PRICE AND DELIVERY SCHEDULE Exhibit A

4. In the event of substantial failure by a party to perform in accordance with the terms hereof, the other party may terminate this Agreement upon fifteen (15) days' written notice of termination stating the nature of the failure (the termination shall not be effective if the failure is fully cured prior to the end of the fifteen-day period), provided that said failure is through no fault of the terminating party.

5. Contractor recognizes that it is engaged as an independent contractor and acknowledges that TMC will have no responsibility to provide transportation, insurance or other fringe benefits normally associated with employee status. Contractor, in accordance with its status as an independent contractor, covenants and agrees that it shall conduct itself consistent with such status, that it will neither hold itself out as nor claim to be an officer, partner, employee or agent of TMC by reason hereof, and that it will not by reason hereof make any claim, demand or application to or for any right or privilege applicable to an officer, partner, employee or agent of TMC, including, but not limited to, unemployment insurance benefits, worker's compensation, social security coverage or retirement benefits.

6. This Agreement may be terminated by TMC due to lack of funding by giving thirty (30) days notice of such termination to Contractor. In no event shall such termination give rise to any liability on the part of TMC including, but not limited to, any claims of Contractor for compensation for anticipated profits, unabsorbed overhead, or interest on borrowing. TMC's sole obligation is to pay Contractor for products and/or services ordered and received prior to the

date of termination.

7. If either TMC or Contractor is delayed at any time in the performance of its obligations under this Contract by economic industry-wide strikes, fire, floods, acts of government, unusual delay in deliveries, unavoidable casualties, or other causes reasonably beyond the control of TMC or Contractor and which could not have been reasonably anticipated, then the party affected by such event shall give notice to the other party of the probable extent to which the affected party will be unable to perform or be delayed in performing its obligations hereunder. If the performance of this contract by either party is delayed, interrupted or prevented by reason of a force majeure event, the affected party shall be excused from performing hereunder while and to the extent the force majeure condition exists, after which the party's performance shall be resumed. Notwithstanding the foregoing, upon the declaration of a force majeure event by the Contractor which prevents its full and/or timely delivery of goods hereunder, TMC may, at its option and without liability, purchase the items from other sources.

8. Contractor shall be liable for all damages to property or persons resulting from acts of negligence on the part of its employees or agents and for injuries to consumers caused by any unwholesome condition of its products. Contractor agrees to hold Texas Migrant Council, Inc. harmless and free from any loss, cost, damage or expense arising out of any occurrence relating to this venture and will indemnify TMC against any damage or claim arising from the negligence of Contractor's employees or agents or arising from the use or consumption of any product sold by Contractor, and from any damage or claims suffered by breach of this Agreement or of any express or implied warranty.

9. **Insurance.** For the entire Contract term, including any extension as may be agreed to by

TMC and the Contractor, the Contractor consistent with its status as an independent contractor will carry and will cause its subcontractors to carry, at least the following insurance in the form, with companies having an A.M. Best Rating of A-:IV or better, and in amounts (unless otherwise

specified), as TMC may require:

- a. Workers' Compensation Insurance with statutory limits, and  
Employer's Liability Insurance with limits of not less than \$1,000,000:  
Employers Liability - Each Accident \$1,000,000  
Employers Liability - Each Employee \$1,000,000  
Employers Liability - Policy Limit \$1,000,000  
Policies must include (a) Other States Endorsement to include TEXAS if business is domiciled outside the State of Texas, and (b) a waiver of all rights of subrogation and other rights in favor of TMC;
- b. Commercial General Liability Insurance with limits of not less than:  
Each Occurrence Limit \$1,000,000  
Damage to Rented Premises \$ 100,000  
Medical Expenses (any one person) \$ 10,000  
Personal & Advertising Injury \$1,000,000  
General Aggregate \$2,000,000  
Products - Completed Operations Aggregate \$2,000,000
- c. Commercial Automobile Liability Insurance covering all owned, non-owned or hired automobiles, with coverage for at least \$1,000,000 Combined Single Limit Bodily Injury and Property Damage.

9.1 Contractor will deliver to TMC:

- a. Evidence satisfactory to TMC in its sole discretion, evidencing the existence of all insurance promptly after the execution and

delivery of this Agreement and prior to the performance or continued performance of any services to be performed by Contractor under this Agreement.

- b. Additional evidence, satisfactory to TMC in its sole discretion, of the continued existence of all insurance not less than thirty (30) days prior to the expiration of any insurance.
- c. The insurance policies required in this Agreement will be kept in force for the periods specified below:

- 1. Commercial General Liability Insurance, Commercial Automobile Liability Insurance, will be kept in force until receipt of Final Payment by Contractor to TMC; and
- 2. Workers' Compensation Insurance and Employer's Liability Insurance will

be kept in force until the Services has been fully performed and accepted by TMC in writing.

10. For each month of the Agreement, the Contractor shall submit a report to TMC which shows the total units of each product delivered to each center and the total cost of each product delivered in that monthly period. Additionally, the Contractor shall submit a report at the end of the Agreement period indicating cumulative totals per item, per center.

Report shall be submitted to: Monica Elguezabal, Nutrition Director  
5215 McPherson  
Laredo, Texas 78041  
(956) 7225174 x-1101

11. TMC is a tax-exempt organization; all invoices shall reflect this status.

12. This Agreement supersedes all prior agreements, written or oral, between Contractor and TMC and shall constitute the entire Agreement and understanding between the parties with respect to the subject matter hereof. This Agreement and each of its provisions shall be binding upon the parties and may not be waived, modified, amended or altered except in writing and signed by TMC and Contractor.

13. TMC shall make payment to Contractor on a monthly basis based on invoices received. The Contractor shall issue separate invoices for each delivery made.

14. Total amount of this contract shall not exceed \_\_\_\_\_ Dollars (\$ \_\_\_\_\_) per entire term of contract.

15. Contractor agrees to provide to TMC, The Department of Health and Human Services, the Comptroller General of the United States or any of their duly authorized representatives, access to books, documents, papers and records of the Contractor, which are directly pertinent to this Agreement, for the purpose of making audits, examinations, excerpts and transcriptions.

16. The term of this Agreement shall be from \_\_\_\_\_ or the date executed by TMC, whichever is later, and will expire on \_\_\_\_\_ unless sooner termination in accordance with the terms stated elsewhere in this Agreement.

17. This Agreement and all of the rights and obligations of the parties and all of the terms and conditions shall be construed, interpreted and applied in accordance with and governed by the laws of the State of Texas.

18. By signing this Agreement, the undersigned certifies that he is not prohibited from receiving procurement awards pursuant to Executive Orders 12549 and 12689, "Debarment

and Suspension,” and does not appear on the General Services Administration’s List of Parties Excluded from Federal Procurement Programs.

19. Both parties agree to comply with Title 40, Chapter 73, of the Texas Administrative Code. These provide in part that no person in the United States shall, on the ground of race, color, national origin, sex, age, disability, political beliefs, or religion be excluded from participation in, or denied any aid, care, service or other benefits provided by federal and/or state funding, or otherwise be subjected to discrimination. The parties also agree to comply with Health and Safety Code Section 85.113 (relating to workplace and confidentiality guidelines regarding AIDS and HIV).

21. Authority to Bind. This Contract is not binding upon TMC unless and until it has been executed by the following person:

- a. If executed on behalf of the Agency, the Chief Executive Officer:

IN WITNESS WHEREOF, Texas Migrant Council, Inc. and Contractor have executed and delivered this Agreement as a sealed instrument as of the date first above written.

CONTRACTOR:

TMC:

By: \_\_\_\_\_  
(Signature)

By: \_\_\_\_\_  
(Signature)

Name: \_\_\_\_\_  
(Printed Name)

Name: \_\_\_\_\_  
(Printed Name)

Title: \_\_\_\_\_

Title: \_\_\_\_\_

Date: \_\_\_\_\_

Date: \_\_\_\_\_

# OHIO MSHS CENTERS

**FREMONT - Sandusky County**

1499 N. River Rd.  
Fremont, Ohio 43420  
Phone: (419) 334-8937  
Fax: (419) 334-9662  
Licensed Capacity: 100  
Center Mgr.

**HARTVILLE –Portage County**

61 Hartville Rd. North  
Hartville, Ohio 44632  
Phone: (330) 877-9094  
Fax: (330) 877-8707  
Licensed Capacity: 35  
Center Manager:

**HELENA – Sandusky County**

474 Maple St.  
Helena, Ohio 43435  
Phone: (419)-638-0202  
Fax: (419) 638-1001  
Licensed Capacity: 90  
Center Mgr:

**NAPOLEON**

910 3rd. Street  
Napoleon, Ohio 43545  
Phone: (419) 592-0225  
Phone: (419)592-0145  
Licensed Capacity: 32  
Center Mgr:

**NEW CARLISLE – Clark County**

476 N. Dayton Lakeview Rd.  
New Carlisle, Ohio 45344  
Phone: (937) 846-0699  
Fax: (937) 846-1455  
Licensed Capacity: 150  
Canter Mgr.

**PLYMOUTH - Huron County**

48 W. Broadway  
Plymouth, Ohio 44865  
Phone: (419) 687-3090  
Fax: (419) 687-0456  
Licensed Capacity: 46

**SHILOH – Huronr County**

26 Mechanic St.  
Shiloh, Ohio 44878  
Phone: (419) 896-2563  
Fax: (419) 896-2649  
License Capacity: 135  
Center Manager:

**NOTE:** All of the above-listed sites will operate from May to October.

# INDIANA MSHS CENTERS

## **ELWOOD - Madison County**

11882 N. 33<sup>rd</sup>. St.  
Elwood, Indiana 46036  
Phone: (765) 552-2460  
Fax: (765) 552-0131  
Licensed Capacity: 100  
Center Mgr.

## **GENEVA - Adams County**

798 North Main Street  
Geneva, Indiana 46740  
Phone: (260) 368-1436  
Fax: (20) 368-1450  
Licensed Capacity: 50  
Center Mgr.

## **KOKOMO - Howard County**

836 S. Purdum  
Kokomo, Indiana 46901  
Phone: (765) 868-2128  
Fax: (765) 868-4702  
Licensed Capacity: 40  
Center Mgr.

## **LAFAYETTE - Tippecanoe Co.**

619 North 9<sup>th</sup>. Street  
Lafayette, Indiana 47904  
Phone: (765) 449-9092  
Fax: (765) 449-9097  
Licensed Capacity: 36  
Center Mgr.

## **LAKEVILLE – St. Joseph County**

601 N. Michigan  
Lakeville, Indiana 46536  
Phone: (574) 784-8281  
Fax: (574) 784-2792  
Licensed Capacity: 50  
Center Mgr.

## **NEW PALESTINE**

4147 S. 600 West  
New Palestine, Indiana 46163  
Phone: (317) 532-8301  
Fax: (317) 532-8303  
Licensed Capacity:  
Center Mgr.

## **VINCENNES – Knox County**

1110 S. 15<sup>th</sup>. Street  
Vincennes, Indiana 47591  
Phone: (812) 886-4773  
Fax: (812) 886-5148  
Licensed Capacity: 45

**NOTE:** All of the above-listed sites will operate from May to October.

# IOWA MSHS CENTER

## **WILLIAMBURG– IOWA County**

416 N. Highland St.  
Williamsburg, Iowa 52361  
Phone: (319) 668-2988  
Fax: (319) 668-2990  
Licensed Capacity:  
Center Mgr.

**NOTE:** All of the above-listed sites will operate from May to October.

# NEVADA MSHS CENTER

## **Yerington Center**

311 Virginia Street  
Yerington, Nevada 89447  
Ph. 775-463-9115  
Fax:  
Date of Operation:  
Center Manager:

## **Winnemucca Center**

1095 South Bridge St.  
Winnemucca, Nevada 89445  
Ph. 775-623-9214  
Fax: 775-623-9223  
Date of Operation:  
Center Manager:

**NOTE:** All of the above-listed sites will operate from May to October.

# OKLAHOMA MSHS CENTER

## **Anadarko Center**

301 W. Broadway  
Anadarko, OK 73005  
Ph. 405-247-4902  
Fax: 405-247-4908  
Date of Operation:  
Center Manager:

## **Tahlequah Center**

351 Academy St. Building D  
Tahlequah, OK 74464  
Ph. 918-453-9241  
Fax: 918-453-9024  
Date of Operation:  
Center Manager:

**NOTE:** All of the above-listed sites will operate from May to October.

RFP No. TMC2017-012  
 Food Non-Food Products  
 States of Ohio, Indiana, Iowa, Nevada Oklahoma Regions

Exhibit A

Item No.	Aternate Item No(s)	Item Name	SPECIFICATION <small>Commercial Item Descriptions (CIDs) are product descriptions that concisely describe the most important characteristics of a commercial product. CIDs are official U.S. Government procurement documents:https://www.ams.usda.gov/grades-standards/cids.</small>	Units Per Case/Serving Size	Estimated Case	Proposed Product UOM	Unit Cost	Case Cost	Extension
<b>GRAIN/BREAD</b>									
<b>Cold/Hot Cereal</b>									
		Cheerios	To meet CID A-A-20000D (December 22, 2008)Type IV; Class 14-cheerios , Grain composition a, nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	4/32 oz.	112				
		Rice Chex	To meet CID A-A-20000D (December 22, 2008)Type III; Class 10-Grain composition a), nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	4/32 oz.	112				
		Dora the Explorer	To meet CID A-A-20000D (December 22, 2008)Type II; Class 4-Grain composition a, nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition,agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	4/32 oz.	112				

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		Blueberry Mini Spooners	To meet CID A-A-20000D (December 22, 2008)Type III; Class 7-Grain composition a, nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	4/32 oz.	112				
		Frosted Mini Wheats	To meet CID A-A-20000D (December 22, 2008)Type III; Class 7-Grain composition a, nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	96/1oz	222				
		Rice Krispies	To meet CID A-A-20000D (December 22, 2008)Type III; Class 2-Grain composition a, nutrient content: sugar a), USDA certification-Product quality and acceptability must be determined and FGIS and USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.	4/32 oz.	112				
		Rolled Oats	To meet CID Requirement A-A-20108C (April 16, 2008). Type III, Style A. Analytical Requirements shall meet maximum moisture content of 13.5, minimum protein (Nx5.7)4/ of 10.5, and crude fiber 4/ of 2.0 to 3.0. USDA Certification-USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the quick-cooking and instant wheat cereals in accordance with agency procedures which include selecting random samples of the quick-cooking and instant wheat cereals, evaluating the samples for conformance with the salient characteristic of the CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the quick -cooking and instant wheat cereals for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	12/42 oz.	112				

RFP No. TMC2017-012  
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		Whole Grain Cream of Wheat	Instant Whole Grain Cream of Wheat or equivalent. First Ingredient must be whole grain. USDA Certification-USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the quick-cooking and instant wheat cereals in accordance with agency procedures which include selecting random samples of the quick-cooking and instant wheat cereals, evaluating the samples for conformance with the salient characteristic of the CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, agency inspectors will examine the quick -cooking and instant wheat cereals for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	12/28 oz.	112				
<b>Snack Crackers</b>									
		Graham Cracker	To meet requirement CID A-A-20286A (March 14, 2013). Type V, Style A, Enrichment type 1, Level of fat a, Sodium level (i), cracker size (A),Agricultural practice (i), CN meal pattern contribution information is required and distributor shall supply the information to prove crediting. Whole grain-rich ounce equivalent (b) - 1 oz. eq = 28g (1.0 oz)4. Product verification sampling- Analytical testing shall be performed on a composite sample formed from 12 randomly selected consumer packages of crackers. The sample shall be prepared by the following method: Crush the sample into roughly uniform sized pieces as quickly as possible to minimize exposure to atmospheric conditions and store in an airtight container. USDA certification-Product quality and acceptability must be determined and the SCI, FV, AMS, USDA, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the crackers in accordance with SCI procedure, which includes selecting random samples of the crackers, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, SCI inspectors will examine the crackers for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	100 packages/ 28g	168				
		Animal Crackers	Animal Crackers, Whole Grain Rich, Variety animal shapes, packed 1.0 oz to provide a minimum of 1 Grain Equivalent.	100 pkg./ 1oz.	168				

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		Cracker	To meet requirement CID A-A-20286A (March 14, 2013). Type II Style D,Enrichment type 1, Level of fat a, Sodium level (i), cracker size (A),Agricultural practice (i), CN meal pattern contribution information is required and distributor shall supply the information to prove crediting. Whole grain-rich ounce equivalent (b) - 1 oz. eq = 28g (1.0 oz)4. Product verification sampling- Analytical testing shall be performed on a composite sample formed from 12 randomly selected consumer packages of crackers. The sample shall be prepared by the following method: Crush the sample into roughly uniform sized pieces as quickly as possible to minimize exposure to atmospheric conditions and store in an airtight container. USDA certification-Product quality and acceptability must be determined and the SCI, FV, AMS, USDA, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the crackers in accordance with SCI procedure, which includes selecting random samples of the crackers, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, SCI inspectors will examine the crackers for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	500-2count package/7g	168				
<b>Bread</b>									
		Flat Bread	Flatbread 6"x6" Oven fired,ready to eat,packaged that provides 2 oz Grain Equivalents. Product Formulation required.	50/2.0 oz. each	200				
		Bread,Fresh	To meet requirement A-A-20052B(May 11,1998). Type II Style B,Product State 1, Loaf size b, Bake type (i),Shape (b),Slice type(I), Enrichment type (A).	12/28oz	200				
		Bread,Frozen	To meet requirement A-A-20052B(May 11,1998). Type II Style B,Product State 2, Loaf size b, Bake type (i),Shape (b),Slice type(I), Enrichment type (A)	12/28oz.	200				

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		French Toast	To meet requirement CID A-A-20234B (October 30,2007).Type II , Style A, Class 3, Flavor C, Shape 6,child nutrition meal pattern contribution information is required: Grain/bread serving sizes (IV) - ½ serving = 31 g or 1.1 oz 3/Grain/bread requirements for French toast (without fruit/nuts/chips/etc.).Product verification-the following procedures will be followed. Sampling procedures for Salmonella testing- Testing for Salmonella shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one griddle bread and shall contain the appropriate number of griddle breads necessary to yield a 227 g (8 oz) sample when composited. Salmonella testing shall take place in a Federal Grain Inspection Service (FGIS) or Agricultural Marketing Service (AMS) laboratory. USDA certification-Product quality and acceptability must be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the griddle breads in accordance with agency procedures which include selecting random samples of the shelf stable griddle breads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the griddle breads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	110/2.9 oz each	448				
		Pancakes	To meet requirement CID A-A-20234B (October 30,2007).Type II , Style A, Class 2, Flavor F, Shape 2,child nutrition meal pattern contribution information is required: Grain/bread serving sizes (IV) - ½ serving = 16 g or 0.6 oz /2.Grain/bread requirements for pancakes (without fruit/nuts/chips/etc.). Product verification-the following procedures will be followed. Sampling procedures for Salmonella testing- Testing for Salmonella shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one griddle bread and shall contain the appropriate number of griddle breads necessary to yield a 227 g (8 oz) sample when composited. Salmonella testing shall take place in a Federal Grain Inspection Service (FGIS) or Agricultural Marketing Service (AMS) laboratory. USDA certification-Product quality and acceptability must be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the griddle breads in accordance with agency procedures which include selecting random samples of the shelf stable griddle breads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the griddle breads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	144/1.2 oz each	400				

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		Hamburger Bun	To meet CID requirement A-A-20053B (August 31, 1998). Type I,Class of roll C, Style of roll 2, Bake type a, Slice type (i), Product state (b), Seed type (I).	120/1.8 oz.	896				
		Waffles	To meet requirement CID A-A-20234B (October 30,2007).Type II , Style A, Class 1, Flavor J, Shape 3,child nutrition meal pattern contribution information is required: Grain/bread serving sizes (IV) - ½ serving = 16 g or 0.6 oz /2.Grain/bread requirements for pancakes (without fruit/nuts/chips/etc.). Product verification-the following procedures will be followed. Sampling procedures for Salmonella testing- Testing for Salmonella shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one griddle bread and shall contain the appropriate number of griddle breads necessary to yield a 227 g (8 oz) sample when composited. Salmonella testing shall take place in a Federal Grain Inspection Service (FGIS) or Agricultural Marketing Service (AMS) laboratory. USDA certification-Product quality and acceptability must be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the griddle breads in accordance with agency procedures which include selecting random samples of the shelf stable griddle breads, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the griddle breads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	144/1.1 oz.	896				
		Dinner Roll	To meet CID requirement A-A-20053B (August 31, 1998). Type I,Class of roll B, Style of roll 2, Bake type a, Slice type (i), Product state (a), Seed type (I).	75/1.5 oz.	448				
		Biscuit	Fully Baked Buttermilk made enriched or whole-grain meal and/or flour. Approximately 2" round 1.25oz. To provide a minimum of 1 G/B serving.	105/1.25 oz.	448				
		Tortillas, Corn	Tortillas, corn. CID A-A-20143B. Type I, Style 1, Shape a, Enrichment type (1), Product State (a), Cook State (I), Equivalent to Esquista.	6/100count	300				
		Whole Grain Tortilla	Tortillas, whole grain rich. CID A-A-20143B. Type I, Style 1, Shape a, Enrichment type (1), Product State (a), Cook State (I), Equivalent to Esquista.	30/12count	300				
		Whole Grain Bread	Bread, enriched. CID A-A-20052B. Type II, Style B, Product State1, Loaf size (d), Bake type (i) Shape (b), Slice type (I), Enrichment type (A), Seed type (2).	12/24 oz.	896				
		Croissant	Croissant, Sliced, Whole Grain Rich, Reduced Fat, Thaw and Serve, 0 grams trans-fats, approximately 90/ 2.2 oz.	96/1.5 oz.	896				

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		English Muffin	To meet the requirement of A-A-20285 (August 31, 1998) Type I,Style B, Size 1, Split type a, Enrichment type (1), child nutrition meal pattern contribution information is required:Grain/bread serving size (II) - ½ serving = 13 g or 0.5 ounce 1/The English muffins must be made from enriched grains.	144/2.2oz.	280				
		Pita Pocket	To meet requireement CIDA-A-20287 (May 11,1998). Type I,StyleA, Size2,Variety b,Enrichment type (i).	12ct/6"	225				
		Goldfish bread	Crustless 100% whole grain bread in the Goldfish trademark shape. No high fructose corn syrup. Pepperidge Farm or equivalent	120/1.5 oz.	56				
		Bagel,Frozen	To meet requirement A-A-20284 (August 31,1998). Type II, Style E, Size 2, Slice type (i), Enrichment type (a) child nutrition meal pattern contribution information is required:Grain/bread serving size (II) - ½ serving = 13 g or 0.5 ounce 1/The bagels must be made from enriched grains.	12ct/2oz.	56				
		Bagel,Fresh	To meet requirement A-A-20284 (August 31,1998). Type I, Style B,Size 2, Slice type (i),Enrichment type(i). child nutrition meal pattern contribution information is required:Grain/bread serving size (II) ½ serving = 13 g or 0.5 ounce 1/The bagels must be made from enriched grains.	12ct/2oz.	56				
		Ciabatta Bread	Bread, Ciabatta made from whole wheat with no artificail flavors or colors from artificial sources.	96/1.80 oz	100				
		Corn Bread	Mini Loaf,WG, Cornbread provides 1 oz Grain Equivalent and must be whole grain rich.Product Formulation Statement required.	72/2 oz	500				
<b>Pasta/ Rice</b>									
		Whole Grain Spaghetti	To meet CID Requirement A-A-20062F (August 11, 2015). Type VI, Style C, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/160oz.	100				

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		Whole Grain Penne Pasta	To meet CID Requirement A-A-20062F (August 11, 2015). Type IV (Penne), Class 2, Style C, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/160oz.	100				
		Whole Wheat Angel Hair	To meet CID Requirement A-A-20062F (August 11, 2015). Type XI (Angel Hair Pasta), Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/160oz.	100				
		Whole Wheat Farfalle	To meet CID Requirement A-A-20062F (August 11, 2015). Type XIV (Farfalle Pasta), Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/160oz.	100				

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		Whole Grain Rotini Pasta	To meet CID Requirement A-A-20062F (August 11, 2015). Type V (Rotini Form), Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/10 LB	100				
		Vermicelli	To meet CID Requirement A-A-20062F (August 11, 2015). Type VII, Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	1/10LB	56				
		Whole Wheat Elbow Macaroni	To meet CID Requirement A-A-20062F (August 11, 2015). Type VI, Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	2/10LB	100				

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		Brown Rice	Rice, Brown, Whole Grain, Parboiled.	1 / 1.25 LB	100				
		Wild Rice	To meet CID Requirement A-A-20378 (March 30, 2016). Type II, Agricultrual practice A, Growing Condition 2,Harvesting a, Processing 3, USDA certification-the product quality and acceptability must be determined and the Federal Grain Inspection Service (FGIS) must be the certifying program. FGIS inspectors must certify the quality and acceptability of the wild rice in accordance with FGIS procedures, which include selecting random samples of the wild rice, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the wild rice for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	6/36oz.	112				
		Bow Tie Pasta	To meet CID Requirement A-A-20062F (August 11, 2015). Type XIV, Style B, Grain type 2, Enrichment type (A), Agricultural practice (1), Product verification-Analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited. USDA certification-product quality and acceptability must be determined. The Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, FGIS inspectors will examine the pasta products for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	1/20 Lb.	56				
<b>Dairy Products</b>									
		Milk,Fluid 1% Fat	To meet CID A-A-20338 (October 31, 2001), Group 1, Type C, Flavor e-no flavor, plain	50 ½ pint/crate	590,000				
		Milk, Skim	To meet CID A-A-20338 (October 31, 2001), Group 1, Type D, Flavor e-no flavor, plain	50 ½ pint/crate	280				
		Milk,Whole	To meet CID A-A-20338 (October 31, 2001), Group 1, Type A, Flavor e-no flavor, plain	6 Gallon/case	22,600				
		Milk,Lactose-Free Whole	To meet CID A-A-20338 (October 31, 2001), Group 1, Type E, Flavor e-no flavor, plain	2- Quart/case	3,550				

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		Milk, Soy Original Flavor	Original flavor Soy Milk that meets the nutrient standards for non-dairy beverages as followed: Calcium 276mg Protein 8g Vitamin A 500 IU Vitamin D 100 IU Vitamin B-12 1.1 mcg Magnesium 24 mg Phosphorus 222 mg Potassium 349 mg Riboflavin .44 mg	2-1/2 Gallon/Case	250				
		Milk, Lactose Free-Fat Free	To meet CID A-A-20338 (October 31, 2001), Group 1, Type H, Flavor e-no flavor, plain	2- Quart/case	3,550				
		Milk, Lactose Free 1%	To meet CID A-A-20338 (October 31, 2001), Group 1, Type G, Flavor e-no flavor, plain	2- Quart/case	3,550				
<b>Vegetable/ Canned</b>									
		Peas and Carrots	USDA Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight.	6/ #10	100				
		Diced Carrots	Carrots, 1/2" Diced, Canned, meets USDA Grade A.	6/ #10	200				
		Corn	Corn, Canned, Whole Kernel, yellow, packed in brine, Fancy, USDA Grade A	6/ #10	200				
		Green Beans	Green Beans, Canned 1.5" Cuts, 3 sieve, USDA Grade A.	6/ #10	200				
		Mixed Vegetable	To meet requirement CID A-A-20120F (May 5, 2016). Type II, Style A, Container size 4, USDA certification- Product quality and acceptability must be determined and the SCI Division, SCP, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the mixed vegetables in accordance with SCI Division procedures, which include selecting random samples of the mixed vegetables, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, SCI Division inspectors will examine the mixed vegetables for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	6/ #10	200				
		Fiesta Corn	U.S. Grade A (Fancy); vacuum packed; golden; whole kernel Corn, Fiesta, without salt.	6/ #10	224				
		Cream Style Corn	U.S. Grade A (Fancy); vacuum packed; enamel tin, without salt.	6/ #10	112				
		Tomato Paste	Tomato Paste, Canned, USDA Grade A, 6/#10.	6/ #10	90				
		Crushed Tomatoes	Tomatoes, Crushed in Juice, All Purpose, minimum USDA Grade B.	6/ #10	90				
		Tomato Sauce	Tomato Sauce, Canned, Fancy, USDA Grade A.	6 / #10	90				

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		Wax Bean	U.S. Grade A or Fancy	6/ #10	90				
		Three Bean Salad	U.S. Grade A or Fancy,mixture of green beans,wax beans, and dark or light red beans,marinated.	6/ #10	125				
		Kidney Beans	U.S. Grade A or Fancy.	6/ #10	90				
		Marinara Sauce	To meet the requirement of CID A-A-20133F. Tomato Marinara Sauce, Canned, medium consistency, Type III, Style A, Flavor 1.	6/ #10	112				
		Beans, Pinto Canned	To meet the requirement of CID A-A-20134C. Beans, Pinto, Canned, Refried, Vegetarian-no animal fat, meets USDA Grade B, Type 1, Class B, Style 1.	6/ #10	200				
		Pinto Beans	Beans, Pinto, Dry, US #1, current crop, guaranteed 98% clean, free of weevils, dirt and rocks. Strong, well sewn, new uniform bags, burlap or heavy duty paper.	1/ 20 LB	200				
		Potatoes	Simplot Traditions Mashed Potatoes(dehydrated)	6/3.24LB	100				
		Potatoes	Dehydrated Pearls with Vit C,no stir,instant mashed potatoes.	12/26 oz.	125				
		Refried Beans	To meet the requirement of CID A-A-20257A (December 23, 1998). Class1, Type of beans A, consistency 1, Style A. USDA certification-product quality and acceptability must be determined. The Processed Products Branch (PPB), USDA shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The refried beans shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	6/ #10	200				
<b>Vegetables-Frozen</b>									
		Broccoli, Frozen	Floret, U.S. GRADE A (FANCY); cut, moisture resistant box.	12/2.5 LB.	448				
		Carrots	Carrots, Diced Frozen, meets USDA Grade A.	1/5LB	200				
		Cauliflower	Cauliflower, Florets, IQF, meets USDA Grade A.	1/5LB	100				
		Green Beans	Green Beans, Frozen, Regular Cut, meets USDA Grade A.	1/5LB	325				
		Squash	Yellow,Summer,frozen. Sliced,U.S. Grade A or Fancy.	1/5LB	200				
		Zucchini	Frozen, Sliced,U.S. Grade A or Fancy.	1/5LB	325				
<b>Vegetables-Fresh</b>									

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		Avocado	U.S. No. 1 consists of avocados of similar varietal characteristics which are mature but not overripe, well formed, clean, well colored, well trimmed and which are free from decay, anthracnose, and freezing injury and are free from damage caused by bruises, cuts or other skin breaks, pulled stems, russeting or similar discoloration, scars or scab, sunburn, sunscald or sprayburn, cercospora spot, other disease, insects, or mechanical or other means. Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of this grade.	28count/Length/ width ratio not>1.5/1.	224				
		Broccoli	<p>To meet CID Requirement A-A-20290A (July 13, 2011). Style 1, size A, Agricultural practice 1, Ready to-eat. Product intended for consumption by general public and to be consumed directly from the container without washing or other preparation. Product may be cooked by the end user if so desired. Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs)- GAPs and GHPs refer to general practices to reduce microbial food safety hazards in broccoli, as described in sections of the current Food Drug Administration (FDA) "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" that are applicable to the production and harvesting activities of broccoli. Broccoli shall be compact, fresh and firm to the touch and not tough, fibrous, or mushy. The broccoli shall be prepared from U.S. Grade No. 2 or better for the U.S. Standards for Grades of Broccoli for Processing. Processing. The broccoli shall be grown, harvested, packed and transported in accordance with the U.S. FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (<a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm</a>). The broccoli should be processed in accordance with current Good Manufacturing Practices (GMP) (21 Code of Federal Regulations (CFR) Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables (<a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm</a>). The broccoli shall be transported to warehouse, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance (<a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm</a>). Flavor and odor. Broccoli shall possess good, normal characteristic flavor and odor. The finished broccoli shall be free from objectionable flavors and odors of any kind. Color. The broccoli shall possess good, bright, distinct dark green to blue-green characteristic color. The tops of the head may show a slight purplish cast and shall be free of discoloration (such as, but not limited to: brown, orange, or yellowish-orange that materially detracts from the appearance or the eating or marketing quality of the broccoli). Unless otherwise specified in the solicitation, contract, or purchase order, the underside of the florets may show up to a 10 percent color variation. A white to blue-white waxy bloom is normal for many varieties. Texture/character/maturity. The broccoli shall be fresh, crisp, and firm. No open flowering beads, and stems shall not be excessively elongated. Finished product shall not be tough, fibrous, slimy, or mushy and free from tough core material. Defects. The presence of any defects such as but not limited to: discoloration, compactness, and soft or wet decay shall not exceed 10 percent by weight. Foreign material. The prepared fresh-cut broccoli shall be free from foreign material including, but not limited to: soil, sand, grit, metal, glass, wood, paint, insects and the presence of</p>	12/2LB	200				

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		Broccoli continued	Temperature- The broccoli shall be kept under refrigeration after processing to maintain quality. Preparation, storage, and delivery temperatures shall not be lower than 0°C (32°F) but not more than 5°C (41°F). Shelf life- shelf life from time of processing shall not be less than 14 days. Packaging-The broccoli may be packaged using Modified Atmosphere Packaging (MAP) or vacuum packaging to retain quality. Packaging shall not be bloated to the extent that the bag is on the verge of rupturing or otherwise opening. Product package seals or seams shall be free from any entrapped product. Product shall be free from excessive “free” liquid. Labeling and packaging shall meet all applicable FDA requirements and contain a code which allows traceability of the product in the event of a recall. Microbiological testing-The analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below. Test: Salmonella Method: 967.27, 996.08, 2001.08, 2003.09, 2004.03, or Section C-7, Ch 5 3/ Test: E.coli/Coliforms Method: 991.14, 2000.15 4/ or Sections C, D, F, Ch 4 3/ Test: E. coli O157:H7 Method: 2000.13 or Section K, Ch 4a 3/ Test: Non-O157:H7 STEC Method: Ch 4a: Diarrheagenic Escherichia coli 3/ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d 5/ Test: Coagulase positive Method: 975.55, 987.09, 2001.05, 2003.07, or Direct Plate, Staph. aureus Count, Ch 12 3/ Test: Listeria monocytogenes Method: 999.06, 2003.12, 2004.02 or Sections C, D, E, Ch 10 3/ USDA certification- Product quality and acceptability must be determined. The PPB, FV, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the broccoli in accordance with PPB procedures which include: selecting random samples of the broccoli, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, PPB inspectors will examine the broccoli for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.						

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		Carrots,Ready-to-use	To meet CID A-A-20191D (September 30, 2010).Type I,Style D size 1, Processing-The fresh, ready-to-use carrots shall be harvested and handled in accordance with the Federal Food and Drug Administration's (FDA's) Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm</a> , Good Agricultural Practices (GAP), the Good Handling Practices (GHP). The fresh, ready-to-use carrots should be processed in accordance with current Good Manufacturing Practices (GMP) (21 CFR Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm</a> ). The fresh, ready-to-use carrots shall be transported to warehouse, graded, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm</a> . Carrots-The carrots used for fresh, ready-to use carrots shall be well formed and well trimmed in accordance with the U.S. Standards for Grades of Topped Carrots. Carrots of any type shall possess similar varietal characteristics. Preparation-The fresh, ready-to-use carrots shall be clean and sound. Products shall be prepared from the fresh root of the carrot plant (Daucus carota) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice. Flavor and odor- The fresh, ready-to-use carrots of any style shall possess good normal characteristic flavor and odor. The fresh, ready-to-use carrots shall be free from objectionable flavors and odors of any kind. Color/appearance-Fresh, ready-to-use carrots shall possess good exterior bright orange-yellow homogeneous color and be free from green or orange-brown units which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable. Texture-The fresh, ready-to-use carrots shall be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture. Size and shape-No more than 15 percent by weight shall be other shapes and sizes. Temperatures-The fresh, ready-to-use carrots shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0oC (32oF) but not more than 3.3oC (38oF). Shelf life- Shall have a minimum of 14 days shelf life when stored at 3 to 3.3°C (37 to 38°F). Defects-Not more than 10 percent by weight shall be allowed for defects including cracks greater than 2.54 cm (1 in) and not more than 3 percent for carrots by soft rot. Microbiological testing-The analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified	1/5LB	250				

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		Carrots,Ready-to-use Cont'd	below.Test: Salmonella Method: 2003.09, 2004.03, 996.08, 967.25, 967.27 or Section C-7, Ch 5 3/, Test:E.coli Method: 966.23, 966.24, 991.14 or Sections C, D, F, Ch 4 3/, Test:Non-O157:H7 STEC Method:Ch 4a: Diarrheagenic Escherichia coli 3/ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d 4/, Test:Coagulase positive Method:2003.07, 975.55, 987.09 or Direct Plate Count,Staph. aureus Ch 12 3/,Test:Listeria monocytogenes Method:999.06, 995.22, 997.03, 2004.02 or Sections C, D, E, Ch 10 3/.USDA certification-Product quality and acceptability must be determined, by the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the fresh, ready-to-use carrots in accordance with PPB procedures which include: selecting random samples of the fresh, ready-to-use carrots, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, PPB inspectors will examine the fresh, ready-to-use carrots for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.						

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		Carrots	To meet CID A-A-20191D (September 30, 2010). Type 1, Style L size 2, Processing-The fresh, ready-to-use carrots shall be harvested and handled in accordance with the Federal Food and Drug Administration's (FDA's) Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm</a> , Good Agricultural Practices (GAP), the Good Handling Practices (GHP). The fresh, ready-to-use carrots should be processed in accordance with current Good Manufacturing Practices (GMP) (21 CFR Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm</a> ). The fresh, ready-to-use carrots shall be transported to warehouse, graded, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm</a> . Carrots-The carrots used for fresh, ready-to use carrots shall be well formed and well trimmed in accordance with the U.S. Standards for Grades of Topped Carrots. Carrots of any type shall possess similar varietal characteristics. Preparation-The fresh, ready-to-use carrots shall be clean and sound. Products shall be prepared from the fresh root of the carrot plant (Daucus carota) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice. Flavor and odor- The fresh, ready-to-use carrots of any style shall possess good normal characteristic flavor and odor. The fresh, ready-to-use carrots shall be free from objectionable flavors and odors of any kind. Color/appearance- Fresh, ready-to-use carrots shall possess good exterior bright orange-yellow homogeneous color and be free from green or orange-brown units which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable. Texture-The fresh, ready-to-use carrots shall be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture. Size and shape-No more than 15 percent by weight shall be other shapes and sizes. Temperatures-The fresh, ready-to-use carrots shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0oC (32oF) but not more than 3.3oC (38oF). Shelf life- Shall have a minimum of 14 days shelf life when stored at 3 to 3.3°C (37 to 38°F). Defects-Not more than 10 percent by weight shall be allowed for defects including cracks greater than 2.54 cm (1 in) and not more than 3 percent for carrots by soft rot. Microbiological testing-The analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below. Test: Salmonella Method: 2002.09, 2004.02, 006.02, 067.25, 067.27 or Section C.7, Ch.5.2/ Test: E. coli Method: 066.22	1/5LB	250				

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		Carrots	To meet CID A-A-20191D (September 30, 2010), Type I, Style A, Processing-The fresh, ready-to-use carrots shall be harvested and handled in accordance with the Federal Food and Drug Administration's (FDA's) Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm</a> ), Good Agricultural Practices (GAP), the Good Handling Practices (GHP). The fresh, ready-to-use carrots should be processed in accordance with current Good Manufacturing Practices (GMP) (21 CFR Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm</a> ). The fresh, ready-to-use carrots shall be transported to warehouse, graded, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm</a> ). Carrots-The carrots used for fresh, ready-to use carrots shall be well formed and well trimmed in accordance with the U.S. Standards for Grades of Topped Carrots. Carrots of any type shall possess similar varietal characteristics. Preparation-The fresh, ready-to-use carrots shall be clean and sound. Products shall be prepared from the fresh root of the carrot plant (Daucus carota) by washing with potable water, sorting, peeling, trimming, and cutting in accordance with good commercial practice. Flavor and odor- The fresh, ready-to-use carrots of any style shall possess good normal characteristic flavor and odor. The fresh, ready-to-use carrots shall be free from objectionable flavors and odors of any kind. Color/appearance- Fresh, ready-to-use carrots shall possess good exterior bright orange-yellow homogeneous color and be free from green or orange-brown units which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable. Texture-The fresh, ready-to-use carrots shall be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture. Size and shape- Shall meet the requirements of the U.S. Standard for Grades of Topped Carrots. Temperatures-The fresh, ready-to-use carrots shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0oC (32oF) but not more than 3.3oC (38oF). Shelf life- Shall have a minimum of 14 days shelf life when stored at 3 to 3.3°C (37 to 38°F). Defects- Shall meet the requirements of the U.S. Standards for Grades of Topped Carrots, Microbiological testing-The analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below. Test: Salmonella Method: 2003.09, 2004.03, 996.08, 967.25, 967.27 or Section C-7, Ch 5.3/ Test: E. coli Method: 966.23, 966.24, 991.14 or Sections C, D, E, Ch 4.3/ Test: Non-	1/5LB	125				

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		Carrots Cont'd	3/ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d 4/, Test:Coagulase positive Method:2003.07, 975.55, 987.09 or Direct Plate Count,Staph. aureus Ch 12 3/,Test:Listeria monocytogenes Method:999.06, 995.22, 997.03, 2004.02 or Sections C, D, E, Ch 10 3/.USDA certification-Product quality and acceptability must be determined, by the Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the fresh, ready-to- use carrots in accordance with PPB procedures which include: selecting random samples of the fresh, ready-to-use carrots, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, PPB inspectors will examine the fresh, ready-to-use carrots for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.						

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		Cauliflower	TO meet requirement A-A-20291A (July 13, 2011). Style 1, Size A, Color 1, Agricultural practice a, Salient Characteristics: Ready-to-eat. Product intended for consumption by general public and to be consumed directly from the container without washing or other preparation. Product may be cooked by the end user if so desired. Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs)-GAPs and GHPs refer to general practices to reduce microbial food safety hazards in cauliflower, as described in sections of the current Food Drug Administration (FDA) "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" that are applicable to the production and harvesting activities of cauliflower. Cauliflower-The cauliflower shall be bright in color. Cauliflower shall be compact, fresh and firm to the touch and not tough, fibrous, or mushy. The cauliflower shall be prepared from U.S. Commercial Grade or better of the U.S. Standards for Grades of Cauliflower for Processing. Processing-The cauliflower shall be grown, harvested, packed and transported in accordance with the U.S. FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064574.htm</a> ). The cauliflower should be processed in accordance with current Good Manufacturing Practices (GMP) (21 Code of Federal Regulations (CFR) Part 110) and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProductionandPlanProducts/ucm064458.htm</a> ). The cauliflower shall be transported to warehouse, bagged or boxed and shipped in accordance with FDA's Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance ( <a href="http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm">http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm</a> ). Flavor and odor- Cauliflower shall possess good, normal characteristic flavor and odor. The finished cauliflower shall be free from objectionable flavors and odors of any kind. 5.5.2 Color-The cauliflower shall possess good, bright, color characteristic for the color type. Color 1 shall possess a uniformly bright white to creamy white color. Texture/ character/ maturity- Curds shall be fresh, firm and crisp, and stems shall not be excessively elongated. Unless otherwise specified in the solicitation, contract, or purchase order, fuzziness or riciness shall be limited to no more than 10 percent by weight. Finished product shall not be tough, fibrous, slimy, or mushy and shall be free from tough core. Defects-The presence of any defects such as, but not limited to: discoloration, compactness, and soft or wet decay shall not exceed 10 percent by weight. Foreign material- The prepared fresh-cut cauliflower shall be free from foreign material including, but not limited to: soil, sand, grit, metal, glass, wood, paint, insects and the presence of any natural or unavoidable defects in foods shall not exceed defect action levels established by the FDA	1 /3 ct.	448				

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		Cauliflower Cont'd	processing shall not be less than 14 days. Packaging-The cauliflower may be packaged using Modified Atmosphere Packaging (MAP) or vacuum packaging to retain quality. Packaging shall not be bloated to the extent that the bag is on the verge of rupturing or otherwise opening. Product packaged seals or seams shall be free from any entrapped product. Product shall be free from excessive "free" liquid. Labeling and packaging shall meet all applicable FDA requirements and contain a code which allows traceability of the product in the event of a recall.Microbiological testing-The analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below.Test:Salmonella Method:967.27, 996.08, 2001.08, 2003.09, 2004.03, or Section C-7, Ch 5 3/,Test:E.coli/Coliforms Method:991.14, 2000.15 4/ or Sections C, D, F, Ch 4 3/,Test:E. coli O157:H7 Method:2000.13 or Section K, Ch 4a 3/,Test:Non-O157:H7 STEC Method:Ch 4a: Diarrheagenic Escherichia coli 3/ or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d 5/,Test:Coagulase positive Staph.aureus Method:975.55, 987.09, 2001.05, 2003.07, or Direct Plate,Count, Ch 12 3/, Test:Listeria monocytogenes Method:999.06, 2003.12, 2004.02 or Sections C, D, E, Ch 10 3/. USDA certification-Product quality and acceptability must be determined, the PPB, FV, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the cauliflower in accordance with PPB procedures which include: selecting random samples of the cauliflower, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, PPB inspectors will examine the cauliflower for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.						
		Celery	U.S. No. 1 or Fancy; Pascal; sticks; straight, compact, fresh green color.	1 / 6 ct.	224				
		Cilantro	U.S. No. 1 or Fancy; fresh.	1 / 6 ct.	448				
		Cucumbers	U.S. No. 1 or Fancy; firm crisp, dark green and well-shaped; delivered in packs.Fresh.	1 / 5 LB	300				
		Green Bell Pepper	U.S. No. 1 or Fancy, green colored bell pepper; dark green, well-shaped.Fresh.	1 / 5 LB.	400				
		Green Onions	U.S. No. 1 or Fancy; Good Green Color.Fresh.	1 / 6 ct.	228				
		Potatoes	US No. 1.Fresh.	1/5LB	125				
		Red Onion	U.S. No. 1 or Fancy; Fresh.	1/1LB	100				
		Iceberg Lettuce	To meet CID A-A-20173; U.S. No. 1; type I = iceberg; style A = whole head trimmed, crisp texture; delivered fresh;	1/5-9 LB	625				
		Mushrooms	U.S. No. 1; small-medium; no bruising or slime.	2/5 LB	448				
		Romaine Lettuce	To meet CID A-A-20173; U.S. No. 1; type II = romaine; style A = whole head trimmed, crisp texture; delivered fresh.	1 / 12 ct.	850				

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		Spinach	US Fancy; clipped; fresh, crisp, dark green leaves; short stem; no bruising or slime; bulk packaging; not in plastic bags.	2/5 LB	224				
		Onions	To meet requirement A-A-20193D (June 16,2016). Type I, Color B, Style 1,Agricultural practice a, Microbiological test methods- When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods of AOAC International Official Methods of Analysis (OMA) or as specified below. Test: Salmonella Method: 967.26 or Section C-7, Ch. 5,Test:Generic E. coli Method:991.14, 966.23, 966.24 or Sections C, D, F, Ch. 49,Test: E. coli O157:H7 Method:996.09 or Sections K through R, Ch. 4a and Appendix 1,Test:Non-O157:H7 STEC8 Method:Ch. 4a, Section R Diarrheagenic E. coli or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d10,Test: Coagulase positive Method:2003.07, 975.55, 987.09 or Direct Plate Count, Ch.Test:Staphylococcus aureus Method:12to the 9th power, Test:Listeria monocytogenes Method:997.03 or Sections C, D, E, Ch. 10. USDA certification- Product quality and acceptability must be determined by the USDA, AMS, SCP, SCI Division, which must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the onions in accordance with SCI Division procedures, which include selecting random samples of the onions, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, SCI Division inspectors will examine the onions for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.	10 LB	224				
		Tomatoes	U.S. No. 1 or Fancy; medium; red ripe; firm; smooth, without bruises, cracks; little or no green core; 5x6 1 layer.	1/10 LB	125				
		Squash	Yellow,Summer. U.S. No. 1	1/10 LB	125				
		Sweet Potatoes	U.S. Grade 1 whole sweet potatoes	1/10LB	125				
		Zucchini	U.S. No. 1	1/10LB	125				
<b>Juice</b>									
		Apple Juice	U.S. GRADE A (FANCY); 100 percent pasteurized apple juice; unsweetened; Vitamin C enriched (must contain no less than 8 milligrams per 1/4 cup serving); minimum Brix cut out 10.5 degrees.	12/46 oz.	250				
		Orange Juice	U.S. GRADE A; Orange juice, pasteurized; unsweetened; some pulp, 46 oz. enamel lined or carton container.	10/46 oz.	100				
		White Grape Juice	U.S. GRADE A; White grape juice, unsweetened, 46 oz. enamel lined tin, plastic or carton container.	8/46 oz.	250				
		Apple Juice	U.S. GRADE A; apple juice in individual packages/Carton; NO STRAW. Equivalent to SunCup brand or equal.	40/ 4.3 oz.	225				
<b>Fruits, Frozen</b>									

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		Strawberries,Individual Quick Frozen (IQF)	U.S. GRADE A (FANCY); sliced Marshall variety 1:4 sugar to fruit ratio; medium size berries; packaged in moisture resistant container delivered frozen.	6/6.5 LB.	165				
		Raspberries,IQF	U.S. GRADE A (FANCY); sliced Marshall variety 1:4 sugar to fruit ratio; medium size berries; packaged in moisture resistant container.	2/5 LB.	165				
		Blueberries,IQF	U.S. GRADE A (FANCY); sliced Marshall variety 1:4 sugar to fruit ratio; medium size berries; packaged in moisture resistant container.	1/30 LB.	165				
		Mango,IQF	U.S. GRADE A (FANCY); sliced Marshall variety 1:4 sugar to fruit ratio; medium size berries; packaged in moisture resistant container.	2/5 LB.	165				
		Smooth-Frozen 100%	4.4 fluid ounce smooth frozen, 100%fruit. No more than 100 calories per cup. Cherry, Strawberry-Mango, and Kiwi-strawberry flavors.	84/4.4 oz.	200				
<b>Fruits Canned</b>									
		Pears Diced	Pears Diced, Canned in natural juice or light syrup, minimum USDA Grade B.Domestic	6/ #10	224				
		Apricot Halves	Apricot Halves Light syrup,US Grade A.	6/ #10	224				
		Fruit Mix without Grape	Canned natural juice or light syrup, no grapes minimum USDA Grade B.	6/ #10	224				
		Mandarin Oranges	Mandarin,canned in natural juice.	6/ #10	224				
		Applesauce	Unsweetened, regular texture, natural color, U.S. Grade A or U.S. Fancy enamel lined tin.	6/ #10	224				
		Peaches Sliced	Peaches Sliced, Yellow Cling, Canned in natural juice or light syrup, minimum USDA Grade B.	6/ #10	224				
		Peaches Diced	Peaches Diced, Yellow Cling, Canned in natural juice or light syrup, minimum USDA Grade B.	6/ #10	224				
		Pineapple	Pineapple Tidbits, Canned in natural juice or light syrup, minimum USDA Grade B.	6/ #10	224				
<b>Fruits,Fresh</b>									
		Apples	U.S. No. 1 or Fancy; Red delicious variety; firm, ripe, no bruises or mealy texture; Pack.	1/10 LB	500				
		Cantalopue	Full slip stem end,free from lumps or soft spots.	4/2-count	250				
		Strawberries	U.S. No. 1	2/4LB	250				
		Kiwi	US No. 1	39 count/case	125				
		Watermelon	Without seeds,dull skin,no flat sides,has hollow sound when tapped.	1/case	125				
		Blueberries	US No 1.	12/4.4 oz	250				
		Honeydew Melon	Symmetrical,firm-not rock-hard,free from lumps or soft spots.	4/2-count	250				
		Bananas	US No. 1 Fancy, green tip, plump smooth, no bruises or spoilage; delivered in packs.	1/10 LB	500				
		Oranges	Fresh-U.S. Fancy	1/10 LB	500				
<b>Meat</b>									

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		Beef Brisket	U.S. CHOICE; brisket flat-cut boneless; average and/or at any one point 1/2" fat thickness; delivered frozen.	3/ 10LB	125				
		Beef Tips	U.S. CHOICE; 90% lean to fat ratio; sirloin; bulk pack; packages per case; each unit vacuum packed contained in appropriate outer container. Delivered frozen refrigerated.	1/10 LB.	250				
		Beef,Ground	U.S. Choice; 90% lean to fat ratio; 1 LB. chub; each unit vacuum packed contained in appropriate outer container; delivered frozen-refrigerated.	5/1LB	200				
		Beef,Ground	U.S. Choice; 90% lean to fat ratio; 1-10 LB. packages per case; each unit vacuum packed contained in appropriate outer container; delivered frozen-refrigerated.	1/10LB.	200				
		Beef, Ground	U.S. Choice; 90% lean to fat ratio; 1-5 LB. packages per case; each unit vacuum packed contained in appropriate outer container; delivered frozen-refrigerated.	1/5 LB	325				
		Beef Patties,Ground	To meet CID requirement A-A-20256A(August 14, 2007). Type I, Style A, Percentage of rehydrates APP 1, Flavor b,Shape (1), Level of fat iii,Type of cook b), child nutrition meal pattern contribution information is required:CN labeling (II) - 2.0 oz equivalent meat/meat alternate, the beef patty products shall comply with USDA, FNS, Child Nutrition Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receives FNS final approval. Analytical testing. When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:Test: Sample preparation Method: 983.18(a),Test: Fat Method: 960.39, 976.21, or 985.15 8/Use Method 983.18(a) for sample preparation of fat analysis.Test: Aerobic Method:966.23 or 990.12,Test:E. coli Method:966.23, 966.24, 992.30, or 991.14,Test: Listeria monocytogenes Method:999.06, 2003.12, 2004.02, or 2004.03,Test: Salmonella Method:996.08, 986.35, 967.26, 2003.09, 2004.03,Test:E. coli O157:H7 Method:996.09, 996.10, and 997.11. USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Meat Grading and Certification (MGC) Branch, Livestock and Seed Programs (LSP), Agricultural Marketing Service (AMS), Marketing and Regulatory Programs (MRP), USDA, shall be the certifying program. MGC graders shall certify the quality and acceptability of the beef patty products in accordance with MGC procedures which include selecting random samples of the beef patty products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official MGC score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, MGC graders will examine the beef patty products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	144/2.25 oz each	200				

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		Beef, for Stewing	USDA Standard Grade. IMPs 135A. Cutting with electric saw will be permitted. Meat with dark discoloration, all bones, cartilage, back strap, exposed large blood vessels, heavy connective tissue and the pre-scapular lymph gland shall be removed. The thick tendinous ends of the shank shall be removed by cutting back until a cross sectional cut shows at least 75% lean. Not less than 75%, by weight, of the diced pieces shall be of a size which is equivalent of not less than a ¾ inch cube or not more than a 1 ½ inch cube and no individual surface of these pieces shall exceed 2 ½ inches in length. This item is the same as IMPs 135 Diced Beef except that the surface or seam fat of the boneless meat prior to dicing shall not exceed ¼ inch in any thickness at any one point. In addition, the fat content of the boneless meat determined visually shall not exceed 20%. Container to provide proper labeling and identification and USDA Inspection Stamp.	2/10 LB.	250				
		Mozarella Cheese	To meet the req. of CID A-A-20248, Style II- shredded.	4/5 LB	112				
		Cheddar Cheese	Cheese, cheddar, Yellow American. No Processed Item. U.S. Grade A.	4/5 LB	112				
		American Cheese	Cheese, Sliced, Yellow American U.S. Standard Grade. Pasteurized Process American Cheese	144 1.0 oz slices/package	112				
		Chicken, Thighs (No back)	Raw, individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected Grade A fryers. Raw portion weight 4.1 oz. plus or minus ½ oz. Packaged in heavy duty poly bags inside legibly labeled heavy- duty master cartons.	24/4.1oz	325				
		Chicken Fajita	Chicken Fajita strips boneless,skinless,white meat low seasoned product to provide 2.0 meat/meat alternate. Child Nutrition Label or signed Product Formulation Statement.	234/2.05 oz. portion	225				
		Chicken Breaded Patty	Frozen,fully cooked. Each 3.00 oz patty provides a 2.00 oz. meat/meat alternate and 1 serving of bread. Child Nutrition Label or Signed Product Formulation required.	225/3.00 oz	225				
		Chicken, Canned	To meet CID A-A-20352B(July 19,2012).Type VII-661/2ounce can,Product verification sampling-Analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) prepared from eight randomly selected subsamples. Subsamples shall be a minimum of one can/pouch and shall contain the appropriate number of cans/pouches to yield a 454 g (1 lb) sample when composited. USDA certification- Product quality and acceptability must be determined, the USDA, Agricultural Marketing Service (AMS), Grading Division (GD), Poultry Programs (PYP) or the Processed Products Division (PPD), Fruit and Vegetable Program (FV) (as specified shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the chicken chunks in accordance with GD, PYP or PPD, FV procedures which include selecting random samples of the packaged chicken chunks, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official GD, PYP or PPD, FV score sheets and/or certificates. In addition,agency inspectors will examine the chicken chunks for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	6/66.5 oz.	212				

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		Chicken Breast,Raw	Chicken,raw,whole breast filets,Boneless and skinless,trimmed, IQF,USDA Grade A.	120/5.0 oz each	212				
		Pulled Chicken	To meet the req. of CID A-A-20352; Type VII-chicken chunks; bulk packaging 2 to 5 lbs.;	1/10 LB	650				
		Cottage Cheese	To meet the requirement of A-A-20154B-USDA Commercial Item Description.Group I, Subgroup A,Type 2,Classa,Style (i), Manufacturer's quality assurance and plant survey. The product manufacturer shall be required to have their facilities inspected by USDA, AMS, DP, DGB, and be eligible for listing in Section I of the AMS publication Dairy Plants Surveyed and Approved for USDA Grading Service. (An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service. USDA certification:Product quality and acceptability or both shall be determined, the USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the cottage cheese in accordance with DGB procedures which include selecting random samples of the cottage cheese, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. In addition, DGB inspectors will examine the cottage cheese for conformance to the U.S. Standards for Condition for Food Containers ( 7 CFR Part 42) in effect on the date of the solicitation. To qualify for this option the plant must be listed in Dairy Plants Surveyed and Approved for USDA Grading Service.	1/5LB	220				
		Egg Patty	Egg, Patty, Round, Plain, Grilled, 1.25 oz., bulk pack, IQF, fully cooked, must have a CN Label or Signed Product Analysis. NOI Processed Item.	300/1.25 oz.	350				
		Eggs	USDA inspected Grade A or better, 100% candled. Liquid, homogenized and pasteurized.	6/5 LB. cartons	3000				
		Turkey Breast Steak	Pre sliced Turkey Breast Steak,1.55 oz. Two-1.55 oz. Steaks Meet 2 oz meat/meat alternate fully cooked. Child Nutrition Label or Product Formulation Statement Signed required.	180/3.10 oz each	125				
		Turkey Breast	Turkey Breast, Oven Roasted, 0.50 oz. pre-sliced, fully cooked, made with no less than 60% white meat, no skin added, no binders, fillers, or soy allowed. Must be less than 10% fat. Must have a CN Label or Signed Product Analysis.White Meat Only.	12/1LB.	400				
		Turkey Ground	U.S. Choice; 90% lean to fat ratio; 1-10 LB. package per case; each unit vacuum packed contained in appropriate outer container; delivered frozen-refrigerated.	1/10LB.	200				
		Turkey Ham	0.50 oz. pre-sliced, fully cooked, contains no pork, and must have a CN Label or Signed Product Analysis. White Meat Only.	12/1 LB	400				

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		Turkey Breakfast Patties	Turkey Patties-100% turkey, no additives, fillers/extenders or allergens. Child Nutrition Label or Product Formulation Statement required.	144/2 oz.	896				
		Peanut Butter	Peanut Butter, Smooth.	6/5LB	112				
		Pork Roast	Raw,fresh or frozen. Boston Butt,center loin.U.S. Grade No. 1, less than 1 in. backfat thickness	2/5LB	250				
		Turkey, Roast	Frozen, raw, USDA Grade A. Boneless, 60/40 white/dark ratio, wrapped in natural skin, netted.	2/10LB	100				
		Turkey, Whole	U.S. Grade A; 15-18 LB. average weight; moisture resistant packaging; giblets included; delivered frozen	2/20LB	100				
		Tuna, Canned	Solid white meat; packed in water; enamel lined tin.	6/66.5 oz.	212				

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		Yogurt	To meet the requiremnt of CID A-A-20364 (April 24, 2013). Type I, Class B, Flavor 1-Vanilla, Sweetner d, Packaging 1,Size b, Fortification iii, Process II, Distribution and Storage A, Agricultural process 1, Product verification- Analytical testing shall be performed on a composite sample. Subsamples shall be a minimum of one container and shall contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited. Manufacturer's quality assurance and plant survey- the product manufacturer shall be required to have their facilities inspected by USDA, Agricultural Marketing Services (AMS), Dairy Program (DP), Dairy Grading Branch (DGB), and be eligible for listing in Section I of the AMS publication Dairy Plants Surveyed and Approved for USDA Grading Service. (An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.). The delivered yogurt shall comply with the current edition of the Grade "A" Pasteurized Milk Ordinance (PMO) and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of yogurt within the commercial marketplace. The yogurt shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder. All Grade "A" plants producing yogurt under this CID shall comply with all applicable requirements of the current edition of the Grade "A" PMO. The production, transportation, processing, handling, sampling, analysis, labeling, and sale of yogurt shall also comply with said regulation. Yogurt shall be obtained from a dairy firm listed in the FDA's IMS List (Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers). The firm shall also have an Enforcement Rating of 90 or better. The Enforcement Rating indicates the level of the regulatory agency's application of the requirements of the Grade "A" PMO to the listed dairy firm. Or, alternatively, a milk plant may have a National Conference on Interstate Milk Shipments (NCIMS) acceptable dairy hazard analysis critical control point (HACCP) plan in place of a conventional sanitation compliance rating and enforcement rating. The above mentioned rated milk plants and their respective regulatory agency's enforcement rating, and/or HACCP listings for milk plants shall be found in the IMS List. Any testing conducted on yogurt shall be in compliance with the current edition of the Grade "A" PMO, the most current edition of Standard Methods for the Examination of Dairy Products of the American Public Health Association, and the most current edition of AOAC International OMA. In addition, all testing shall be conducted by milk laboratories that are listed in the IMS List.	48/4oz.	250				
		Yogurt Cont'd	USDA certification-the product quality and acceptability must be determined, the USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the yogurt in accordance with DGB procedures, which include selecting random samples of the yogurt, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. In addition, DGB inspectors will examine the yogurt for conformance to the U.S. Standards for						

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		Yogurt	To meet the requiremnt of CID A-A-20364 (April 24, 2013). Type I, Class B, Flavor 1-Strawberry, Sweetner d, Packaging 1,Size b, Fortification iii, Process II, Distribution and Storage A, Agricultural process 1, Product verification- Analytical testing shall be performed on a composite sample. Subsamples shall be a minimum of one container and shall contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited. Manufacturer's quality assurance and plant survey- the product manufacturer shall be required to have their facilities inspected by USDA, Agricultural Marketing Services (AMS), Dairy Program (DP), Dairy Grading Branch (DGB), and be eligible for listing in Section I of the AMS publication Dairy Plants Surveyed and Approved for USDA Grading Service. (An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.). The delivered yogurt shall comply with the current edition of the Grade "A" Pasteurized Milk Ordinance (PMO) and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of yogurt within the commercial marketplace. The yogurt shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder. All Grade "A" plants producing yogurt under this CID shall comply with all applicable requirements of the current edition of the Grade "A" PMO. The production, transportation, processing, handling, sampling, analysis, labeling, and sale of yogurt shall also comply with said regulation. Yogurt shall be obtained from a dairy firm listed in the FDA's IMS List (Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers). The firm shall also have an Enforcement Rating of 90 or better. The Enforcement Rating indicates the level of the regulatory agency's application of the requirements of the Grade "A" PMO to the listed dairy firm. Or, alternatively, a milk plant may have a National Conference on Interstate Milk Shipments (NCIMS) acceptable dairy hazard analysis critical control point (HACCP) plan in place of a conventional sanitation compliance rating and enforcement rating. The above mentioned rated milk plants and their respective regulatory agency's enforcement rating, and/or HACCP listings for milk plants shall be found in the IMS List. Any testing conducted on yogurt shall be in compliance with the current edition of the Grade "A" PMO, the most current edition of Standard Methods for the Examination of Dairy Products of the American Public Health Association, and the most current edition of AOAC International OMA. In addition, all testing shall be conducted by milk laboratories that are listed in the IMS List.	48/4oz.	250				
		Yogurt Cont'd	USDA certification-the product quality and acceptability must be determined, the USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the yogurt in accordance with DGB procedures, which include selecting random samples of the yogurt, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. In addition, DGB inspectors will examine the yogurt for conformance to the U.S. Standards for						

**Spices and Condiments**

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		Ground Black Pepper	Pepper, Black Table Grind, tin or plastic jar. Domestic product preferred.	1/4.25LB	56				
		Lemon Juice	Lemon Juice-fresh.	1/5 oz	50				
		Chili Powder	Chili Powder-Light Red, New Mexico mild chilies, pure, no stems or seeds, Domestic product preferred.	1/17 oz.	56				
		Dried Basil	Basil, Dehydrated Whole Leaves. Domestic product preferred.	1/5.5 oz.	56				
		Ginger Ground	Garlic Powder, packed approximately 1/6 lb. Domestic product preferred.	1/2oz	56				
		Cinnamon Ground	Cinnamon, Ground. Domestic product preferred.	1/15 oz.	56				
		Cinnamon Stick	Average piece = 2 3/4" length; plastic resealable container;	1/9 oz.	56				
		Canola Oil	Oil, Canola.	3/1 gal	56				
		All Purpose Flour	To meet req. of CID A-A- 20254; type III All-purpose.	1/25LB.	56				
		Garlic Powder	Garlic Powder, Domestic product preferred.	1/16 oz.	56				
		Parsley	Dehydrated parsley flakes	1/2 oz.	56				
		Paprika	Paprika, Ground, Domestic product preferred.	1/16 oz.	56				
		Italian Seasoning	To meet the req. of CID A-A- 20001A; type 2; Class I; USDA approved.	1/6 oz.	56				
		Dry Mustard	Resealable plastic container; only acceptable additive is calcium stearate.	1/16 oz.	56				
		Baking Soda	Baking soda (sodium bicarbonate); cardboard box containers; delivered dry	12/1 LB	56				
		Bread Crumbs	Fine white breadcrumbs. Crumbs should be dry and free flowing coarse crumbs. Creamy white with a few dark pieces; Typical of dry breadcrumbs, free from any objectionable flavors.	1/ 20 LB	112				
		Vegetable Oil	To meet the req. of CID A-A-20091D; Type I, Style B, commercial packaging.	6/17 OZ	56				
		Butter Mist Spray	Canola oil based food release combined with natural butter flavor. Must be canola oil based and cannot contain water or alcohol. Must contain natural butter flavor. Cannot have restrictions for use on hot pans or surfaces. Equivalent to Buttermist Pan Spray or equal.	6 / 14 oz.	56				

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		Cream Cheese	To meet CID A-A-20253A (May 8, 2008). Type I, Class A, Manufacturer's quality assurance and plant survey-The Cream cheese manufacturer shall be required to have their facilities inspected by USDA, Agricultural Marketing Service (AMS), Dairy Programs (DP),Dairy Grading Branch (DGB), and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.) USDA certification-Product quality and acceptability must be determined and the USDA, AMS, DP, and DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the Cream cheese in accordance with DGB procedures which include selecting random samples of the Cream cheese, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. DGB inspectors will examine the Cream cheese for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation. To qualify for this option the plant must be listed in "Dairy Plants Surveyed and Approved for USDA Grading Service.	1/5LB	100				
		Mustard	Yellow mustard prepared	4/1Gallon	100				
		Low Fat Mayonaise	To meet req. of CID A-A-20140D; Type I, Style B, commercial packing;delivery at 50 degree Fahrenheit:	4/1 Gallon	56				
		Low-Fat Mayonnaise	Individual packages types and style I; style b , reduced fat A-A- 20140C; bulk packaging	12 gm./200	56				
		Evaporated Milk	6/3.5L CID A-A-20072B; Type II.	12/24 oz.	112				
		Lite Pancake Syrup	Lite breakfast pancake syrup	12/ 4.5 oz.	112				
		Jelly	Jelly,strawberry,pure Welch's brand or equal.	6/#10	56				
		Jelly	Jelly,grape,pure Welch's brand or equal.	6/#10	56				
		Gelatin	Jell-O brand or similar quality-Cherry	12/24 oz.	56				
		Gelatin	Jell-O brand or similar quality-Lemon	12/24 oz.	56				
		Gelatin	Jell-O brand or similar quality-Rapberry	12/24 oz.	56				
		Ketchup	Ketchup,canned USDA Grade A	12/13.5 oz.	112				
		Onion Powder	Onion powder-Domestic product preferred.	1/20 oz.	56				
		Dried Oregano	Dried oregano-Domestic product preferred.	1/20 oz.	56				
		Salt	Iodized salt	24/26 oz.	56				
		Sugar	All-purpose; white; granulated; multi-layer bag.	1/25LB.	112				
		Vanilla Extract	Imitation vanilla extract.	1/1 Gallon	56				

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		Light Brown Sugar	To meet the req. of CID A-A-20135C;Type li brown, style A-light- commercial sugars	12/2 LB	56				
		Vinegar	Vinegar, white, plastic container	6/1 Gallon	56				
		Ground Cumin	Ground cumin	1/16 oz.	56				
		Nonfat Dry Milk	USDA extra grade Nonfat dry milk; 0.9% butterfat; 3.5% moisture; 36.4% proteins; polyethylene lined bags; split packages.	1/25 LB.	56				
		Low Salt Chicken Base	Low Sodium/Salt; Soup base; chicken paste. Knorr brand or equivalent quality.	12/1 LB	56				
		Low Salt Beef Base	Low Sodium/salt; soup base; beef paste. Knorr brand or equivalent quality.	12/1 LB	56				
		Nutmeg	Ground nutmeg	1/16 oz.	56				
		Cornbread Stuffing	Cornbread stuffing mix dry package	6/56ounces	56				
		Cornstarch	Cornstarch; edible; for cooking	24/16 oz.	56				
		Light Ranch Dressing	Light ranch salad dressing; plastic container	4/1 Gallon	56				
		Light Italian Dressing	Light Italian salad dressing; plastic container	4/1 Gallon	56				
		Peanut Butter	Peanut butter, Regular, Smooth, Stabilized, CID A-A-20328B, Style 1, Class A, Texture 1, Type a	6/5 LB	112				
		Cranberry Sauce	Cranberry sauce,canned,strained and jellied,USDA Grade B.	6/#10	56				
		BBQ Sauce	Barbeque Sauce	4/1 Gallon	112				
		Margarine	All vegetable, no trans fat,not to exceed 15% moisture,	6/4LB	200				
		Low Sodium Soy Sauce	To meet the req. of CID A-A-20087D; Type IV	6/5Gallon	56				
		Whole-uht (ultra high temperature) milk or shelf stable milk	UHT is a Grade A, pasteurized milk that has been heated to about 280° F for a few seconds then cooled and packaged. It can be stored without refrigeration until opened. Buy American Provision must be met. 32 oz. container	6/32 oz.	900				
		Fat free-uht (ultra high temperature) milk or shelf stable milk	UHT is a Grade A, pasteurized milk that has been heated to about 280° F for a few seconds then cooled and packaged. It can be stored without refrigeration until opened. Buy American Provision must be met. 32 oz. container	6/32 oz.	900				
		Worcestire Sauce	To meet the req. of CID A-A-20099C	1/1 Gallon	56				
<b>Non-Food Items</b>									
		Film	18" film,cling class cutter box AEP	1/18x2000	190				
		Film	12" film, cling class cutter box AEP	1/12x2000	190				

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		Apron	Apron,full length heavyweighth 28x46	5/100 count	56				
		Chlorine Bleach	Gallon plastic container; 5.25% hypochlorite solution	6/96 oz.	112				
		Gloves Pot/Sink	Gloves 18"	1 pair/box	100				
		Foil	18x500	1/18x500	200				
		Foil Sheets	Foil sheets 12x103/4	6/case	56				
		Sandwich Bag	Bag,sandwich 6.5 x 5	1000/case	60				
		Bag,Plastic Freezer	Bag,plastic freezer 10x14	1000 count/box	225				
		Baking Cups	Baking cups 4.5"	20/500 count	225				
		Liner,Pan	Liner,pan grease proof 16.4x24.4	1000/box	225				
		Cup	Cup, translucent 5 oz	2500/box	300				
		Cup	Cup, translucent 7 oz	2500/box	300				
		Cup	Cup, translucent 10 oz	2500/box	300				
		Plate	Plate 9" white 3 compartment	1/500 count	300				
		Plate	Plate 6"	1000/count	300				
		Bowl	Bowl,12 oz plastic	1000/count	300				
		Bowl	Bowl,8 oz plastic	1000/count	300				
		Tray	5 compartment school tray; non-styro-foam sanitized environmentally friendly material white; 8.2 x 5.2;	500/box	145				
		Towel	Durable, absorbent and reusable. In addition, antimicrobial product protection non-woven fabric for protection on bacteria, yeasts, molds and fungi; 10.7" x 8.66" commercial packaging;	30/85 sheet per case	150				
		Hand Dispensing Soap	Hand detergent antibacterial soft.	12/800 ml	100				
		Oven Cleaner	Oven and grill cleaner; aerosol; commercial packaging	6/24 oz.	100				
		Oven Mitts	Commercial oven mitts with thermal insulation for high temperatures; slightly less dexterity ; flame resistance type or equivalent; medium hand size; small, medium, large	1 pair-13 inch	100				
		Stainless Steel Cleaner	Removes greasy film and water marks. Resists fingerprints and streaking. Preserves the surface against deterioration. Also works on Formica, porcelain, fiberglass, enamel, and plastic. USDA Classification A7. 12 cans per case/ 10 Oz. Cans	4/ 1 qt.	100				
		Degreaser	Non-toxic heavy duty cleaner alternative to chlorinated solvents and harsh alkaline detergents; liquid formulation; no hazardous volatile compounds when subjected to heat or incineration. It can be applied undiluted for heavy-duty cleaning or diluted 5 to 1 for light cleaning; 1 gallon containers.	4/1 Gallon	225				
		Glass Cleaner	Ammonia based glass cleaner;	6-1QT	56				

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		Dishwashing Liquid	Non-toxic cleaning product; 1 gallon;	4 / 1 Gallon	112				
		Gloves	Plastic embossed; disposable food preparation; clear; large size.	100/case	200				
		Gloves	Plastic embossed, disposable food preparation; clear; medium size.	100/case	200				
		Gloves	Heavy duty gloves for pot sink; 18" pair	1 pair	200				
		Hairnets	Heavy Duty hairnets; color: black or brown; elastic mesh; large	144/box	110				
		Hairnets	Heavy Duty hairnets; color: black or brown; elastic mesh; medium	144/box	110				
		Napkins	Dinner napkin paper; 1/8 fold; 1 ply; unfolded size = 15" x 17";	5000/case	220				
		Paper Towels	2-ply; 11" x 9" sheet; 70 sq. ft. per roll;	12 rolls/case	115				
		Wax Paper	Oven tempered wax paper; 12"/250 feet;	6/12 x 250 ft.	200				
		Broom	Household broom	1 each	200				
		Mop	Mop handle 54"; spring lever	1 each	200				
		Mop Head	24 oz. cotton	1 each	200				
		Plastic Food Wrap	Plastic film wrap; 12" x 2000 ft.	1 case	112				
		Pan Liners	Pan liner 16 3/8" x 24" ;	1/1000	300				
		Trash Can Liner	10 gallon liner; no less than .32 ml; 30 lb. clear with ties; 24 x 24	1/1000	112				
		Trash Can Liner	33 gallon liner; no less than 1.2 ml; 90 lb. grey with ties; 33 x 39	100	112				
		Trash Can Liner	50 gallon; no less than .51 ml; 50 lb. clear; with ties; 40 x 46	125	112				
		Trash Can Liner	55 gallon; no less than; 1.6 mil; 100 lb. clear; with ties; 39 x 58	100	112				
		Storage Bags	Plastic freezer storage bags, 10x14; ziplock bags	1/1000	112				
		Storage Bags	Plastic sandwich storage bags, 6.5' x 6', 2ML ziplock bags	1/1000	112				
		Storage Bags	Plastic storage bags, triple pack; 1 gallon ziplock bags	250	112				
		Sanitizer	Sanitizer,L Temp Ultrasan 1-5Gallon	1/5 Gallon	200				
		Sanitizer	KIT-SAN, Quaternary disinfectant sanitizer; 3 compartment sink	1/5 Gallon	112				
		Test Strips	160FDishwasher test strips	1/25 count	225				
		Test Strips	Strips, Test Sanitizer Quat	1/100 count	225				
		Bag	Bag,gallon size Double Track	250 count/box	100				
		Chlorine Test Paper	Chlorine Test Paper Vial #04	1 each	100				
		Antimicrobial Wipes	Wiper, blue Antimicrobial Level 3	150 count/box	500				
		Cleaner	Cleaner,brite stainless steel	6/1 quart	100				

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		Stainless Steel Sponge	Stainless Steel Sponge with four sided strands of wire band construction that will not rust or splinter. To remove baked on food from pots and baking dishes	12 count /box	100				
		Temperture Probe Wipes	Individually wrapped probe wipes for thermometers;	200 count/box	56				
<b>COMBINATION</b>									
		Breakfast Pizza	3x4 Breakfast Pizza,Turkey sausage, Whole Grain, 2.66 oz. That provides 1.25 equivalent grains and 1 Meat/Meat AlternateChild Nutriron Label required	192/2.66 oz each	50				
		Beef Finger	Beef Finger Whole Grain Rich Breaded,100% beef,500/.93 oz minimum weight each,IQF,fully cooked. Child Nutrtrion Label or Signed Product Formulation required	500/.93oz. Each	225				
		Beef, Salisbury Patties	Frozen, fully cooked. CN label or Child Nutrition Program Meal Pattern contribution from Manufacturer required. Minimum 2.14 oz. patty to provide 2.00 oz. meat/meat alternate. Ingredients: Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole egg or MSG allowed.	1/10 LB	500				
		Breakfast Combo Bar	Frozen Breaded Chopped Ham, Scrambled Eggs, and Cheese Bar to provide 1.00 OZ Meat/Meat Alternate and .025 Equivalent Grains for Child Nutrtiion Meal Pattern. Child Nutrition Label required.	80/2.0 oz	200				

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		Chicken Patties	<p>To meet CID requirement of A-A-20276A(January 8,2001) Type III, Style A, Meat type b, APP(a),Skin Type (2), Form 2,Type of cook e, Topical seasoning iii, Fat range ii),Shape a), CN labeling (a)- The frozen, fully cooked chicken products shall comply with USDA,Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFRPart 210, Appendices A and C);Meat Meat Alternate equivalent to 2.0 ounces per serving. Product verification:USDA verification of analytical requirements- the following procedures will be followed.Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.Composite sample-Analytical and microbiological testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures. USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Poultry Programs, Grading Branch, shall be the certifying program. AMS poultry graders shall certify the quality and acceptability of the chicken products in accordance with Poultry Program procedures which include selecting random samples of the packaged chicken products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official Poultry Program work sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, poultry graders will examine the chicken products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.</p>	60/3.1oz.	100				

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		Chicken Nugget	To meet CID requirement of A-A-20276A(January 8,2001) Type I, Cooked weight (a),Style B, Meat type b, APP)a),Skin Type (2), Form 1,Breaded Seasoning b-plain, Fat range ii),Shape a), CN labeling (a) the breading must be made with enriched flour. The frozen, fully cooked chicken products shall comply with USDA,Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).Meat Meat Alternate equivalent to 2.0 ounces per serving. Product verification:USDA verification of analytical requirements- the following procedures will be followed.Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.Composite sample-Analytical and microbiological testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures. USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Poultry Programs, Grading Branch, shall be the certifying program. AMS poultry graders shall certify the quality and acceptability of the chicken products in accordance with Poultry Program procedures which include selecting random samples of the packaged chicken products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official Poultry Program work sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, poultry graders will examine the chicken products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.	120/3.9 oz.each	225				
		Sandwich, Peanut butter & grape Jelly on Wheat Crustless Bread	Sandwich, peanut butter and grape jelly on wheat crustless bread, 2.8 oz.,IW,Portion to provide 1 oz. equivalent meat Alternative and 1 oz. equivalent grains. CN Label or Product Formulation required. Individually packaged round shape, IQF. No processed item.	72/2.8 oz.	896				
		Empanada	Empanada, Pumpkin Filled Pastry, IW, with Whole Grain Rich pan fino crust, provides 2 Grain Equivalentents and 1/4 c Fruit	60/3.0oz.	200				