Gordon
FOOD SERVICE

To: Bibb County School District School Nutrition Department

Thank you for including Gordon Food Service in your bid process. We appreciate the opportunity to bid on your food service needs. Attached you will find the *RFP#25-038 Food Bid* bid that is due by *06/16/2025.* Gordon Food Service's submission is subject to the terms and clarifications contained in its Bid proposal, including the enclosed Supplemental Terms and Conditions for Bid Proposals.

Please note you can access our product catalog and nutritional information through our GFS Experience on-line ordering system via www.gfs.com. To gain access, please reach out to Sally Palmer (email address: sally.palmer@gfs.com | phone number: 606-224-6056).

Gordon Food Service has a $750 minimum order requirement.

Please note the following:

- **We have included our GFS form as well as the "Food Specs for SY26" form as supplemental to the "Food Bid Table (BT-67HW)" form to include in information that was not found in the "Food Bid Table (BT-67HW)" form.**
- **Food Bid Table (BT-67HW) form would not allow us to enter accurate unit pack size due to numeric values required. The value 0 was entered in place. The additional responses tab is protected and could not be edited. Please refer to our GFS form.**
- **The symbol ** found in our GFS form means that there are additional items that can be found in the "Additional Items" tab.**
- **All legal attachments are in the full RFP due "Requested RFQ Forms" not containing all required information for upload purposes.**

Thank you for your time and your business and if you have any questions or concerns, please feel free to contact me.

Jessica Bernal

Jessica Bernal | jessicadanielle.bernal@gfs.com
Bid Analyst
616-717-4877
1300 Gezon Pkwy SW | Wyoming, MI 49509

Gordon
FOOD SERVICE

Adjustable Pricing: Price Redetermination due to Extenuating Circumstances (i.e. tariffs, duties, and/or trade embargoes).

Prices of the Products included in the Bid Proposal are based on Product costs negotiated with vendors ("Product Cost") and other factors. Gordon Food Service negotiates Product Cost for extended periods of time in an effort to keep Product prices firm. However, when an extenuating circumstance arises (ie. tariffs, duties and/or trade embargoes), it may result in an unexpected and immediate price increase from the vendor or require Gordon Food Service to procure Product from an alternate source. If this occurs, Gordon Food Service will provide at least 24 hours' notice of any price increase allowing FNS to review and agree on the new product price.

Q & A
Bid 25-038
SN Food

1. On page 19 of both your Food RFP, under item c) - the statement is made that all orders are to be delivered to the addresses indicated in Attachment C. Attachment C lists all of your schools. Historically this has been a one stop Warehouse drop delivery bid. We are requesting confirmation that this is changing and deliveries will need to be made to all schools.

   Please advise and clarify.

   For the most part, all items will be delivered to the BCSD School Nutrition Central Kitchen Warehouse (2011 Riverside Site, Macon, GA 31204). However, there may be some instances where direct deliveries to the school sites are required.

Bibb County School District School Nutrition Department

REQUEST FOR PROPOSAL (RFP)
RFP#: 25-038 Food Bid

Invitation For Bid Timeline	
Bid Issue/Posting Date	05/12/2025
Pre-Bid Meeting Date, Time, and Location (if applicable)	**05/28/2025 @ 9:00 AM, EST.** **Microsoft Teams** **Join the meeting now** Meeting ID: 278 272 803 536 4 Passcode: HU3QS7c3 **Dial in by phone** +1 478-239-0720,,35184285# United States, Macon Find a local number Phone conference ID: 351 842 85# For organizers: Meeting options | Reset dial-in PIN
Final Date for Written Questions	06/03/2025 @ 8 am, EST.
Bid Due Date and Time	06/16/2025 @ 8 am, EST.
Bid Due Location	BONFIRE
Bid Opening Date and Time	NA
Bid Opening Location	NA
Contract Start Date and End Date	07/01/2025 – 06/30/2026
Awarded to (completed after the awarded contract)	Vendor Name: TBD July

BID FOR	BID TYPE	LABEL BID AS FOLLOWS:
✓	Food	"RFP FOOD - Grocery"
☐	Equipment	"RFP EQUIPMENT- SCHOOL NUTRITION"
☐	Paper, Chemical	"RFP PAPER AND CHEMICAL PRODUCTS"
☐	Bread	"RFP BREAD"
☐	Milk	"RFP MILK AND DAIRY PRODUCTS"
☐	Kitchen Supplies	"RFP KITCHEN SUPPLIES"
☐	Cafeteria Furnishings	"RFP CAFETERIA FURNISHINGS"
☐	Ice Cream	"RFP ICE CREAM"
☐	Other (identify)	"RFP (name other bid type identified here)"

DEFINITIONS

Addendum: A change, addition, alteration, correction, or revision to a bid or contract document.

Bidder: A firm, individual, or corporation submitting a bid in response to this RFP.

CFR: Code of Federal Regulations

CN: Child Nutrition

Contract Documents: Consist of the Agreement between the School Nutrition Program and the Vendor, terms and conditions, schedule, specifications, drawings, any and all addenda, errata, and bulletins issued prior to execution of the contract, other documents listed in the Agreement, and modifications issued after execution of the contract.

EPA: Environmental Protection Agency

FNS: Food and Nutrition Services

F.O.B.: Freight on Board

HACCP: Hazard Analysis Critical Control Point

Request for Proposal (RFP): A type of solicitation document used in soliciting bids through the formal advertising method of procurement. RFPs are awarded to the responsive and responsible bidder whose offer is most advantageous to the School Food Authority (SFA) based on specified evaluation criteria. The RFP must be publicly advertised, and bids shall be solicited from an adequate number of known suppliers, providing them with sufficient time to respond prior to the date set for opening the bids.

NSLP: National School Lunch Program

O.C.G.A.: Official Code of Georgia Annotated

OMB: Office of Management and Budget

SBP: School Breakfast Program

SFA: School Food Authority

SNP: School Nutrition Program

Solicitation: A document the School Nutrition Program uses to acquire goods and /or services. Solicitations must clearly and accurately describe the technical requirements for procuring material, product, or service. Solicitations must also identify all the requirements that the Offerors or Bidders must fulfill and all other factors to evaluate the bids or proposals.

USDA: United States Department of Agriculture

U.S.C.: United States Code

Vendor: The goods and/or services provider under the Awarded Contract.

SECTION 1
PURPOSE AND PROCEDURES

The Bibb County School District Nutrition Department, hereafter referred to as SFA, is issuing this Request for Proposal (RFP) for the School Nutrition Program (SNP) and requesting proposals for Food - Grocery.

INTENT

a) It shall be the intent and purpose of this Request for Proposal (RFP) to cover the terms and conditions under which a successful Bidder shall be responsible for supplying and delivering products to the SFA, through proposed bids.
b) School food authorities shall comply with the requirements of 7CFR 210.21 and 2 CFR part 200, subpart D, and USDA implementing regulations 2 CFR part 400 and part 415, as applicable, which implement the relevant requirements concerning the procurement of all goods and services with nonprofit school food service account funds. All procurement transactions must be conducted in a manner providing full and open competition consistent with the standards of this section. Suppliers that develop or draft specifications, requirements, statement of work, or Request for Proposal must be excluded from competing for such procurements to ensure objective vendor performance and eliminate unfair competitive advantage. (2 CFR 200.319)
c) Any changes to the terms or conditions of this Contract, which are required by Federal or State law or rule, or changes to Federal or State laws, rules, or citations are automatically incorporated herein, effective as of the date specified in such statute, rule, and/or USDA Memo.
d) The SFA seeks to identify and select one (1) or more vendors to provide the items in the attached list in *Attachment B*. The selected vendor(s) shall provide products in accordance with the Standard Terms and Conditions, Special Terms and Conditions, the RFP, and any applicable Addenda.
e) The SFA reserves the right to accept or reject any or all proposals, or to accept any part of a proposal without accepting the whole thereof, or to accept such proposal as they deem to be in the best interest of the SFA without restricting competition.

I. CONTRACT PERIOD

a) **Initial Term**: The initial term of this contract, which results from the award of this RFP, shall commence and terminate on the dates shown on the RFP Timeline for School Year (SY) 2025-2026. The start date may not occur before the contract is signed, dated, and awarded.

b) **Extension Option**: The contract may be extended to three (3) months at the exact bid pricing, provided mutual agreement by both parties in written form.

c) **Renewal Option**: This contract may be renewed by mutual agreement of both parties in written form. (It is usually for a 1-year term with the option to renew four (4) additional 1-year terms based on vendor performance.)

PRE-BID MEETING

If a pre-bid meeting is scheduled under this solicitation, the date, time, and location are outlined in the RFP Timeline. The Bidder should raise any questions they may have about the solicitation or the procurement process at that time. A Bidder may not rely on verbal responses to questions at the meeting. Material issues raised at the meeting that result in changes to the solicitation shall be answered solely through a solicitation addendum.

II. BID SUBMISSION PROCEDURES

The SFA is not liable for any costs incurred by Bidders prior to the issuance of or entering into a contract. Costs associated with developing the bid, preparing for oral presentations (if applicable), and any other expenses incurred by the Bidder in responding to this RFP are entirely the responsibility of the Bidder. They shall not be reimbursed in any manner by the School Nutrition Program. If the Bidder is in doubt or has questions regarding the language, its meaning, or intent, it is the responsibility of the Bidder to seek clarification prior to submission of the bid.

BIDDER CONTACT INFORMATION

Bidder Company Name	Gordon Food Service, Inc.
Street Address	1500 N River Road
City, State, Zip	Lithia Springs, GA, 30122-3896
Contact Person Name	Sally Palmer
Email Address	sally.palmer@gfs.com
Telephone Number	606-224-6056

QUESTIONS CONCERNING BID:

Questions regarding this Invitation for Bid shall be directed to:

Dr. Elaine M Wilson-Beverly, Executive Director of Procurement
elaine.wilson@bcsdk12.net

Responses to inquiries that affect the content of this RFP will be provided in writing to all recipients of the RFP. Each Bidder is responsible for inquiring about any aspect of the RFP that is not fully understood or is believed to be susceptible to more than one interpretation. The SFA will accept only written inquiries regarding this RFP until the date shown on the RFP Timeline. A reply will reach all Bidders before the bid closes, and Bidders will have ample time to respond to any Addenda. Any information given to a prospective Bidder concerning an RFP, either during the pre-bid meeting or through written inquiries, will be furnished to all prospective Bidders as an Addendum to the RFP if such information is necessary or if the lack of such information would be prejudicial to uninformed Bidders.

BID PROCESS:

Bids must be submitted via the Bonfire platform. Emailed bids are not acceptable and will not be considered for review. Proposals must be received by the SFA no later than the date and time shown on the RFP Timeline.

- An Excel electronic copy of the bid Quote Sheet and any alternate or required information must be included with the bid submission.
- Late bids will not be accepted. The SFA is not responsible for late bid receipt.

- If the Bidder submits bid documents with informalities, errors, or omissions such as, but not limited to, non-conforming bid security, non-conforming non-collusion affidavit or fails to properly execute and provide the required documents the Bidder, in the SFA's sole discretion, may be given 72 hours from the time of the bid opening in which to provide such information to the SFA. The SFA has the right to waive any and all informalities.

III. BID OPENING DATE/TIME/PLACE

Bids will be opened at the date and time shown on the RFP Timeline.

IV. AWARD DETERMINATION STATEMENT

a) This RFP is intended to be awarded to a single or multiple vendors and result in a firm fixed-price contract. All bid prices shall remain firm for the contract period and in accordance with terms listed within the Escalation/De-escalation Clause, if applicable, located under Section 3: Method of Payment and Pricing Information.

b) The award of this RFP is contingent upon available budget funds and approval of the SFA Board of Education.

c) The SFA will award the contract based on the criteria in the form of a weighted evaluation and responsible Bidder(s) meeting all terms, conditions, and specifications of the RFP, within approximately thirty (30) days of the specified closing date in the RFP Timeline. Submitted bid pricing shall remain valid during these thirty days. In its sole discretion, the SFA reserves the right to accept or reject any and all bids or parts thereof.

d) The SFA will forward an official letter/email of acceptance to the successful Bidder after bid selection and prior to contract award.

e) Upon acceptance and award of a vendor's bid, the contract between the Bidder and the SFA shall be drafted from (a) the RFP and addenda, (b) the selected bid response to the RFP by the Bidder and any attachments thereto, and (c) all written communications between the SFA and the Bidder.

f) The contract shall constitute the entire and only agreement and shall supersede all prior negotiations, commitments, understandings, or agreements, whether oral or written.

V. ADDITIONAL BID INSTRUCTIONS

a) **Bid modifications**: Bids cannot be modified after receipt of bids. Care should be taken to ensure the information provided is accurate, complete, and consistent. Omission of any of the required information may subject the Bidder to disqualification. The SFA reserves the right to request information or respond to inquiries for clarification purposes only.

b) **Bid withdrawal**: Bidders may withdraw bids at any time up to the scheduled time for receipt of bids. Bidders desiring to withdraw their bid must submit the purpose for withdrawal in writing to the SFA before the bid opening deadline (bid close date). Bidders may resubmit bids provided it is prior to the scheduled time for receipt of bids.

c) **Bid examination:**

i) Bidders shall carefully examine all documents in the solicitation to obtain knowledge of existing conditions, limitations, and requirements. Failure to examine the documents will not relieve the Bidder of responsibility for the same, nor will extra payment or change order requests be considered for conditions which could have been determined by examining the solicitation.

ii) Bids will be considered as conclusive evidence of complete examination and understanding of the bid documents' terms and conditions, including the specifications and all requirements thereof of the RFP.

It is understood that submitting a bid indicates full acceptance of the same by the parties submitting the bid. Furthermore, by submitting a bid, the Bidder waives the right to claims for additional time or monetary compensation for all work without limit required to complete the contract that could have been obtained by the Bidder through examination of all documents or raising a question regarding requirements prior to submitting a bid.

d) **Rejection or Disqualification of Bids**

i) A bid that is incomplete, obscure, conditioned, or contains additions not called for or irregularities (including alterations or erasures), which are not initialed and dated, may be rejected as non-conforming.

ii) The SFA reserves the right to waive a bid's minor irregularities if rectified by the Bidder within three business days of the SFA's issuance of a written notice of such irregularities.

iii) The SFA reserves the right to disqualify bids upon evidence of collusion with intent to defraud or other illegal practices upon the part of the Bidder.

iv) Issuance of this RFP in no way constitutes a commitment by the SFA to award a contract. The SFA reserves the right to accept or reject, in whole or part, all bids submitted and/or to cancel this solicitation if it is determined to be in the best interest of the SFA.

v) Any Bidder who has demonstrated and documented poor performance during a current or previous agreement with the School Nutrition Program within the last 2 years may be considered a non-responsible Bidder and their bid may be rejected. The SFA reserves the right to exercise this option as deemed proper and/or necessary.

d) **Evidence of Financial Capabilities (not required: best practice)**: After the bid opening, Bidders must be prepared to present suitable evidence of their financial standing within three (3) business days after the SFA's written request. This evidence would include an income statement, balance sheet, and statement of cash flow accompanied by an auditor's report attesting to the accuracy of the financial statements.

E.) **Evaluation PROCEDURES**

The proposal package will be evaluated based on the responsiveness to the criteria described below, with those criteria's values weighted as follows (MAXIMUM 1000 POINTS):

Criteria	Maximum Score
Introduction and Executive Summary: Information on the company, demonstrated experience in the K12 segment, and information related to the capacity to perform the stated needs and requirements. Maximum Points will be given for a submission containing a description of the organization's level of experience and capacity to best perform the terms of the contract required in the proposal specifications.	300 Points
Contract Implementation: The extent to which the information submitted describes how the Distributor is proposing to accomplish the services outlined in the proposal, including Order, Delivery, Velocity Reports, and accounting practices. Maximum Points will be given for submissions that clearly outline how the Distributor plans to best accomplish the services outlined in the proposal specifications.	200 Points
References: Provide three (3) references where similar services were offered. Each response is worth a maximum of 33.33 points. Favorable responses will receive full points.	100 Points
Cost: Cost of products and services offered as listed on the Proposal Fee Schedule.	400 Points
Grand Total Points	**1000 Points**

SECTION 2
STANDARD TERMS AND CONDITIONS

The signed and dated contract between the SFA and the Vendor shall be governed by the laws of the State of Georgia and all applicable Federal regulations.

I. LOBBYING CERTIFICATE (for bids over $100k)

A Lobbying Certification and Disclosure must be completed for all bids $100,000 and over. Byrd Anti-Lobbying Amendment (31 U.S.C. 1352): Vendors applying or bidding for an award exceeding $100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award. See and complete *Attachment D*.

II. DEBARMENT AND SUSPENSION VERIFICATION (for bids over $25k)

Institutions shall solicit offers from, award contracts, and consent to subcontracts with responsible vendors and/or principals only. The serious nature of debarment and suspension requires that sanctions be imposed. Institutions shall impose debarment or suspension only in the public interest for the Government's protection and not for purposes of punishment. Institutions shall impose debarment or suspension to protect the Government's interest only for the causes and in accordance with the procedures set forth in 2 CFR 200.213.

The Vendor certifies that the Vendor and/or any of its sub vendors or principals have not been debarred, suspended, or declared ineligible by any agency of the State of Georgia or any agency of the Federal government or as defined in the 2 CFR 200.213 which states "Non-federal entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities." The Vendor will immediately notify the School Food Authority if the Vendor is debarred or placed on the Consolidated List of Debarred, Suspended, and Ineligible Vendors by a federal entity.

By signing this agreement, the Vendor is testifying that they are not debarred, suspended, or have any ineligible or voluntary exclusions with the U.S. Department of Agriculture or any other Federal or State Agency. All responses will be verified. Debarment and Suspension (Executive Orders 12549 and 12689): A contract award (see 2 CFR 180.220) must not be made to parties listed on the governmentwide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), "Debarment and Suspension." SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies and parties declared ineligible under statutory or regulatory authority other than Executive Order 12549. See *Attachment E*

III. BUY AMERICAN STATEMENT (Food only) (7 CFR Part 210.21(d))

Vendor must comply with the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Buy American Act:7 CFR 210.21(d)) which requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP.

Buy American:

(i) Definition of domestic commodity or product. The term 'domestic commodity or product' means: An agricultural commodity that is produced in the United States; and

(ii) A food product processed in the United States substantially uses agricultural commodities produced in the United States. Substantial means that over 51% of the final processed product consists of domestic agricultural commodities. Products from Guam, American Samoa, the Virgin Islands, Puerto Rico, and the Northern Mariana Islands are allowed under this provision as territories of the United States.

The Buy American provision (7 CFR Part 210.21(d)) is one of the procurement standards SFAs must comply with when purchasing commercial food products served in the school meals programs. Exceptions to the Buy American provision are minimal; however, the SFA may approve an alternative or exception upon request. To be considered for an alternative or exception, the request must be submitted in writing to the SFA at least 14 days before delivery. The request must include:

1) Alternative substitute(s) that are domestic and meet the required specifications:
    a. Price of the domestic food alternative substitute(s); and
    b. Availability of the domestic alternative substitute(s) in relation to the quantity ordered.

2) Reason for exception: limited/lack of availability or price (include price):
    a. Price of the domestic food product; and
    b. Price of the non-domestic product that meets the required specification of the domestic product.
    c. The product is listed on the Federal Acquisitions Regulations Non-available articles list found at 48 CFR 25.104 and/or is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality.

By signing this document, the vendor certifies that all domestically identified products listed within the response to the attached specifications were processed in the U.S. and contain over 51% of their agricultural food components, by weight or volume, from the U.S. Any response listing a non-domestic product will include a valid resource to verify that the non-domestic good is not produced or manufactured in sufficient and reasonable available quantities of a satisfactory quality within the U.S.

DOMESTIC PREFERENCE FOR GOODS AND MATERIALS (Applicable to non-food only) 2 CFR 200.322

As appropriate and to the extent consistent with law, the recipient and/or subrecipient should, to the greatest extent practicable under a Federal award, provide a preference for the purchase, acquisition,

or use of goods, products, or materials produced in the United States (including but not limited to iron, aluminum, steel, cement, and other manufactured products). The requirements of this section must be included in all subawards, including all contracts and purchase orders for work or products under this award.

For purposes of this section:

1) "Produced in the United States" means that all manufacturing processes, from the initial melting stage through the application of coatings, occurred in the United States for iron and steel products.
2) "Manufactured products" means items and construction materials composed in whole or in part of non-ferrous metals such as aluminum; plastics and polymer-based products such as polyvinyl chloride pipe; aggregates such as concrete; glass, including optical fiber; and lumber.

Federal agencies providing Federal financial assistance for infrastructure projects must implement the Buy American preferences set forth in 2 CFR part 184.

IV. REMEDY FOR NON-PERFORMANCE/ TERMINATION OF CONTRACT

(a) Immediate Termination. This contract will terminate immediately and absolutely if the SFA determines that adequate funds are not appropriated or granted or funds are de-appropriated such that the SFA cannot fulfill its obligations under the Contract, which determination is at the SFA's sole discretion and shall be conclusive. Further, the SFA may terminate the Contract for any one or more of the following reasons, effective immediately without advance notice:

(i) In the event the Vendor is required to be certified or licensed as a condition precedent to providing goods and services, the revocation or loss of such license or certification may result in immediate termination of the Contract, effective as of the date on which the license or certification is no longer in effect;

(ii) The SFA determines that the actions, or failure to act, of the Vendor, its agents, employees or sub-vendors have caused, or reasonably could cause, life, health, or safety to be jeopardized;

(iii) The Vendor fails to comply with confidentiality laws or provisions; and/or

(iv) The Vendor furnished any statement, representation, or certification concerning the Contract or the bidding process that is materially false, deceptive, incorrect, or incomplete.

(b) Termination for Cause. All contracts over $10,000 must address termination for cause and for convenience by the recipient and/or subrecipient, including the manner by which it will be affected and the basis for settlement. The occurrence of any one or more of the following events shall constitute cause for the SFA to declare the Vendor in default of its obligation under the Contract:

(i) The Vendor fails to deliver or has delivered nonconforming goods or services, or fails to perform, to the SFA's satisfaction, any material requirement of the Contract, or violates a material provision of the Contract, including, but without limitation, the express warranties made;

(ii) The SFA determines that satisfactory performance of the Contract is substantially endangered or that a default is likely to occur;

(iii) The Vendor fails to make substantial and timely progress toward performance of the Contract;

(iv) The Vendor becomes subject to any bankruptcy or insolvency proceeding under federal or state law to the extent allowed by applicable federal or state law, including bankruptcy laws; the Vendor terminates or suspends its business, or the SFA reasonably believes that the Vendor has become insolvent or unable to pay its obligations as they accrue, consistent with applicable federal or state law;

(v) The Vendor has failed to comply with applicable federal, state, and local laws, rules, ordinances, regulations, and orders when performing within the scope of the Contract;

(vi) The Vendor has engaged in conduct that has or may expose the SFA or the State to liability, as determined in the SFA's sole discretion; or

(vii)The Vendor has infringed any patent, trademark, copyright, trade dress, or any other intellectual property rights of the SFA, the state, or a third party.

(c) Notice of Default. If the Vendor causes a default event, the SFA shall provide written notice to the Vendor requesting that the breach or noncompliance be remedied within the period specified in the SFA's written notice to the Vendor. If the violation or noncompliance is not remedied within the period specified in the written notice, the SFA may:

(i) Immediately terminate the Contract without additional written notice; and/or

(ii) Procure substitute goods or services from another source and charge the difference between the Contract and the substitute contract to the defaulting Vendor, and/or,

(iii) Enforce the terms and conditions of the Contract and seek any legal or equitable remedies.

(d) Termination upon Notice. Following thirty (30) days' written notice, the SFA may terminate the Contract in whole or in part without the payment of any penalty or incurring any further obligation to the Vendor. Following termination upon notice, the Vendor shall be entitled to compensation, upon submission of invoices and proper proof of claim, for goods and services provided under the Contract to the SFA up to and including the date of termination.

(e) Termination Due to Change in Law. The SFA shall have the right to terminate this Contract without penalty by giving thirty (30) days' written notice to the Vendor as a result of the following:

(i) The SFA's authorization to operate is withdrawn or there is a material alteration in the programs administered by the SFA; and/or

(ii) The SFA's duties are substantially modified.

(f) Payment Limitation in Event of Termination. In the event of termination of the Contract for any reason by the SFA, the SFA shall pay only those amounts, if any, due and owing to the Vendor for goods and services actually rendered up to and including the date of termination of the Contract and for which the SFA is obligated to pay pursuant to the Contract or Purchase Instrument. Payment will be made only upon submission of invoices and proper proof of the Vendor's claim. This provision in no way limits the remedies available to the SFA under the Contract in the event of termination. The SFA shall not be liable

for any costs incurred by the Vendor in its performance of the Contract, including, but not limited to, startup costs, overhead, or other costs associated with the performance of the Contract.

(g) The Vendor's Termination Duties. Upon receipt of notice of termination or upon request of the SFA, the Vendor shall:

(i) Cease work under the Contract and take all necessary or appropriate steps to limit disbursements and minimize costs, and furnish a report within thirty (30) days of the date of notice of termination, describing the status of all work under the Contract, including, without limitation, results accomplished, conclusions resulting there from, and any other matters the SFA may require;

(ii) Immediately cease using and return to the SFA any personal property or materials, whether tangible or intangible, provided by the SFA to the Vendor;

(iii) Comply with the SFA's instructions for the timely transfer of any active files and work product by the Vendor under the Contract;

(iv) Cooperate in good faith with the SFA, its employees, agents, and vendors during the transition period between the notification of termination and the substitution of any replacement vendor; and

(v) Immediately return to the SFA any payments made by the SFA for goods and services not delivered or rendered by the Vendor.

V. HUB (Historically Underutilized Business) STATEMENT

The SFA intends to provide minority firms, women's business enterprises, labor surplus area firms, and veteran-owned businesses with the maximum practicable opportunities in its solicitations. Small businesses, women—and minority-owned business sources, labor surplus area firms, and veteran-owned businesses will not be given an unfair advantage when evaluating competitive purchases, i.e., simplified acquisition purchases, sealed bids, proposals, or noncompetitive procurement (2 CFR 200.321).

When possible, the recipient or subrecipient should ensure that small businesses, minority businesses, women's business enterprises, veteran-owned businesses, and labor surplus area firms (See U.S. Department of Labor's list) are considered as set forth below. Such consideration means:

1) These business types are included on solicitation lists;

2) These business types are solicited whenever they are deemed eligible as potential sources;

3) Dividing procurement transactions into separate procurements to permit maximum participation by these business types;

4) Establishing delivery schedules (for example, the percentage of an order to be delivered by a given date of each month) that encourage participation by these business types;

5) Utilizing organizations such as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and

6) Requiring a contractor under a Federal award to apply this section to subcontracts.

VI. EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE STATEMENT (for bids over $10k)

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992. (Voice) Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.

(Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor.")

VII. ENERGY POLICY AND CONSERVATION ACT STATEMENT

Compliance with mandatory standards and policies relating to energy efficiency, which are contained in the state energy conservation plan issued in compliance with the Energy Policy and Conservation Act (Public Law 94-163, 89 Stat.871).

VIII. CLEAN AIR/ CLEAN WATER STATEMENT (for bids over $150k)

Compliance with all applicable standards, orders, or requirements issued under section 306 of the Clean Air Act (42 U.S.C. 1857(h)), Clean Air and Water Certification. Vendor certifies that none of the facilities it uses to produce goods provided under the Contract are on the Environmental Protection Agency (EPA) List of Violating Facilities. Vendor will immediately notify the School Food Authority of the receipt of any communication indicating that any of Vendor's facilities are under consideration to be listed on the EPA List of Violating Facilities. Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended: Contracts and subgrants of amounts in excess of $150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal agency and the Regional Office of the Environmental Protection Agency (EPA).

IX. RECORD RETENTION AND ACCESS CLAUSE

The Vendor shall maintain books, records and documents in accordance with generally accepted accounting principles and procedures and which sufficiently and properly document and calculate all charges billed to the SFA, throughout the term of the Contract for a period of at least five (5) years following the date of final payment or completion of any required audit, whichever is later. Records to be maintained include both financial records and service records. The Vendor shall permit the Auditor of the State of Georgia or any authorized representative of the School Food Authority, and where federal funds are involved, the Comptroller General of the United States, or any other authorized representative of the United States government, to access and examine, audit, excerpt and transcribe any directly pertinent books, documents, papers, electronic or optically stored and created records or other records of the Vendor relating to orders, invoices or payments or any other documentation or materials pertaining to the Contract, wherever such records may be located during normal business hours. The Vendor shall not impose a charge for auditing or examining the Vendor's books and

records. If an audit discloses incorrect billings or improprieties, the State and/or the SFA's Board of Education reserves the right to charge the Vendor for the cost of the audit and appropriate reimbursement. Evidence of criminal conduct will be turned over to the proper authorities.

X. BID PROTEST PROCEDURES

a) Any protest shall be in writing and shall be delivered to the SFA designated Protest official (list name of person here and contact information). A protest of a solicitation shall be received by the named individual before the offer due date. The protest shall be filed within ten (10) days from the award notice and shall include:

1. The name, address, and telephone number of the protestor;
2. The signature of the protestor or an authorized representative of the protestor;
3. Identification of the purchasing agency and the solicitation or contract number;
4. A detailed statement of the legal and factual grounds of the protest, including copies of relevant documents;
5. The form of relief requested.

b) A written response to the protest will be made within 30 days of receiving the protest and all items indicated above.

c) The SFA shall, in all instances, disclose information regarding protests to the State Agency.

XI. NON-COLLUSION STATEMENT

"I certify that this bid is made without prior understanding, agreement, or connection with the corporation, firm, or person submitting a bid for the same materials, supplies, or equipment, and is in all respects fair and without collusion or fraud. I understand that collusive bidding is a violation of State and Federal law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of this bid and certify that I am authorized to sign this bid for the Bidder per O.C.G.A.50-5-67. I further certify that the provisions of the official code of Georgia annotated 45-10-20 et seq. have not and will not be violated in any respect." See *Attachment H*

XII. CODE OF CONDUCT

The following conduct will be expected from all persons engaged in the procurement process that uses School Nutrition Program funds, including award, administration of contracts, and receipt of products. No employee, officer, or agent of the SFA shall participate in the selection, award, or administration of a contract supported by the School Nutrition Program funds if a conflict of interest, real or apparent, would be involved. Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for the award:

- The employee, office, or agent;
- Any member of his/her immediate family;
- His or her partner;
- An organization that employs or is about to employ one of the above.

Further, the employees, officers, or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from vendors or parties to sub-agreements; and the purchase of any food or service

from a vendor for individual use is prohibited; and the removal of any food, supplies, equipment, or school property, such as records, recipe books, supplies, and the like, is prohibited. Outside sales of such items as used oil, empty cans, and the like will be sold by contract between the Board of Education and an outside agency. Individual sales by any school person to an outside agency or other school person are prohibited. Failure of any employee, officer, or agent to abide by the above state code could result in a fine, suspension, or both, and dismissal. Interpretation of the code will be given at any time by contacting the School Nutrition Department.

The SFA will not be responsible for any other explanation or interpretation that anyone presumes to make on behalf of the Board of Education.

XIII. DUTY TO EXAMINE

Each Bidder is responsible for examining the entire solicitation, seeking clarification in writing, and checking for accuracy before submitting the offer. Lack of care in preparing shall not be grounds for withdrawing after the offer due date and time, nor shall it give rise to any contract claim.

XIV. EXCEPTIONS TO TERMS AND CONDITIONS

A bid that takes exception to a material requirement of any part of this solicitation, including a material term and condition, shall be rejected.

XV. VELOCITY REPORT (where applicable)

The vendor shall supply the School Nutrition Director with a velocity report upon request. It must include the year-to-date totals of individual items purchased.

XVI. VENDOR AFFIDAVIT (under O.C.G.A. § 13-10-91(b) (1))

Vendor verifies its compliance with O.C.G.A. § 13-10-91 and is authorized to use and uses the federal work authorization program commonly known as E-Verify, by completing *Attachment I.*

XVII. INTERNAL CONTROLS 2 CFR 200.303

Take reasonable cybersecurity and other measures to safeguard information, including protected personally identifiable information (PII) and other types of information. This also includes information that the Federal agency or pass-through entity designates as sensitive or other information the recipient or subrecipient considers sensitive and is consistent with applicable Federal, State, local, and tribal laws regarding privacy and responsibility over confidentiality.

SECTION 3

SPECIAL TERMS AND CONDITIONS

I. HACCP (Hazard Analysis Critical Control Point) REQUIREMENTS (N/A to Equipment)
Potential vendors and their manufacturers are expected to have a Hazard Analysis Critical Control Point (HACCP) plan in place. The SFA may require documentation verifying that a written HACCP plan is followed prior to awarding the bid.

The successful Bidder(s) must have a Hazard Analysis Critical Control Point (HACCP) plan on file for recall/hold control procedures, including but not limited to:

- Traceability systems in place from receipt of commodity product(s) to delivery of processed items to designated delivery site(s).
- Provision of 24/7 accessibility to successful Bidder(s) staff in the event of a food/USDA Hold/Recall.
- Public notification capability on website to provide updates on food/USDA Hold and Recall data for customers.

Bidder(s) provide their ability to SFA to conduct a mock recall for the product once per year.

Bidder(s) will be responsible for all costs associated with replacement products, including but not limited to labor, shipping charges, and product credit.

II. PROPRIETARY INFORMATION

If a Bidder submits any document with the bid that is considered to be proprietary in nature or is considered to be a trade secret, the Bidder shall notify the school district that the documents are included in the bid. The school district will honor the request unless or until a competing Bidder asks to have access to the information. In such case, the school district will notify the affected Bidder that a challenge has been made. If the affected Bidder can produce a court-issued restraining order within ten calendar days subsequent to the notification, the information will remain confidential and shall not be released pending subsequent court action. If the restraining order is not received within the ten working days, the information will be released, and the school district shall not be held liable.

III. TRADE NAME, LABELS, AND OTHER REQUESTS (Where applicable)

a) All items shall be properly labeled. No private labels will be accepted on commercial products.

b) Nutrition data must be provided on all fresh, frozen, and canned meats, grains, combination foods, fruits, and vegetables. All nutritional information must be provided via website access, with complete login information and a web address to access bid documents.

c) In the event of loss of state or federal funds due to Bidder(s) failure to meet CN Label/Product Analysis requirements, the Bidder(s) shall reimburse SFA for losses.

IV. PRICING INFORMATION AND METHOD OF PAYMENT

a) Prices: All prices offered shall be firm against any increase for 90 days from the contract award date. Subsequently, the SFA may entertain an annual request for escalation/de-escalation. These

Gordon FOOD SERVICE	Document Name:	**Gordon Food Service Food Safety Plan**		
	Doc. Number:	SOP0700	Revision No: 14	Page 1 of 17
	Created: Revised: Effective:	8/1/2016 7/17/2024 7/24/2024	Owner: Gordon Food Service North American Food Safety and Quality Assurance Team	

Select your location with an "X" in the left column	
	#1 - 333 50th Street SW Distribution Center in Grand Rapids, MI 651 50th Street Freezer Building in Grand Rapids, MI
	#2 - 8152 Kensington Court Distribution Center in Brighton, MI
	#3 - 4980 Gateway Boulevard Distribution Center in Springfield, OH
	#4 - 342 Gordon Industrial Drive Distribution Center in Shepherdsville, KY
	#5 - 7770 Kensington Court Distribution Center in Brighton, MI
	#6 - 4900 Clay Avenue SW Distribution Center in Grand Rapids, MI
	#8 - 10901 38th Street Distribution Center in Kenosha, WI
	#9 - 1410 Gordon Food Service Drive Distribution Center in Plant City, FL
	#10 – 630 John Hancock Rd Distribution Center in Taunton, MA
	#11 – 225 Solar Drive Distribution Center in Imperial, PA
	#12 1500 North River Road Distribution Center in Lithia Springs, GA
	# 15 – 11303 Antoine Dr Distribution Center in Houston, TX
	#16 – 777 Freeport Pkwy Suite 110 Distribution Center in Coppell,TX (Dallas)
	#17 – 504 Advantage Way Distribution Center Aberdeen, MD
	#19 – 6200 Gordon Food Service Drive in Kannapolis, NC
	#20 - 2850 NW 120th Terrace Distribution Center in Miami, FL 3301 NW 125 Street Distribution Center in Miami, FL

Approval:	Function	Signature	Date
Silvia Kahn	Corporate Food Safety Supervisor for Distribution Centers, PCQI	Silvia Kahn	07/17/24
	Director of Warehouse or General Manager (most responsible person on site)		

***A hard copy of this Food Safety Plan MUST be maintained on site at all times**

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PURPOSE: To define the Gordon Food Service (GFS) Food Safety Plan necessary to comply with the FDA FSMA Hazard Analysis and Preventive Controls rule.

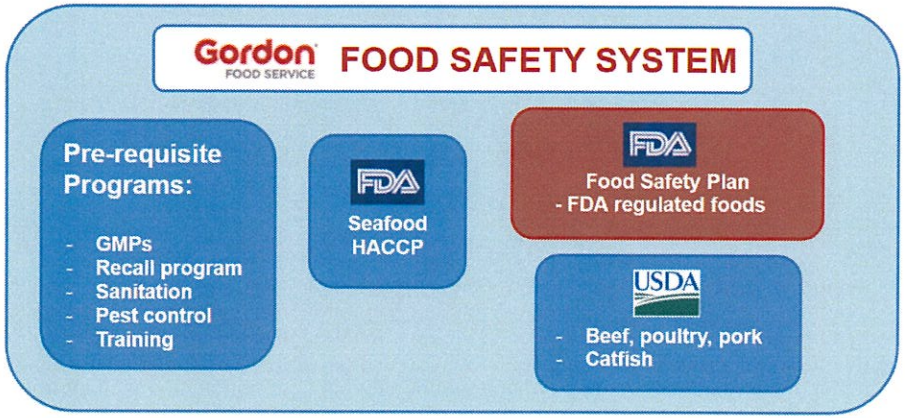
SCOPE: This is a GFS U.S. policy that applies to all FDA-regulated product (except seafood) in all U.S. distribution centers. This food safety plan will be reviewed at least every year, and whenever there is a change in GFS distribution center operational practices.

REFERENCES: FDA FSMA Hazard Analysis and Preventive Controls rule, FDA Sanitary Transportation Act, WI0521 Receiving Inspections, WI0527 Receiving Load Inspection Form, SOP0500 GFS Receiving Requirements, WI0527 Receiving Load Inspection Form, WI0551 Pallet Receiving Temperature Monitoring Log, WI0552 Pallet Receiving Temperature Non-Compliance Log, WI0587 Visual Verification of Cooler Temperature Monitoring Log, WI0544 DC Refrigerated Storage Area Corrective Action Plan – Disposition Rules for Perishable Foods, DC Quality and Food Safety Training – Receiving, DC Quality and Food Safety Training – Maintenance, DC Quality and Food Safety Training – GMP, Food Allergen Labeling and Consumer Protection Act (FALCPA), 21 CFR Parts 16 and 118 Prevention of Salmonella Enteritidis in Shell Eggs During Production, Storage, and Transportation, FDA Food Code 2009: Chapter 3 – Food section 3-202.11 Temperature (Receiving)

DEFINITIONS and ACRONYMS:
FDA – Food and Drug Administration
FSMA – Food Safety Modernization Act
GFS – Gordon Food Service
HARPC – Hazard Analysis and Preventive Controls Rule
HRPC – hazard requiring preventive control
PC – preventive control
TCS Foods – Foods that require time/temperature control for safety to prevent growth of bacterial pathogens
WMS – the Gordon Food Service inventory control system, called the "Warehouse Management System"

RESPONSIBILITIES:
Corporate Quality Assurance is responsible for the development and validation of the Food Safety Plan and its compliance to the Preventive Controls Rule of the Food Safety Modernization Act
Operations Quality Assurance is responsible for the execution, monitoring and verification of the GFS Food Safety Plan

FOOD SAFETY SYSTEM:
The Gordon Food Service Food Safety System encompasses a variety of food safety programs with the sole purpose of ensuring all product received, housed and distributed at Gordon Food Service is wholesome, safe and meets all applicable regulations. Pre-requisite programs, such as Good Manufacturing Practices, Recall Management Program and Sanitation programs make up the foundation of the system, with our Seafood HACCP and Food Safety Plan addressing those hazards that have been identified as reasonably foreseeable.



COMPANY OVERVIEW:
Gordon Food Service is a privately-owned broadline foodservice distributor with 16 distribution centers throughout the United States. Gordon Food Service receives, stores and distributes refrigerated, frozen and ambient food products that are sold to customers in the foodservice industry (e.g., restaurants, hotels, schools, etc). Products are received in labeled sealed packaging, primarily primary packaging contained within a secondary packaging container, stored in a temperature controlled environment and rotated through inventory on a FIFO (first in, first out) or FEFO (first expired, first out) basis by an inventory management system. Dated items are monitored by Inventory Control systems to assure that near and out-dated products are not sent to customers. The distribution centers operate Sunday through Friday.

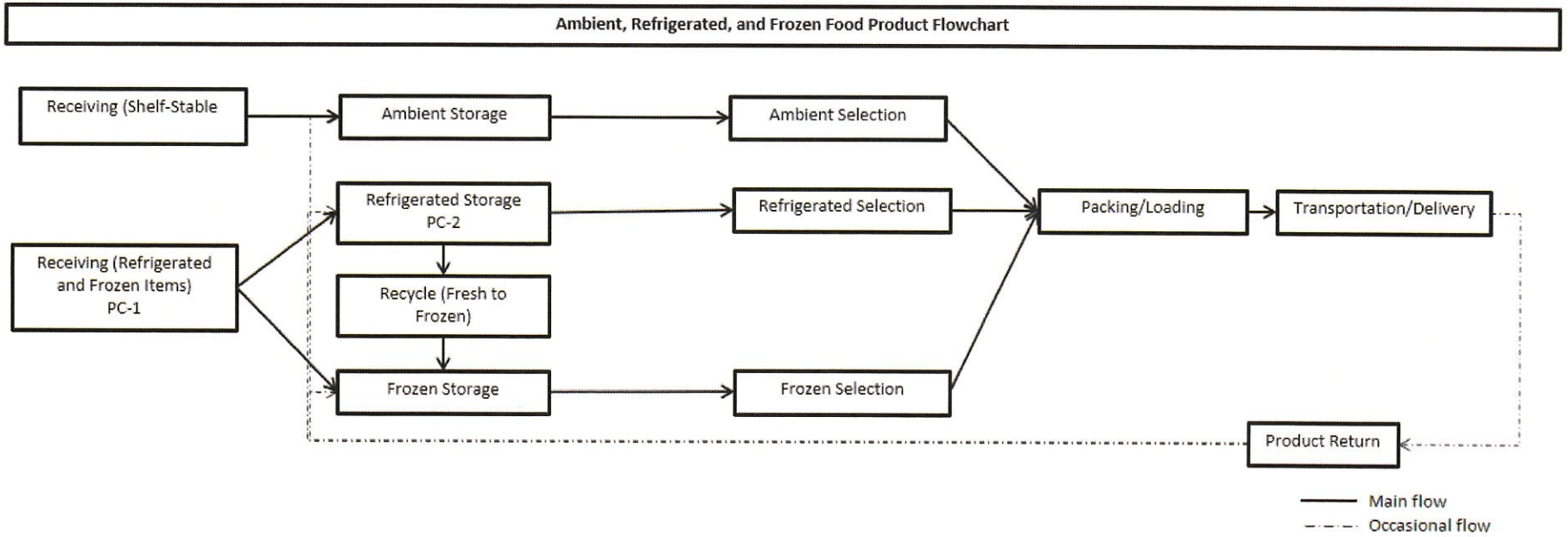
Each Gordon Food Service Distribution Center is audited regularly by a nationally recognized third party audit firm to ensure that our facilities and practices are in compliance with industry and regulatory standards. These standards include cold chain and shelf life management, sanitation, pest control, security, quality systems, and product traceability. Our distribution centers are also inspected regularly by all the regulatory agencies that have jurisdiction over our operations. All employees are trained on Good Manufacturing Practices and food safety principles at hire and on an annual basis.

This Food Safety Plan covers receiving, storage and packing of all FDA-regulated foods except seafood, which has a separate Seafood HACCP program. Shipping requirements for these products will be covered through the FDA Sanitary Transportation Act.

FOOD SAFETY TEAM:
*See the DC Food Safety Plan Organizational Chart.

PRODUCT DESCRIPTION:
Gordon Food Service receives, stores and distributes all types of refrigerated, frozen and ambient food products that are sold to customers in the foodservice industry (e.g., restaurants, hotels, schools, etc). Examples include, but are not limited to: cooked meats, raw meats, cheese, yogurt, milk, bulk produce, value-added produce, table-ready salads, seafood, cereal, rice, pasta, dressing, etc. All products are received, stored and shipped in a pre-packaged and labeled state. Products are routinely inspected for temperature, product quality, and signs of contamination or tampering. Any product that is directly touched or probed for temperatures is discarded.

FLOW DIAGRAM:



***Damaged product could happen at any step in the process. The hazard analysis and disposition of these cases are in the NASOP0526 Non-Conforming Inventory Procedures*

INTENDED CONSUMER AND USE:
Product sold to the general public and intended for use per the packaging label instructions.

PACKAGING:
Gordon Food Service primarily handles products in sealed packaging (primary packaging contained within a secondary packaging container) Gordon Food Service does not open up primary packaging, nor do we permit the re-packing of contents of primary packages in our DC facilities. Due to the configuration of the packaging of products containing allergens that we distribute, and the fact that we do not open the primary packaging, there may not be segregation of allergen-containing products in storage, transportation, or delivery. However, segregation of products for items such as chemicals and fresh raw meats are enforced.

PROCESS NARRATIVE:

Receiving (Shelf-Stable, Refrigerated and Frozen Items):
All incoming loads and trailers are inspected for signs of temperature abuse [1], pest infestation, tampering, damage, etc. The driver provides and documents information about the trailer temperature upon receipt on the GFS Receiving Load inspection form. Product Temperatures [1] are taken using calibrated thermometers and any nonconforming products with temperature readings outside of the specified range are rejected. Cases are scanned at receipt to verify the product identity and pallet tags are scanned to verify quantities match the order quantity that is reflected on the purchase order. Produce is inspected and graded at receipt according to USDA guidelines. All TCS foods are unloaded on temperature controlled docks that maintain temperature at 40°F or less and are generally moved to their final cooler or freezer storage location within 30 minutes. Some pallets are broken down or re-stacked on the dock when the pallet configuration needs to be modified to match its assigned storage bay.

[1] These inspections are not applicable for shelf-stable items.

Storage (Ambient, Refrigerated and Frozen) :
Each item handled by GFS has an assigned storage location in ambient, cooler or frozen storage, determined by the items temperature requirements. GFS' coolers have a set point of 36°F with an operating range of 34 - 38°F. GFS' freezers have a set point of 0°F with an operating range of -10 - +10°F. Temperatures in all storage locations, including when product is stored in dock areas, are continuously monitored by the PIMM temperature monitoring system, which will trigger alarms and call/text/email distribution center personnel when temperatures approach unacceptable levels. Temperatures reviewed throughout the day in the PIMM system and temperatures are also confirmed with a daily walkthrough and verification of wall thermometer temperatures. Product is rotated through storage by the WMS (warehouse management system) in a FIFO or FEFO (first in, first out or first expired, first out) basis. Raw meats and chemicals are vertically segregated in storage to prevent cross-contamination.

Recycle (fresh to frozen):
During this step, approved refrigerated items are transferred into certain slots in the freezer for freezing and storage. The approval process for this step is done according to *NAWI0531 Rules for Disposition of Foods that are Past Shelf Life*. For traceability purposes, cases that are eligible for recycle are adjusted from their cooler item code and to the frozen recycle item code using the appropriate adjustment code.

Selection (Ambient, Refrigerated and Frozen)
Pick labels are printed for cases that have been ordered by customers and are applied to the case as it is being selected to fill a customer order. The labels include information such as the item number, customer number and customer name. As cases are being selected for orders, the item is reviewed visually or with scanning technology to ensure that the correct item is being selected. In addition, cases are continuously being examined for any sign of damage, leaking or contamination. Raw proteins and chemicals are segregated on the trailers to prevent cross-contamination.
Refrigerated selection is done in coolers that have a set point of 36°F with an operating range of 34 - 38°F. Frozen selection is done at freezers that have a set point of 0°F with an operating range of -10 - +10°F.

Packing/Loading:
Items are separated by route and loaded on trailers for delivery. This happens in the Shipping area that has a set point of 38°F with an operating range of 34 to 40°F.

Transportation/Delivery:
All trailers are cleaned, inspected and pre-cooled before being loaded with product. The GFS outbound delivery trailers have 2 compartments, separated by a bulk head. Cooler and ambient/grocery product is packed in the cooler compartment, and frozen products are packed in the frozen compartment. The cooler compartment has a set point of 36°F with an operating range of 34 - 40°F. Freezer compartment has a set point of 0°F with an operating range of -10 - +10°F. The temperature in the trailer and the performance of the refrigeration units are routinely monitored by the trailer driver and are adjusted as appropriate. Trailers have strip curtains to help preserve the appropriate temperature inside the trailer while customer deliveries are being made. For food defense and security, trailers are locked when they are on the road, and unattended.

Product Returns:
During this step, returned items are evaluated according to the NAWI0517 Credit Returns Product Disposition Criteria. This work instruction also shows the criteria that GFS DC's follow to determine disposition of returned items.

HAZARD ANALYSIS

Hazard analysis is represented in Table 1. The Risk of each hazard was calculated as follow:

RISK= Likelihood **X** Severity

Rating	Likelihood (L)	Rating	Severity (S)
1	Unlikely to occur	1	No impact to Food Safety
2	Potential occurrence	2	Potential Food Safety Issue
3	Does occur on an irregular basis	3	Minor Impact to Food Safety
4	Occurs occasionally	4	Serious Food Safety Issue
5	Occurs regularly	5	Fatal Food Safety Issue

Risk Number (R)	Risk
If $R \leq 5$	Low
If $6 \geq R \leq 10$	Medium Risk
If $R > 10$	High Risk

TABLE 1: HAZARD ANALYSIS

(1) Processing Step	(2)Identify potential food safety hazards introduced, controlled or enhanced at this step		L	S	R	(3)Do any potential food safety hazards require a preventive control?	(4)Justify your decision for column 3	(5)What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6)Is the preventive control applied at this step?
Receiving (Shelf-Stable, Refrigerated and Frozen Items)	Biological	Pathogen growth during transit	3	5	H	yes(*)	Refrigerated TCS foods that have been temperature abused during transit could have pathogen growth/toxin formation *Likelihood: moderate, as GFS is sometimes not in control of the product transportation* *Severity: high, as some pathogens, such as Listeria have a high mortality rate* *(*) - Answer is "no" for frozen items because the likelihood that temperature abuse occurs is very low. The item would take a long time to reach the 41°F limit. Also, if this ever happens, GFS would notice it during the receiving inspection as the impacted items would be leaking. (L:1 & S:5 = R:L).*	Process control – temperature control	**yes- for refrigerated products only**
	Biological	Pathogen growth at receipt	1	5	L	no	GFS inspection/receipt process on GFS dock happens in a temperature-controlled environment, and within two hours	n/a	no
	Biological	Cross-contamination with pathogens	1	5	L	no	During GFS inspections, item integrity and trailer conditions (e.g. cleanliness, free of pest evidence, etc) are verified. If there is evidence of cross contamination, the affected cases will not be received.	n/a	no
	Chemical	Cross-contact with allergens	1	5	L	no	*see Allergen Preventive Control section*	n/a	no

	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	During GFS inspections, item integrity and trailer conditions (e.g. cleanliness, etc) are verified. If there is evidence of cross contamination, the affected cases will not be received.	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	During GFS inspections, item integrity and trailer conditions (e.g. cleanliness, free of pest evidence, etc) are verified. If there is evidence of cross-contamination, the affected cases will not be received.	n/a	no
Storage (Ambient, Refrigerated and Frozen storage)	Biological	Pathogen growth	3	5	H	yes	Refrigerated TCS foods that have been temperature abused during storage could have pathogen growth/toxin formation *Probability: low, as GFS is in control of the product and has a robust temperature management program* *Severity: high, as some pathogens, such as Listeria have a high mortality rate*	Process control – temperature control	**yes- for refrigerated products only**
	Biological	Cross-contamination with pathogens	1	5	L	no	*see Sanitation Preventive Control section*	n/a	no
	Chemical	Cross-contact with allergens	1	5	L	no	*see Allergen Preventive Control section*	n/a	no
	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	Chemicals are stored and handled to prevent cross-contact. Also, during inspections, item integrity and storage conditions are verified. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	Procedures that prevent foreign material cross-contamination are in place (e.g. Preventive Maintenance, Pest Control, and Glass & Brittle Plastic procedures). Also, during inspections, item integrity and storage conditions are verified. If there is evidence of	n/a	no

							cross contamination, the affected cases will be segregated and corrective actions implemented.		
Recycle (fresh to frozen)	Biological	Pathogen growth	1	4	L	no	This processing step happens in a temperature-controlled environment (freezer)	n/a	no
	Biological	Cross-contamination with pathogens	1	4	L	no	*see Sanitation Preventive Control section*	n/a	no
	Chemical	Cross-contact with allergens	1	5	L	no	*see Allergen Preventive Control section*	n/a	no
	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	Chemicals are stored and handled to prevent cross-contact. Also, during inspections, item integrity and storage conditions are verified. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	Procedures that prevent foreign material cross-contamination are in place (e.g. Preventive Maintenance, Pest Control, and Glass & Brittle Plastic procedures). Also, during inspections, item integrity and storage conditions are verified. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
Selection (Ambient, Refrigerated and Frozen Selection)	Biological	Pathogen growth	1	5	L	no	For refrigerated and frozen items, this processing step happens in a temperature-controlled environment, and within two hours.	n/a	no
	Biological	Cross-contamination with pathogens	1	5	L	no	*see Sanitation Preventive Control section*	n/a	no
	Chemical	Cross-contact with allergens	1	5	L	no	*see Allergen Preventive Control section*	n/a	no
	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	Chemicals are handled to prevent cross-contact. Also, during inspections, item integrity is verified. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate	n/a	no

							corrective actions in the unlikely event that an accident occurs.		
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	Procedures that prevent foreign material cross-contamination are in place (e.g. Preventive Maintenance, Pest Control, and Glass & Brittle Plastic procedures). Also, during inspections, item integrity and storage conditions are verified. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
Packing/Loading	Biological	Pathogen growth	1	5	L	no	This processing step happens in a temperature-controlled environment, and within two hours	n/a	no
	Biological	Cross-contamination with pathogens	1	5	L	no	*see Sanitation Preventive Control section*	n/a	no
	Chemical	Cross-contact with allergens	1	5	L	no	*see Allergen Preventive Control section*	n/a	no
	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	Chemicals are handled to prevent cross-contact. Also, all products undergo a final inspection prior to shipment. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	Procedures that prevent foreign material cross-contamination are in place (e.g. Preventive Maintenance, Pest Control, and Glass & Brittle Plastic procedures). Also, all products undergo a final inspection prior to shipment. If there is evidence of cross contamination, the affected cases will be segregated and corrective actions implemented.	n/a	no
Transportation/Delivery	Biological	Pathogen growth	1	5	L	no	This processing step happens in a temperature-controlled environment, and will be covered under the Sanitary Transportation Act	n/a	no
	Biological	Cross-contamination with pathogens	1	5	L	no	This processing step is covered under the Sanitary Transportation Act	n/a	no

	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	This processing step is covered under the Sanitary Transportation Act	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also implement the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	This processing step is covered under the Sanitary Transportation Act	n/a	no
Return	Biological	Pathogen growth	1	5	L	no	*See the NAWI0517 Credit Returns Product Disposition Criteria*	n/a	no
	Biological	Cross-contamination with pathogens	1	5	L	no	*See the NAWI0517 Credit Returns Product Disposition Criteria*	n/a	no
	Chemical	Cross-contact with chemicals (e.g. cleaning chemicals)	1	4	L	no	*See the NAWI0517 Credit Returns Product Disposition Criteria*	n/a	no
	Chemical	Contamination with radiological hazards	1	3	L	no	Nuclear accidents are unlikely to occur in the U.S.. The food safety team would also put in place the appropriate corrective actions in the unlikely event that an accident occurs.	n/a	no
	Physical	Foreign material inclusion (e.g. insects, metal, etc)	1	4	L	no	*See the NAWI0517 Credit Returns Product Disposition Criteria*	n/a	no

TABLE 2: PRODUCT TYPE - BIOLOGICAL HAZARDS SUMMARY

REFRIGERATED Product Type	Regulatory Agency	Pathogen of concern (these are examples, and not an inclusive list)	Maximum Allowable Temperature for Safety	Temperature Range	Preventive Control?
General TCS Refrigerated Products, including RTE soups, table ready salads, spreads, dips and Non-RTE foods such pizza, egg rolls, casseroles, bread sticks, macaroni and cheese	Both FDA and USDA	*E.coli spp.* *Salmonella spp.* *Listeria monocytogenes* *Staphylococcus aureus* *Bacillus cereus* (RTE pastas, rice, salads, etc)	41°F	Less than or equal to 41°F	**Yes – temperature control**
Shell eggs	FDA	*Salmonella spp.*	45°F	Less than or equal to 45°F	**Yes – temperature control**
			**Temperatures above 45°F are acceptable if been conveyed in ambient temp of 45°F or less and supplier letter is on file that they refrigerate product according to regulations.		
Dairy	FDA	*E.coli spp.* *Salmonella spp.*	45°F	Less than or equal to 45°F	**Yes – temperature control**
Non-processed produce (e.g., bulk, commodity)	FDA	*E.coli spp.* *Salmonella spp.* *Shigella*	Temperature control NOT necessary for safety	32°F - 65°F, depending on the type of produce	No
Processed produce (e.g., value-added salads, vegetables)	FDA	*E.coli spp.* *Salmonella spp.* *Listeria monocytogenes*	41°F	Less than or equal to 41°F	**Yes – temperature control**
Raw meats (beef, pork, poultry)	USDA	*E.coli spp.* *Campylobacter jejuni* *Salmonella spp.*	41°F	Less than or equal to 41°F	N/A – this is a USDA regulated food
Cooked meats (beef, pork, poultry)	USDA	*E.coli spp.* *Salmonella spp.* *Listeria monocytogenes*	41°F	Less than or equal to 41°F	N/A – this is a USDA regulated food

Seafood	FDA	*E.coli spp.* *Salmonella spp.* *Clostridium botulinum* (canned crab) *Vibrio spp.* (shellfish)	40°F	Less than or equal to 40°F	N/A – this is covered under the GFS Seafood HACCP program
General frozen foods	Both FDA and USDA	Temperature abuse and pathogen growth is not a reasonably foreseeable hazard in frozen foods	10°F	Less than or equal to 10°F	No
General ambient foods	Both FDA and USDA	Pathogen growth is extremely unlikely in shelf-stable products	Temperature control NOT necessary for safety	Ambient	No

TABLE 3: PROCESS PREVENTIVE CONTROLS

Process Control	Hazard	Critical Limit	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Receiving Refrigerated TCS Foods	Pathogen growth	Maximum temp of 45°F (shell eggs and dairy) Or Maximum temp of 41°F (all other TCS foods)	Temperature of product	-Packaged items are pulped by placing a thermometer between two packages -A calibrated thermometer must be used.	Every PO or scheduled appointment at receipt (measure of at least 3 different TCS items from 3 different pallets)	Receiver, QA, or designated and trained employee	If product is above the maximum allowable temp in Table 2; Non-compliance log to be filled out **AND** 1) Reject product and return to truck and engage supplier for investigation and corrective action **OR** 2) Product is placed on "HOLD – Food Safety Over Temp" in the WMS for evaluation and disposition by PCQI and engage supplier for investigation and corrective action **OR** 3) Shell eggs are above 45°F, but have been conveyed in ambient temp of 45°F or less and supplier letter is on file that they refrigerate product according to regulations, they may be accepted	Review monitoring, corrective action and calibration records weekly	Product above the allowable temperatures to be documented on NAWI0552 Pallet Receiving Temperature Non-Compliance Log (exception record) NAWI0551 Pallet Receiving Temperature Monitoring Log Thermometer calibration records

Cooler Storage	Pathogen growth	Cooler maintained at or below 40°F	Ambient air temperature of the cooler	Continuous temperature monitoring recorder	Continuous, with daily visual check of recorded data	Monitoring performed by temperature monitoring device and PIMM temperature monitoring system Refrigeration specialist, QA, or designated and trained employee to perform a visual check of data at least daily	Hold and evaluate based on total time and temperature exposure. **OR** Dispose affected product **AND** Investigate and correct the root cause of temperature excursion (e.g., repair/maintenance on cooling units, etc.)	Review monitoring and corrective action records weekly Check accuracy and calibrate temperature recording probes before being put into service and at appropriate frequency as suggested by manufacturer	Temperature data from temperature monitoring Record of visual checks of recorded data on WI0587 Visual Verification of Cooler Temperature Monitoring Log

ALLERGEN PREVENTIVE CONTROLS:
Allergen hazards are not reasonably foreseeable within the GFS operations. Product is received, stored and transported in the original manufacturer's packaging. Original manufacturer labeling remains intact on the package, which calls out any allergen that may be present in the product, according to the Food Allergen Labeling and Consumer Protection Act (FALCPA). Most products are packaged with both primary (e.g., inner bag) and secondary packaging (e.g., outer corrugate) that reduce that chance of leakage and allergen cross contact. Product re-work policies within GFS facilities do NOT allow the opening of primary packaging and direct contact with the product and therefore, there are no food-contact surfaces within GFS distribution centers. Shell eggs within GFS distribution centers are segregated to eliminate the risk of breakage and leaking onto a non-egg product.

SANITATION PREVENTIVE CONTROLS:
Sanitation hazards are not reasonably foreseeable within the GFS operations. A Master Sanitation Schedule is in place. Also, Product is not exposed to the environment within GFS operations, with the exception of some bulk commodity produce in minimally vented boxes (e.g., onions, bananas, potatoes). To prevent pathogen cross-contamination from other food items to these produce items, product segregation practices (e.g. raw proteins are placed on the bottom of ready to eat products) are in place.

SUPPLY-CHAIN PREVENTIVE CONTROLS:
Supply-chain preventive controls are not applicable to Gordon Food Service's operations as we do not act as a "receiving facility", as outlined in the Preventive Controls Rule.

Description of Revision:	**Revisor:**
- Flow chart: The "Return" step is now called "Product Return". - Intended Consumer and Use: Clarified that the intended use is per the packaging label instructions. - Hazard Analysis table>Receiving step: Explained why the receipt of frozen items is not a Preventive Control. - Allergen Preventive Controls: Clarified that the shell eggs within GFS distribution centers are segregated to eliminate the risk of breakage and leaking onto a non-egg product. In other words, we removed the word "majority" from the last sentence.	Silvia Kahn

price adjustments must be based on changes in market conditions and verified in accordance with the most recent publication from a valid third party.

Requests for price increases and/or decreases must be submitted to the SFA 90 days before taking effect. The third-party publication/documentation must accompany the requested price increases. The SFA reserves the right to accept or reject the request for a price increase and will maintain documentation of approval or denial. If price increases escalate above 5% per the awarded price of each product, the SFA reserves the right to provisionally purchase the product from another source if an equal and more reasonably priced option can be acquired, based on specifications. This clause also obligates the vendor to provide price decreases from de-escalation on the same terms.

If administrative/operational fixed fees are also significantly affected by market conditions during periods of unprecedented economic instability, which are beyond the control of either the SFA or the vendor, a fixed fee price adjustment can also be increased up to 15% annually. The current applicable CPI, such as the monthly CPI motor fuel index, must verify this fixed fee price increase. When fuel prices unexpectedly increase rapidly, the publication/documentation must accompany the price increases associated with the requested price.

b) The successful Bidder warrants that the bid price(s), terms, and conditions stated in the bid shall be firm through the bid process and until the award is made. At that time, prices shall remain firm and fixed for the contract period and in accordance with the terms listed within the Escalation/De-escalation Clause, if applicable.

c) All bid prices must include all charges for packing and transporting to the individual schools listed at the addresses on the attached sheet. Separate fuel charges will not be added to invoices.

d) Prices will not include Federal Excise Tax or State Sales Tax.

e) The SFA will pay within thirty (30) days of receipt of the invoice for properly received goods and services after inspection and acceptance of the product by the SFA. Advance billings are not allowed. When a partial delivery is made, an invoice for such part shall be made upon delivery, and payment will be made within thirty (30) days under the conditions as above.

f) Invoicing

(i) Invoices, at minimum, shall consist of the following information:

1. Delivery location and date of delivery
2. Item description and cost
3. Extended cost for the total quantity purchased
4. Total cost of all products purchased
5. Signature of acceptance

(ii) Monthly statements will be broken down by school invoices and mailed or emailed to the SFA School Nutrition Director or designee.

V. METHOD OF SHIPMENT/ORDERS & DELIVERY INFORMATION

a) Orders and deliveries: Orders and deliveries shall be supplied by the vendor as requested and specified, except during an emergency and on holidays. No partial deliveries will be accepted. Inspection: Upon delivery of product(s), the item(s) will be inspected by the facility, and if found to be defective or failing in any way to meet specifications as indicated, the item(s) may be rejected or returned. Problems found with products due to concealed damage will be addressed on a case-by-case basis. Rejected product(s) must be picked up immediately.

b) Credit: Credit or replacement for damaged or unacceptable items will be issued. All such transactions are to be worked out with each designee. Damaged or unacceptable items will be replaced upon a mutually agreed-upon time and date.

c) All orders will be delivered Freight on Board (F.O.B.) to addresses indicated in *Attachment C.*

d) In an emergency in which the SFA requires delivery in less than 2 days and the vendor cannot provide the goods within the emergency delivery period, the SFA has the option to purchase those goods from another source with no penalty to either party.

e) The SFA may occasionally purchase a limited amount and reserves the right to do so for special occasions (such as Farm to School, Harvest of the Month, and other applicable School Nutrition educational opportunities).

f) Delivery schedules that fall on a holiday will be made the following business day unless both parties have made and agreed upon other arrangements.

g) If applicable, product(s) must be delivered in a well-maintained refrigerated truck. All deliveries shall be placed in the area designated by the designee. Under no circumstances may a delivery be left outside the building. Deliveries must be received as specified.

h) Two invoices must be provided, reviewed, and signed at the time of delivery. If any discrepancies are noted during delivery, the driver and the school nutrition employee receiving the order will initial and date them.

The Three Strikes Rule: (if applicable and warranted)

1) After the vendor's first offense of providing sub-par quality products, late delivery, and/or poor customer service, the SFA will call the vendor to report contract violation. The SFA will follow up with a written letter to the vendor documenting the occurrence and informing the vendor that the documented occurrence is unacceptable.

2) After the vendor's second offense of providing sub-par products, late delivery, and/or poor customer service, the SFA will send a certified notice to the vendor documenting that this is the second offense, and a third offense will result in termination of the contract for cause. If the offense provides sub-par product, the vendor agrees to pay the School Food Authority to purchase quality product at the vendor's expense.

3) After the vendor's third and final offense of the aforementioned, the SFA will terminate the contract for cause in writing via email and regular mail, copying the District Purchasing Compliance Officer.

VI. EVALUATION FACTORS

a) Bids will be evaluated per the specifications listed in this RFP. At the SFA's discretion, a bid may be eliminated from consideration for failure to comply with any required specifications, depending on the nature and extent of non-compliance. In addition to meeting mandated specifications, bids will be evaluated for the ability of the Bidder to provide, in the SFA's opinion, the best overall solution to meet the SFA's specifications.

b) The SFA reserves the right to award a single contract for the total requirement of the RFP or award multiple contracts on a group or line-item basis in any combination that best serves the SFA's interests.

VII. EQUIVALENT/ALTERNATE PRODUCTS

Equivalent/alternate products must be bid on items where a brand name or equal is specified, provided the quality, grade, and/or performance of the proposed product meets or exceeds the specifications as indicated within the bid specifications for each item. Samples of alternate/equivalent products shall be provided upon request, as indicated below.

The following should be provided with the bid documents for all alternate/equivalent items bid:

1. Product identification, including manufacturer and/or distributor's name and number, brand name, product code, product label, quantity per case, case weight, and item number.

2. Manufacturer's product literature/specifications, including but not limited to product description, ingredients, nutritional analysis, packaging wrap, and/or product label.

3. Products have been investigated and determined to be equal or superior in all respects to those specified.

4. The vendor will provide the same guarantee for the equivalent/alternate item as they would for the specified product indicated in the bid documents.

VIII. SUBSTITUTION CLAUSE (where applicable)

Shipments of items with brand names or specifications other than those listed on the bid shall be rejected or returned to the vendor at the vendor's expense unless prior arrangements have been made with the Director of School Nutrition. Substitutions may be made only with the Director of School Nutrition's prior approval.

All substitutions must be of equal or greater quality. An item will not be accepted if its quality is lower than stated in the bid. Substitutions are to be priced at the exact cost of the original awarded item.

IX. AMENDMENTS AND MODIFICATIONS OF CONTRACT

The contract between the SFA and the Vendor may not be amended or modified, nor may any terms be waived, except in writing, executed, and agreed upon by both parties.

X. ASSIGNMENT

The Vendor shall not assign, transfer, convey, delegate, sublet, or otherwise dispose of its agreements with the SFA, or its rights, title, or interest herein, or its power to execute such agreement, to any other person, company, or corporation without the previous consent and written approval by the SFA.

XI. INDEPENDENT VENDOR AND INDEMNITY

The Vendor shall act as an independent Vendor and not as an employee of the School Nutrition Program. Vendor agrees to indemnify and hold harmless the SFA, its elected officials, employees, and agents from and against any and all liability, damages, claims, suits, liens, and judgments (including reasonable attorney's fees), of whatever nature, for injuries to or death of any person or persons, or loss of or property damage, to the extent attributable to the negligent acts of vendor, its sub vendors or its respective agents, servants, or employees or such parties' failure to perform in accordance with the provisions of the contract resulting from this RFP.

XII. TIME OF PERFORMANCE

a) Notwithstanding any delay in the preparation and execution of the formal contract agreement, the Vendor shall be prepared, upon written notice of bid award, to commence delivery of goods pursuant to the award on the "Start Date" shown on the RFP Timeline.

b) The Vendor must comply with the time of performance.

XIII. FORCE MAJEURE

If the SFA, at its reasonable discretion, determines that the Force Majeure Event is likely to delay the vendor's performance for more than thirty (30) days, the SFA reserves the right to cancel the agreement between the parties. In that event, neither party shall have any further liability to the other, subject only to the SFA's obligation to pay the Vendor for work already completed by the Vendor and the Vendor's warranty for work already completed.

XIV. EVIDENCE OF INSURANCE

a) The successful Bidder, at its expense, shall always carry and maintain in full force during the term of the contract resulting from this RFP the following insurance:

Coverage	Limits of Liability
Workmen's Compensation	Statutory
General Liability/Property Damage	$500,000 each occurrence $1,000,000 aggregate
Personal Injury	$500,000 each occurrence $1,000,000 aggregate
Automobile Liability/Property Damage	$500,000 each occurrence
Bodily Injury	$500,000 each occurrence $1,000,000 aggregate

b) Prior to commencement of performance of this Agreement, Vendor shall furnish to the SFA a certificate of liability insurance evidencing all required coverage in at least the limits required herein, naming the SFA, its elected officials, agents, and employees as additional insured under the Comprehensive General Liability coverage, and providing that no policies may be cancelled without ten (10) days advance written notice to the SFA. Such a certificate shall be issued to the SFA.

c) Said policies shall remain in full force and effect until the expiration of the terms of the contract or until completion of all duties to be performed hereunder by the Vendor, whichever shall occur later.

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 7/8/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER
Arthur J. Gallagher Risk Management Services, LLC
300 Ottawa NW
Suite 301
Grand Rapids MI 49503

CONTACT NAME: Alex Ehlinger
PHONE (A/C, No, Ext): 513-977-4747 **FAX (A/C, No):** 513-977-4643
E-MAIL ADDRESS: alex_ehlinger@ajg.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A : Travelers Property Casualty Co of America	25674
INSURER B : Old Republic Insurance Company	24147
INSURER C : Safety National Casualty Corporation	15105
INSURER D :	
INSURER E :	
INSURER F :	

INSURED GORDFOO-01
Gordon Food Service, Inc.
1300 Gezon Parkway SW
Wyoming, MI 49509

COVERAGES **CERTIFICATE NUMBER:** 1183210625 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
B	X **COMMERCIAL GENERAL LIABILITY** CLAIMS-MADE [X] OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: POLICY [ ] PRO-JECT [X] LOC OTHER:			MWZY 314881-24	8/1/2024	8/1/2025	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG $	$ 2,000,000 $ 2,000,000 $ Excluded $ 2,000,000 $ 5,000,000 $ 2,000,000 $
B	**AUTOMOBILE LIABILITY** X ANY AUTO OWNED AUTOS ONLY HIRED AUTOS ONLY SCHEDULED AUTOS NON-OWNED AUTOS ONLY			MWTB 314880-24	8/1/2024	8/1/2025	COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident) $	$ 10,000,000 $ $ $ $
A	X **UMBRELLA LIAB** X OCCUR **EXCESS LIAB** CLAIMS-MADE DED X RETENTION $ 0			CUP-4T737898-24-NF	8/1/2024	8/1/2025	EACH OCCURRENCE AGGREGATE $	$ 10,000,000 $ 10,000,000 $
C	**WORKERS COMPENSATION AND EMPLOYERS' LIABILITY** Y/N ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? [N] **(Mandatory in NH)** If yes, describe under DESCRIPTION OF OPERATIONS below	N/A		LDS4060583	8/1/2024	8/1/2025	X PER STATUTE [ ] OTH-ER E.L. EACH ACCIDENT E.L. DISEASE - EA EMPLOYEE E.L. DISEASE - POLICY LIMIT	 $ 1,000,000 $ 1,000,000 $ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
General Liability: Additional Insured as required by written contract with Named Insured per form GL784004 8/19
Automobile Liability: Additional Insured as required by written contract with Named Insured per form PCA048 9/19 or CA2001 10/13

CERTIFICATE HOLDER

Evidence Certificate

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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XV. EXCEPTIONS

A Bid submitted in response to this RFP constitutes a binding offer to comply with all terms, conditions, special conditions, general specifications, and requirements stated in this RFP, except to the extent that a Bidder takes exception to such provisions. To take exception to a provision of this RFP, the Bidder must clearly identify in the BID EXCEPTION FORM: See *Attachment G*:

(a) The number and title of each section of this RFP that the Bidder takes exception to;

(b) The specific sentence within such section that the Bidder takes exception to; and

(c) Any alternate provision proposed by the Bidder.

XVI. WARRANTY

Successful Bidder shall fully warrant all products furnished under the terms of this contract against poor and inferior quality. Time is of the essence of this contract. While under warranty, the successful Bidder shall promptly replace any damaged or inferior product to minimize the disruption of the SFA's operations.

XVII. GIFTS AND GRATUITIES

Acceptance of gifts from vendors and the offering of gifts by vendors are prohibited. No employee of the school district purchasing products under provisions of the contract issued as a result of this invitation shall accept, solicit, or receive, either directly or indirectly, any gift or gratuity from any person, firm, or corporation.

SAMPLES: The SFA reserves the right to request samples of any/all items indicated on the bid schedule. Samples shall be provided within five (5) business days upon request. The supplier will be responsible for all costs associated with the sample request. Each sample is to be labeled with the Bidder's name, the item number indicated on the Quote Sheets, and the bid number. Each sample must have a minimum of five (5) servings to be evaluated. Product labels on selected samples will be kept for verification when shipments are received. Products without such information may not be considered.

XVIII. SEVERABILITY

The provisions of this contract are severable. Any term or condition deemed illegal or invalid shall not affect any other term or condition of the contract.

XIX. WAIVER AND REJECTION RIGHTS

Notwithstanding any other provisions of the solicitation, the school district reserves the right to:

- Waive any immaterial defect or informality;
- Reject any and all offers or portions thereof; or
- Cancel a solicitation.

XX. RELEASE FROM CONTRACT

In the event the market for a product covered by this request escalates to a point where the vendor is delivering the product at less than cost, the vendor may petition for release from the contract. The petition shall be supported by a third-party market bulletin. The decision to release the vendor from the contract will be based on the difference between the market at the time of the bid opening and the current market for this item.

XXI. PIGGYBACKING CLAUSE

The vendor agrees to allow the SFA and the following school districts (see *Attachment F* and each SFA piggybacking agreement form *Attachment F-1*) to have the same terms, cost, and conditions as this bid, during the time that this bid is in effect. SFAs may order items in quantities of one or more.

Any liability created by purchase orders issued against this agreement shall be the sole responsibility of the SFA placing the order. Prices and terms shall remain firm and in effect from the award of this bid, unless otherwise specified.

XXII. FOOD RECALLS AND BIOSECURITY (required only for processing bids at this time)

The vendor shall be expected to comply with all federal, state, and local mandates regarding the identification and recall of foods from the commercial and consumer marketplace and shall have a process in place to respond effectively to a food recall.

The process must include accurate and timely communications to the SFA and assurance that unsafe products are identified and removed from SFA sites expeditiously, effectively, and efficiently. The selected vendor will be expected to maintain all paperwork required for immediate and proper notification of recalls for full and split cases. The vendor will define their policy and procedures for handling food recalls in a separate document to be submitted along with the bid.

The vendor will complete the chart below to provide the food recall contact person and the backup person's contact information to the school nutrition director or designee. The SFA will also complete the chart below to provide the vendor with a contact person and a backup person's contact information. Food recall procedures can be found in 7 CFR 250.

Food Recall Contact Information:

Company (Vendor) Name	
Contact Name	Sally Palmer
Phone Number(s)	606-224-6056
E-mail address	sally.palmer@gfs.com
Back-Up Contact Name	Alex Sobczynski
Phone Number(s)	616-552-1693
E-mail address	alex.sobczynski@gfs.com
School System Name	
School Nutrition Contact Name	Condus Shuman
Phone Number(s)	478-779-2611
E-mail address	condus.shuman@bcsdk12.net
Back-Up School Nutrition Contact Name	Windy Jones
Phone Number(s)	478-779-2602
E-mail address	windy.jones@bcsdk12.net

Gordon
FOOD SERVICE

GORDON FOOD SERVICE, INC. RECALL PROCESS OVERVIEW

January 18, 2021

Providing customers with safe products is of utmost importance to Gordon Food Service (GFS), and we have a comprehensive centralized recall process that ensures prompt quarantine of affected inventory and immediate notifications to minimize risk to operators and their customers.

Below is a brief outline of the primary recall activities:

1. **Supplier Notification**: Suppliers provide GFS Food Safety Quality Assurance Department with pertinent information to identify the affected recalled product(s).

2. **Isolation**: Recalled product is immediately isolated and quarantined in our distribution centers to prevent further shipment.

3. **Sales and Gordon Food Service Store Notification**: Detailed e-mails are sent to the sales force and Gordon Food Service Store managers with all relevant recall information. The sales force is instructed to promptly notify their customers with appropriate instruction. The Gordon Food Service Stores check their inventory and likewise notify their customers.

4. **Customer Notification**: Using the supplier's recall information and shipping records, a list of potentially affected customers is generated. GFS customers potentially affected by the recall receive prompt notification from a GFS representative. Customers also receive a recall notification via ground mail. The letter is drafted and mailed within 24 hours of recall notification in envelopes which prominently display the statement "URGENT Product Recall - Attention Food Service Director".

5. **Product Disposition and Credits**: Our sales force verifies the amount of recalled product that each customer has on hand at the time of the recall and issues credit accordingly.

6. **Continuous Improvement**: The last step of GFS' recall process is to review the recall activities for effectiveness and pursue any improvement opportunities.

7. **Mock Recalls and Recall Effectiveness Checks**: GFS Food Safety Quality Assurance conducts annual recall effectiveness checks for each distribution center to verify the effectiveness of our process. We also cooperate with the FDA and USDA in their recall effectiveness checks.

Biosecurity: The vendor must have a written policy regarding biosecurity and the food supply in accordance with the Bioterrorism Act 2002 under the U.S. Department of Health and Human Services, FDA, and USDA, Food Safety and Inspection Service. The vendor will define their biosecurity policy and procedures in a separate document to be submitted along with the bid.

XXIII. CONTRACT WORK HOURS/SAFETY STANDARDS ACT (40 U.S.C. 3701-3708) (where applicable)

All contracts awarded by the recipient and/or subrecipient in excess of $100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each vendor must compute the wages of every mechanic and laborer based on a standard work week of 40 hours.

Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic pay rate for all hours worked in excess of 40 hours in the work week.

The requirements of 40 U.S.C. 3704 apply to construction work and provide that no laborer or mechanic must be required to work in unsanitary, hazardous, or dangerous surroundings or conditions. These requirements do not apply to the purchase of supplies, materials, or articles.

XXIV. DAVIS BACON ACT (for construction contracts in excess of $2,000) [Appendix II to 2 CFR 200(d)] (if applicable)

Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of $2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, vendors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, vendors must be required to pay wages not less than once a week. The recipient and/or subrecipient must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The recipient and/or subrecipient must report all suspected or reported violations to the Federal agency.

The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Vendors and Sub vendors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each vendor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work to give up any part of the compensation to which he or she is otherwise entitled. The recipient and/or subrecipient must report all suspected or reported violations to the Federal agency.

XXV. RIGHTS TO INVENTIONS MADE UNDER A CONTRACT OR AGREEMENT (Appendix II to 2 CFR 200(f)) (if applicable)

If the Federal award meets the definition of "funding agreement" under 37 CFR § 401.2 (a) and the recipient or sub-recipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment, or performance of experimental, developmental, or research work under that "funding agreement," the recipient or sub-recipient must comply with the requirements of 37 CFR Part 401, "Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements," and any implementing regulations issued by the awarding agency.

XXVI. PROCUREMENT OF RECOVERED MATERIALS (2 CFR 200.323) (if applicable)

An SFA and its vendors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in the guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds $10,000 or the value of the quantity acquired during the preceding fiscal year exceeded $10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

The recipient or subrecipient should, to the greatest extent practicable and consistent with law, purchase, acquire, or use products and services that can be reused, refurbished, or recycled; contain recycled content, are biobased, or are energy and water-efficient; and are sustainable. This may include purchasing compostable items and other products and services that reduce the use of single-use plastic products. See Executive Order 14057, section 101, Policy.

XXVII. PROHIBITION ON CERTAIN TELECOMMUNICATIONS AND VIDEO SURVEILLANCE SERVICES OR EQUIPMENT (2 CFR 200.2016) (if applicable)

Contractors and subcontractors are prohibited from using federal funds to enter into, extend, or renew contracts for covered equipment, services, or systems that use covered telecommunications as a substantial or essential component or critical technology as part of any system.

XXVIII. CIVIL RIGHTS STATEMENT AND ASSURANCE

The (INSERT SCHOOL FOOD AUTHORITY NAME) hereby agrees that it will comply with:

i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency" (August 11, 2000);
vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.); Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42, and 50.3);
viii. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex (including gender identity and sexual orientation), age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
ix. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital

status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment, or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

By accepting this assurance, the Bibb County School District agrees to compile data, maintain records, and submit records and reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review and copy such records, books, and accounts, access such facilities and interview such personnel as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the Bibb County School District Bibb County School District, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on behalf of the Bibb County School District.

Signature: _____ Title:_____

Printed Name:_____

ATTACHMENT A

BIDDER SUBMISSION FORM

Notice to Bidders:

The submitted Bid must comply with all the requirements contained in this RFP. If this bid is accepted, the undersigned Bidder agrees to enter into an agreement with the SFA on the form included in the Contract Documents to perform and furnish all products as specified or indicated in the Contract Documents.

This Bid is submitted to: Bibb County School District - Procurement Department

This Bid is submitted on this date: (MM/DD/YYYY) 06/13/2025

This Bid is valid for sixty (60) days from the date of the public opening of the bids.

Communications and questions regarding this bid are to be directed to:

Dr. Elaine M Wilson-Beverly, Executive Director of Procurement
elaine.wilson@bcsdk12.net

Receipt of Addenda:

In submitting this Bid, Bidder represents that they have received and examined the following Addenda (if applicable):

Addendum 1 Q&A Date 04/14/2025

Addendum 2 _____ Date _____

Checklist for Bidder:

The following documents are attached to and made part of the Bid (check all that applies):

- ☑ Specifications
- ☑ Lobbying Certificate
- ☑ Debarment Status Form
- ☑ Piggybacking Participation Form
- ☑ Bid Exception Form
- ☑ Anti-Collusion
- ☑ Vendor Affidavit
- ☑ Reference Form (if requested)
- ☑ Contract Signature Page (signed and dated after award)

Bid Pricing:

Unless items are specifically excluded in the Bid, the SFA shall deem the Bid to be complete and shall not be charged any costs above and beyond the Bid amount set forth by the Bidder herein.

Total Bid Price: $ 9,515.72

Total Bid Price excludes the calculated amount based on case quantity as the information was not provided

Authorized Signature of Bidder: (This bid submission form must be signed by an individual with actual authority to bind the company.)

Company Type (check one):

☐ Sole Proprietorship ☐ Partnership ☑ Corporation ☐ Joint Venture ☐ LLC

Bidder attests that:

They have thoroughly reviewed this RFP, and this bid response has been submitted in accordance with the RFP requirements.

Company Name: Gordon Food Service, Inc.

Federal ID#1: 38-1249848

Street Address: 1300 Gezon Parkway SW

Wyoming, MI 49509

Signature**:

Signatory's Name: Obinna Okoroafo

Signatory's Title: Bid Department Supervisor

Witness's Signature**:

Witness's Name: Jessica Danielle Bernal

Witness's Title: Bid Analyst

**For Corporations: The bid must be signed by the President or Vice President, and the signature must be attested by the Corporate Secretary or Treasurer.

If any employee other than the President or Vice President signs on behalf of the corporation, or if the President's or Vice President's signature is not attested to by the Corporate Secretary or Treasurer, a copy of the corporate resolution authorizing said signature(s) must be attached to this bid. Failure to attach a copy of the appropriate authorization, if required, may result in rejection of the bid.

EXHIBIT A

TO THE BOARD RESOLUTION OF GORDON FOOD SERVICE, INC.
AUTHORITY OF BID DEPARTMENT PERSONNEL TO
EXECUTE AND DELIVER BID PROPOSALS

Designated Representatives effective as amended on January 27, 2025.

Dorothy Cole
Derrick Haight
Taylor Malewitz
Katie Northrup
Obi Okoroafo
Marla Troutman
Justin Visser

Amended Exhibit A to the Gordon Food Service, Inc. Board Resolution dated March 29, 2017, exhibit amended on May 11, 2018, January 7, 2019, January 27, 2020, February 14, 2023 and May 14, 2024 effective January 27, 2025.

ATTACHMENT B
Specifications & Quote Sheet

(SEE ATTACHMENTS)

DEFINITIONS (if applicable):

Bid Unit: The unit designation that shall be applicable to all pricing offered for bid evaluation purposes. Unit cost, freight, fixed fee, estimated usage, and the extended cost shall be stated in terms of the designated bid unit. In some instances, the bid unit and the package unit may be the same.

Pack size: With some items, the bid unit does not represent a package configuration by which the item would normally be purchased. In such instances, the Bidder will be required to bid according to the designated bid unit, state how the product will be packaged, and provide a cost for the purchase unit.

Purchase Unit: The package configuration (case, carton, box, bag, etc.) by which the product would normally be sold. This shall also mean packaging being referred to when the term "case price" is applicable.

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
1	Customer		1	cases	classic yellow mustard, packaged in individual single-serve packets for portion control, made with dist					
1	GFS	109908 SK			MUSTARD PKT 200-1/5Z HNZ	Kraft- Hnz	10013000530603	200-0.2 OZ		$9.20
2	Customer		1	cases	applesauce - single serve cup, 4 oz each serving 1 portion must equal minimum of 1/2 cup fruit					
2	GFS	122200 SK			APPLESAUCE UNSWT CUP 72-4Z GCHC	Gordon Chc / Knouse	FFASN0500GFS01	72-4 OZ		$24.47
3	Customer		1	cases	bacon, turkey slices, 1 portion must equal 1 m/m/ma					
3	GFS	834770 SK			BACON TKY CKD 12-50CT JENNO	Jennie-O / Hormel	271106	12-50 CT		$103.53
4	Customer		1	cases	Condiment, no more than 6g sugar per 2 tbsp serving					
4	GFS	141201 SK			SAUCE BBQ CUP DUNK LO SOD 250-1Z REDG	Red Gold	REDOA1Z	250-1 OZ		$37.22
5	Customer		1	cases	trans fat free, low sodium, no MSG, first ingredient must be the meat product, flavorings and spices ac					
5	GFS	789490 SK			BASE BEEF LO SOD ULTIM 6-1# KNORR	Knorr / Unilever	68937915	6-1 LB		$67.81
6	Customer		1	cases	trans fat free, low sodium, no MSG, first ingredient must be the meat product, flavorings and spices ac					
6	GFS	789481 SK			BASE CHIX RSTD LO SOD 6-1# KNORR	Knorr / Unilever	68809763	6-1 LB		$55.26
7	Customer		1	cases	seasoned, low sodium, trans fat free					
7	GFS	197912 SK			BEAN BLACK LO SOD 6-10 ALLEN	Allens / McCall Frms	32213	6-10 CAN SZ		$33.24
8	Customer		1	cases	bean, green fresh breaded - fresh green beans covered in light wheat breading bakeable and crisp co					
8	GFS	106371 SK			APTZR GREEN BEAN BATRD 4-2# ANCH	Anchor / McCain	50010917	4-2 LB		$30.41
9	Customer		1	cases	pinto beans, canned, slow-simmered in a vegetarian tomato-based sauce suitable for use in pork&bea					
9	GFS	298913 SK			BEAN VEGTAR 6-10 GCHC	Gordon Chc / Furmano	91E842	6-10 CAN SZ		$37.48
10	Customer		1	cases	lima beans, green, whole, low sodium, #10 can					
10	GFS	118796 SK			BEAN LIMA MED 6-10 GCHC	Gordon Chc / Seneca	009390111879	6-108 OZ		$47.24
11	Customer		1	cases	kidney beans, whole, low sodium #10 can					
11	GFS	492562 SK			BEAN KIDNEY DARK LO SOD 6-111Z BUSH	Bushs / Bush	001745	6-10 CAN SZ		$33.95
12	Customer		1	cases	2 oz m/ma equivalent, CN-labeled, soy-free, low sodium					
12	GFS	100631 SK			BEEF BRGR STK CKD CHARB CN 114-2Z	Gordon Chc / Adv- Pierre	10000010163	114-2 OZ		$114.13
13	Customer		1	cases	2 oz m/ma equivalent, CN-labeled, low sodium					
13	GFS	746521 SK			BEEF STK FRTTR BRD WGRAIN 250-1.97Z	Tyson	10000068033	250-1.97 OZ		$141.19
14	Customer		1	cases	2 oz m/ma equivalent, CN-labeled, low sodium					
14	GFS	743171 SK			FRANKS BEEF 6" 8/# R/SOD 2-5# ARMOUR	Smithfield /	20027815481699	2-5 LB/ 80-2 OZ		$41.95
15	Customer		1	cases	bell peppers diced frozen - must be U.S. Grade A or better where grading standards exist.					
15	GFS	508632 SK			PEPPERS GREEN DCD SWT 12-2# GCHC	Gordon Chc / Limson	508632	12-2 LB		$41.20
16	Customer		1	cases	biscuit, southern style,- cooked, ez split, wg 51%, tff, low-sodium frozen, pre-portioned, pre-formed fro					
16	GFS	195420 SK			DOUGH BISC STHRN STYL 168-3.17Z PILLS	Pillsb / Gen. Mills	94562-06249	168-3.17 OZ		$42.98
17	Customer		1	cases	frozen garlic toast, must be whole grain, trans fat free, one serving must meet 2 grain equivalent					
17	GFS	197582 SK			BREAD GARL TX TST SLC WGRAIN 120-1.3Z	Bake Crafters	1605	120-1.3 OZ		$36.38
18	Customer		1	cases	bacon, scrambled egg, & cheese 1.5 grain & 1 meat/meat alternative bulk or individually wrapped					
18	GFS	399994 SK			POCKET BKFST BCN/EGG/CHS 60-3Z	Albies	842	60-3 OZ		$50.05
19	Customer		1	cases	scrambled eggs, mozzarella cheese, pork sausage and gravy, wrapped in a golden whole grain crust,					
19	GFS	810937 SK			BURRITO BKFST EGG&CHS IW 120-3.75Z	LosCabos / Dot Fds	98334	120-3.75 OZ	Bid Alt to Spec	$107.06
20	Customer		1	cases	breakfast sandwich - wg 51% - individual wrap or bulk tff - 1 portion must equal 2 grain equivalents an					
20	GFS	393836 SK			SAND BKFST EGG & CHS WGRAIN 100-2.35Z	J. Dean / Tyson	10000043949	100-2.35 OZ		$64.18
21	Customer		1	cases	broccoli, frozen florets/chopped must be american product - top quality 1/4" cut containing not less th					
21	GFS	266232 SK			BROCCOLI FLORETS 12-2# P/L	PL / Limson Tr	266232	12-2 LB		$39.84
22	Customer		1	cases	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion					
22	GFS	No Bid								
23	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
23	GFS	138652 SK			WAFFLE WGRAIN 144-1.3Z BKCRFT	Bake Crafters	1453	144-1.3 OZ		$27.07
24	Customer		1	cases	butter granuels, dry, butter flavored, trans fat free, low/no fat					
24	GFS	209810 SK			BUTTER SUB 24-4Z BTRBUDS	Bttr Buds	49835	24-4 OZ		$42.64
25	Customer		1	cases	calzone, wg , individually wrapped, turkey pepperoni & mozzarella cheese, 25 ge, 2 m/ma					
25	GFS	792921 SK			CALZONE PIZZA PEPP WGRAIN 48-4.5Z ALB	Albies	813	48-4.5 OZ		$49.32
26	Customer		1	cases	¿ cup vegetable equivalent, low sodium, no added fats or sugar					
26	GFS	118966 SK			CORN WHL KERNEL FCY GRADE 6-10 GCHC	Gordon Chc / Seneca	009390111896	6-10 CAN SZ		$38.56
27	Customer		1	cases	¿ cup vegetable equivalent, low sodium, no added fats or sugar					
27	GFS	118850 SK			BEAN GREEN CUT FCY 3SV 6-10 P/L	Lakeside / Seneca	007022292612	6-10 CAN SZ		$37.44
28	Customer		1	cases	Canned in 100% juice, ¿ cup fruit equivalent, no added sugar					
28	GFS	610348 SK			FRUIT MIXED DCD IN JCE 6-10 GCHC	Gordon Chc / Pacific Cst	610348	6-10 CAN SZ		$60.73
29	Customer		1	cases	Canned in 100% juice, ¿ cup fruit equivalent, no added sugar					
29	GFS	610267 SK			PEACH SLCD IN JCE 6-10 GCHC	Gordon Chc / Pacific Cst	610267	6-10 CAN SZ		$57.78
30	Customer		1	cases	Canned in 100% juice, ¿ cup fruit equivalent, no added sugar					
30	GFS	610399 SK			PEAR SLCD IN JCE 6-10 GCHC	Gordon Chc / Pacific Cst	093901610393	6-10 CAN SZ		$57.15

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
31	Customer		1	cases	carrots diced canned - must be U.S. Grade A or better where grading standards exist.					
31	**GFS**	**118915 SK**			**CARROT SLCD MED 6-10 GCHC**	**Gordon Chc / Lakeside**	**009390111891**	**6-10 CAN SZ**		**$36.18**
32	Customer		1	cases	celery diced frozen - must be U.S. Grade A or better where grading standards exist.					
32	**GFS**	**261513 SK**			**CELERY DCD IQF 6-4# GCHC**	**Gordon Chc / Limson**	**261513**	**6-4 LB**		**$36.40**
33	Customer		1	cases	Whole grain rich, portion provides 1 oz grain equivalent					
33	**GFS**	****268690 SK**			**BAR CEREAL TRIX WGRAIN 96-1.42Z GENM**	**Trix / Gen. Mills**	**16000-31915**	**96-1.42 OZ**	**Additional Flavors**	**$34.66**
34	Customer		1	cases	Whole grain rich, portion provides 1 oz grain equivalent					
34	**GFS**	**265901 SK**			**BAR CEREAL COCOPUFF WGRAIN 96-1.42Z**	**Cocoa Puffs / Gen. Mills**	**16000-45577**	**96-1.42 OZ**		**$34.66**
35	Customer		1	cases	cereal, bar, cinnamon, toasted, wg, ready to eat, reduced sugar, cacfp compliant, 1 oz grain equivaler					
35	**GFS**	**265891 SK**			**BAR CEREAL CINN TST WGRAIN 96-1.42Z**	**CinnTstCrnch / Gen. Mills**	**16000-45576**	**96-1.42 OZ**		**$34.66**
36	Customer		1	cases	cereal, bar, strawberry, sweetened cranberries wg, ready to eat, 1 oz grain equivalent					
36	**GFS**	**209761 SK**			**BAR STRAWB WGRAIN 96CT NUTRIGRAIN**	**Nutri-Grn / Kellogg**	**3800059772**	**96-1.55 OZ**		**$35.59**
37	Customer		1	cases	cereal, wg, sweetened whole grain rice and corn cereal with natural blueberry flavor in a ready-to-eat					
37	**GFS**	**261737 SK**			**CEREAL RICE CHEX BLUEB BOWL 96-1Z**	**Gen. Mills**	**16000-18446**	**96-1 OZ**		**$32.80**
38	Customer		1	cases	Portion of 1 ounce grain equivalent, no more than 6g added sugar per dry ounce					
38	**GFS**	**365790 SK**			**CEREAL CINN TOAST R/S BWL 96CT GENM**	**CinnTstCrnch / Gen. Mills**	**16000-29444**	**96-1 OZ**		**$32.80**
39	Customer		1	cases	cereal, wg, sweetened wg oat, gluten-free cereal with apple cinnamon taste in a ready-to-eat bowl for					
39	**GFS**	**266052 SK**			**CEREAL APPLCINN WGRAIN BWL 96CT GENM**	**AppCinnCheer / Gen. Mills**	**16000-31879**	**96-1 OZ**		**$33.50**
40	Customer		1	cases	cereal, a crisp, whole grain wheat and rice cereal sweetened with real cinnamon in the perfect single s					
40	**GFS**	**105931 SK**			**CEREAL CINN TST CRNCH R/S CUP 60-2Z**	**CinnTstCrnch / Gen. Mills**	**16000-14886**	**60-2 OZ**		**$39.11**
41	Customer		1	cases	cereal, wg, multi-grain for schools good source of 8 vitamins and minerals, and has 24 g whole grain					
41	**GFS**	**No Bid**								
42	Customer		1	cases	cereal, wg, sweetened whole grain corn cereal with fruit flavor in a ready-to-eat bowl for convenient, s					
42	**GFS**	**283620 SK**			**CEREAL FROOT LOOPS R/S BWL 96-1Z KELL**	**Frt Loop / Kellogg**	**3800078788**	**96-1 OZ**		**$34.63**
43	Customer		1	cases	cereal, granola, oat, honey, individually wrapped, no artificial colors, no artificial flavors, no gelatin, 1					
43	**GFS**	**509396 SK**			**CEREAL CHEERIOS HNYNUT BWL 96CT GENM**	**HN Cheerios / Gen. Mills**	**16000-11918**	**96-1 OZ**		**$32.80**
44	Customer		1	cases	pre-sliced cheddar cheese, must be 100% real cheese, one serving meets .5 oz meat/meat alternate,					
44	**GFS**	**240760 SK**			**CHEESE CHED SLCD 8-1.5# LOL**	**LOL**	**44224**	**8-1.5 LB**		**$58.96**
45	Customer		1	cases	cheese, parmesan, shredded, reduced fat. aged hard cheese with a sharp, savory flavor. packaged in					
45	**GFS**	**432413 SK**			**CHEESE PARM SHRD FCY 4-5# TAV PREM**	**Tavolini / Sterling**	**432413**	**4-5 LB**		**$90.14**
46	Customer		1	cases	cheese, slices, american, yellow, 50% reduced fat, 50% reduced sodium, 960 slices, slices offset-stac					
46	**GFS**	**499789 SK**			**CHEESE AMER YEL 160 SLCD R/F 4-5# LOL**	**LOL**	**46030**	**4-5 LB/ 640-.5Z**		**$55.67**
47	Customer		1	cases	1 oz m/ma equivalent, reduced fat					
47	**GFS**	**579050 SK**			**CHEESE STRING MOZZ 168-1Z BONGARDS**	**Bongards / Limson**	**402951**	**168-1 OZ**		**$47.68**
48	Customer		1	cases	Whole grain-rich breading, 2 oz m/ma + 1 oz grain equivalent per sandwich					
48	**GFS**	**174672 SK**			**SAND BKFST PANCK SAUS CHIX 168-2.4Z**	**Bake Crafters**	**9125**	**168-2.4 OZ**		**$129.10**
49	Customer		1	cases	2 oz m/ma equivalent, CN-labeled, soy-free, gluten-free					
49	**GFS**	**180731 SK**			**CHIX STRP DK MT FC 6-5# TYS**	**Tyson**	**10167020928**	**6 PC-30 LB AV/CS**		**$123.10**
50	Customer		1	cases	chicken breast chunks, unbreaded fully cooked for salads portion must meet 2 m/m/ma					
50	**GFS**	**617760 SK**			**CHIX CKD SHRD WHT IQF 2-5# GCHC**	**Gordon Chc / Tip Top**	**13802**	**2-5 LB**		**$41.02**
51	Customer		1	cases	chicken strips, with sauce pouch, fully cooked, 2 m/m,					
51	**GFS**	**890911 SK**			**CHIX STRP TERYAKI 6-7.15#**	**GrnDrgn / Int'l Fd Sol**	**73001**	**6-7.15 LB**		**$189.84**
52	Customer		1	cases	breaded chicken breast w/rib meat patty, all white, whole grain, precooked, CN label, 2 meat/meat alte					
52	**GFS**	**259967 SK**			**CHIX PTY BRD WGRAIN 170-3Z GLDCRK**	**Gold Crk**	**791421**	**170-3 OZ**		**$83.84**
53	Customer		1	cases	whole grain-rich waffle, 2 oz m/ma + 1 oz grain equivalent					
53	**GFS**	**493447 SK**			**WAFFLE MAPL STF CHIX SAUS IW 108-2.2Z**	**Snk'nWaffle / Arlington VF**	**00090**	**108-2.2 OZ**		**$83.17**
54	Customer		1	cases	fully cooked frozen bone-in chicken wings, low sodium, one serving credits 2 meat/meat alternate					
54	**GFS**	**439523 SK**			**CHIX WNG CKD RSTD 6-5# GOLD CREEK**	**Gold Crk**	**6000**	**6-5 LB**		**$129.01**
55	Customer		1	cases	coffee, cold brew, 8 fl oz each serving, original flavor, milk component eq, ready to drink, smart snack					
55	**GFS**	**No Bid**								
56	Customer		1	cases	coffee, cold brew, 8 fl oz each serving, vanilla flavor, milk component eq, ready to drink, smart snack c					
56	**GFS**	**442006 SK**			**COFFEE CLD BREW VAN LATTE 24-8FLZ**	**Java House / Dot Fds**	**FA10E080**	**24-8 FL OZ**		**$45.67**
57	Customer		1	cases	coffee, columbian or other robust brew, regular - ground not beans, us brand					
57	**GFS**	**316595 SK**			**COFFEE COLOMB GRND 6-22.6Z FOLG**	**Folgers / Smucker**	**2550030445**	**6-22.6 OZ**		**$86.37**
58	Customer		1	cases	coffee, columbian or other robust brew, decaf - ground not beans, us brand					
58	**GFS**	**316596 SK**			**COFFEE DECAF CLSC RST GRND 6-25.9Z**	**Folgers / Smucker**	**2550030410**	**6-25.9 OZ**		**$92.61**
59	Customer		1	cases	cookie, wg, sugar cookie, individually wrapped, 1 grain equivalent					
59	**GFS**	**411692 SK**			**COOKIE CONFET CK FRSTNG STFD 120-1.7Z**	**Richs / Richs**	**08202**	**120-1.7 OZ**	**Bid Alt to Spec**	**$59.95**
60	Customer		1	cases	yellow, enriched and whole grain-rich, finely ground from dried corn kernels					
60	**GFS**	**106880 SK**			**CORNMEAL YEL SELF RISING 25# WEIS**	**Weisenberger**	**290809**	**1-25 LB**		**$16.11**

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
61	Customer		1	cases	9g whole grain , bite-sized spicy buffalo cheese crackers made with 100% real cheese, 1 grain equiv					
61	**GFS**	**565226 SK**			**CRACKER CHEESE BUFF WNG 175-0.75Z**	**Cheez It / Kellogg**	**2410012431**	**175-0.75 OZ**		**$37.61**
62	Customer		1	cases	9g whole grain , bite-sized cheese crackers made with 100% real cheese, 1 grain equivalent					
62	**GFS**	**512342 SK**			**CRACKER CHEEZ-IT WGRAIN 60-1Z**	**Cheez It / Kellogg**	**2410010480**	**60-1 OZ**		**$17.95**
63	Customer		1	cases	crackers, savory whole grain-rich with bold chili lime flavor 1 oz grain equivalent. contains no artificial					
63	**GFS**	**No Bid**								
64	Customer		1	cases	cracker, graham, original, waffle shaped, individually wrapped, natural flavors, 1 oz grain equivalent					
64	**GFS**	**495411 SK**			**CRACKER GRHM WAFF ORIG 100-1.74Z KELL**	**Kellogg**	**3800029476**	**100-1.74 OZ**		**$37.95**
65	Customer		1	cases	graham crackers, whole grain-rich, cinnamon flavored, shaped for fun appeal. individually wrapped , 1					
65	**GFS**	**859550 SK**			**CRACKER GRHM STCK SCOOBY 210-1Z**	**Keeb / Kellogg**	**3010050689**	**210-1 OZ**		**$49.91**
66	Customer		1	cases	croissant, baked, curved, sliced, sweet dairy flavor & buttery notes with flaky & tender texture, thaw &					
66	**GFS**	**662882 SK**			**CROISSANT WGRAIN SLCD 2.2Z 6-24CT**	**Hadley Frms**	**139**	**6-24 CT/ 2.2 OZ**		**$53.24**
67	Customer		1	cases	donut, breakfast, powdered, holes, wg, individually wrapped, 2 oz grain equivalent, frozen, 16 months					
67	**GFS**	**371058 SK**			**DONUT HOLE CAKE PWDRD WGRAIN 60-3.1Z**	**Super Stars / Super Bkry**	**9300**	**60-1 OZ**		**$54.59**
68	Customer		1	cases	donut, breakfast, glazed yeast raised, pull a part, wg, individually wrapped, 2 oz grain equivalent, froz					
68	**GFS**	**371398 SK**			**DONUT HOLE GLZD PULL APART IW 80-2.5Z**	**Super Bkry**	**18450**	**80-2.5 OZ**		**$43.08**
69	Customer		1	cases	donut, breakfast, ring, wg, individually wrapped, 1 oz grain equivalent, frozen, 16 months shelf life, wg					
69	**GFS**	**668181 SK**			**DONUT RING WGRAIN GLZ IW 80-2.5Z**	**Super Bkry**	**18400**	**80-2.5 OZ**		**$38.51**
70	Customer		1	cases	reduced fat, vinaigrette-style with a blend of herbs, garlic, and spices, portioned in individual 1 oz cup					
70	**GFS**	**865030 SK**			**DRESSING ITAL FF CUP 100-1.5Z**	**Nat Frsh / Winland**	**85716475061**	**100-1.5 OZ**		**$17.60**
71	Customer		1	cases	creamy style, reduced fat, portioned in individual 1 oz cups for single-serv					
71	**GFS**	**130292 SK**			**DRESSING RANCH LT CUP 100-1Z**	**Nat Frsh / Winland**	**851466D5061**	**100-1 OZ**		**$19.20**
72	Customer		1	cases	eggs, liquid, whole eggs, refrigerated, pasteurized for safety. packaged in ready-to-use cartons for ea					
72	**GFS**	**533149 SK**			**EGG SCRMBD LIQ MIX 15-2# PAP**	**Papet / Michael Fds**	**46025-15088-00**	**15-2 LB**		**$61.72**
73	Customer		1	cases	whole grain rich 40oz pounches, single portion provides 1 oz grain equivalent, shelf life of 12 months					
73	**GFS**	**395694 SK**			**GRITS WHT STONE GRND 6-24Z**	**House-Autry**	**60020**	**6-24 OZ**		**$20.44**
74	Customer		1	cases	fish, catfish fillet, strip, fresh water, breaded, iqf, battered, 1.5 oz m/ma & 5 oz grain equivalent					
74	**GFS**	**537188 SK**			**CTFSH STRP BRD IQF 1.5Z 8-5#**	**Delta Pride / Consolidated Catfish**	**17554**	**8-5 LB**		**$142.95**
75	Customer		1	cases	flavor, sugar free syrup for coffee - vanilla					
75	**GFS**	**853910 SK**			**SYRUP VAN SGR FR PLAS 4-1LTR**	**Monin**	**M-FS045F**	**4-1 LTR**		**$31.68**
76	Customer		1	cases	flavor, sugar free syrup for coffee - caramel					
76	**GFS**	**608962 SK**			**SYRUP CRML SGR FR 4-1LTR MONIN**	**Monin**	**M-FS009F**	**4-1 LTR**		**$31.68**
77	Customer		1	cases	flour, wheat, all-purpose, enriched and bleached or unbleached. finely milled					
77	**GFS**	**324236 SK**			**FLOUR WHL WHEAT STONE GRND 50# GENM**	**Gld Med / Gen. Mills**	**16000-58072**	**1-50 LB**		**$20.10**
78	Customer		1	cases	frozen beverage concentrate, blue rasberry, 100% juice concentrate in 1/2 gallon jug, no artificial ingr					
78	**GFS**	**435892 SK**			**CONC BLUE RASPB 100% JCE 6-64FLZ**	**Barfresh**	**5-1BRSMP64-6**	**6-64 FL OZ**		**$137.95**
79	Customer		1	cases	frozen beverage concentrate, cherry, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients					
79	**GFS**	**No Bid**								
80	Customer		1	cases	frozen beverage concentrate, green watermelon, 100% juice concentrate in 1/2 gallon jug, no artificial					
80	**GFS**	**534027 SK**			**JUICE WTRMLN GRN 100% CONC 6-64FLZ**	**Barfresh**	**5-1GWSMP64-6**	**6-64 FL OZ**		**$137.95**
81	Customer		1	cases	frozen beverage concentrate, sour apple, 100% juice concentrate in 1/2 gallon jug, no artificial ingredi					
81	**GFS**	**No Bid**								
82	Customer		1	cases	frozen beverage concentrate, strawberry kindividually wrappedi, 100% juice concentrate in 1/2 gallon					
82	**GFS**	**435938 SK**			**CONC STRAWB KW 100% JCE 6-64FLZ**	**Barfresh**	**5-1SKSM64-6**	**6-64 FL OZ**		**$137.95**
83	Customer		1	cases	2 oz m/ma equivalent, CN-labeled, low sodium					
83	**GFS**	**518372 SK**			**SAUSAGE PTY CKD 1.25Z 6-5# JTM**	**JTM**	**5646CE**	**6-5 LB**		**$103.30**
84	Customer		1	cases	2 oz m/ma equivalent, reduced sodium sauce					
84	**GFS**	**199341 SK**			**ENTREE KIT GEN TSO'S CHIX 6-7.15#**	**GrnDrgn / Int'l Fd Sol**	**72003**	**6-7.15 LB**		**$172.72**
85	Customer		1	cases	whole grain rich, gluten-free, 2 oz grain equivalent, frozen					
85	**GFS**	**213531 SK**			**BUN HAMB CLSC IW 24-3.2Z UDI'S**	**Udi / Conagra**	**9899780644**	**24-3.2 OZ**	**Bid Alt to Spec**	**$33.98**
86	Customer		1	cases	liquid browning and seasoning agent used to enhance color and depth in sauces and gravies. made fr					
86	**GFS**	**400304 SK**			**SEASONING LIQ 1-GAL KITCHEN BOUQUET**	**KBouq / Clorox**	**5100**	**1 GAL**		**$22.21**
87	Customer		1	cases	whole grain-rich bread, 2 oz m/ma + 2 oz grain equivalent per portion					
87	**GFS**	**786360 SK**			**SAND GRLLD CHS WGRAIN IW 72-4.19Z**	**Hot Off Grl / Integrtd FS**	**134000**	**72-4.19 OZ**		**$73.37**
88	Customer		1	cases	whole grain rich, 2 oz grain equivalent, frozen					
88	**GFS**	**258641 SK**			**BUN HOT DOG WGRAIN 6" 144-2Z BKCRFT**	**Bake Crafters**	**471**	**12-12 CT/ 2 OZ**		**$36.89**
89	Customer		1	cases	assorted flavors including grape, strawberry, and mixed fruit,individually packaged, no sugar added,sr					
89	**GFS**	**284882 SK**			**JELLY ASST #4 200-.5Z SMUCK**	**Smucker**	**5150000774**	**200-0.5 OZ**		**$18.45**
90	Customer		1	cases	100% fruit juice, 6 oz portion, no added sugar					
90	**GFS**	**373680 SK**			**JUICE APPL 100% 48-6FLZ SNCUP**	**Suncup / Gregory**	**040301**	**48-6 FL OZ**		**$14.49**

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
91	Customer		1	cases	100% fruit juice, 4oz portion, no added sugar					
91	**GFS**	**135440 SK**			**JUICE APPL 100% FZ 72-4FLZ SNCUP**	**Suncup / Gregory**	**090301**	**72-4 FL OZ**		**$15.05**
92	Customer		1	cases	100%, not from concentrate, no added sugar or preservatives.					
92	**GFS**	**487811 SK**			**JUICE LEMON 12-32Z FIESTA BRAVA**	**Fiesta B / Flayco**	**77010**	**12-32 FL OZ**		**$26.80**
93	Customer		1	cases	100%, not from concentrate, no added sugar or preservatives.					
93	**GFS**	**332370 SK**			**JUICE LIME 12-32FLZ TROPICFRSH**	**TropFrsh / Biddle**	**332**	**12-32 FL OZ**		**$34.62**
94	Customer		1	cases	100% fruit juice, 4oz portion, no added sugar					
94	**GFS**	**135450 SK**			**JUICE ORNG 100% FZ 72-4FLZ SNCUP**	**Suncup / Gregory**	**090100**	**72-4 FL OZ**		**$19.19**
95	Customer		1	cases	100% fruit juice, 6 oz portion, no added sugar					
95	**GFS**	**373640 SK**			**JUICE ORNG 100% 48-6FLZ SNCUP**	**Suncup / Gregory**	**040100**	**48-6 FL OZ**		**$18.43**
96	Customer		1	cases	individual frozen 100% fruit juice slush, white grape and apple juice blend, refreezable, slack and serv					
96	**GFS**	**671771 SK**			**SLUSHIE BLUE RASPB 100% JCE 60-4FLZ**	**Cool Tr / Trop Pardse**	**13001**	**60-4 FL OZ**	**Additional Flavors**	**$26.60**
97	Customer		1	cases	individual frozen 100% fruit juice slush, orange juice and apple juice blend, refreezable, slack and ser					
97	**GFS**	**393332 SK**			**SLUSHIE STRAWB KIWI 60-4FLZ**	**Cool Tr / Trop Pardse**	**12002-R4**	**60-4 FL OZ**	**Additional Flavors**	**$26.60**
98	Customer		1	cases	reduced sugar, low sodium, no high fructose corn syrup or artificial colors, #10 can					
98	**GFS**	**200621 SK**			**KETCHUP CAN NAT LO SOD 6-10 REDG**	**Red Gold**	**REDYL99**	**6-10 CAN SZ**		**$39.98**
99	Customer		1	cases	reduced sugar, low sodium, no high fructose corn syrup or artificial colors, individually portioned					
99	**GFS**	**848530 SK**			**KETCHUP PKT 33% 1000-9 GM REDG**	**Red Gold**	**REDY59G**	**1000-9 GM**		**$24.60**
100	Customer		1	cases	Portion of ¿ cup, no more than 12g added sugar per 6 ounces					
100	**GFS**	**222097 SK**			**YOGURT STRAWB L/F 12-6Z YOPL**	**Yop / Gen. Mills**	**70470-00300**	**12-6 OZ**		**$10.23**
101	Customer		1	cases	¿ cup vegetable equivalent, low sodium, no added fats or sugar					
101	**GFS**	**860560 SK**			**POTATO MASH SEAS R/SOD 6-4# MCC**	**McCain**	**1000002870**	**6-4 LB**		**$42.58**
102	Customer		1	cases	smooth and creamy, reduced fat formula mayonnaise, made with cage-free eggs and expeller-pressec					
102	**GFS**	**188921 SK**			**MAYONNAISE REDC CAL 4-1GAL KENS**	**Kens**	**KE0892**	**4-1 GAL**		**$47.95**
103	Customer		1	cases	smooth and creamy, reduced fat formula mayonnaise, individually portioned,made with cage-free egg					
103	**GFS**	**188741 SK**			**MAYONNAISE LT PKT 200-12GM GCHC**	**Gordon Chc / D Crystal**	**76068**	**200-12 GM**		**$29.85**
104	Customer		1	cases	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion					
104	**GFS**	**474964 SK**			**STROMBOLI MT & CHS 72-4.2Z S&F**	**S&F Fds**	**5192BC**	**72-4.2 OZ**		**$70.37**
105	Customer		1	cases	nonfat powdered milk					
105	**GFS**	**113336 SK**			**MILK PWD INST FF 50# P/L**	**PL / Dot Fds**	**1010100**	**1-50 LB**		**$106.69**
106	Customer		1	cases	muffin, blueberry crumble flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in pea					
106	**GFS**	**761151 SK**			**MUFFIN BLUEB WGRAIN IW 96-2Z BKCRFT**	**Bake Crafters**	**1201**	**96-2 OZ**		**$37.20**
107	Customer		1	cases	muffin, cherry flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in peanut free & tr					
107	**GFS**	**273681 SK**			**MUFFIN CHOCOLATE CHP WGRAIN IW 96-2Z**	**Muffn Twn / JSB- Muff Twn**	**02670**	**96-2 OZ**	**Additional Flavors**	**$32.07**
108	Customer		1	cases	muffin top, cinnamon crumble flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in					
108	**GFS**	**558011 SK**			**MUFFIN APPL CINN WGRAIN IW 72-2Z**	**Otis / Aspire**	**10146**	**72-2 OZ**	**Additional Flavors**	**$36.81**
109	Customer		1	cases	IW cinnamon-flavored muffin,thaw and serve, no artificial flavors or colors added.					
109	**GFS**	**516700 SK**			**MUFFIN CINN TST CRNCH FZ 40-3.1Z GENM**	**Gen. Mills**	**113561000**	**40-3.1 OZ**		**$34.97**
110	Customer		1	cases	oats, quick, dry wg					
110	**GFS**	**100800 SK**			**OATS QUICK HOT CEREAL 12-42Z GILST**	**Hosp / Gilster ML**	**36820**	**12-42 OZ**		**$48.85**
111	Customer		1	cases	all-purpose cooking oil made from soybean, canola, or blended plant-based oils. light, neutral flavor, a					
111	**GFS**	**292702 SK**			**OIL SALAD VEG SOY CLR NT 6-1GAL GCHC**	**Gordon Chc / Limson**	**292702**	**6-1 GAL**		**$53.45**
112	Customer		1	cases	whole sliced onions coated in seasoned whole grain-rich breading. oven-ready, pre-cooked, and indiv					
112	**GFS**	**517423 SK**			**ONION RING BRD WGRAIN 6-4#**	**McCain**	**1000012335**	**6-4 LB**		**$57.74**
113	Customer		1	cases	onions, diced, frozen - must be U.S. Grade A or better where grading standards exist.					
113	**GFS**	**261521 SK**			**ONION DCD IQF 6-4# GCHC**	**Gordon Chc / Limson**	**261521**	**6-4 LB**		**$27.77**
114	Customer		1	cases	pancake, bites, individually wrapped, original flavor, 2 oz grain equivalent					
114	**GFS**	**429542 SK**			**PANCAKE BITE WGRAIN IW 1.5" 72-2.4Z**	**Bake Crafters**	**1673**	**72-2.4 OZ**		**$51.47**
115	Customer		1	cases	pancake, bowl, individually wrapped, wg, fruity, strawberry flavored, 2 grain equivalent, 1/2 c fruit					
115	**GFS**	**No Bid**								
116	Customer		1	cases	pancake, buttermilk, bulk, wg, 2oz grain equivalent, wg,					
116	**GFS**	**156101 SK**			**PANCAKE BTRMLK WGRAIN 144-1.3Z BKCRFT**	**Bake Crafters**	**1475**	**144-1.3 OZ**		**$26.84**
117	Customer		1	cases	pancake, maple flavored, mini, wg, 2 grain equivalent					
117	**GFS**	**661240 SK**			**PANCAKE MINI MAPL WGRAIN 72-3Z**	**DeWafel**	**625**	**72-3 OZ**		**$34.45**
118	Customer		1	cases	rotini-style noodles, 100% whole grain or whole grain-rich blend. long, dry strands for use in entrees a					
118	**GFS**	**229951 SK**			**PASTA ROTINI 51 % WGRAIN 2-10# DAKOTA**	**Dakota Growers**	**6738792021**	**2-10 LB**		**$19.25**
119	Customer		1	cases	spaghetti-style noodles, 100% whole grain or whole grain-rich blend. long, dry strands for use in entre					
119	**GFS**	**221460 SK**			**PASTA SPAG 51% WGRAIN 2-10#**	**Dakota Growers**	**6738791322**	**2-10 LB**		**$19.26**
120	Customer		1	cases	toaster pastry, strawberry-flavored filling in a whole grain-rich pastry crust with light frosting. individua					
120	**GFS**	**695890 SK**			**PASTRY POP-TART WGRAIN STRAWB 120-1CT**	**PopTart / Kellogg**	**3800055130**	**120-1.6 OZ**		**$40.85**

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
121	Customer		1	cases	Whole grain-rich bread, 1 oz m/ma + 1 oz grain equivalent per portion					
121	GFS	630302 SK			SAND SOY BTR & JAM WGRAIN IW 72-2.4Z	EzJam / Albies	607	72-2.4 OZ	Bid Alt to Spec	$55.87
122	Customer		1	cases	Whole grain-rich bread, 1 oz m/ma + 1 oz grain equivalent per portion					
122	GFS	527462 SK			SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	Smucker	5150006960	72-2.6 OZ		$48.55
123	Customer		1	cases	california bartlett pear, sliced, in juice #10 can					
123	GFS	610399 SK			PEAR SLCD IN JCE 6-10 GCHC	Gordon Chc / Pacific Cst	093901610393	6-10 CAN SZ		$57.15
124	Customer		1	cases	peas, english (green peas), whole, sweet, and tender. u.s. grade a or better #10 can					
124	GFS	118443 SK			PEAS SWT 4SV 6-10 GCHC	Gordon Chc / Lakeside	00616	6-10 CAN SZ		$42.87
125	Customer		1	cases	pepper,finely ground from dried black peppercorns, 100% pure with no fillers or additives					
125	GFS	430989 SK			SPICE PEPR BLK GRND TABLE 16Z BADIA	Badia	00729	16 OZ		$10.35
126	Customer		1	cases	ground from dried cayenne chili peppers, 100% pure with no fillers or additives					
126	GFS	430993 SK			SPICE PEPR RED CAYENNE 16Z BADIA	Badia	00506	16 OZ		$8.27
127	Customer		1	cases	each 5 oz portion of uncured turkey and beef pepperoni pizza provides 2 oz m/ma, 2 oz grain equivale					
127	GFS	667802 SK			PIZZA PEPP 16" WGRAIN SLCD PRIMO 9CT	BDaddy / Schwans	78654	9-8 CT		$75.69
128	Customer		1	cases	wg, cheese, round, 16", 8 cut; must be whole grain rich and provide 2 ounce grain equivalents and 2 c					
128	GFS	667772 SK			PIZZA CHS 16" WGRAIN 4CHS SLCD 3-3CT	BDaddy / Schwans	78653	9-8 CT		$74.25
129	Customer		1	cases	pizza, individually wrapped breakfast pizza bagel portion must meet a minimum 2 m/ma, 2 grain equiv					
129	GFS	274456 SK			PIZZA BKFST BGL WGRAIN TKY 96-2.83Z	Tonys / Schwans	67625	96-2.83 OZ		$71.86
130	Customer		1	cases	pizza, pepperoni breadstick, wg, trans fat free, bulk, pull-a-part 2m/m/ma, 2 grain equivalent					
130	GFS	736652 SK			BREADSTICK PIZZA STFD PEPP 105-4Z	S&F Fds	087BC	105-4 OZ		$90.13
131	Customer		1	cases	pork, rib shaped, bbq - boneless, rib shaped pork with no extender fully cooked, cn label yield 2 oz m					
131	GFS	226198 SK			PORK RIB PTY BNLS CKD BBQ 53-3Z ADV	AdvancePierre / Tyson	10000044500	53-3 OZ		$43.82
132	Customer		1	cases	potato, sweet, fries, waffle, cross trax, 1/2 cup red/orange veg					
132	GFS	234831 SK			FRIES SWT POT CROSSTRAX 6-2.5# MCC	McCain	MCF05074	6-2.5 LB		$34.41
133	Customer		1	cases	straight cut french fries, low sodium, oven-bakeable. made from u.s. grown potatoes with light, crispy					
133	GFS	230962 SK			FRIES 1/2" S/C XLNG SKN-ON SEAS 6-5#	McCain	MCX04717	6-5 LB		$57.99
134	Customer		1	cases	potato, tots, reduced sodium, 166 servings per case, 9 pieces per serving, 1/2 cup starchy veg					
134	GFS	563840 SK			POTATO TATER TOTS R/SOD 6-5# OREI	McCain	1000002789	6-5 LB		$43.45
135	Customer		1	cases	potato, wedges, seasoned, crispy, bakeable, 8 cut, 1/2 cup starchy veg					
135	GFS	174251 SK			FRIES WDG 8CUT CRSPY OVEN R/SOD 6-5#	McCain	1000000496	6-5 LB		$43.94
136	Customer		1	cases	ascorbic acid-based anti-browning treatment for fresh-cut fruits and vegetables, ideal for use on sliced					
136	GFS	726960 SK			ANTIOXIDANT FRT VEG CRSPER 4-3.3#	Nature Seal	M34384	4-3.3 LB		$340.95
137	Customer		1	cases	naturally flavored and juice-infused raisins, shelf stable, individually portioned. no added sugar or artil					
137	GFS	340701 SK			RAISIN SEEDLESS 1.5Z 24-6CT BOGH	Boghosian	10108805	24-6 CT/ 1.5 OZ		$43.20
138	Customer		1	cases	whole grain rich, 2 oz grain equivalent, frozen					
138	GFS	266546 SK			BUN HAMB SLCD WGRAIN 4" 10-12CT	Gordon Chc / A Millies	7309	10-12 CT/ 4"		$31.80
139	Customer		1	cases	rice, brown, whole grain-rich, shelf-stable, contains no artificial colors, flavors, or preservatives, conta					
139	GFS	231059 SK			RICE BROWN WGRAIN 25# BENS	Ben's Orig / Mars Fds	423510	1-25 LB		$26.27
140	Customer		1	cases	roll, yeast, wg, frozen, 2 oz grain equivalent					
140	GFS	182780 SK			DOUGH ROLL SWT YST 180-2.25Z RICH	Richs / Rich	29120	180-2.25 OZ		$44.05
141	Customer		1	cases	low sodium, chunky sauce with tomato, onion, peppers and spice #10 can					
141	GFS	452841 SK			SALSA 103Z 6-10 REDG	Red Gold	REDSC99	6-10 CAN SZ		$41.40
142	Customer		1	cases	¿ cup vegetable equivalent, low sodium, no added fats or sugar					
142	GFS	677802 SK			SALSA CUP 84-3Z REDG	Red Gold	REDSC2ZC84	84-3 OZ		$38.10
143	Customer		1	cases	sandwich, croissant, wg, egg & american cheese, individually wrapped, frozen, wg, 1 m/ma, 1 grain ec					
143	GFS	128742 SK			SAND BKFST SAUS WGRAIN IW 100-3.1Z	Hot Off Grl / Integrtd FS	990118	100-3.1 OZ	Bid Alt to Spec	$103.65
144	Customer		1	cases	whole grain, beef stuffed sandwich IW must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz.					
144	GFS	No Bid								
145	Customer		1	cases	bar-b-que sauce - all natural, low-sodium, no msg, tff, tomato based, no artificial color					
145	GFS	141201 SK			SAUCE BBQ CUP DUNK LO SOD 250-1Z REDG	Red Gold	REDOA1Z	250-1 OZ		$37.22
146	Customer		1	cases	sauce, cranberry - jellied sauce m/made from cranberries					
146	GFS	164740 SK			CRANBERRY SAUCE JELLIED 6-10 GCHC	Gordon Chc / Lassonde P	0100610GFS	6-10 CAN SZ		$61.07
147	Customer		1	cases	sauce, sriracha - low sodium, tff sauce m/made with sriracha seasonings					
147	GFS	317232 SK			SAUCE SRIRACHA 12-18Z TXPETE	Texas Pete / Dot Fds	1.00520	12-18 OZ		$43.39
148	Customer		1	cases	sauce, worcestershire - low sodium must meet federal standards 20% minimum solids					
148	GFS	109843 SK			SAUCE WORCESTERSHIRE 4-1GAL FRENC	Frnchs / McCrmk	410530804	4-1 GAL		$32.47
149	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
149	GFS	No Bid								
150	Customer		1	cases	seasoning, buffalo wing flavored, salt free, buffalo blend, 20 oz					
150	GFS	566522 SK			SEASONING BUFF 20Z TRDE	TrEast / B&G Fds	2010010	1-20 OZ		$12.97

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
151	Customer		1	cases	seasoning, lemon pepper flavored, salt free, 20 oz					
151	**GFS**	**436438 SK**			**SEASONING LEMON PEPR 24Z BADIA**	**Badia**	**90617**	**24 OZ**		**$9.17**
152	Customer		1	cases	seasoning, pizza pie flavored, salt free, 20 oz					
152	**GFS**	**413461 SK**			**SEASONING PIZZA ITAL MIX 12Z TRDE**	**TrEast / B&G Fds**	**41346**	**12 OZ**		**$12.35**
153	Customer		1	cases	seasoning, ranch flavored, salt free, 20 oz					
153	**GFS**	**618684 SK**			**SEASONING MIX RNCH 6-16Z HVALL**	**HValley / Clorox**	**21177**	**6-16 OZ**		**$41.81**
154	Customer		1	cases	1 oz m/ma equivalent, reduced fat					
154	**GFS**	**786830 SK**			**CHEESE STIX CHED MLD R/F IW 168-1Z**	**LOL**	**44882**	**168-1 OZ**		**$52.92**
155	Customer		1	cases	shelf-stable, strawberry banana smoothie meets ¿ cup fruit and 1 m/ma minimum per serving					
155	**GFS**	**838062 SK**			**SMOOTHIE STRAWB BAN 48-7.6FLZ**	**Barfresh**	**TGSBY48**	**48-7.6 FL OZ**		**$48.55**
156	Customer		1	cases	shelf-stable, peach, smoothie meets ¿ cup fruit and 1 m/ma minimum per serving					
156	**GFS**	**838652 SK**			**SMOOTHIE PEACH 48-7.6FLZ**	**Barfresh**	**TGPCY48**	**48-7.6 FL OZ**		**$48.55**
157	Customer		1	cases	shelf-stable, mango pineapple smoothie meets ¿ cup fruit and 1 m/ma minimum per serving					
157	**GFS**	**No Bid**								
158	Customer		1	cases	snack mix, single serve, cheddar cheese flavored, individually wrapped					
158	**GFS**	**599282 SK**			**SNACK MIX CHEX CHED WGRAIN 60-.92Z**	**Chex / Gen. Mills**	**16000-31932**	**60-0.92 OZ**		**$27.37**
159	Customer		1	cases	snack mix, single serve, strawberry yogurt flavored, individually wrapped					
159	**GFS**	**266020 SK**			**SNACK MIX STRAWB YOG WGRAIN 60-1.03Z**	**Simp Chx / Gen. Mills**	**16000-31937**	**60-1.03 OZ**		**$27.37**
160	Customer		1	cases	allspice, ground, aromatic dried, must be 100% pure ground allspice with no fillers or additive					
160	**GFS**	**513601 SK**			**SPICE ALLSPICE GRND 16Z TRDE**	**TrEast / B&G Fds**	**51360**	**16 OZ**		**$14.25**
161	Customer		1	cases	dried and finely ground 100% pure basil leaves with no additives or anti-caking agents					
161	**GFS**	**513636 SK**			**SPICE BASIL GRND 12Z TRDE**	**TrEast / B&G Fds**	**51363**	**12 OZ**		**$12.88**
162	Customer		1	cases	dehydrated diced bell pepper,100% pure with no fillers or additives					
162	**GFS**	**430993 SK**			**SPICE PEPR RED CAYENNE 16Z BADIA**	**Badia**	**00506**	**16 OZ**		**$8.27**
163	Customer		1	cases	whole dried spice made from the seeds of the celery plant, must be 100% pure celery seed with no ad					
163	**GFS**	**224677 SK**			**SPICE CELERY SEED WHOLE 16Z TRDE**	**TrEast / B&G Fds**	**22467**	**16 OZ**		**$11.81**
164	Customer		1	cases	blended chili powder made from ground dried chili peppers with spices such as cumin, garlic, and ore					
164	**GFS**	**331473 SK**			**SPICE CHILI POWDER MILD 16Z TRDE**	**TrEast / B&G Fds**	**33147**	**16 OZ**		**$10.31**
165	Customer		1	cases	ground, 100% pure cinnamon with no additives or fillers					
165	**GFS**	**436419 SK**			**SPICE CINNAMON GRND 16Z BADIA**	**Badia**	**00511**	**16 OZ**		**$7.65**
166	Customer		1	cases	ground, made from 100% pure dried cumin seeds,free from additives or fillers, or anti-caking agents					
166	**GFS**	**436421 SK**			**SPICE CUMIN GRND 16Z BADIA**	**Badia**	**00516**	**16 OZ**		**$11.64**
167	Customer		1	cases	100% pure dried dill weed with no fillers or additives.					
167	**GFS**	**384273 SK**			**SPICE DILL WEED 7Z BADIA**	**Badia**	**00560**	**40-3.1 OZ**		**$6.63**
168	Customer		1	cases	granulated, from dehydrated garlic cloves, 100% pure with no additives or fillers					
168	**GFS**	**513881 SK**			**SPICE GARLIC GRANULATED 24Z TRDE**	**TrEast / B&G Fds**	**51388**	**24 OZ**		**$15.95**
169	Customer		1	cases	Finely ground from dehydrated garlic,100% pure garlic with no additives or fillers					
169	**GFS**	**708481 SK**			**SPICE GARLIC POWDER 16Z BADIA**	**Badia**	**90680**	**16 OZ**		**$8.54**
170	Customer		1	cases	made from finely milled mustard seeds, slightly spicy flavor used in dressings, 100% pure ground mus					
170	**GFS**	**224928 SK**			**SPICE MUSTARD GRND 14Z TRDE**	**TrEast / B&G Fds**	**22492**	**14 OZ**		**$9.03**
171	Customer		1	cases	Finely ground from dehydrated onions,100% pure onion with no additives or fillers					
171	**GFS**	**864679 SK**			**SPICE ONION POWDER 18Z BADIA**	**Badia**	**00620**	**1-18 OZ**		**$8.04**
172	Customer		1	cases	Finely ground oregano with no additives or fillers					
172	**GFS**	**513725 SK**			**SPICE OREGANO GRND 12Z TRDE**	**TrEast / B&G Fds**	**51372**	**12 OZ**		**$12.15**
173	Customer		1	cases	ground from dried sweet red peppers,100% pure with no additives or fillers					
173	**GFS**	**518331 SK**			**SPICE PAPRIKA 16Z TRDE**	**TrEast / B&G Fds**	**2009818**	**16 OZ**		**$9.71**
174	Customer		1	cases	dried and chopped from fresh parsley leaves, 100% pure with no added fillers or preservatives					
174	**GFS**	**259195 SK**			**SPICE PARSLEY FLAKES 2Z TRDE**	**TrEast / B&G Fds**	**25919**	**2 OZ**		**$7.50**
175	Customer		1	cases	spray, garlic butter flavor, professional non-aerosol mist for foodservice use, ideal for toast, vegetable					
175	**GFS**	**542344 SK**			**SPRAY MIST GARL ZESTY 6-17Z VEGLN**	**Vegalne / PLZ Corp**	**1000037409**	**6-17 OZ**		**$29.52**
176	Customer		1	cases	spray, pan release, non-aerosol for commercial baking and roasting use. ensures easy release of foo					
176	**GFS**	**541472 SK**			**PAN COAT SPRAY NON-GMO 6-17FLZ VEGLN**	**Vegalne / PLZ Corp**	**1000037411**	**6-17 FL OZ**		**$32.26**
177	Customer		1	cases	sugar, individual packet - regular					
177	**GFS**	**166070 SK**			**SUGAR PKT 1/11Z 3M GCHC**	**Gordon Chc / Sugar Foods**	**45215**	**3000-.09 OZ**		**$34.63**
178	Customer		1	cases	sweetner individual packet (equal)					
178	**GFS**	**583802 SK**			**SUGAR SUB PKT BLUE 2M GCHC**	**Gordon Chc / Sugar Foods**	**45220**	**2000 CT**		**$27.47**
179	Customer		1	cases	taco stick, beef & cheese on wg flour tortilla, individually wrapped, 2 m/ma & 2 grain equivalents					
179	**GFS**	**188752 SK**			**STIX TACO BF IW 50-4.6Z HOTGRILL**	**Hot Off Grl / Integrtd FS**	**270019**	**50-4.6 OZ**		**$67.40**
180	Customer		1	cases	tomato paste, low sodium, made from vine-ripened tomatoes, thick and smooth consistency. u.s. grad					
180	**GFS**	**221851 SK**			**TOMATO PASTE FCY 6-10 REDPK**	**RedPk / Red Gold**	**RPKUA99**	**6-10 CAN SZ**		**$55.36**

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
181	Customer		1	cases	tomatoes diced canned must be U.S. Grade A or better where grading standards exist, prepared from					
181	**GFS**	**225512 SK**			**TOMATO DCD IN JCE 6-10 REDPK**	**RedPk / Red Gold**	**RPKBQ99**	**6-10 CAN SZ**		**$30.17**
182	Customer		1	cases	tortilla chips - bulk 1lb bag or greater, triangle or round made from whole grain corn no salt coating o					
182	**GFS**	**163020 SK**			**CHIP TORTL RND YEL 5-1.5# KE**	**KE / Azteca**	**63020**	**5-1.5 LB**		**$18.80**
183	Customer		1	cases	tortilla chips - individual bags; triangle or round made from whole grain corn no salt coating on finish					
183	**GFS**	**226682 SK**			**CHIP TORTL CRSPY RND 28-3Z TOSTIT**	**Tost / Pep- FLay**	**000000300020788**	**28-3 OZ**		**$20.56**
184	Customer		1	cases	vegetables, california blend - 3 or 4 vegetable mix of broccoli cuts, carrots, cauliflower, with optional v					
184	**GFS**	**610891 SK**			**VEG BLND CALIF 6-4# GCHC**	**Gordon Chc / Limson Tr**	**610891**	**6-4 LB**		**$42.04**
185	Customer		1	cases	broccoli breaded - fresh broccoli florets in whole wheat breading; bakeable and crispy each portion m					
185	**GFS**	**No Bid**								
186	Customer		1	cases	cauliflower breaded- fresh cauliflower floretes coverd in whole wheat breading bakeable and crispy e					
186	**GFS**	**No Bid**								
187	Customer		1	cases	waffle made with pureed carrots and whole grain-rich flour. naturally colored with red/orange vegetabl					
187	**GFS**	**No Bid**								
188	Customer		1	cases	waffle, breakfast sandwich, wg, bulk, chicken sausage, cheese, maple, 1 m/ma, 1.5 grain equivalent, r					
188	**GFS**	**493447 SK**			**WAFFLE MAPL STF CHIX SAUS IW 108-2.2Z**	**Snk'nWaffle / Arlington VF**	**00090**	**108-2.2 OZ**		**$83.17**
189	Customer		1	cases	waffle, wg, individually wrapped, buttery maple flavored, presyruped, made in a nut free facility, 2 ge					
189	**GFS**	****269260 SK**			**WAFFLE MINI MAPL WGRAIN IW 72-2.47Z**	**Pillsb / Gen. Mills**	**18000-32265**	**72-2.47 OZ**	**Additional Flavors**	**$35.29**
190	Customer		1	cases	waffles, bulk - wg 51% as a minimum, tff must meet 2 grain equivalent					
190	**GFS**	**138652 SK**			**WAFFLE WGRAIN 144-1.3Z BKCRFT**	**Bake Crafters**	**1453**	**144-1.3 OZ**		**$27.07**
191	Customer		1	cases	whole grain-rich breading, 2 oz m/ma equivalent per portion					
191	**GFS**	**202490 SK**			**CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#**	**Gold Crk**	**792441**	**8-4 LB**		**$106.80**
192	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
192	**GFS**	**736280 SK**			**CRACKER GLDFSH CHED WGRAIN 300-.75Z**	**P. Frm / Campbell**	**1410018105**	**300-0.75 OZ**		**$62.94**
193	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
193	**GFS**	**264282 SK**			**CRACKER GRHM CHARACT W/G 150-1Z KEEB**	**Keeb / Kellogg**	**3010040213**	**150-1 OZ**		**$32.83**
194	Customer		1	cases	french toast sticks made with whole grain-rich bread and egg, individually wrapped, pre-cooked, and f					
194	**GFS**	**669431 SK**			**FRENCH TST STIX CINN WGRAIN 255CT**	**Papet / Michael Fds**	**46025-75012-00**	**255 CT**		**$47.71**
195	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
195	**GFS**	**282471 SK**			**CRACKER GRHM HNY WGRAIN 150-3CT KEEB**	**Keeb / Kellogg**	**3010091822**	**150-3 CT**		**$26.20**
196	Customer		1	cases	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion					
196	**GFS**	**507224 SK**			**CALZONE CHS WGRAIN MINI 144CT S&F**	**S&F Fds**	**9074BC**	**144-1.67 OZ**		**$44.47**
197	Customer		1	cases	whole grain rich, portion provides 1 oz grain equivalent					
197	**GFS**	**538252 SK**			**BUN WGRAIN GLZD IW 80-2.75Z SUPBAK**	**Super Bkry**	**6060**	**80-2.75 OZ**		**$40.99**
198	Customer		1	cases	whole grain rich, portion provides 2 oz grain equivalent					
198	**GFS**	**651003 SK**			**TORTILLA FLOUR ULTRGR 10" 8-24CT**	**Azteca**	**06009**	**8-24 CT/ 10"**		**$37.48**
199	Customer		1	cases	wrap, egg, cooked turkey sausage crumbles, & cheese, breakfast, individually wrapped, wg, 1.25 m/m					
199	**GFS**	**535058 SK**			**WRAP BKFST EGG&CHS WGRAIN 72-2.5Z**	**LosCabos / Dot Fds**	**97861**	**72-2.5 OZ**	**Additional Flavors**	**$58.51**
200	Customer		1	cases	Portion of ¿ cup, no more than 12g added sugar per 6 ounces					
200	**GFS**	**885750 SK**			**YOGURT DANIMAL STRAWB N/F 48-4Z DANN**	**Danimals / Danone**	**73463**	**48-4 OZ**		**$15.13**
201	Customer		1	cases	whole grain-rich, baked and low sodium, crunchy texture, individually wrapped for portion control, eac					
201	**GFS**	**893711 SK**			**PRETZEL HEARTZELS 104-0.7Z ROLD GOLD**	**Rld Gld / Pep- FLay**	**002840015940**	**104-0.7 OZ**		**$37.43**
202	Customer		1	cases	seasoning blend made from ground celery seed and salt,contains no artificial additives, colors, or pres					
202	**GFS**	**231517 SK**			**SPICE CELERY SALT 32Z TRDE**	**TrEast / B&G Fds**	**23151**	**32 OZ**		**$10.66**
203	Customer		1	cases	blended spice mix typically containing salt, paprika, onion, garlic, and other flavorings. used to enhan					
203	**GFS**	**430947 SK**			**SEASONING SALT 32Z BADIA**	**Badia**	**00599**	**32 OZ**		**$7.77**
204	Customer		1	cases	ry blend of spices including chili powder, cumin, garlic, onion, and paprika. formulated for use with chi					
204	**GFS**	**518298 SK**			**SEASONING FAJITA MIX 6-8.9Z LAWR**	**Lwrys / McCrmk**	**2150080091**	**6-8.9 OZ**		**$29.30**
205	Customer		1	cases	dry blend of herbs and spices including oregano, basil, garlic, onion, and black pepper. formulated for					
205	**GFS**	**749861 SK**			**SAUCE MIX SPAG 6-11.25Z**	**Fthill / Kent Precisn**	**V415-AN190**	**6-11.25 OZ**		**$24.77**
206	Customer		1	cases	dry blend of spices including chili powder, cumin, paprika, garlic, and onion. designed for use with gro					
206	**GFS**	**221841 SK**			**SEASONING TACO MIX SEL 6-6.6Z FOOTHL**	**Fthill / Kent Precisn**	**V413-D9190**	**6-6.6 OZ**		**$18.23**
207	Customer		1	cases	shortening, vegetable-based, oleo-style solid fat used for baking, frying, and food preparation. made f					
207	**GFS**	**351536 SK**			**SHORTENING SOLID 6-6# CRISCO**	**Crisco / B&G Fds**	**24171**	**6-6 LB**		**$89.47**
208	Customer		1	cases	sugar, brown, light or dark, moist and fine-grained. made from granulated sugar blended with molasse					
208	**GFS**	**860311 SK**			**SUGAR BROWN LT 12-2# P/L**	**PL / Limson**	**860311**	**12-2 LB**		**$27.70**
209	Customer		1	cases	granulated, refined cane or beet sugar with fine crystal texture. suitable for baking, beverages, sauces					
209	**GFS**	**108588 SK**			**SUGAR BEET GRANUL 25# GCHC**	**Gordon Chc / Limson**	**108588**	**1-25 LB**		**$23.23**
210	Customer		1	cases	black, individually wrapped bags, made from 100% pure black tea leaves. unsweetened, no additives,					
210	**GFS**	**412775 SK**			**TEA BAG W/TAG 10-100CT LIPT**	**Lipton / Dot Fds**	**4100000291**	**10-100 CT**		**$49.22**

Line #	Line Type	Item #	Bid Qty	Bid Qty Unit of Measure	Item Description	Brand / Manufacturer	Manuf. Item #	GFS Pack	Alternate item reason	GFS Price Per Case
211	Customer		1	cases	dried, ground thyme, 100% pure with no additives or fillers					
211	**GFS**	**513822 SK**			**SPICE THYME GRND 12Z TRDE**	**TrEast / B&G Fds**	**51382**	**12 OZ**		**$13.56**
212	Customer		1	cases	deli meat, sliced, oven-roasted or smoked, fully cooked and ready-to-eat. reduced sodium, uniform sli					
212	**GFS**	**344120 SK**			**TURKEY BRST SLCD OVN RSTD 6-2# JENNO**	**Jennie-O / Hormel**	**848303**	**6-2 LB**		**$61.63**
213	Customer		1	cases	combo style, sliced blend of turkey and ham or similar lean meats, fully cooked, reduced sodium, and					
213	**GFS**	**199721 SK**			**TURKEY ITAL COMBO SLCD 12-1# JENNO**	**Jennie-O / Hormel**	**209612**	**12-16 OZ**		**$51.67**
214	Customer		1	cases	beef frankfurter, fully cooked, made from 100% beef. reduced sodium and zero trans fat. uniform size					
214	**GFS**	**743171 SK**			**FRANKS BEEF 6" 8/# R/SOD 2-5# ARMOUR**	**Smithfield /**	**20027815481699**	**2-5 LB/ 80-2 OZ**		**$41.95**
215	Customer		1	cases	white distilled, 5% acidity, clear, clean flavor, contains no added colors, flavors, or preservatives					
215	**GFS**	**629640 SK**			**VINEGAR WHT DISTILLED 5% 4-1GAL GCHC**	**Gordon Chc / Woeber**	**93901-62964**	**4-1 GAL**		**$17.05**
216	Customer		1	cases	made from fermented apple juice with 5% acidity, contains no artificial colors, flavors, or preservatives					
216	**GFS**	**430795 SK**			**VINEGAR APPLE CIDER 5% 4-1GAL GCHC**	**Gordon Chc / Woeber**	**93901-43079**	**4-1 GAL**		**$30.04**
217	Customer		1	cases	mozzarella, part-skim, low moisture, shredded. mild flavor and smooth melt ideal for pizza, pasta, and					
217	**GFS**	**645170 SK**			**CHEESE MOZZ SHRD 4-5# LOL**	**LOL**	**41698**	**4-5 LB**		**$60.17**

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
MUSTARD	classic yellow mustard, packaged in individual single-serve packets for portion control, made with distilled vinegar, mustard seed, turmeric, and spices, no artificial colors, flavors, or preservatives	Restaurant Pride or Equivalent	$9.20	200-0.2 OZ
APPLESAUCE, IND	applesauce - single serve cup, 4 oz each serving 1 portion must equal minimum of 1/2 cup fruit	Motts or Equivalent	$24.47	72-4 OZ
BACON, TURKEY SLICES	bacon, turkey slices, 1 portion must equal 1 m/m/ma	Jennie O or Equivalent	$103.53	12-50 CT
BARBECUE SAUCE, REDUCED SUGAR	Condiment, no more than 6g sugar per 2 tbsp serving	Red Gold or Equivalent	$37.22	250-1 OZ
BASE, BEEF	trans fat free, low sodium, no MSG, first ingredient must be the meat product, flavorings and spices added	Knorr or Equivalent	$67.81	6-1 LB
BASE, CHICKEN	trans fat free, low sodium, no MSG, first ingredient must be the meat product, flavorings and spices added	Knorr or Equivalent	$55.26	6-1 LB
BEAN, BLACK	seasoned, low sodium, trans fat free	Restaurant Pride or Equivalent	$33.24	6-10 CAN SZ
BEAN, GREEN FRESH BREADED, BAKEABLE	bean, green fresh breaded - fresh green beans covered in light wheat breading bakeable and crisp contributes a minimum of 1.25 grain equivalent and ½ cup vegetable per serving	Chow&Ciao or Equivalent	$30.41	4-2 LB
BEAN, VEGETARIAN	pinto beans, canned, slow-simmered in a vegetarian tomato-based sauce suitable for use in pork&beans	Hanover or Equivalent	$37.48	6-10 CAN SZ
BEANS, LIMA	lima beans, green, whole, low sodium, #10 can	Restaurant Pride or Equivalent	$47.24	6-108 OZ
BEANS, RED KIDNEY	kidney beans, whole, low sodium #10 can	Restaurant Pride or Equivalent	$33.95	6-10 CAN SZ
BEEF BURGER PATTY, SOY-FREE	2 oz m/ma equivalent, CN-labeled, soy-free, low sodium	Tyson or Equivalent	$114.13	114-2 OZ
BEEF FRITTER, CN-LABELED	2 oz m/ma equivalent, CN-labeled, low sodium	Tyson or Equivalent	$141.19	250-1.97 OZ
BEEF HOT DOG, LOW SODIUM	2 oz m/ma equivalent, CN-labeled, low sodium	Tyson or Equivalent	$41.95	2-5 LB/ 80-2 OZ
BELL PEPPERS, DICED	bell peppers diced frozen - must be U.S. Grade A or better where grading standards exist.		$41.20	12-2 LB
BISCUIT, 2 OZ EZ SPLIT WG COOKED	biscuit, southern style,- cooked, ez split, wg 51%, tff, low-sodium frozen, pre-portioned, pre-formed frozen 1 portion must equal 2 grain equivalents for the school meal pattern requirement	General Mills or Equivalent	$42.98	168-3.17 OZ
BREAD, TEXAS TOAST	frozen garlic toast, must be whole grain, trans fat free, one serving must meet 2 grain equivalent	Coles or Equivalent	$36.38	120-1.3 OZ
BREAKFAST POCKET BACON	bacon, scrambled egg, & cheese 1.5 grain & 1 meat/meat alternative bulk or individually wrapped	Albies or Equivalent	$50.05	60-3 OZ
BREAKFAST POCKET COUNTRY	scrambled eggs, mozzarella cheese, pork sausage and gravy, wrapped in a golden whole grain crust, 5 oz pocket crediting for 2 meat/meat alternate and 2 grain equivalents, individually wrapped	Albies or Equivalent	$107.06	120-3.75 OZ
BREAKFAST SANDWICH	breakfast sandwich - wg 51% - individual wrap or bulk tff - 1 portion must equal 2 grain equivalents and 1 m/ma	Bake Crafters or Equivalent	$64.18	100-2.35 OZ
BROCCOLI, FLORETS, USA FROZEN	broccoli, frozen florets/chopped must be american product - top quality 1/4" cut containing not less than 25% stem material, tender cuts, good color and flavor US grade A fancy	Simplot or Equivalent	$39.84	12-2 LB
BUFFALO CHICKEN CALZONE, WHOLE GRAIN	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion	Albies or Equivalent		#N/A
BULK WHOLE GRAIN WAFFLES	whole grain rich, portion provides 1 oz grain equivalent	Bake Crafters or Equivalent	$27.07	144-1.3 OZ
BUTTER, BUDS	butter granuels, dry, butter flavored, trans fat free, low/no fat	Butterbuds or Equivalent	$42.64	24-4 OZ
CALZONE, CHEESE, WG, INDIVIDUALLY WRAPPED	calzone, wg , individually wrapped, turkey pepperoni & mozzarella cheese, 25 ge, 2 m/ma	Albies or Equivalent	$49.32	48-4.5 OZ
CANNED CORN	½ cup vegetable equivalent, low sodium, no added fats or sugar	Del Monte or Equivalent	$38.56	6-10 CAN SZ
CANNED GREEN BEANS	½ cup vegetable equivalent, low sodium, no added fats or sugar	Del Monte or Equivalent	$37.44	6-10 CAN SZ
CANNED MIXED FRUIT IN JUICE	Canned in 100% juice, ½ cup fruit equivalent, no added sugar	Del Monte or Equivalent	$60.73	6-10 CAN SZ
CANNED SLICED PEACHES IN JUICE	Canned in 100% juice, ½ cup fruit equivalent, no added sugar	Del Monte or Equivalent	$57.78	6-10 CAN SZ
CANNED SLICED PEARS IN JUICE	Canned in 100% juice, ½ cup fruit equivalent, no added sugar	Del Monte or Equivalent	$57.15	6-10 CAN SZ
CARROTS, SLICED	carrots diced canned - must be U.S. Grade A or better where grading standards exist.	Del Monte or Equivalent	$36.18	6-10 CAN SZ
CELERY, DICED	celery diced frozen - must be U.S. Grade A or better where grading standards exist.	Del Monte or Equivalent	$36.40	6-4 LB

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
CEREAL BAR, ASSORTED FLAVORS, WG	Whole grain rich, portion provides 1 oz grain equivalent	General Mills or Equivalent	$34.66	96-1.42 OZ
CEREAL BAR, ASSORTED FLAVORS, WG	Whole grain rich, portion provides 1 oz grain equivalent	General Mills or Equivalent	$34.66	96-1.42 OZ
CEREAL BAR, CINNAMON, TOASTED, WG	cereal, bar, cinnamon, toasted, wg, ready to eat, reduced sugar, cacfp compliant, 1 oz grain equivalent	General Mills or Equivalent	$34.66	96-1.42 OZ
CEREAL BAR, STRAWBERRY, SWEETENED CRANBERRIES, WG	cereal, bar, strawberry, sweetened cranberries wg, ready to eat, 1 oz grain equivalent	General Mills or Equivalent	$35.59	96-1.55 OZ
CEREAL BLUEBERRY CHEX	cereal, wg, sweetened whole grain rice and corn cereal with natural blueberry flavor in a ready-to-eat bowl for convenient, single serve portion control portion of 1 ounce grain equivalent, no greater than 6g of added sugar per dry ounce	General Mills or Equivalent	$32.80	96-1 OZ
CEREAL WHOLE GRAIN WHEAT CEREAL WITH CINNAMON FLAVOR	Portion of 1 ounce grain equivalent, no more than 6g added sugar per dry ounce	General Mills or Equivalent	$32.80	96-1 OZ
CEREAL, CHERRIOS, APPLE CINNAMON	cereal, wg, sweetened wg oat, gluten-free cereal with apple cinnamon taste in a ready-to-eat bowl for convenient, single serve portion control portion of 1 ounce grain equivalent,no greater than 6oz of added sugar per dry ounce	Kellogs or Equivalent	$33.50	96-1 OZ
CEREAL, CINNAMON TOAST CRUNCH	cereal, a crisp, whole grain wheat and rice cereal sweetened with real cinnamon in the perfect single serve portion for the on-the-go patron for crediting in usda child nutrition programs: 2 ounce grain equivalent and whole grain-rich criteria	General Mills or Equivalent	$39.11	60-2 OZ
CEREAL, FROSTED FLAKES MULTIGRAIN	cereal, wg, multi-grain for schools good source of 8 vitamins and minerals, and has 24 g whole grain and 13g of sugar per container no hfcs 2 ounce grain equivalent	Kellogs or Equivalent		#N/A
CEREAL, FRUIT FLAVORED WHOLE GRAIN CORN CEREAL	cereal, wg, sweetened whole grain corn cereal with fruit flavor in a ready-to-eat bowl for convenient, single serve portion control portion of 1 ounce grain equivalent, no greater than 6g of added sugar per dry ounce	General Mills or Equivalent	$34.63	96-1 OZ
CEREAL, GRANOLA, OAT, HONEY	cereal, granola, oat, honey, individually wrapped, no artificial colors, no artificial flavors, no gelatin, 1 oz grain equivalent	General Mills or Equivalent	$32.80	96-1 OZ
CHEESE, CHEDDAR SLICED	pre-sliced cheddar cheese, must be 100% real cheese, one serving meets .5 oz meat/meat alternate, low sodium	Bongards or Equivalent	$58.96	8-1.5 LB
CHEESE, PARMESAN SHREDDED	cheese, parmesan, shredded, reduced fat. aged hard cheese with a sharp, savory flavor. packaged in foodservice-grade, resealable bulk bags. each 1 oz portion provides 1 oz meat/meat alternate. made from pasteurized milk. contains no artificial colors or preservatives.	Bongards or Equivalent	$90.14	4-5 LB
CHEESE, SLICES, AMERICAN, YELLOW, 50% RF, 50% RS	cheese, slices, american, yellow, 50% reduced fat, 50% reduced sodium, 960 slices, slices offset-stacked for quick, easy portioning, 1 slice = 5 m/ma, 2 slices = 1 m/ma, 90 days guaranteed shelf life	Bongards or Equivalent	$55.67	4-5 LB/ 640-.5Z
CHEESE, STRING, MOZZARELLA, REDUCED FAT, IW	1 oz m/ma equivalent, reduced fat	Bongards or Equivalent	$47.68	168-1 OZ
CHICKEN AND MAPLE PANCAKE SANDWICH	Whole grain-rich breading, 2 oz m/ma + 1 oz grain equivalent per sandwich	Bake Crafters or Equivalent	$129.10	168-2.4 OZ
CHICKEN BREAST STRIPS, SOY/GLUTEN FREE	2 oz m/ma equivalent, CN-labeled, soy-free, gluten-free	Gold Creek or Equivalent	$123.10	6 PC-30 LB AV/CS
CHICKEN CHUNKS, WHITE MEAT	chicken breast chunks, unbreaded fully cooked for salads portion must meet 2 m/m/ma	Gold Creek or Equivalent	$41.02	2-5 LB
CHICKEN STRIPS, SAUCE POUCH	chicken strips, with sauce pouch, fully cooked, 2 m/m,	Gold Creek or Equivalent	$189.84	6-7.15 LB
CHICKEN, PATTY	breaded chicken breast w/rib meat patty, all white, whole grain, precooked, CN label, 2 meat/meat alternate	Gold Creek or Equivalent	$83.84	170-3 OZ
CHICKEN, SAUSAGE AND CHEESE WAFFLE SANDWICH, INDIVIDUALLY WRAPPED	whole grain-rich waffle, 2 oz m/ma + 1 oz grain equivalent	Bake Crafters or Equivalent	$83.17	108-2.2 OZ
CHICKEN, WING	fully cooked frozen bone-in chicken wings, low sodium, one serving credits 2 meat/meat alternate	Gold Creek or Equivalent	$129.01	6-5 LB
COFFEE, COLD BREW ORIGINAL	coffee, cold brew, 8 fl oz each serving, original flavor, milk component eq, ready to drink, smart snack compliant	Java House or Equivalent		
COFFEE, COLD BREW VANILLA	coffee, cold brew, 8 fl oz each serving, vanilla flavor, milk component eq, ready to drink, smart snack compliant	Java House or Equivalent	$45.67	24-8 FL OZ
COFFEE, COLUMBIAN OR OTHER ROBUST - REGULAR	coffee, columbian or other robust brew, regular - ground not beans, us brand	Folgers or Equivalent	$86.37	6-22.6 OZ
COFFEE, COLUMBIAN OR OTHER ROBUST - REGULAR	coffee, columbian or other robust brew, decaf - ground not beans, us brand	Folgers or Equivalent	$92.61	6-25.9 OZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
COOKIE, WG, INDIVIDUALLY WRAPPED	cookie, wg, sugar cookie, individually wrapped, 1 grain equivalent	Fat Cat Bakery or Equivalent	$59.95	120-1.7 OZ
CORN MEAL	yellow, enriched and whole grain-rich, finely ground from dried corn kernels	General Mills or Equivalent	$16.11	1-25 LB
CRACKERS, BUFFALO CHEESE	9g whole grain , bite-sized spicy buffalo cheese crackers made with 100% real cheese, 1 grain equivalent	Kellogs or Equivalent	$37.61	175-0.75 OZ
CRACKERS, CHEESE	9g whole grain , bite-sized cheese crackers made with 100% real cheese, 1 grain equivalent	Kellogs or Equivalent	$17.95	60-1 OZ
CRACKERS, CHILI LIME	crackers, savory whole grain-rich with bold chili lime flavor 1 oz grain equivalent. contains no artificial colors or flavors. peanut and tree nut free. smart snack and cacfp compliant	MJM or Equivalent		
CRACKERS, GRAHAM	cracker, graham, original, waffle shaped, individually wrapped, natural flavors, 1 oz grain equivalent	MJM or Equivalent	$37.95	100-1.74 OZ
CRACKERS, GRAHAM, SCOOBY DOO	graham crackers, whole grain-rich, cinnamon flavored, shaped for fun appeal. individually wrapped , 1 oz grain equivalent. contains no artificial colors or flavors. smart snack and cacfp compliant. peanut and tree nut free	Kellogs or Equivalent	$49.91	210-1 OZ
CROISSANT, BAKED, CURVED, SLICED	croissant, baked, curved, sliced, sweet dairy flavor & buttery notes with flaky & tender texture, thaw & serve 2 grain equivalent	Bake Crafters or Equivalent	$53.24	6-24 CT/ 2.2 OZ
DONUT, BREAKFAST, HOLES, IN A CUP, WG	donut, breakfast, powdered, holes, wg, individually wrapped, 2 oz grain equivalent, frozen, 16 months shelf life, wg, peanut free, smart snack compliant	Super Bakery or Equivalent	$54.59	60-1 OZ
DONUT, BREAKFAST, HOLES, PULL A PART, WG	donut, breakfast, glazed yeast raised, pull a part, wg, individually wrapped, 2 oz grain equivalent, frozen, 16 months shelf life, wg, peanut free, smart snack compliant	Super Bakery or Equivalent	$43.08	80-2.5 OZ
DONUT, BREAKFAST, RING, WG	donut, breakfast, ring, wg, individually wrapped, 1 oz grain equivalent, frozen, 16 months shelf life, wg,natural flavors & colors, , peanut free, smart snack compliant	Super Bakery or Equivalent	$38.51	80-2.5 OZ
DRESSING, ITALIAN	reduced fat, vinaigrette-style with a blend of herbs, garlic, and spices, portioned in individual 1 oz cups for single-serv	Kraft or Equivalent	$17.60	100-1.5 OZ
DRESSING, RANCH	creamy style, reduced fat, portioned in individual 1 oz cups for single-serv	Kraft or Equivalent	$19.20	100-1 OZ
EGGS, LIQUID	eggs, liquid, whole eggs, refrigerated, pasteurized for safety. packaged in ready-to-use cartons for ease of portioning and safe handling. suitable for scrambling, baking, or blending into recipes, contains no added preservatives, stabilizers, or colors. usda inspected.	Papettis or Equivalent	$61.72	15-2 LB
ENRICHED WHITE CORN GRITS	whole grain rich 40oz pounches, single portion provides 1 oz grain equivalent, shelf life of 12 months	Savannah Oatmeal or Equivalent	$20.44	6-24 OZ
FISH, CATFISH FILLET, STRIP, BREADED, IQF	fish, catfish fillet, strip, fresh water, breaded, iqf, battered, 1.5 oz m/ma & 5 oz grain equivalent	Delta Pride or Equivalent	$142.95	8-5 LB
FLAVOR, SUGAR FREE SYRUP FOR COFFEE - VANILLA	flavor, sugar free syrup for coffee - vanilla	DaVinci Gourmet or Equivalent	$31.68	4-1 LTR
FLAVOR, SUGAR FREE SYRUP FOR COFFEE-CARAMEL	flavor, sugar free syrup for coffee - caramel	DaVinci Gourmet or Equivalent	$31.68	4-1 LTR
FLOUR, ALL PURPOSE WHEAT	flour, wheat, all-purpose, enriched and bleached or unbleached. finely milled		$20.10	1-50 LB
FRUIT 100% JUICE CONCENTRATE	frozen beverage concentrate, blue rasberry, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients, no sugar added, must credit as 1/2 cup fruit per serving,16 month shelf life, 21 days of use once opened	BarFresh or Equivalent	$137.95	6-64 FL OZ
FRUIT 100% JUICE CONCENTRATE	frozen beverage concentrate, cherry, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients, no sugar added, must credit as 1/2 cup fruit per serving,16 month shelf life, 21 days of use once opened	BarFresh or Equivalent		
FRUIT 100% JUICE CONCENTRATE	frozen beverage concentrate, green watermelon, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients, no sugar added, 16 month shelf life,must credit as 1/2 cup fruit per serving, 21 days of use once opened	BarFresh or Equivalent	$137.95	6-64 FL OZ
FRUIT 100% JUICE CONCENTRATE	frozen beverage concentrate, sour apple, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients, no sugar added, must credit as 1/2 cup fruit per serving, 16 month shelf life, 21 days of use once opened	BarFresh or Equivalent		
FRUIT 100% JUICE CONCENTRATE	frozen beverage concentrate, strawberry kindividually wrappedi, 100% juice concentrate in 1/2 gallon jug, no artificial ingredients, no sugar added, 16 month shelf life, must credit as 1/2 cup fruit per serving, 21 days of use once opened	BarFresh or Equivalent	$137.95	6-64 FL OZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
FULLY COOKED SAUSAGE PATTY	2 oz m/ma equivalent, CN-labeled, low sodium	JTM or Equivalent	$103.30	6-5 LB
GENERAL TSO'S CHICKEN, REDUCED SODIUM	2 oz m/ma equivalent, reduced sodium sauce	Gold Creek or Equivalent	$172.72	6-7.15 LB
GLUTEN FREE WHOLE GRAIN HAMBURGER BUN	whole grain rich, gluten-free, 2 oz grain equivalent, frozen	Any Brand	$33.98	24-3.2 OZ
GRAVY COLORING	liquid browning and seasoning agent used to enhance color and depth in sauces and gravies. made from caramelized sugars and natural flavorings. low sodium, no msg, gluten-free. contains no artificial colors or preservatives	Kitchen Bouquet or Equivalent	$22.21	1 GAL
GRILLED CHEESE SANDWICH, INDIVIDUALLY WRAPPED	whole grain-rich bread, 2 oz m/ma + 2 oz grain equivalent per portion	Bake Crafters or Equivalent	$73.37	72-4.19 OZ
HOT DOG BUN, WHOLE GRAIN	whole grain rich, 2 oz grain equivalent, frozen	Bake Crafters or Equivalent	$36.89	12-12 CT/ 2 OZ
JELLY, ASSORTED	assorted flavors including grape, strawberry, and mixed fruit,individually packaged, no sugar added,smooth, spreadable texture	Smuckers or Equivalent	$18.45	200-0.5 OZ
JUICE, APPLE	100% fruit juice, 6 oz portion, no added sugar	Apple&Eve or Equivalent	$14.49	48-6 FL OZ
JUICE, APPLE	100% fruit juice, 4oz portion, no added sugar	Apple&Eve or Equivalent	$15.05	72-4 FL OZ
JUICE, LEMON	100%, not from concentrate, no added sugar or preservatives.	Badia or Equivalent	$26.80	12-32 FL OZ
JUICE, LIME	100%, not from concentrate, no added sugar or preservatives.	Badia or Equivalent	$34.62	12-32 FL OZ
JUICE, ORANGE	100% fruit juice, 4oz portion, no added sugar	Juicy Juice or Equivalent	$19.19	72-4 FL OZ
JUICE, ORANGE	100% fruit juice, 6 oz portion, no added sugar	Juicy Juice or Equivalent	$18.43	48-6 FL OZ
JUICE, SLUSH	individual frozen 100% fruit juice slush, white grape and apple juice blend, refreezable, slack and serve, no sugar added, no artificual colors each credits for 1/2 cup fruit	Cool Tropics or Equivalent	$26.60	60-4 FL OZ
JUICE, SLUSH	individual frozen 100% fruit juice slush, orange juice and apple juice blend, refreezable, slack and serve, no sugar added, no artificual colors each credits for 1/2 cup fruit	Cool Tropics or Equivalent	$26.60	60-4 FL OZ
KETCHUP, CANNED	reduced sugar, low sodium, no high fructose corn syrup or artificial colors, #10 can	Red Gold or Equivalent	$39.98	6-10 CAN SZ
KETCHUP, INDIVIDUAL	reduced sugar, low sodium, no high fructose corn syrup or artificial colors, individually portioned	Red Gold or Equivalent	$24.60	1000-9 GM
LOW-FAT STRAWBERRY YOGURT	Portion of ½ cup, no more than 12g added sugar per 6 ounces	General Mills or Equivalent	$10.23	12-6 OZ
MASHED POTATOES, LOW SODIUM	½ cup vegetable equivalent, low sodium, no added fats or sugar	Orida or Equivalent	$42.58	6-4 LB
MAYONANAISE	smooth and creamy, reduced fat formula mayonnaise, made with cage-free eggs and expeller-pressed oils, gallon size container	Hellmann's or Equivalent	$47.95	4-1 GAL
MAYONNAISE, INDIVIDUAL	smooth and creamy, reduced fat formula mayonnaise, individually portioned,made with cage-free eggs and expeller-pressed oils	Hellmann's or Equivalent	$29.85	200-12 GM
MEAT LOVERS STROMBOLI, WHOLE GRAIN	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion	S&F Foods or Equivalent	$70.37	72-4.2 OZ
MILK-NONFAT, DRY	nonfat powdered milk	Any Brand	$106.69	1-50 LB
MUFFIN, BLUEBERRY, WG, INDIVIDUALLY WRAPPED	muffin, blueberry crumble flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in peanut free & tree nut free facility, fortified	Bake Crafters or Equivalent	$37.20	96-2 OZ
MUFFIN, CHERRY, INDIVIDUALLY WRAPPED, WG	muffin, cherry flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in peanut free & tree nut free facility	Buena Vista or Equivalent	$32.07	96-2 OZ
MUFFIN, CINNAMON CRUMBLE MUFFIN TOP, INDIVIDUALLY WRAPPED, WG	muffin top, cinnamon crumble flavored, individually wrapped, wg, 3 oz, 2 oz grain equivalent, made in peanut free & tree nut free facility, fortified	Buena Vista or Equivalent	$36.81	72-2 OZ
MUFFIN, CINNAMON INDIVIDUALLY WRAPPED	IW cinnamon-flavored muffin,thaw and serve, no artificial flavors or colors added.	General Mills or Equivalent	$34.97	40-3.1 OZ
OATS, QUICK, DRY	oats, quick, dry wg	Savannah Oatmeal or Equivalent	$48.85	12-42 OZ
OIL, VEGETABLE	all-purpose cooking oil made from soybean, canola, or blended plant-based oils. light, neutral flavor, zero trans fat, cholesterol-free	Chef's Pride or Equivalent	$53.45	6-1 GAL
ONION RING BREADED	whole sliced onions coated in seasoned whole grain-rich breading. oven-ready, pre-cooked, and individually quick frozen (iqf). portion must provide minimum ½ cup other vegetable. reduced sodium, zero trans fat, free from artificial colors and flavors	Chow&Ciao or Equivalent	$57.74	6-4 LB
ONIONS, DICED	onions, diced, frozen - must be U.S. Grade A or better where grading standards exist.		$27.77	6-4 LB
PANCAKE, BITES, WG	pancake, bites, individually wrapped, original flavor, 2 oz grain equivalent	Bake Crafters or Equivalent	$51.47	72-2.4 OZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
PANCAKE, BOWL, INDIVIDUALLY WRAPPED, WG	pancake, bowl, individually wrapped, wg, fruity, strawberry flavored, 2 grain equivalent, 1/2 c fruit	Buena Vista or Equivalent		
PANCAKE, BUTTERMILK, WG	pancake, buttermilk, bulk, wg, 2oz grain equivalent, wg,	Bake Crafters or Equivalent	$26.84	144-1.3 OZ
PANCAKE, MAPLE, MINI, WG	pancake, maple flavored, mini, wg, 2 grain equivalent	DeWaflebakkers or Equivalent	$34.45	72-3 OZ
PASTA, ROTINI	rotini-style noodles, 100% whole grain or whole grain-rich blend. long, dry strands for use in entrees and sides,contains no artificial colors, flavors, or preservatives	Barilla or Equivalent	$19.25	2-10 LB
PASTA, SPAGHETTI	spaghetti-style noodles, 100% whole grain or whole grain-rich blend. long, dry strands for use in entrees and sides,contains no artificial colors, flavors, or preservatives	Barilla or Equivalent	$19.26	2-10 LB
PASTRY TOASTER STRAWBERRY FILLED	toaster pastry, strawberry-flavored filling in a whole grain-rich pastry crust with light frosting. individually wrapped, shelf stable. portion provides 1 oz grain equivalent. must meet smart snack and usda school meal compliance for sugar limits (≤35% sugar by weight, ≤200 calories per serving). made in a nut-free facility. contains no artificial colors or high fructose corn syrup.	Kellogs or Equivalent	$40.85	120-1.6 OZ
SUNFLOWER SEED AND JELLY SANDWICH, INDIVIDUALLY WRAPPED	Whole grain-rich bread, 1 oz m/ma + 1 oz grain equivalent per portion	Sunbutter or Equivalent	$55.87	72-2.4 OZ
PEANUT BUTTER AND JELLY SANDWICH, INDIVIDUALLY WRAPPED	Whole grain-rich bread, 1 oz m/ma + 1 oz grain equivalent per portion	Smuckers or Equivalent	$48.55	72-2.6 OZ
PEARS, SLICED	california bartlett pear, sliced, in juice #10 can	Del Monte or Equivalent	$57.15	6-10 CAN SZ
PEAS, ENGLISH	peas, english (green peas), whole, sweet, and tender. u.s. grade a or better #10 can	Del Monte or Equivalent	$42.87	6-10 CAN SZ
PEPPER, BLACK	pepper,finely ground from dried black peppercorns, 100% pure with no fillers or additives	McCormick or Equivalent	$10.35	16 OZ
PEPPER, CAYENNE	ground from dried cayenne chili peppers, 100% pure with no fillers or additives	McCormick or Equivalent	$8.27	16 OZ
PIZZA WG 51% PRESLICED - TURKEY PEPPERONI; 8 CUT	each 5 oz portion of uncured turkey and beef pepperoni pizza provides 2 oz m/ma, 2 oz grain equivalents, and 1/8 cup red/orange vegetable	Schwans or Equivalent	$75.69	9-8 CT
PIZZA, CHEESE 16" PRESLICED, WG 51% - 100% MOZZARELLA CHEESE	wg, cheese, round, 16", 8 cut; must be whole grain rich and provide 2 ounce grain equivalents and 2 ounce m/ma and 1/8 cup of fruits/vegetables portion to provide no more than 14 grams of fat	Bake Crafters or Equivalent	$74.25	9-8 CT
PIZZA, INDIVIDUALLY WRAPPED BREAKFAST BAGEL	pizza, individually wrapped breakfast pizza bagel portion must meet a minimum 2 m/ma, 2 grain equivalent	Schwans or Equivalent	$71.86	96-2.83 OZ
PIZZA, PEPPERONI BREADSTICKS, PULL APART	pizza, pepperoni breadstick, wg, trans fat free, bulk, pull-a-part 2m/m/ma, 2 grain equivalent	S&F Foods or Equivalent	$90.13	105-4 OZ
PORK, RIB SHAPED, BBQ	pork, rib shaped, bbq - boneless, rib shaped pork with no extender fully cooked, cn label yield 2 oz meat/meat alternate	JTM or Equivalent	$43.82	53-3 OZ
POTATO, SWEET, FRIES, WAFFLE	potato, sweet, fries, waffle, cross trax, 1/2 cup red/orange veg	McCain or Equivalent	$34.41	6-2.5 LB
POTATO, FRENCH FRIES	straight cut french fries, low sodium, oven-bakeable. made from u.s. grown potatoes with light, crispy exterior, soft interior, portion must provide ½ cup starchy vegetable equivalent, zero trans fat, contains no artificial flavors,peanut and tree nut free	McCain or Equivalent	$57.99	6-5 LB
POTATO, TOTS	potato, tots, reduced sodium, 166 servings per case, 9 pieces per serving, 1/2 cup starchy veg	McCain or Equivalent	$43.45	6-5 LB
POTATO, WEDGES, SEASONED	potato, wedges, seasoned, crispy, bakeable, 8 cut, 1/2 cup starchy veg	McCain or Equivalent	$43.94	6-5 LB
PRODUCE PRESERVATIVE	ascorbic acid-based anti-browning treatment for fresh-cut fruits and vegetables, ideal for use on sliced apples,contains no sulfites, artificial preservatives, or allergens	Nature Seal or Equivalent	$340.95	4-3.3 LB
RAISINS	naturally flavored and juice-infused raisins, shelf stable, individually portioned. no added sugar or artificial colors. provides ½ cup fruit equivalent per portion, peanut and tree nut free,smart snack and cacfp compliant	Amazin Raisins	$43.20	24-6 CT/ 1.5 OZ
REGULAR WHOLE GRAIN HAMBURGER BUN	whole grain rich, 2 oz grain equivalent, frozen	Bake Crafters or Equivalent	$31.80	10-12 CT/ 4"
RICE, BROWN	rice, brown, whole grain-rich, shelf-stable, contains no artificial colors, flavors, or preservatives, contains no big 8 allergens	Ben's Original or Equivalent	$26.27	1-25 LB
ROLL, DINNER	roll, yeast, wg, frozen, 2 oz grain equivalent	Rich's or Equivalent	$44.05	180-2.25 OZ
SALSA	low sodium, chunky sauce with tomato, onion, peppers and spice #10 can	Red Gold or Equivalent	$41.40	6-10 CAN SZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
SALSA CUP, INDIVIDUAL	½ cup vegetable equivalent, low sodium, no added fats or sugar	Red Gold or Equivalent	$38.10	84-3 OZ
SANDWICH, CROISSANT, WG, EGG & AMERICAN CHEESE	sandwich, croissant, wg, egg & american cheese, individually wrapped, frozen, wg, 1 m/ma, 1 grain equivalent	Bake Crafters or Equivalent	$103.65	100-3.1 OZ
SANDWICH, STUFFED BEEF IW	whole grain, beef stuffed sandwich IW must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, portion to provide a minimum of 290 calories with no more than 16 fat grams, must contain a minimum of 2 grams of fiber and less than 700 of sodium	Schwans or Equivalent		
SAUCE, BAR-B-QUE	bar-b-que sauce - all natural, low-sodium, no msg, tff, tomato based, no artificial color	Red Gold or Equivalent	$37.22	250-1 OZ
SAUCE, CRANBERRY	sauce, cranberry - jellied sauce m/made from cranberries	Ocean Spray or Equivalent	$61.07	6-10 CAN SZ
SAUCE, SRIRACHA	sauce, sriracha - low sodium, tff sauce m/made with sriracha seasonings	Texas Pete or Equivalent	$43.39	12-18 OZ
SAUCE, WORCESTERSHIRE	sauce, worcestershire - low sodium must meet federal standards 20% minimum solids	Heinz or Equivalent	$32.47	4-1 GAL
SAVORY WHOLE GRAIN CRACKERS WITH CHILI LIME FLAVOR	whole grain rich, portion provides 1 oz grain equivalent	MJM or Equivalent		
SEASONING, BUFFALO FLAVORED, SALT FREE	seasoning, buffalo wing flavored, salt free, buffalo blend, 20 oz	Spiceology or Equivalent	$12.97	1-20 OZ
SEASONING, LEMON PEPPER FLAVORED, SALT FREE	seasoning, lemon pepper flavored, salt free, 20 oz	Spiceology or Equivalent	$9.17	24 OZ
SEASONING, PIZZA FLAVORED, SALT FREE	seasoning, pizza pie flavored, salt free, 20 oz	Spiceology or Equivalent	$12.35	12 OZ
SEASONING, RANCH FLAVORED, SALT FREE	seasoning, ranch flavored, salt free, 20 oz	Spiceology or Equivalent	$41.81	6-16 OZ
SHREDDED REDUCED FAT CHEDDAR CHEESE STICK	1 oz m/ma equivalent, reduced fat	Bongards or Equivalent	$52.92	168-1 OZ
SMOOTHIE, SHELF-STABLE, SINGLE-SERVE	shelf-stable, strawberry banana smoothie meets ½ cup fruit and 1 m/ma minimum per serving	BarFresh Twist or Equivalent	$48.55	48-7.6 FL OZ
SMOOTHIE, SHELF-STABLE, SINGLE-SERVE	shelf-stable, peach, smoothie meets ½ cup fruit and 1 m/ma minimum per serving	BarFresh Twist or Equivalent	$48.55	48-7.6 FL OZ
SMOOTHIE, SHELF-STABLE, SINGLE-SERVE	shelf-stable, mango pineapple smoothie meets ½ cup fruit and 1 m/ma minimum per serving	BarFresh Twist or Equivalent		
SNACK MIX, SINGLE SERVE, CHEDDAR FLAVORED	snack mix, single serve, cheddar cheese flavored, individually wrapped	Kellogs or Equivalent	$27.37	60-0.92 OZ
SNACK MIX, SINGLE SERVE, STRAWBERRY YOGURT FLAVORED	snack mix, single serve, strawberry yogurt flavored, individually wrapped	Danone or Equivalent	$27.37	60-1.03 OZ
SPICE, ALLSPICE	allspice, ground, aromatic dried, must be 100% pure ground allspice with no fillers or additive		$14.25	16 OZ
SPICE, BASIL	dried and finely ground 100% pure basil leaves with no additives or anti-caking agents	Minor or Equivalent	$12.88	12 OZ
SPICE, BELL PEPPER	dehydrated diced bell pepper,100% pure with no fillers or additives	Augustan Farms or Equivalent	$8.27	16 OZ
SPICE, CELERY SEED	whole dried spice made from the seeds of the celery plant, must be 100% pure celery seed with no additives or fillers	Premium or Equivalent	$11.81	16 OZ
SPICE, CHILI POWDER	blended chili powder made from ground dried chili peppers with spices such as cumin, garlic, and oregano, no added salt, sugar, or artificial ingredients	Restaurant Pride or Equivalent	$10.31	16 OZ
SPICE, CINNAMON	ground, 100% pure cinnamon with no additives or fillers	McCormick or Equivalent	$7.65	16 OZ
SPICE, CUMIN	ground, made from 100% pure dried cumin seeds,free from additives or fillers, or anti-caking agents	McCormick or Equivalent	$11.64	16 OZ
SPICE, DILL	100% pure dried dill weed with no fillers or additives.	McCormick or Equivalent	$6.63	40-3.1 OZ
SPICE, GARLIC	granulated, from dehydrated garlic cloves, 100% pure with no additives or fillers	McCormick or Equivalent	$15.95	24 OZ
SPICE, GARLIC	Finely ground from dehydrated garlic,100% pure garlic with no additives or fillers	McCormick or Equivalent	$8.54	16 OZ
SPICE, MUSTARD	made from finely milled mustard seeds, slightly spicy flavor used in dressings, 100% pure ground mustard with no additives or fillers	Restaurant Pride or Equivalent	$9.03	14 OZ
SPICE, ONION	Finely ground from dehydrated onions,100% pure onion with no additives or fillers	McCormick or Equivalent	$8.04	1-18 OZ
SPICE, OREGANO	Finely ground oregano with no additives or fillers	McCormick or Equivalent	$12.15	12 OZ
SPICE, PAPRIKA	ground from dried sweet red peppers,100% pure with no additives or fillers	McCormick or Equivalent	$9.71	16 OZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
SPICE, PARSLEY	dried and chopped from fresh parsley leaves, 100% pure with no added fillers or preservatives	McCormick or Equivalent	$7.50	2 OZ
SPRAY, BUTTER FLAVOR, GARLIC MIST	spray, garlic butter flavor, professional non-aerosol mist for foodservice use, ideal for toast, vegetables, and grain sides. zero trans fat, gluten-free, contains soy. made with canola oil and natural flavors.	Vegalene or Equivalent	$29.52	6-17 OZ
SPRAY, PAN RELEASE	spray, pan release, non-aerosol for commercial baking and roasting use. ensures easy release of food from cooking surfaces without buildup. made with canola oil and soy lecithin. contains soy. gluten-free.	Vegalene or Equivalent	$32.26	6-17 FL OZ
SUGAR, INDIVIDUAL PACKET - REGULAR	sugar, individual packet - regular	Domino or Equivalent	$34.63	3000-.09 OZ
SWEETNER, ZERO CALORIE INDIVIDUAL PACKET	sweetner individual packet (equal)	Equal or Equivalent	$27.47	2000 CT
TACO STICK, BEEF & CHEESE ON WG FLOUR TORTILLA, INDIVIDUALLY WRAPPED	taco stick, beef & cheese on wg flour tortilla, individually wrapped, 2 m/ma & 2 grain equivalents	Integrated Foods or Equivalent	$67.40	50-4.6 OZ
TOMATO, PASTE	tomato paste, low sodium, made from vine-ripened tomatoes, thick and smooth consistency. u.s. grade a standard. packed in #10 cans. contains no added sugars	Simplot or Equivalent	$55.36	6-10 CAN SZ
TOMATOES, DICED	tomatoes diced canned must be U.S. Grade A or better where grading standards exist, prepared from clean and wholesome red tomatoes	Simplot or Equivalent	$30.17	6-10 CAN SZ
TORTILLA CHIPS - BULK (TRIANGLE OR ROUND, THIN)	tortilla chips - bulk 1lb bag or greater, triangle or round made from whole grain corn no salt coating on finished product, packaged to retain freshness and prevent breakage shelf life: 90 days or more	Pepsi Co or Equivalent	$18.80	5-1.5 LB
TORTILLA CHIPS - INDIVIDUAL BAGS (TRIANGLE OR ROUND, THIN)	tortilla chips - individual bags; triangle or round made from whole grain corn no salt coating on finished product portion must meet 2 grain equivalent of usda meal pattern to be packaged to retain freshness and prevent breakage shelf life: 90 days or more	Pepsi Co or Equivalent	$20.56	28-3 OZ
VEGETABLES, CALIFORNIA BLEND	vegetables, california blend - 3 or 4 vegetable mix of broccoli cuts, carrots, cauliflower, with optional vegetables: snow pea pods california mix	Simplot or Equivalent	$42.04	6-4 LB
VEGETARIAN, BROCCOLI BREADED...BAKEABLE AND CRISP	broccoli breaded - fresh broccoli florets in whole wheat breading; bakeable and crispy each portion must equal 1.5 grain equivalent and a minimum of 3/4 c vegetable	Chow&Ciao or Equivalent		
VEGETARIAN, CALIFLOWER BREADED...BAKEABLE AND CRISP	cauliflower breaded- fresh cauliflower floretes coverd in whole wheat breading bakeable and crispy each portion must equal 1.5 ge and a minimum of 1/2 c vegetable	Chow&Ciao or Equivalent		
WAFFLE WHOLE GRAIN SUNRISE	waffle made with pureed carrots and whole grain-rich flour. naturally colored with red/orange vegetables to enhance visual appeal. individually wrapped, pre-cooked, and frozen. heat and serve. each portion provides 1 oz grain equivalent and ⅛ cup red/orange vegetable toward the meal pattern. contains no artificial colors or flavors. smart snack and cacfp compliant. store frozen.	Chow&Ciao or Equivalent		
WAFFLE, STUFFED, WG	waffle, breakfast sandwich, wg, bulk, chicken sausage, cheese, maple, 1 m/ma, 1.5 grain equivalent, made in a nut free facility	Bake Crafters or Equivalent	$83.17	108-2.2 OZ
WAFFLE, WG IW	waffle, wg, individually wrapped, buttery maple flavored, presyruped, made in a nut free facility, 2 ge	Bake Crafters or Equivalent	$35.29	72-2.47 OZ
WAFFLES, BULK INDIVIDUAL, WG	waffles, bulk - wg 51% as a minimum, tff must meet 2 grain equivalent	Bake Crafters or Equivalent	$27.07	144-1.3 OZ
WHOLE GRAIN BREADED CHICKEN TENDERS	whole grain-rich breading, 2 oz m/ma equivalent per portion	Gold Creek or Equivalent	$106.80	8-4 LB
WHOLE GRAIN CHEDDAR SNACK CRACKER	whole grain rich, portion provides 1 oz grain equivalent	Kellogs or Equivalent	$62.94	300-0.75 OZ
WHOLE GRAIN CINNAMON GRAHAM SNACKS	whole grain rich, portion provides 1 oz grain equivalent	Kellogs or Equivalent	$32.83	150-1 OZ
WHOLE GRAIN FRENCH TOAST, INDIVIDUALLY WRAPPED	french toast sticks made with whole grain-rich bread and egg, individually wrapped, pre-cooked, and frozen for heat-and-serve preparation. each portion provides 1 oz grain equivalent. no artificial flavors or colors	Bake Crafters or Equivalent	$47.71	255 CT
WHOLE GRAIN GRAHAM CRACKERS	whole grain rich, portion provides 1 oz grain equivalent	Kellogs or Equivalent	$26.20	150-3 CT
WHOLE GRAIN MINI PIZZA BAGEL	whole grain-rich crust, includes 2 oz m/ma + 2 oz grain equivalent per portion	Schwans or Equivalent	$44.47	144-1.67 OZ
WHOLE GRAIN SWEET BUN, INDIVIDUALLY WRAPPED	whole grain rich, portion provides 1 oz grain equivalent	Super Bakery or Equivalent	$40.99	80-2.75 OZ

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
WHOLE GRAIN TORTILLAS	whole grain rich, portion provides 2 oz grain equivalent	Azteca or Equivalent	$37.48	8-24 CT/ 10"
WRAP, EGG, TURKEY SAUSAGE, & CHEESE, BREAKFAST, INDIVIDUALLY WRAPPED, WG	wrap, egg, cooked turkey sausage crumbles, & cheese, breakfast, individually wrapped, wg, 1.25 m/ma & 1 grain equivalent	Los Cabos or Equivalent	$58.51	72-2.5 OZ
YOGURT, STRAWBERRY, LOW-FAT, DRINKABLE, 4 OZ	Portion of ½ cup, no more than 12g added sugar per 6 ounces	Danimals or Equivalent	$15.13	48-4 OZ
PRETZEL, MINI	whole grain-rich, baked and low sodium, crunchy texture, individually wrapped for portion control, each serving provides 1 oz grain equivalent, smart snack and cacfp compliant	Pepsi Co or Equivalent	$37.43	104-0.7 OZ
SPICE, CELERY SALT	seasoning blend made from ground celery seed and salt,contains no artificial additives, colors, or preservatives	McCormick or Equivalent	$10.66	32 OZ
SPICE, SEASONING SALT	blended spice mix typically containing salt, paprika, onion, garlic, and other flavorings. used to enhance flavor of vegetables, proteins, and sides. free from artificial colors and preservatives	McCormick or Equivalent	$7.77	32 OZ
SPICE, FAJITA MIX	ry blend of spices including chili powder, cumin, garlic, onion, and paprika. formulated for use with chicken, beef, or vegetables. 100% pure spices with no artificial colors, preservatives, or msg	McCormick or Equivalent	$29.30	6-8.9 OZ
SEASONING SPAGHETTI MIX	dry blend of herbs and spices including oregano, basil, garlic, onion, and black pepper. formulated for use in tomato-based pasta sauces, casseroles, and italian-style entrées	McCormick or Equivalent	$24.77	6-11.25 OZ
SEASONING TACO MIX	dry blend of spices including chili powder, cumin, paprika, garlic, and onion. designed for use with ground beef, turkey, chicken, or beans. contains no artificial colors, preservatives, or msg	McCormick or Equivalent	$18.23	6-6.6 OZ
VEGETABLE SHORTENING	shortening, vegetable-based, oleo-style solid fat used for baking, frying, and food preparation. made from fully or partially hydrogenated vegetable oils (e.g., soybean, palm) depending on formula. zero trans fat per serving. smooth, pliable texture with clean melting properties. packaged in bulk foodservice-grade containers	McCormick or Equivalent	$89.47	6-6 LB
SPICE, SUGAR BROWN	sugar, brown, light or dark, moist and fine-grained. made from granulated sugar blended with molasses to enhance flavor and color. suitable for use in baking, sauces, cereals, and glazes. contains no additives or preservatives	McCormick or Equivalent	$27.70	12-2 LB
SPICE, SUGAR WHITE	granulated, refined cane or beet sugar with fine crystal texture. suitable for baking, beverages, sauces, and general food preparation. contains no additives or preservatives	McCormick or Equivalent	$23.23	1-25 LB
TEA BAGS	black, individually wrapped bags, made from 100% pure black tea leaves. unsweetened, no additives, artificial flavors, or preservatives. suitable for brewing hot or iced tea	Lipton or Equivalent	$49.22	10-100 CT
SPICE, THYME	dried, ground thyme, 100% pure with no additives or fillers	McCormick or Equivalent	$13.56	12 OZ
TURKEY, DELI MEAT	deli meat, sliced, oven-roasted or smoked, fully cooked and ready-to-eat. reduced sodium, uniform slices suitable for sandwiches or wraps. each 2 oz portion provides 2 oz meat/meat alternate, CN labeled, gluten-free, no artificial colors, preservatives, or flavors	Hormel or Equivalent	$61.63	6-2 LB
COMBO DELI MEAT	combo style, sliced blend of turkey and ham or similar lean meats, fully cooked, reduced sodium, and ready-to-eat. uniform slices for sandwiches, wraps,each 2 oz portion provides 2 oz meat/meat alternate. CN-labeled. gluten-free, no artificial colors, preservatives, or flavors	Hormel or Equivalent	$51.67	12-16 OZ
BEEF FRANK	beef frankfurter, fully cooked, made from 100% beef. reduced sodium and zero trans fat. uniform size for standard hot dog buns. each 2 oz frank provides 2 oz meat/meat alternate. CN-labeled. no artificial colors, flavors, or by-products. gluten-free	Ballpark or Equivalent	$41.95	2-5 LB/ 80-2 OZ
VINEGAR, WHITE	white distilled, 5% acidity, clear, clean flavor, contains no added colors, flavors, or preservatives	Heinz or Equivalent	$17.05	4-1 GAL
VINEGAR, APPLE CIDER	made from fermented apple juice with 5% acidity, contains no artificial colors, flavors, or preservatives	Heinz or Equivalent	$30.04	4-1 GAL

ITEM NAME	ITEM DESCRIPTION (all products must meet Buy American requirements)	PREFERRED BRAND	UNIT PRICE	UNIT/PACK SIZE
CHEESE, MOZZARELLA, SHREDDED	mozzarella, part-skim, low moisture, shredded. mild flavor and smooth melt ideal for pizza, pasta, and casseroles. each 1 oz portion provides 1 oz meat/meat alternate. CN-labeled. contains milk. gluten-free, no artificial colors or preservatives	Bongards or Equivalent	$60.17	4-5 LB

ATTACHMENT C

DELIVERY SITE(S)

Bibb County Schools School Nutrition Program
All items will be delivered to the following SCHOOL locations:
Note: Delivery to Individual Schools Monday – Friday

School Name	School Address	Cafeteria Phone Number
School Nutrition Central Kitchen	2011 Riverside Drive	478-779-2607
Alexander II Magnet School	1156 College St., 31201	478-779-2674
Appling Middle School Northeast High School	1646 Upper River Rd, 31211	478-779-4121
Ballard-Hudson Middle School	1070 Anthony Rd, 31204	478-779-3384
Barden Head Start	2521 Anderson Rd, 31206	478-365-7623
Bernd Elementary School	4160 Ocmulgee E. Blvd. 31217	478-779-2770
Bruce Elementary School	3660 Houston Ave., 31206	478-779-4564
Burdell-Hunt Magnet School	972 Fort Hill St., 31217	478-779-2935
Carter Elementary School	5910 Zebulon Rd., 31210	478-779-3330
Central High School	2155 Napier Ave., 31204	478-779-2298
Dr. Martin Luther King, Jr.	1301 Shurling Dr., 31211	478-779-2108
Elam-Alexander	2051 Second St., 31201	478-779-3941
Hartley Elementary School	2230 Anthony Rd. 31204	478-779-2298
Heard Elementary School	6515 Houston Rd, 31216	478-779-4214
Heritage Elementary School	6050 Thomaston Rd., 31220	478-779-4723
Howard High School Howard Middle School	6600 Forsyth Rd, 31210	478-779-3451
Ingram-Pye Elementary School	855 Anthony Rd, 31204	478-779-2159
John R. Lewis Elementary School	3522 Greenbriar Rd. 31204	478-779-2774
Jones Head Start	2350 Alandale Dr, 31211	478-202-9087
Lane Elementary School	990 Newport Rd, 31210	478-779-3142
Miller Middle School	751 Hendley St., 31204	478-779-4024
Northwoods Academy	709 Pierce Avenue 31204	478-779-3197
Porter Elementary School	5802 School Rd.., 31216	478-779-4312
Rutland High School Rutland Middle School	6250 Skipper Rd, 31216	478-779-3049
Skyview Elementary School	5700 Fulton Mill Rd, 31052	478-779-3949
SOAR Academy	2011 Riverside Dr., 31204	478-779-2532
Southfield Elementary School	4375 Bloomfield Dr. Ext. 31206	478-779-4775
Southwest High School	1775 Williamson Rd, 31206	478-779-4479
Springdale Elementary School	4965 Northside Dr., 31210	478-779-3733
Taylor Elementary School	2976 Crestline Dr., 31204	478-779-3553
Union Elementary School	4831 Mamie Carter Dr., 31210	478-79-2626
Veterans Elementary School	4901 Faubus Ave., 31204	478-779-2418
Vineville Academy of the Arts	2260 Vineville Ave., 31204	478-779-3220
Weaver Middle School	2570 Heath Rd., 31206	478-779-4620
Westside High School	2851 Heath Rd., 31206	478-779-3821
Williams Elementary School	325 Pursley St., 31201	478-779-3657

ATTACHMENT D
LOBBYING CERTIFICATION DISCLOSURE

CERTIFICATION REGARDING LOBBYING - CONTRACTS, GRANTS, LOANS AND COOPERATIVE AGREEMENTS

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan or cooperative agreement;

(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions;

(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

Gordon Food Service, Inc. — 25-038

Organization Name — Award Number or Project Name

Lindsay A. Kolar, Assistant Secretary

Name and Title of Authorized Representative

Lindsay A Kolar — May 28, 2025

Signature — Date

Approved by OMB No. 0348-0046

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
(See Reverse for public burden disclosure.)

1. Type of Federal Action:

[a] a. contract
b. grant
c. cooperative agreement
d. loan
e. loan guarantee
f. loan insurance

2. Status of Federal Action:

[a] a. bid/offer/application
b. initial award
c. post-award

3. Report Type:

[a] a. initial filing
b. material change

For Material Change Only:

year _____ quarter _____
date of last report _____

4. Name and Address of Reporting Entity:

[X] Prime [ ] Subawardee

Tier_____, *if known:*

Gordon Food Service, Inc.
1300 Gezon Parkway SW
Wyoming MI 49509

Congressional District, *If known:*

5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime:

N/A

Congressional District, *If known:*

6. Federal Department/Agency:

N/A

7. Federal Program Name/Description:

N/A

CFDA Number, *if applicable*:

8. Federal Action Number, *If known:*

N/A

9. Award Amount, *If known:*

$

10. a. Name and Address of Lobbying Registrant *(If individual, last name, first name, MI):*

*Please see attached for items 10.a thru 14

b. Individuals Performing Services *(Including address if different from No. 10a) (last name, first name, MI):*

11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less that $10,000 and not more than $100,000 for each such failure.

Signature: Lindsay Kolar
Print Name: Lindsay A. Kolar
Title: Assistant Secretary
Telephone No.: 616-717-7910 Date: 05/28/2025

Federal Use Only:

Authorized for Local Reproduction
Standard Form LLL (Rev. 7-97)

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.

2. Identify the status of the covered Federal action.

3. Identify the appropriate classification of this report. If this a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred, Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.

4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be a prime or subaward receipt. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.

5. If the organization filing the report in item 4 checks :Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.

6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

7. Enter the Federal program name or description for the covered Federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans and loan commitments.

8. Enter the most appropriate Federal identifying number available for the Federal action identified in Item 1 (e.g., Request for Proposal (RFP) number; Invitation for bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g. "RFP-DE-90-001."

9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in Item 4 or 5.

10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in Item 4 to influence the covered Federal action.

    (b) Enter the full names of the individual(s) performing services, and include full address if different from 10 (a). Enter Last Name, First Name and Middle Initial (MI).

11. Certifying official shall sign and date the form, print his/her name, title and telephone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB Control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503.

2025 DISCLOSURE OF LOBBYING ACTIVITIES IN 2024 - CONTINUATION SHEET – GORDON FOOD SERVICE, INC.

10.a. Name and Address of Lobbying Entity	10.b. Individual Performing Services	11. 2024 Amount of Payment (annual amounts vary from year to year)	12. Form of Payment	13. Type of Payment	14. Brief Description
International FoodService Distributors Association 1420 Spring Hill Road, Suite 210, McLean VA 22102	Jon Eisen, Sr. VP Government Relations	$19,000	check	Other: Subscription	IFDA is a federal lobbyist providing support through industry programs, government relations, and industry relations. IFDA's government relations efforts focus on Federal level legislative and regulatory issues, keeping members appraised of developments that will affect the industry and lobbying on behalf of the foodservice distribution community. IFDA's industry relations efforts include research and education efforts supporting the foodservice supply channel, representation in joint industry projects, and forums that allow foodservice distributors and suppliers to advance common initiatives.
K&L Gates LLP	Scott Aliferis, Partner	$127,295.71	Wire	Other: hourly	K&L Gates provides research and advocacy services for transportation, food, labor/employment and trade.
Public Affairs Associates 120 N. Washington Square Suite 1050 Lansing, MI 48933	Jane Cheesmond	$85,000	check	Other: hourly	Research and advocacy with respect to administrative and legislative action.

ATTACHMENT E

AD-1047

OMB No. 0505-0027
Expiration Date: 09/30/2025

Certification Regarding Debarment, Suspension, and Other Responsibility Matters Primary Covered Transactions

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR § 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

A. The prospective primary participant certifies to the best of its knowledge and belief, that it and its principals:

1. Are not presently debarred, suspended, or proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
2. Have not within a 3-year period preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (A.2.) of this certification; and
4. Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State or local) terminated for cause or default.

B. Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
Gordon Food Service, Inc.	25-038
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S) Lindsay A. Kolar, Assistant Secretary	
SIGNATURE Lindsay A Kolar	DATE 05-28-2025

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at How to File a Program Discrimination Complaint and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

Instructions for Certification

1) By signing and submitting this form, the prospective primary participant is providing the certification set out on page 1 in accordance with these instructions.

2) The inability of a person to provide the certification required below will not necessarily result in the denial of participation in this covered transaction. The prospective participant must submit an explanation of why they cannot provide the certification set out on this form. The certification or explanation will be considered in connection with the Department or agency's determination whether to enter into this transaction. However, failure of the prospective primary participant to furnish a certification or an explanation will disqualify such person from participation in this transaction.

3) The certification in this clause is a material representation of fact upon which reliance was placed when the Department or agency determined to enter into this transaction. If it is later determined that the prospective primary participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the Department or agency may terminate this transaction for cause or default

4) The prospective primary participant must provide immediate written notice to the Department or agency to which this proposal is submitted if, at any time, the prospective primary participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

5) The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 CFR Parts 180 and 417. You may contact the Department or agency to which this proposal is being submitted for assistance obtaining a copy of those regulations.

6) The prospective primary participant agrees by submitting this form that, should the proposed covered transaction be entered into, it may not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the Department or agency entering into this transaction.

7) The prospective primary participant further agrees by submitting this form that it will include the clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion—Lower Tier Covered Transactions," provided by the Department or agency entering into this covered transaction, without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.

8) A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the General Services Administration's System for Award Management Exclusions database.

9) Nothing contained in the foregoing shall be construed to require the establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

10) Except for transactions authorized under paragraph (6) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the Department or agency may terminate this transaction for cause or default.

ATTACHMENT F

LIST OF SFAs *DESIRING* TO PIGGYBACK

RFP#_____

SFA Name	Director	Email	Telephone	Address

The SFA will provide this list of SFAs desiring to" Piggyback" on a contract with the awarded Vendor (as applicable). Any SFA wishing to piggyback must complete the following agreement (Attachment F-1) to be approved by the Contractor *once awarded*.

ATTACHMENT F-1

LIST OF SCHOOL SYSTEMS THAT DESIRE TO PIGGYBACK

SCHOOL DISTRICT PIGGYBACKING PARTICIPATION AGREEMENT

RFP FOR: _____ (INSERT BID TYPE)

RFP #: _____

SCHOOL YEAR: _____

The Bibb County School District agrees to this piggybacking provision to enter into a contract with _____ _____(*Insert the awarded vendor*) for the purchase of the items described herein in this bid document based on the same terms, conditions, prices and products offered by the successful vendor to _____ _____ (*Insert Name of system that you are piggybacking off*) SFA School District.

Minor changes in delivery terms and conditions, the number of schools, and delivery frequencies may be discussed by the participating SFA for up to 30 days following the award of this contract. The following SFA *may* participate in the final contract.

NAME OF SCHOOL DISTRICT: _____

ADDRESS: _____

_____

SCHOOL NUTRITION DIRECTOR: _____

PHONE: _____ EMAIL: _____

NUMBER OF SCHOOLS: _____

DISTRIBUTOR: _____

FREQUENCY: _____

(Example: 1 x a week; 2 x a week; daily, etc.)

School District Authority Signature:

_____

Title: _____

Name:

_____

(printed name)

Awarded Vendor Signature:

_____

Title: _____

Name of Company:

_____

(printed name)

ATTACHMENT G

BID EXCEPTION FORM

Request for Proposal (RFP) School System: Bibb County School District

RFP Type: RFP#:25-038 Food Bid

Vendor Name: Gordon Food Service, Inc.

Date of Submittal: 06/16/2025

Number and Title of each section of the RFP that the Bidder takes exception to		***Specific Sentence within each section***	***Alternate Provisions proposed by Bidder***
Name & Title	**Section**	**Sentence**	**Alternate Sentence**
Please see the included Statement regarding Tariffs.	Please see the included Statement regarding Tariffs.	Please see the included Statement regarding Tariffs.	Please see the included Statement regarding Tariffs.

Vendor's Authorization Signature: Obinna Okoroafo

Vendor's Authorization printed name: Obinna Okoroafo

Vendor's Title: Bid Department Supervisor

ATTACHMENT H

ANTI-COLLUSION AFFIDAVIT

STATE OF: Michigan, COUNTY OF: Kent, SFA OF: Bibb County School District, of lawful age, being first sworn on oath, say they are the agent authorized by the Bidder to submit the attached bid. Affiant further states that the Bidder has not been a party to any collusion among Bidders in restraint of freedom of competition by agreement to bid at a fixed price or to refrain from bidding; or with any state official of employees to quantity, quality, or price in the prospective contract, or any other terms of said prospective official concerning exchange of money or other thing of value for special consideration in the letting of contract; that the Bidder/vendor had not paid, given or donated, or agreed to pay, give or donate to any officer or employee either directly or indirectly in the procuring of the award of a contact pursuant to this bid.

Signed _____

Subscribed and sworn before me this 28th day of May, 2025.

Lindsay A Kolar
Notary Public State of Michigan
Allegan County
My Commission Expires 7/13/2030
Acting in the County of Kent

Notary Public (or Clerk or Judge) _____
Lindsay A. Kolar

My commission expires: 07-13-2030

ATTACHMENT I

VENDOR AFFIDAVIT

By executing this affidavit, the undersigned vendor verifies its compliance with O.C.G.A. § 13-10-91(b)(1), stating affirmatively that the individual, firm, or corporation which is engaged in the physical performance of services on behalf of Bibb County School District has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91.

Furthermore, the undersigned vendor will continue to use the federal work authorization program throughout the contract period, and the undersigned vendor will contract for the physical performance of services in satisfaction of such contract only with sub-vendors who present an affidavit to the vendor with the information required by O.C.G.A. § 13-10-91(b). Vendor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

E-Verify Number (4-6-digit number) 673898

Date of Authorization 5/21/2013

Name of Vendor Equifax

Bibb County School District, I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on May, 27, 2025 in Grand Rapids (city), MI (state).

Rachel Connelly

Signature of Authorized Officer or Agent

Rachel Connelly HR Compliance Manager

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME

ON THIS THE 27th DAY OF May, 2025.

NOTARY PUBLIC

My Commission Expires: 3/23/2031 - M. Scheuneman

M SCHEUNEMAN
NOTARY PUBLIC, STATE OF MI
COUNTY OF ALLEGAN
MY COMMISSION EXPIRES Mar 23, 2031
ACTING IN COUNTY OF Kent

ATTACHMENT J

Bidder Reference Form

As a part of the RFP process, the SFA requires Bidders to submit business references for this solicitation. The purpose of these references is to document the experience relevant to the scope of work and aid in the award process.

Company Name:		**RFP Solicitation #:**		
Business or School System Name	**Address**	**Contact Name and Phone Number**	**Email address**	**Dates of Service To/From:**
Newton County Schools	11031-D Covington Bypass Covington, GA 30014	Abdul Lindsay 770-788-3122	lindsay.abdul @newton.k12.ga.us	2017-Present
Hall County Schools	711 Green Street Gainesville, GA 30501	Cheryl Jones 770-534-1080 X10215	cheryl.jones @hallco.org	2019-Present
Dekalb County Schools	1780 Montreal Road Tucker, GA 30084	Connie Walker 678-676-1780	connie_r_walker @dekalbschoolsga.org	2016-Present

VENDOR CONTRACT SIGNATURE PAGE

(Signed and dated *AFTER* Contract Award)

This Contract is dated as of _____ by and between the Bibb County School District, hereinafter called SFA, and _____, hereinafter called VENDOR.

The SFA and VENDOR, in consideration of the mutual covenants hereinafter set forth, agrees as follows:

ARTICLE 1. PRODUCTS
VENDOR shall provide and deliver all products as specified or indicated in the Contract Documents.

ARTICLE 2. CONTRACT TIME
The food, equipment, supplies, or goods shall be in accordance with this Contract Agreement and are to be completed as specified in the RFP.

ARTICLE 3. CONTRACT PRICE
The SFA shall pay VENDOR for delivery of specified goods in accordance with VENDOR'S bid, which is attached hereto. The SFA shall pay VENDOR net 30 days from the delivery date unless other payment terms are agreed upon in writing.

ARTICLE 4. INVOICE PROCEDURES
Invoices for payment with appropriate supporting documents shall be sent to the following address:

Bibb County School District School Nutrition Department
2011 Riverside Drive
Macon, GA 31204

ARTICLE 5. VENDOR'S REPRESENTATIONS

In order to prompt the School Nutrition Program to enter into this Agreement, VENDOR makes the following representations:

5.1 VENDOR has examined and carefully studied the Contract Documents and all other related data identified in the Bidding Documents.

5.2 VENDOR is familiar with and is satisfied with all federal, state, and local laws and regulations that may affect the products' cost, progress, performance, and furnishing.

ARTICLE 6. CONTRACT DOCUMENTS

The Contract Documents, which comprise the entire Contract/agreement between the SFA and VENDOR concerning the work, consist of the following:

- Purpose and Procedures
- Standard Terms and Conditions
- Special Terms and Conditions
- Attachment A: Bidder Submission Form
- Attachment B: Specifications & Quote Sheet
- Attachment C: Delivery Site(s)
- Attachment D: Lobbying Certification Disclosure
- Attachment E: Debarment, Suspended, and Ineligible Status
- Attachment F: Piggybacking Agreement Form
- Attachment G: Bid Exception Form
- Attachment H: Anti-Collusion Affidavit
- Attachment I: Vendor Affidavit (E-Verify)
- Attachment J: Bidder Reference Form
- Vendor Contract Signature Page

There are no Contract Documents other than those listed above in Article 6. The Contract Documents may only be amended, modified, or supplemented by a written agreement between both parties.

CONTRACT SIGNATURES

IN WITNESS WHEREOF, the SFA and VENDOR have signed this Contract Agreement **once awarded.** Each counterpart has been delivered to the SFA and VENDOR.

This Contract Agreement will be effective _____, 20_____ for School Year (SY)'_____.

Bibb County School District Board of Education

_____ Signature of Superintendent, Board member or designee

_____Printed Name of Superintendent, Board member or designee

_____ Date Signed (MM/DD/YYYY)

_____ Vendor Company Name

_____ Signature of Company Representative

_____ Printed Name of Company Representative

_____ Date Signed (MM/DD/YYYY)

BIBB COUNTY SCHOOL DISTRICT

ATTACHMENT A
Certification Letter
(Form must be completed and returned with bid.)

I certify that I have read and understand the terms and conditions herein. I further state that I am and/or my company is capable, able to, and will provide the requested product(s) and/or service(s) described herein. I am the owner or agent of the company stated below and am authorized and empowered to contract. By my signature on this RFQ, I/we guarantee and certify that all items included in my bid meet or exceed specifications.

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm or person submitting a bid for the same materials, supplies, equipment, or services and is in all respects fair and without collusion or fraud. I understand collusive bidding is a violation of State and Federal Law and can result in fines, prison sentences, and civil damage awards. I agree to abide by all conditions of this RFQ and certify that I am authorized to sign this bid for the Contractor.

SUBMITTED BY Obinna Okoroafo DATE 06/04/2025

TITLE Bid Department Supervisor EMAIL: obi.okoroafo@gfs.com

COMPANY NAME Gordon Food Service, Inc.

ADDRESS 1300 Gezon Parkway SW CITY Wyoming ST MI ZIP 49509

TELEPHONE NUMBER 616-717-6840 FAX NUMBER 000-000-0000

COMPANY WEBSITE gfs.com

SIGNATURE Obi

DO YOU ACCEPT VISA? Yes

ADDITIONAL FEE IF PAYMENT MADE WITH VISA: 2.5%

BIBB COUNTY SCHOOL DISTRICT

ATTACHMENT B

Contractor Affidavit under O.C.G.A. § 13-10-91(b)(1)

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of Bibb County School District has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned contractor will continue to use the federal work authorization program throughout the contract period and the undersigned contractor will contract for the physical performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the contractor with the information required by O.C.G.A. § 13-10-91(b). Contractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

673899 — Federal Work Authorization User Identification Number

5/21/2013 — Date of Authorization

Gordon Food Servile — Name of Contractor

Name of Project

Gordon Food Service — Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on June, 05, 2025 in Wyoming (city), MI (state).

M. Scheuneman — Signature of Authorized Officer or Agent

M. Scheuneman — Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE 5 DAY OF June, 2025.

M. Scheuneman — NOTARY PUBLIC

M SCHEUNEMAN
NOTARY PUBLIC, STATE OF MI
COUNTY OF ALLEGAN
MY COMMISSION EXPIRES Mar 23, 2031
ACTING IN COUNTY OF Kent

My Commission Expires:

3/23/31

BIBB COUNTY SCHOOL DISTRICT

ATTACHMENT C

Certificate Regarding Debarment, Suspension, Ineligibility
(Form must be completed and returned with bid.)

The Bibb County School District is a recipient of Federal monies. As such we require that participating vendors not be debarred, suspended, ineligible or excluded from doing business with the Federal government or any agency thereof.

The prospective participant certifies, by submission of the bid, that neither it, nor its principals, is presently debarred, suspended, proposed for debarment, declared ineligible, or excluded from participation in this transaction by any Federal department or agency.

Gordon Food Service, Inc.
Organization Name

Lindsay A. Kolar, Assistant Secretary
Name(s) and Title(s) of Authorized Representative(s)

Signature(s)

June 3, 2025
Date

BIBB COUNTY SCHOOL DISTRICT

ATTACHMENT D

Non-Collusion Affidavit
(Form must be completed and returned with bid.)

Bibb County Board of Education, Macon GA 31208

I state that I am _Assistant Secretary__ of __Gordon Food Service, Inc. _____
Title Name of Company
And that I am authorized to make this affidavit on behalf of my firm, and its owners, directors, and officers. I am the person responsible in my firm for the price(s) and the amount of this bid and I state that this bid is made in good faith.

I state that:

1. The price(s) and amounts of this bid have been arrived at independently and without consultation, communication or agreement with any other contractor, bidder, or potential bidder; neither the approximate price(s) have been disclosed nor will they be disclosed before bid opening to any other contractor, bidder or potential bidder.

2. No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit a bid higher than this bid, or to submit any intentionally high or noncompetitive bid or other form of complimentary bid.

___Gordon Food Service, Inc. _____, its affiliates, subsidiaries, officers,
Name of Company
Directors and employees are not currently under investigation by any government agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract.

I understand and my firm understands that any misstatement in this affidavit is and shall be treated as fraudulent concealment from the Bibb County Board of Education of the true facts relating to submission of bids for this contract.

_Lindsay A. Kolar, June 3, 2025_____ ____Assistant Secretary_____
Name/Date Title or Position

Lindsay A Kolar
Signature

BIBB COUNTY SCHOOL DISTRICT

Attachment E
OFFEROR AFFIRMATION FORM:

Company Name: Gordon Food Service, Inc.
RFI Name: Food Bid
RFI Number: RFP#25-038 Food Bid

After careful examination of the solicitation document in its entirety, Gordon Food Service, Inc. and any addendum(s) issued, the undersigned proposes to satisfy all requirements in accordance with said documents.

For Consideration of this proposal, the undersigned hereby affirms that:

1. He/She is a duly authorized official of the offeror.
2. NO changes were made to the original RFI document,
3. The proposal is being submitted on behalf of the offeror in accordance with any terms and conditions set forth in this document.
4. The offeror will accept any awards made to it as a result of the proposal submitted here in for a minimum of one hundred and twenty (120) days following the date of submission.
5. The offeror will accept the terms and conditions set forth in the contract template attached here to.

If notified in writing by mail or delivery of the acceptance of the award, the undersigned agrees to furnish and deliver to the assigned procurement professional within five (5) days of the request, a certification of insurance indicating the coverage specified within this solicitation.

A contract shall be established which will set forth the terms of this agreement. The contract shall be interpreted, constructed, and give effect in all respects according to the laws of the State of Georgia.

Nondiscrimination in Employment: We, the supplier of goods, materials, equipment and services covered by this bid or contract, have not discriminated in the employment, in any way, against any person or person, or refused to continue the employment of any person or persons on account of their race, color, sex, religion, national origin, marital status, sexual orientation, age, or disability.

Respectfully Submitted,

Company Name Gordon Food Service, Inc.

Obinna Okoroafo
Authorized Official Name

Signature

Title: Bid Department Supervisor

Date: 06/04/2025

E-mail Address: obi.okoroafo@gfs.com

The legal name of the bidder is: Obinna Okoroafo

PLEASE PRINT OR TYPE RESPONSE

BIBB COUNTY SCHOOL DISTRICT

Attachment F
CERTIFICATE OF NON-COLLUSION

By responding to this solicitation, the supplier understands and agrees to the following:
That the submitted response constitutes an offer, which when accepted in writing by the State Entity, and subject to the terms and conditions of such acceptance, will constitute a valid and binding contract between the undersigned and the State Entity; and
That the supplier has read the specifications and requirements shown or referenced in the solicitation and that the supplier's response is made in accordance with the provisions of such specifications and requirements except as expressly stated otherwise in the supplier's response; and
That the supplier guarantees and certifies that all items included in the supplier's response meet or exceed any and all such stated specifications and requirements of the solicitation except as expressly stated otherwise in the supplier's response; and
That, if awarded a contract, the supplier will deliver goods and/or services that meet or exceed the specifications and requirements of the solicitation except as expressly stated otherwise in the supplier's response; and
That the response submitted by the supplier shall be valid and held open for a period of **one hundred and twenty (120) days (or such other time period as identified in the solicitation)** from the final solicitation closing date and that the response may be held open for an additional period of time subject to the supplier's consent; and
That the supplier's response is made without prior understanding, agreement, or connection with any corporation, firm, or person submitting a response for the same materials, supplies, equipment, or services and is in all respects fair and without collusion or fraud. The supplier understands and agrees that collusive bidding is a violation of state and federal law and can result in fines, prison sentences, and civil damage awards; and
That the provisions of the Official Code of Georgia Annotated, Sections 45-10-20 et seq. have not been violated and will not be violated in any respect.

DO NOT MODIFY THE BID/PROPOSAL CERTIFICATION TERMS IN ANY WAY. THIS FORM MUST BE COMPLETED, SIGNED AND SUBMITTED WITH YOUR RESPONSE.

Contractor's Full Legal Name: (PLEASE TYPE OR PRINT)	GORDON FOOD SERVICE, INC.
Authorized Signature:	Lindsay A Kolar
Printed Name and Title of Person Signing:	Lindsay A. Kolar, Assistant Secretary
Date:	June 3, 2025
Company Address:	1300 Gezon Parkway SW Wyoming MI 49509
FAX Number:	N/A
Email Address:	lindsay.kolar@gfs.com
***This table must be completed in its entirety by the supplier.**	

Gordon Food Service
Response to RFP# 25-038 Food Bid

Company Background

Gordon Food Service began providing procurement and distribution in 1897. For more than 125 years, Gordon Food Service has delivered the excellence, expertise, and quality products and services our customers need to design successful food operations and experiences. Today, Gordon Food Service is the largest privately-held food service distributor in North America with sales of over $23 billion. With headquarters in Grand Rapids, Michigan, we distribute to foodservice operators within the Midwest, Northeast, Southeast, and Southwest regions of the United States, and coast to coast in Canada. We have 25 distribution centers in North America (9 in Canada and 16 in the United States). We also operate more than 180 Gordon Food Service Store locations in 10 states within the U.S. Our newest store just opened in Macon, GA. Our company makes 18,700+ deliveries per day across our footprint. Gordon Food Service currently employs over 22,000 people dedicated to the service of our customers. By partnering with organizations from across industries, we help our customers create food experiences that people choose, enjoy, and remember in all of our segments (independent restaurants, chain restaurants, healthcare, and education).

Company Volume and K12 Experience

Company-wide approximately 450,000 truckloads of products are received and distributed to customers annually. This allows us to leverage full truck load pricing for high volume items from vendors to ensure we are able to procure these items in the most effective way possible. Our Douglasville Distribution Center currently serves more than 65 districts in Georgia and East Tennessee. As a company, we service over 4,800 school districts.

Gordon Food Service has been serving K12 school districts with high-quality products, information, assistance, and advice for more than 60 years. Our experience in School Nutrition Programs is extensive, making up approximately twenty-five percent (25%) of our total existing customer base. Gordon Food Service is familiar with the unique requirements in the education space and has an established reputation in thousands of school districts.

Gordon
FOOD SERVICE

Ordering/Forecasting Post Award

After RFP award, GFS will schedule meetings with Bibb County to develop the ordering process for the beginning of school. The first thing would be to establish the forecast usage for each individual item. This information would be passed along to Purchasing/Logistics to establish orders with each vendor as needed. Next, Bibb County and GFS would work together to establish any order guide needed for opening orders and for submission of trial orders from Bibb County software. We will work collaboratively to develop delivery schedules for the 25/26 school year.

A par level is originally set from the forecast information provided by Bibb County. GFS will use this information submitted, after the RFP award, to notify vendors of expected volume and to establish the order cycle needed. GFS will maintain these par levels and make necessary adjustments based on actual Bibb County ordering patterns. Monthly, GFS will review all items and communicate with Bibb County to confirm any ordering deviations from initial forecast. If an item is being ordered in much larger amounts than originally forecast, GFS will work with vendors to increase par level as needed. If an item is being ordered in much smaller quantities than forecast, GFS will work to reduce par level. These par levels and the ordering requirements from each vendor will determine the frequency of purchase orders being placed with each vendor.

If a product shortage is caused by increased movement above initial forecast, the par level is increased via weekly review by Purchasing and Logistics. The necessary ordering steps are taken to adjust/increase the number of cases ordered on pending purchase orders. GFS will review every Bibb County item monthly and will confirm forecast alterations needed with Bibb County. If the shortage is due to notification by the vendor of product availability issues, GFS will notify Bibb County and review steps needing to be taken.

Our Inside Sales Representative will review all Bibb County orders for any edits needing to be made. He/She will contact the designated individual for Bibb County, via preferred method (email or phone), and make any approved changes for all schools. They will also review all orders to ensure accounts needing to order for a delivery date have entered their orders.

Information about orders can be reviewed via Gordon Food Service website or Gordon Now App. This information is available under the order history tab. However, for orders transmitted directly via EDI from 3rd party software, the information for out of stocks will be communicated from our Inside Sales Representative. The date of arrival for items inbound to Gordon Food Service is available from our website. The estimated times of deliveries to each account are available on Gordon Ordering website and also on Gordon Now App.

Gordon
FOOD SERVICE

Deliveries/Transportation

Gordon Food Service has a complete safety and security procedure to protect the food supply. This includes but is not limited to: controlled access to all buildings, controlled access to storage areas based on personnel assignment, onsite security by 3rd party security firm, driver background checks, random drug testings, 24-hour temperature monitoring and alarms for food storage areas, and temperature monitoring systems for trailers.
All trailers are precooled to correct temperatures before loading commences. Refrigeration units electronically monitor each trailer's daily temperature profiles. Each driver monitors temperatures during their daily route.

When the driver arrives at the location for delivery, he/she will first pull the copies of the invoices from their paperwork. They will go to the entry door to notify the personnel about delivery. Next, they will open the trailer door (freezer or rear of trailer) to gain access to products. Unloading of cases will begin and while transporting cases to the storage area they will be scanning cases with a hand-held unit. After delivery is complete and the manager has checked all cases, the driver will review the hand-held unit to ensure all cases have been scanned. If a case has been missed, the unit will alert the driver to what has not been scanned. If a case is not found or if one is returned for any reason, the driver will key credit on the hand-held unit. The person accepting delivery will be asked to sign a hand-held unit and the driver will complete delivery. With delivery, the location will receive the number of invoice copies requested by Bibb County. The copies with signature will appear on the portal on our website later the same day. These can be accessed by Bibb County through our website.

Velocity Reports

Velocity reports can be generated on Gordon Ordering Website by Bibb County. The reports can be generated in multiple formats. Gordon will provide proper training on generating these reports.

Accounting Practices

An aging report can be generated at any time from the portal on our website. This will include all credits, invoices, and payments. Please see additional attachment

Gordon
FOOD SERVICE

Product Safety and Integrity

Our product safety and integrity processes begin with Receiving. We receive products into our distribution centers in temperature appropriate zones. Our Receiving Personnel, inspect the quality of load received and check for any issues with items. After product is received and slotted, our Quality Assurance Department regularly inspects and observes rotation of product. For produce items, they spot-check cases to ensure there are no quality issues. After product is selected for shipment, it travels several miles on a conveyor system, in temperature appropriate areas, and is delivered directly to the loader in the back of the trailer. Temperature areas of the trailer are pre-cooled and checked for proper temperatures. The driver begins his/her day by checking temperature controls on the trailer to ensure product has been kept at appropriate temperature. The driver regularly checks temperature controls during the day to ensure all systems are working properly.

Gordon Food Service has a complete safety and security procedure to protect the food supply. This includes but is not limited to: controlled access to all buildings, controlled access to storage areas based on personnel assignment, onsite security by 3rd party security firm, driver background checks, random drug testings, 24-hour temperature monitoring and alarms for food storage areas, and temperature monitoring systems for trailers. See Food Safety Attachment

Product Recall Procedures

Gordon Food Service utilizes a call/text/email tool called Instant Recall™ to handle recall communications to GFS customers. In case of a recall, the system will contact affected customers via email, text message, and/or interactive telephone system to provide specific information and instructions. The information typically includes: the name of the product being withdrawn and corresponding item codes, reason for the withdrawal, the affected lot numbers, the size of container, best by dates, etc. The message will also provide disposition and reporting instructions to ensure customers receive proper credit for affected products. Each sales representative receives information to ensure customers have been informed. See Food Safety Attachment

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Payments & Statements

Gordon Food Service is able to accept Purchase Orders and will work with automatic payment systems to facilitate payment from the District. Gordon Food Service offers a variety of ePayment solutions to streamline these business tasks and free up your time. Each of these solutions is available to you free of charge as a Gordon Food Service customer. Gordon Food Service can provide weekly, bi-weekl and/or monthly statements to a specified email address. A copy of a Weekly Accounts Payable Report can be found at the end of this section.

Online Payment

At Gordon Food Service, we have several electronic payment options for our truck delivery customers to manage your invoices, payments and reconcile your account faster. Online Payment will allow you the ease of paying online along with other great features. Features in Online Payment include:

- Manage your account balances and invoices, 24/7
- Mobile capability- pay anytime, anywhere from your mobile device!
- Schedule payments ahead of time
- Ability to view payment history - including 13 months of data history
- Track all account payments
- Delegate payer roles with secure, masked account info
- Manage multiple accounts and locations

Easy Pay

Our Easy Pay system is the most simple solution to pay your bills. With our electronic funds transfer, you can automatically pay your invoices on time. Easy Pay provides you with a pre-notification when we are about to remove your payment from your bank account, as well as a final notification when funds have been withdrawn to pay your bill. The benefits of Easy Pay include:

- Your bills are always paid on time
- You maximize your money in your account
- No more searching for invoices
- No more writing checks and mailing
- GFS 'pulls' your payments per terms
- All transactions happen per your payment terms with GFS
- All that's required is an e-mail address or a dedicated fax machine

Electronic Data Interface (EDI)

Electronic Data Interface is our seamless way to upload data from our system to your's so you can view your transactions, invoices, and payments. With EDI, you can also access order guides, purchase orders, acknowledgements and access your sales history. EDI links to your own back-end accounting system so you can:

- Receive data from our system to yours
- Process ACH transactions, invoices, and payments with remittance advice
- Access order guides, purchase orders, acknowledgements, and sales history
- Eliminate purchase order and invoice processing

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Credit Process

At Gordon Food Service, we are committed to consistently providing you with products that are safe and of high-quality. From the time products arrive at our doors until the time we deliver it, we maintain their integrity through efficiency, technology, and security so you can successfully run your business. In order to stand behind both the quality and safety of the products we distribute, we have a standardized Credit and Product Return Policy.

Credit Request & Product Complaint Form

A Customer Credit Request Form should be submitted by the District for product(s) that have been delivered but are unacceptable to the customer due to the condition of the product or product packaging. The customer should forward the completed form to the Inside Sales Technician (IST) and Education Specialist. The IST will process the credit and a hard copy of the credit memo will be provided to the site manager with their next scheduled delivery. Copies of credit memos can also be retrieved from the online ordering platform on the next business day.

Credits Processed by Transportation

Credits can be processed by the drivers when issues are found at the time of delivery (ie: missing cases, damaged cases, wrong product, etc.). The driver will provide the customer with a printed "receipt" showing that a credit is due for the product. A hard copy of the credit will be presented to the customer with their next delivery. Copies of credit memos can also be retrieved from the online ordering platform on the next business day.

Credit Report

The Education Specialist will email a weekly credit report to the District contact. The credit report shows the transaction date, customer name and number, item number, item description, credit memo number, credit amount, and reason for the credit. The following is an example of a weekly credit report.

GFS #	Item Description	Cust #	Customer Description	Credit Invoice Nbr	Credit Memo Nbr	Credit Type	Fiscal Day	Sales Credit Cases	Sales Credit Eaches	Sales Credit Amt
790361	WATER SPRNG ALPIN 35-16 9FLZ	100169263	OCPS- OCOEE HIGH SCHOOL #252	211912667	15488508	DAMAGED INNER PACK	8/2/2021	0	5	$0.86
491866	SALSA CUP 168-3Z REDG	100171238	OCPS- DR PHILLIPS 9TH #1101	211938161	15488570	VENDOR MISLABELED	8/4/2021	1	0	$55.15
557714	BEAN BLACK 6-10 GRSZ	100171238	OCPS- DR PHILLIPS 9TH #1101	211938161	15488570	DENTED CAN	8/6/2021	0	1	$4.08
358518	SAUCE HOT 200-7GM CRYST	100171238	OCPS- OCOEE HIGH SCHOOL #252	211938161	15488568	SALES SERVICE ERROR	8/6/2021	1	0	$12.64
130292	DRESSING RANCH LT CUP 100-1Z	100169385	OCPS- OCOEE HIGH SCHOOL #252	211501359	15488568	DAMAGED BY PACKING	8/6/2021	6	0	$89.46
								8	6	$162.19

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Product Recalls

Providing customers with safe products is of utmost importance to Gordon Food Service (GFS), and we have a comprehensive centralized recall process that ensures prompt quarantine of affected inventory and immediate notifications to minimize risk to operators and their customers. Gordon Food Service maintains a centralized recall process that ensures prompt quarantine of affected inventory and immediate notifications to minimize risk to operators and our customers. Our Quality Assurance (QA) Department is responsible for assuring the quality, safety, and regulatory compliance of all products distributed by Gordon Food Service. We achieve quality products through a process of supplier approvals, maintaining specifications, performing product evaluations, and pursuing continuous improvement with suppliers and our own operations. The QA Department develops, administers, and maintains the policies and procedures for our U.S. distribution centers related to our quality and food safety systems. Additionally, our internal and external customers often use us as a reliable and timely resource for regulatory and industry information. Our ability to identify and trace affected product(s) is second to none, and fully meets or exceeds standards set forth in the most recent Food Safety Modernization Act.

Recall notifications will come from Recall_Communications@gfs.com. In response to product recalls, the Inside Sales Technician (IST) will contact each potentially affected customer in the event of a product recall, with a phone call, fax or email with an "Urgent Recall" notice. This notice is accompanied by the required steps you are to follow regarding the recalled product which may include checking and verifying lot codes, placing product on hold, and/or destroying product. Customers are asked to communicate affected items to the IST within 48 hours to receive credit and comply with government guidelines. The IST will issue credit for the recalled product destroyed by the customer and complete a Recall Tracking Notification for USDA if applicable. Although the IST is tasked with notifying and following up with the customers, the ultimate responsibility falls on the Education Specialist (ES). The ES will read the entire recall communication carefully for direction on what to do and communicate with the IST to confirm all customers are notified. In the event that the recalled product will not be available, the ES and IST will work closely with the District contact to find a suitable replacement item.

Below is a brief outline of the primary recall activities:

- **Supplier Notification:** Suppliers provide GFS Food Safety Quality Assurance Department with pertinent information to identify the affected recalled product(s).
- **Isolation:** Recalled product is immediately isolated and quarantined in our distribution centers to prevent further shipment.
- **Sales and Gordon Food Service Store Notification:** Detailed emails are sent to the sales force and Gordon Food Service Store managers with all relevant recall information. The sales force is instructed to promptly notify their customers with appropriate instruction. The Gordon Food Service Stores check their inventory and likewise notify their customers.
- **Customer Notification:** Using the supplier's recall information and shipping records, a list of potentially affected customers is generated. GFS customers potentially affected by the recall receive prompt notification from a GFS representative. Customers also receive a recall notification via ground mail. The letter is drafted and mailed within 24 hours of recall notification in envelopes which prominently display the statement "URGENT Product Recall - Attention Food Service Director".

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- **Product Disposition and Credits:** Our sales force verifies the amount of recalled product that each customer has on hand at the time of the recall and issues credit accordingly.
- **Continuous Improvement:** The last step of GFS' recall process is to review the recall activities for effectiveness and pursue any improvement opportunities.
- **Mock Recalls and Recall Effectiveness Checks:** GFS Food Safety Quality Assurance conducts annual recall effectiveness checks for each distribution center to verify the effectiveness of our process. We also cooperate with the FDA and USDA in their recall effectiveness checks.

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Training Programs

Culinary Training Modules
Culinary skills training modules are available for operators. These modules are developed in a "train the trainer" format. These can be provided by the Gordon Food Service Team in a group setting, or, can be used by the operator for internal training purposes.

Online Foodservice Training Tools
Reduce food costs, manage your inventory efficiently, and improve your food service operation's bottom line. You've taken the first steps to begin using our online tools. But now what? Whether you are a new or existing user, our in-house digital experts offer training sessions to get you started. We can help reduce your turnover rate with a variety of proven food service training programs that are easy to maintain and implement. These training modules are designed to help you implement internal training programs in compliance with federal regulations. Each in-service includes pre and post test, attendance sheets, PowerPoint presentation notes, activity ideas, and a copy ready Certificate of Completion. Categories include: Food Safety, K12 Education, Nutrition, Food Service, and Environmental Services. Each training topic is designed to help you implement internal training programs in compliance with federal regulations. Each topic includes: Pre- and Post Test (with answer key), Attendance Sheet, PowerPoint Presentation, Presentation Notes, Activity Idea(s) and Copy-ready Certificate of Completion.

Product Training
Gordon Food Service Culinary Specialists, and/or manufacturer reps or brokers will provide product cuttings and product training to ensure that the operator can select the right products for their operations, as well as prepare and serve the products effectively.

Webinars & Continuing Education Credits (CEUs)
Hosted by the Nutrition Resource Center (NRC), our webinars cover a range of current topics, trends, and industry issues, and provide solutions for your business needs. You can participate with the NRC on live webinars with guest speakers from the industry, and even receive continuing education credits applied through the Association of Nutrition and Foodservice Professionals (ANFP), Academy of Nutrition and Dietetics (The Academy), American Culinary Federation (ACF) and the School Nutrition Association (SNA).

Food Safety Awareness and ServSafe
Gordon Food Service offers a variety of services designed to help you meet your food safety requirements. Materials found in this area include: a Food Safety Employee Training Kit, Food Safety and Sanitation Forms and information on ServSafe classes offered by the Nutrition Resource Center.

Food Allergen Awareness
Gordon Food Service offers a variety of services designed to help you overcome the challenges posed by food allergies. Materials available include informational handouts on food allergies and intolerances, training in-services, posters, a Gluten-Free Product List, and many additional tools and resources which will help you manage food allergies with greater ease.

Gordon FOOD SERVICE

Value Added Services

We support every aspect of your business!

Every distributor provides food, but we're dedicated to helping every aspect of your business. Our people and our services are there to help at all hours, because we know you're running your business before the doors open and long after lights out. We've designed tools to help reduce cost, improve efficiency and allow you to spend more time doing what you love most, making and serving delicious food.

Business Solution Specialists

Our Business Solutions Specialists listen, answer questions and consult on operational efficiencies. Every operator has questions, but finding answers takes valuable time. These people stay on top of everything that's important in the industry, so you can keep in touch with the latest information without taking your eye off of running your business. The Business Solution Specialists can help bring energy to your menu and distance yourself from the competition. Relationships with our experienced team helps you: Increase customer traffic, promote repeat sales, reduce operating costs, enhance employee training, evaluate menu performance and Identify expansion opportunities

Clear Choice Program

Our customers want to know what is and is not in the food they purchase, where it comes from and how it was grown, processed or made. They are also looking to avoid additives, promote animal welfare and lessen their environmental impact by making better food choices and by using recycled, recyclable or biodegradable and compostable products. Our Clear Choice Program provides visibility to a portfolio of products in seven categories to help you meet this demand: Cleaner Ingredients, Animal Care, Sustainable Seafood, Ethically Sourced, Environmentally Friendly, Supplier Diversity, and Dietary Attributes.

Culinary Support

Our Culinary R&D Team conducts annual live research trips in the largest U.S cities, visiting 100+ new restaurants that reveal the latest in leading-edge trends and sales-building menu opportunities. Gordon Food Service offers culinary consulting from our in-house staff. You can also visit our online "Idea Center" for the latest in trend-driven recipes to inspire your menu.The result is hundreds of new Gordon Food Service Kitchen Tested Recipes™ produced each year that can ensure your menu stays fresh and ahead of your competition. Our chefs and foodservice professionals bring kitchen experience and industry skills to the table every day so you can learn about products and practices that put you at your creative best.

Customer Experience Index (CEI)

In 2017, Gordon Food Service began measuring a CEI score. This score includes on-time delivery, accurate order, and zero credits. All three measures must be 100%, or the score is zero. This is the strongest benchmark in the industry.

Customer Technology Service Support

Our Online Tools User Guides are readily available on the GFS Experience website and include User Guides, Quick Start Guides, Reference Guides, On-line Tutorials and Overview Presentations. If you need immediate assistance, you can contact our Customer Technology Support Team Monday - Friday, 7:00 a.m. - 6:00 p.m. at (800) 968-6437 or cts@gfs.com.

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Cycle Menus
Gordon Food Service has pre-written cycle menus available for you to use in your K12 operation. These menus meet USDA regulations for the National School Lunch and School Breakfast Programs and can be found on the GFS Experience website.

Cycle Menu Management
This software program is an easy and economical tool to help control food and labor costs, get nutrition analysis, standardize quality, and streamline production in your foodservice operation. This software is designed specifically to help those using cycle menus and standardized recipes.

Cycle Menu Templates
Take advantage of our electronic monthly and seasonal colorful menu templates, with both 7-day and 5-day cycles. These templates are easy to use; simply enter your operation specifics to create full menus with a professional appearance. These menus meet USDA regulations for the National School Lunch and School Breakfast Programs. Download kid-friendly menu designs that make it easy for you to create personalized student menus. A new design is available for each month or if you have a seasonal cycle menu, you can use one of the four seasonal menu templates. The Microsoft® Word templates are already formatted for quick text entry-just click on the text area and begin typing. Presto! You have attractive menus to copy and send home with your students.

Electronic Data Interchange (EDI)
Electronic Data Interchange, is a seamless way to transmit documents between systems, allowing you to view order transactions, invoices, and payments. With EDI, you can also access order guides, purchase orders, order history, and acknowledgements. EDI allows you to see documents within minutes rather than days providing faster decision making. Errors due to illegible handwriting, lost orders, or inaccurate phone orders are eliminated. Accurate information saves you from spending time handling data disputes.

Emergency Planning Packet
This packet includes a disaster letter, procedures to use in case of an emergency, a suggested list of products to stock, a sample emergency menu, as well as other helpful resources for operators to use in the event of an emergency.

Gordon Food Service Stores
Our stores stock thousands of restaurant-quality products, from fresh produce to kitchen supplies. You'll find many of the same choices you enjoy from our delivery service, so you can easily place fill-in or last-minute orders—all with your same convenient account terms.

Gordon Food Service Show
The Gordon Food Service Show brings the best and the brightest in foodservice to you. We assemble hundreds of industry experts and thousands of on-trend products to showcase the newest innovations. With a diverse selection of free educational opportunities and cooking demonstrations, you'll see we are dedicated to helping you build your business using techniques that enhance your creativity and profits.

Gordon Now Digital Assistant
The Gordon Now digital assistant product line, the first of its kind in the food service industry, includes voice, app and chat capabilities so we can provide you with information you need in a variety of ways. Hands full in the kitchen? Speak to Gordon Now voice. Craving to know when your truck will arrive? Tap on the app. Need assistance finding something on our website? Type a question in Gordon Now chat. Want to speak to a friendly, knowledgeable person? Your sales rep can be reached in a variety of ways within Gordon Now. With Gordon Now, you are able to manage your business whenever, wherever and however you want.

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Making the Grade

A Gordon Food Service exclusive, our annual Making the Grade book is a complete resource for marketing and planning your foodservice program. Tools include monthly, weekly, and daily menu suggestions, USDA meal criteria, nutrition information, menu templates, recipes, activities for kids, and more.

Nearbuy Reports

Nearbuy assists customers in identifying vendors and products to meet their "buy local" initiatives. State Level Reports identify all items that have a supplier headquarters, manufacturing location or predominant ingredient from a given state. Local Purchases Reports identify specific items the customer purchases that are local. Local Opportunity Reports identify locally-sourced items stocked at the customer's Gordon Food Service distribution center that they are not currently purchasing.Local Availability Reports identify all items stocked at the customer's Gordon Food Service distribution center that are considered local according to the definition specified.

Nutrition Resource Center

The Nutrition Resource Center (NRC) is a valuable resource for our Gordon Food Service Customers. Staffed by expert registered dietitians and support personnel, the NRC was the first of its kind in the foodservice industry, and continues to be the ultimate source of nutrition and food safety expertise. The NRC team is available to help in areas such as menu management, nutrition, food safety, and more. The NRC also supports K12 food service operations with software options, training tools, menu suggestions, menu cost control, and efficiency.

Online Ordering

Our Online Ordering tool allows you to access the complete Gordon Food Service product catalog, 24 hours a day, 7 days a week. Access Online Ordering from your computer, smartphone, or tablet; through Internet Explorer, Chrome, Firefox, and Safari. Find exactly the items that fit your needs by viewing our entire catalog of products. Online ordering allows you to create your own customized ordering lists, import orders from spreadsheets, export order history and get enhanced visibility to multi-day and early cutoff items. Receive email or text order confirmations and estimated delivery time text alerts.

Online Payment Options

Pay from anywhere, anytime. Online payment offers the ability to schedule payments in advance, view up to 13 months of payment history, track all payments, Delegate payer roles with secure settings and manage multiple accounts and locations.

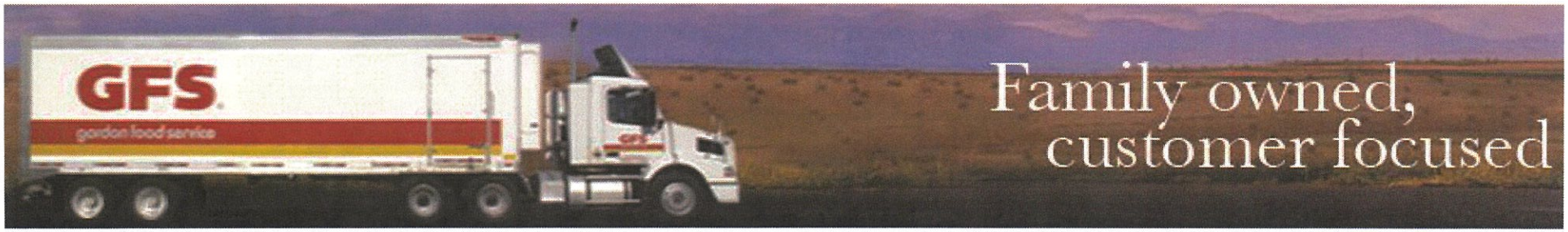
Recipe Manager

Recipe Manager will help you compare food costs to menu prices so you can make strategic decisions that boost your profitability. You can create, maintain and store your own recipes, access hundreds of kitchen-tested recipes, and cost out recipes using real-time pricing data. Available 24/7 the GFS Experience website, Recipe Manager is offered exclusively to Gordon Food Service customers. This feature is currently being used by some of our **Florida K12** customers in their catering departments.

White Papers

The Education Marketing Team researches key operator insights and provides white papers for both our Education Sales and Marketing Teams, as well as our Education customers. These key operator insights are used to provide in-depth annual training to our Education Sales and Marketing Teams, and serve as the starting point for our comprehensive training, tools and solutions for our customers to support them in timely operator initiatives. White Papers have been written on topics such as Kitchen Waste, Reimbursement Challenges, and Data Driven Decisions.

About Gordon Food Service®



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About Gordon Food Service®

North America's largest family-owned broadline foodservice distributor

- Family-owned since 1897
- 5th generation leading the business
- Focused on foodservice with a long-term view
- Headquartered in Grand Rapids, Michigan



Our Mission:

Our purpose is to serve our customers with the highest-quality foodservice products and services.
We achieve this purpose through innovative systems and the spirit and integrity of our people.

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Cornerstone Values



Customer Is King

Our commitment to customer service is at the heart of everything we do.



Networking Organization

This is a business built on relationships and driven by initiative, teamwork, and decision-making.



Integrity

All of our business relationships are built on trust, honesty, and candor.



Philosophy of Sharing

We encourage the sharing of ideas to propel us to greater success, and we share the profits of our success with others.



Everyone is Important

We believe every individual makes a meaningful contribution to our success.



War Room Mentality

Our single-minded quest to maximize customer satisfaction leads us to be a low-cost producer that emphasizes results.



Rewards for Performance

We believe excellence should be rewarded with financial incentives and recognition.

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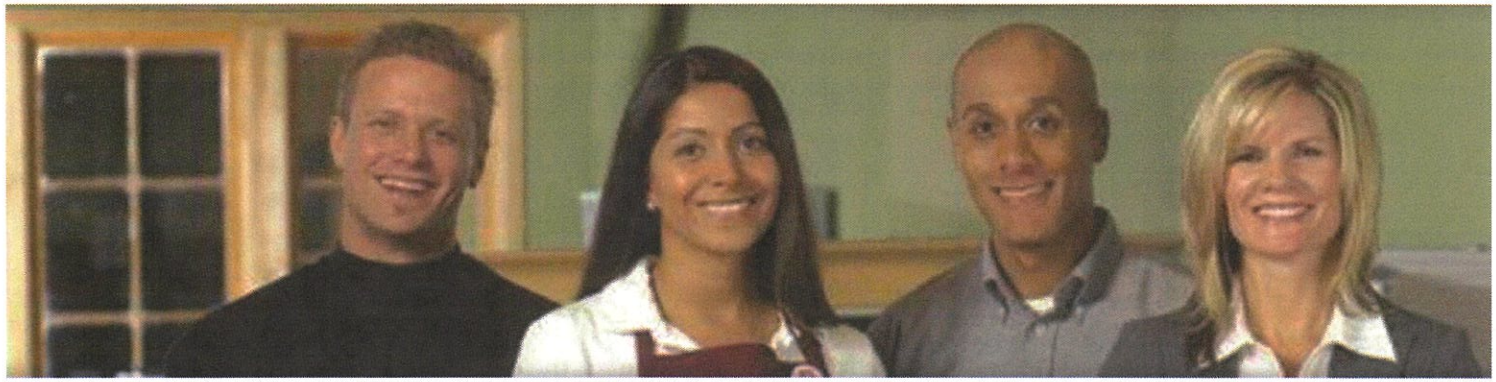
Commitment to Diversity

Dedicated to diversity for our customers and for our employees

- Our Vision of Diversity

  Our vision is to grow and sustain Gordon Food Service business by creating an organization that can meet the needs of the increasingly diverse customer, suppliers, and communities we serve.



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Networking Organization



- We are members of:
  - NACUFS
  - ACDA
  - School Nutrition Association (SNA)
  - Florida School Nutrition Association
  - ACA
  - National Society of Minorities in Hospitality (NSMH)
  - Association of Nutrition and Foodservice Professionals (ANFP)
  - Women in Food Industry Management (WFIM)
  - Multi-Cultural Food Service & Hospitality Alliance (MFHA)
  - Michigan Hospitality Education Alliance (MIEHA)

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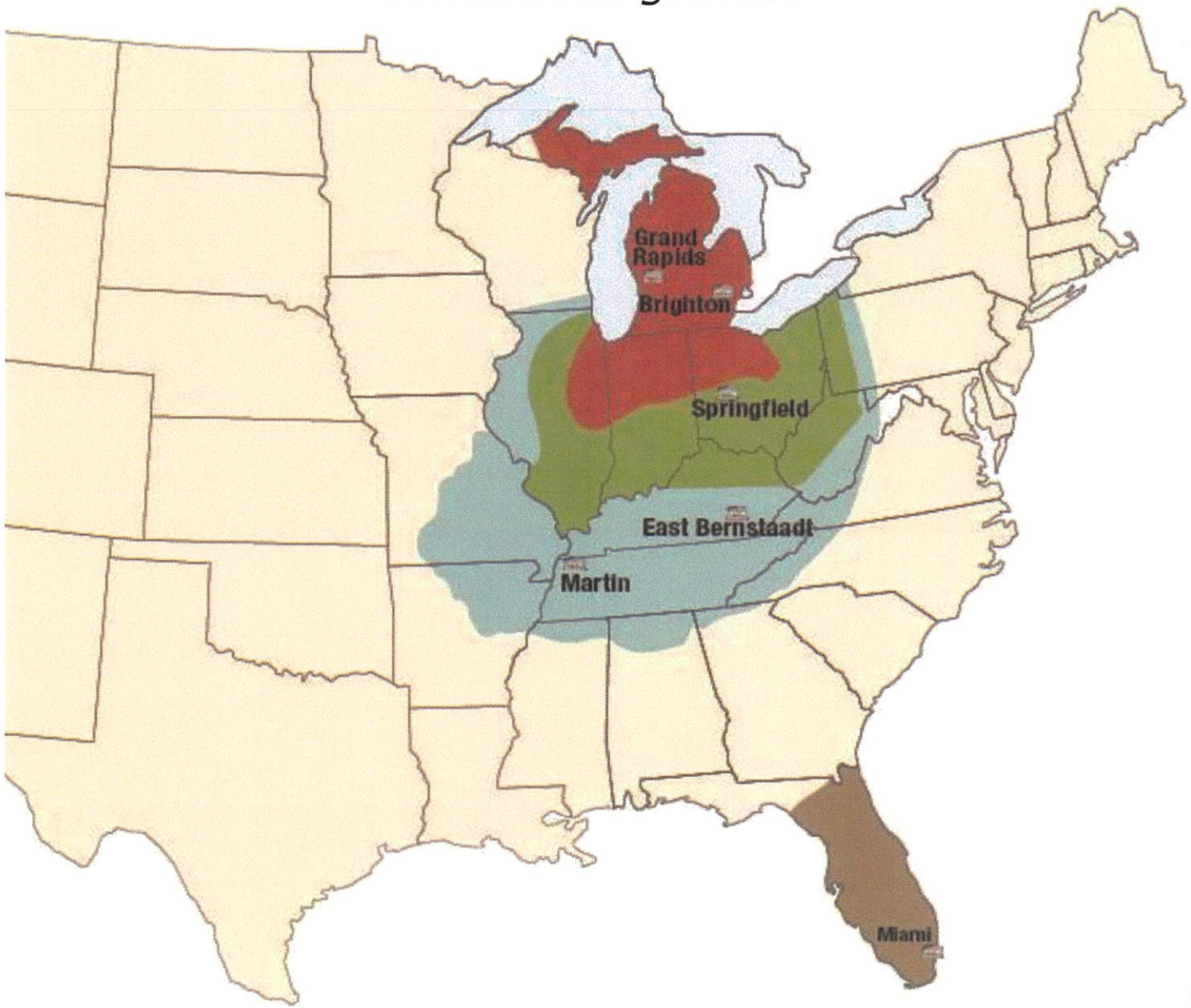
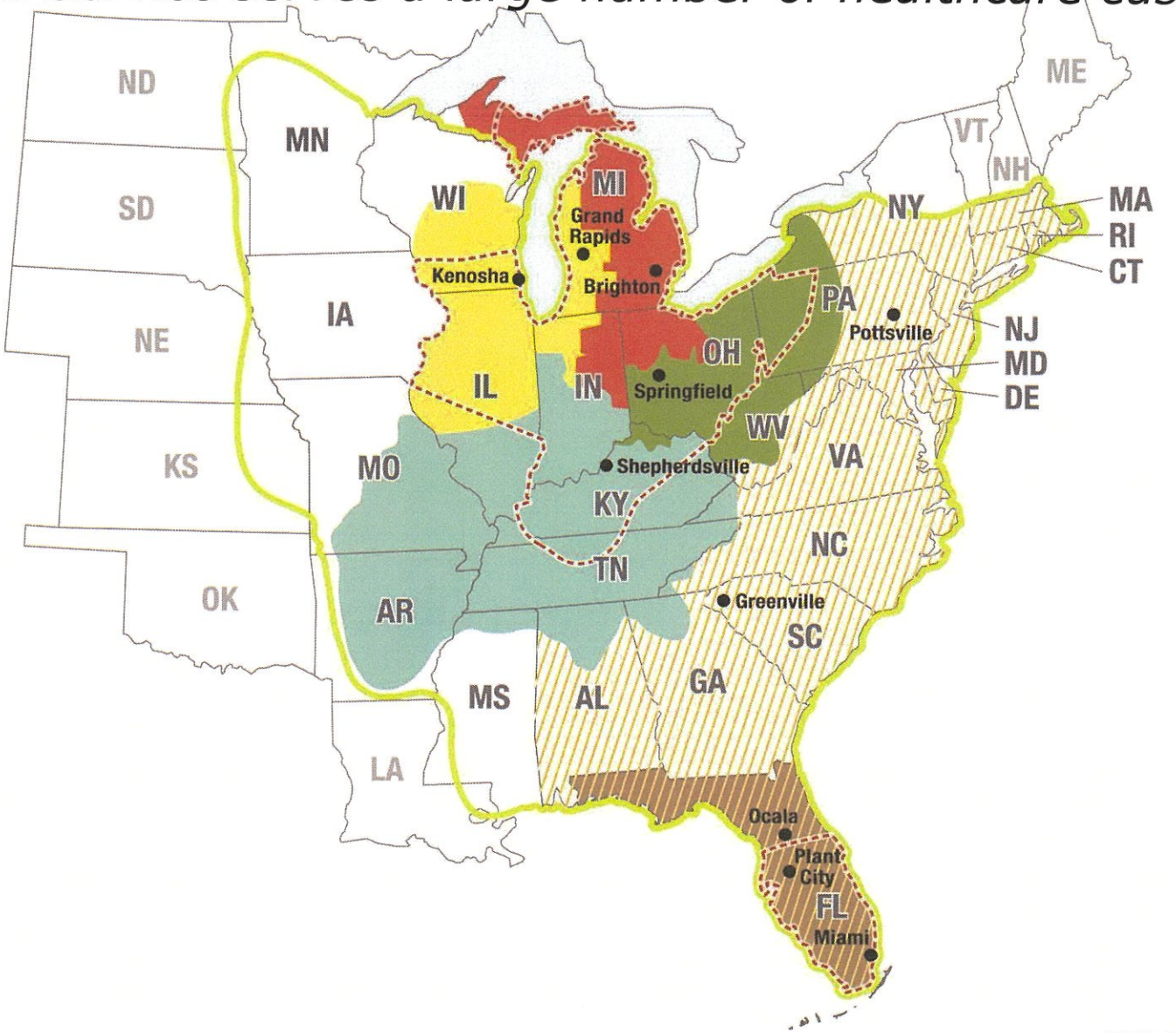
Our Growth: 2005

Continuous growth



Our Growth: Today

Gordon Food Service serves a large number of healthcare customers



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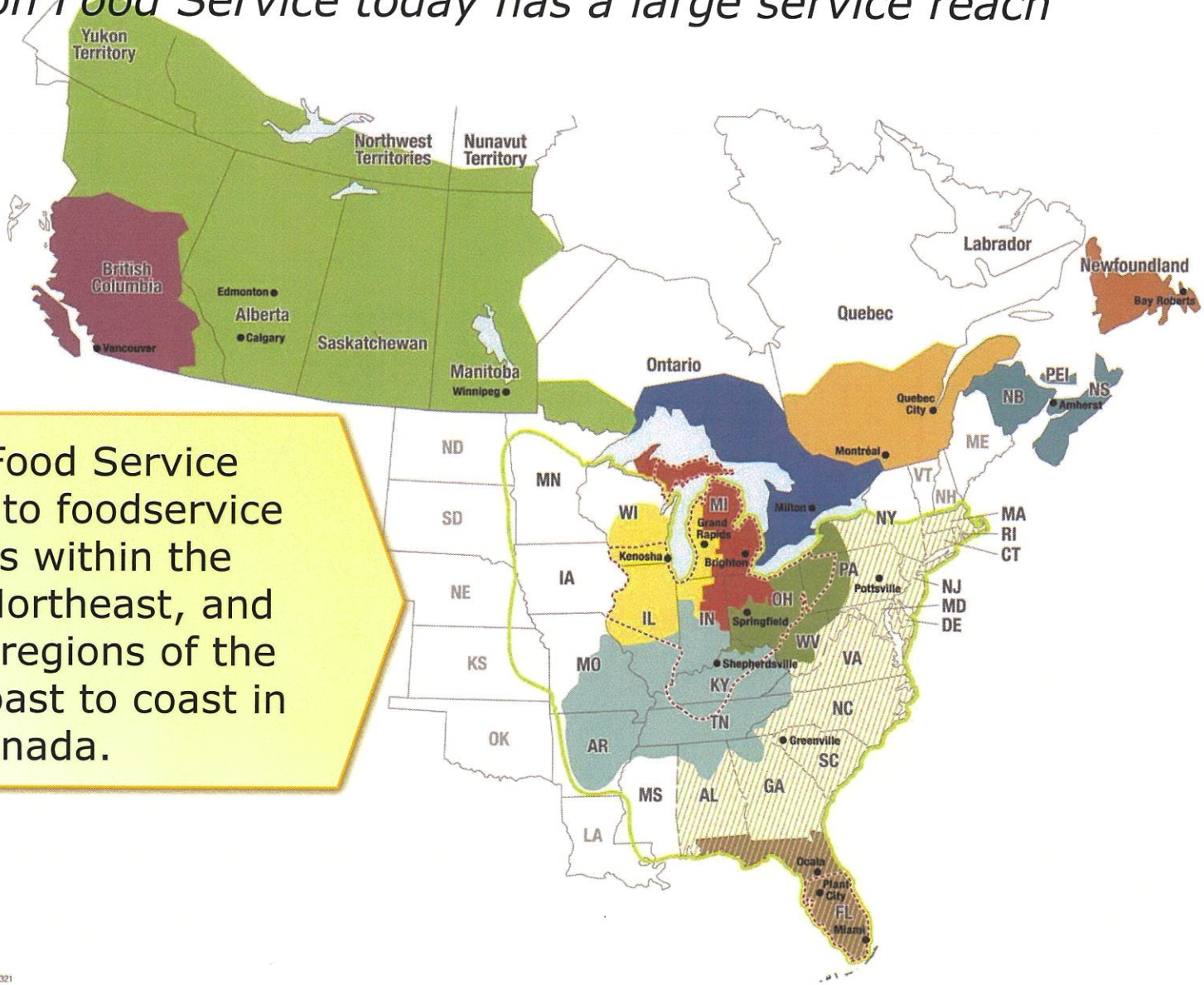
Current Service Area

Gordon Food Service today has a large service reach



Gordon Food Service distributes to foodservice operators within the Midwest, Northeast, and Southeast regions of the U.S. and coast to coast in Canada.

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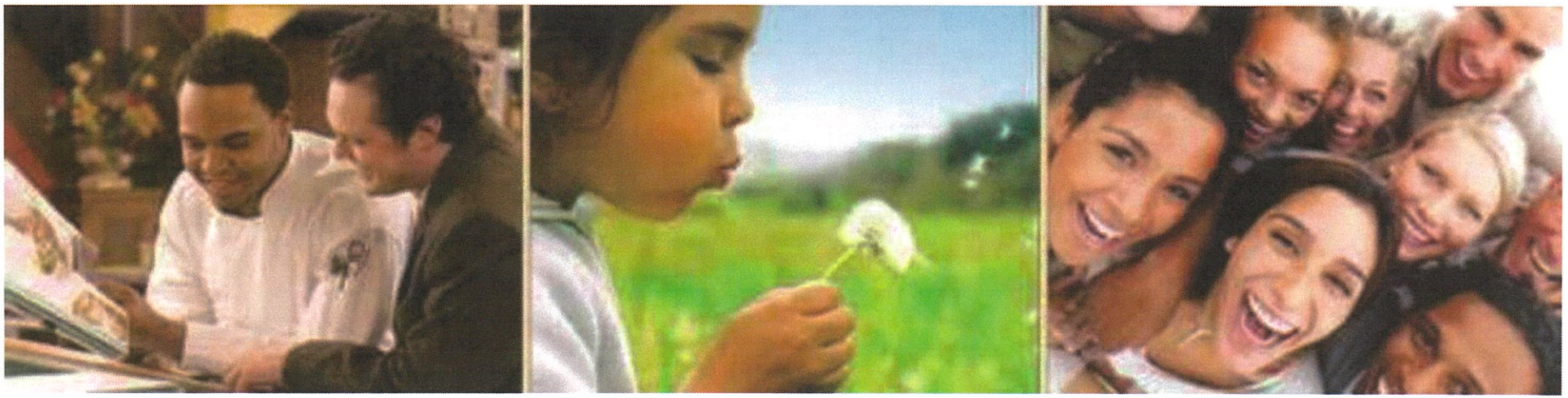
Stewardship



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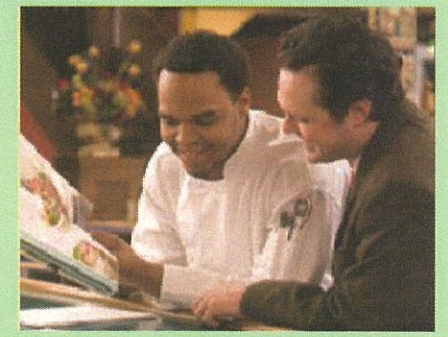
stewardship
embracing responsibility™

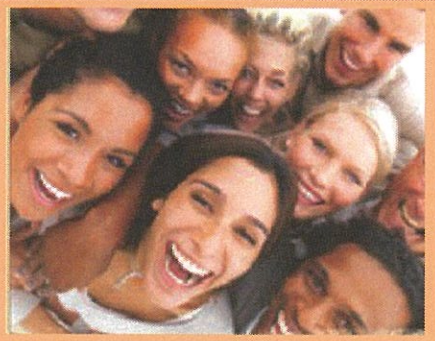
Embracing Responsibility

Ensure Corporate Sustainability



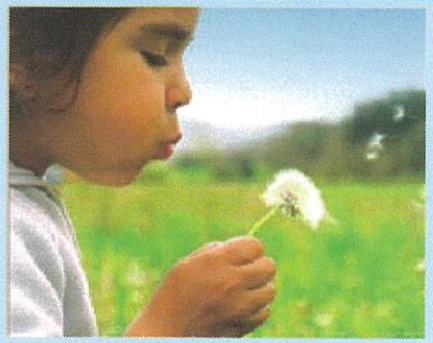
Sustained financial performance allows us to serve our customers, provide jobs, pay taxes, and support communities today and in the future.

Promote Social Responsibility



At Gordon Food Service, we seek to care for our people, customers, suppliers, and the communities we serve.

Minimize Environmental Impact



Our primary areas of focus are maintaining sustainable operations and offering sustainable products.

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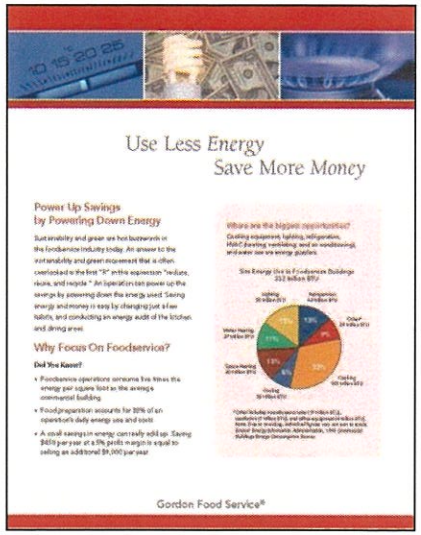
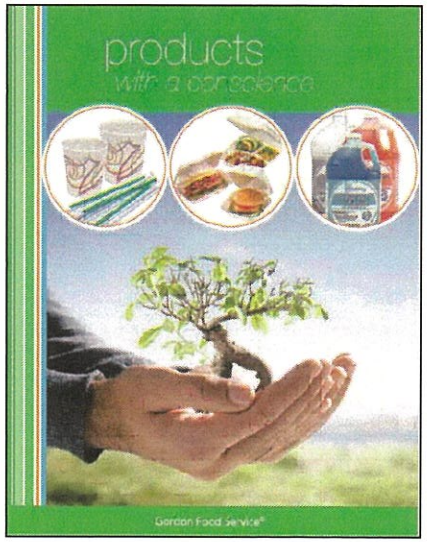
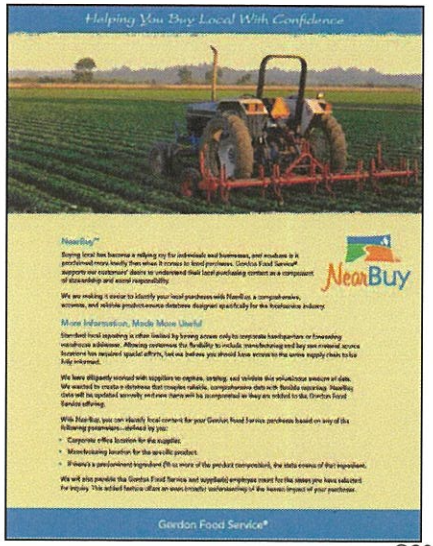
Embracing Responsibility

- Energy audit checklist
  - Power up savings by powering down energy use
- Sustainable product solutions
  - GFS® Natural beef, chicken, and pork
  - Organic and local produce
  - Value-added produce
  - Non-food disposable products
- Comprehensive, accurate, and reliable product-source database designed specifically for the foodservice industry







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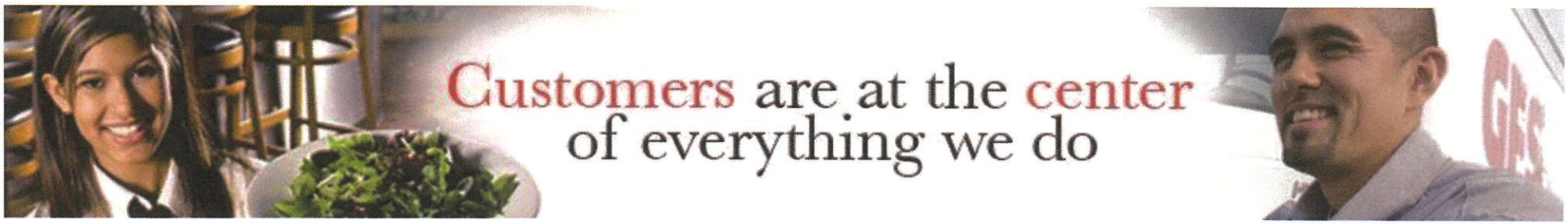
Customer Relationship Management



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Select National Accounts We Serve











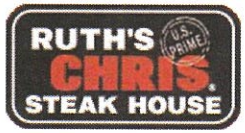

























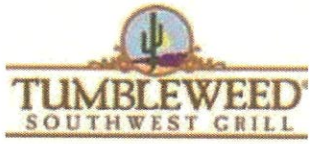



















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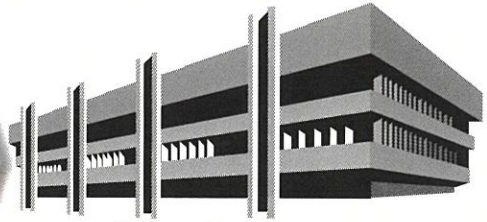
Team of Experts to Service your Needs

Support that streamlines communication and customer satisfaction

- **Customer Development Specialist**
- **Inside Sales**
- **Contract Administration Team**
- **Product Management**
- **Quality Assurance**

We provide one point of contact dedicated to your business.

Regional Chain Account Manager



Customer



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Quality Assurance

Ensuring the quality and safety of products from Gordon Food Service

Structure

- Dedicated team of highly trained Quality Assurance Specialists

Guidelines, Practices, and Procedures

- Comprehensive programs and complete set of guidelines, practices, and procedures that cover all aspects of our business
- All suppliers are required to have annual third-party quality, food safety, and sanitation audits
- Comprehensive recall notification process
- Incident handling process for timely and complete resolution

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Supply Chain Management



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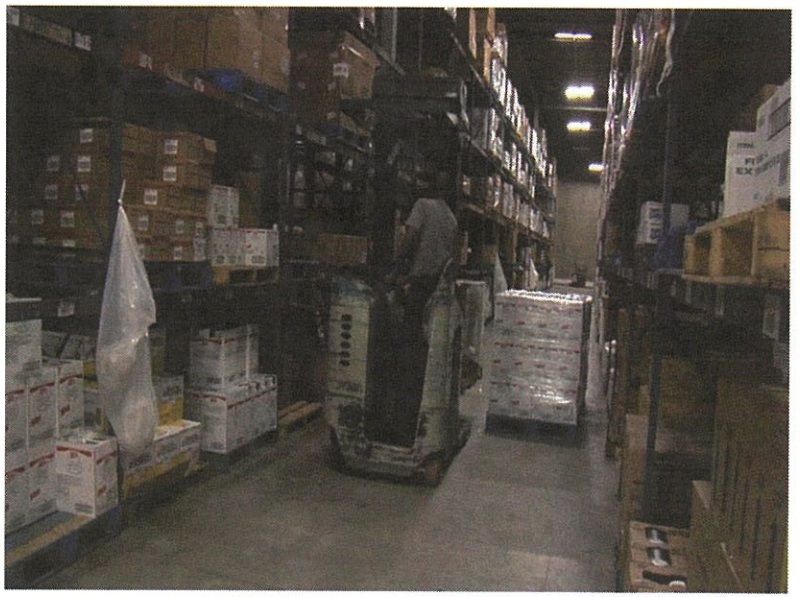
Supply Chain Management

- Over 30,000 products in-stock nationally
- Non-stock ordering program
- 99% in-stock ratio
- Warehouse AIB audit rating: Superior
- Comprehensive disaster preparedness
- Timely communications on temporary stock-outs





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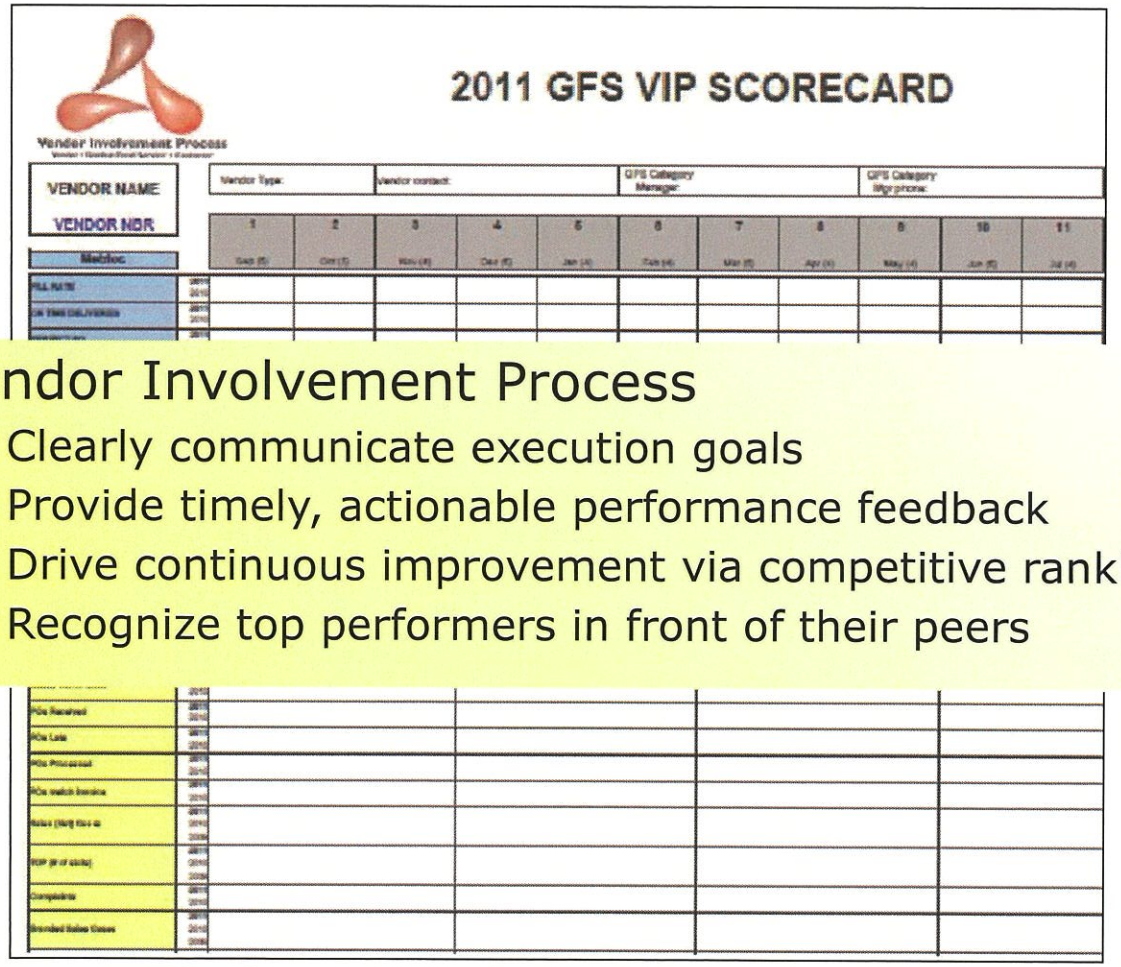
Continuous Vendor Improvement

Your success is based on receiving consistent quality products



- Vendor Involvement Process
  - Clearly communicate execution goals
  - Provide timely, actionable performance feedback
  - Drive continuous improvement via competitive rankings
  - Recognize top performers in front of their peers

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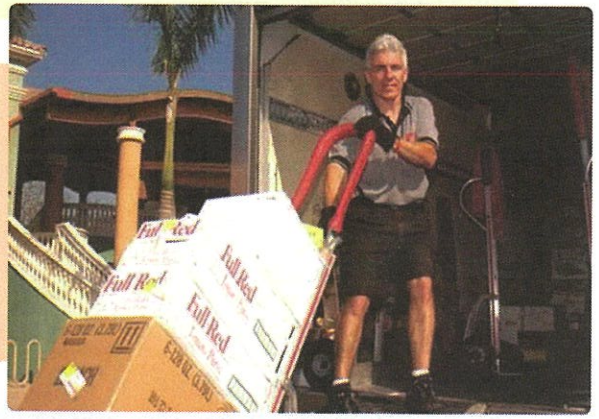
Transportation

Structure

- Local Transportation Manager
- Designated driver routes

Activities

- Driver scorecard
- Driver uniforms
- Customer service
- TransPro technology



Benefits

- Order accuracy, on-time delivery, safe driving, and safe working
- Professional dedicated service
- Drivers hired based on customer service skills
- Individual case accountability
- Verification of every selected case
- Lower than average turnover and collision rates

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Warehouse

The right case, in good condition, on time

Structure

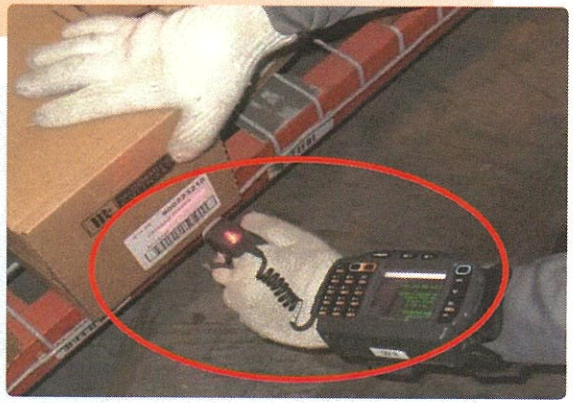
- Local leadership
- Lean, low-cost producer

Tools/Tech

- Company-wide technology platform
- Company-wide standard practices
- World-class Warehouse Management System
- Scan-Pro

Benefits

- Experts in warehouse automation
- Employees are incentive-driven
- Individual case accountability
- Verification of every selected case
- Reduction in errors



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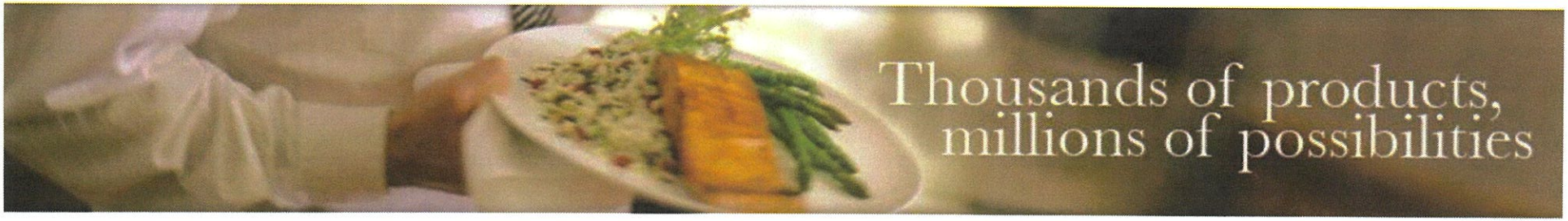
Products



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Our Family of Brands

We have distinctive products for every menu need

GFS

GORDON Signature

KITCHEN ESSENTIALS™

Hearthstone

CROWN COLLECTION™

BRICKMAN'S

GRAN Sazón

NATURE'S FINEST HARVEST VALLEY FRUIT JUICES

PRIMO GUSTO ITALIAN FOODS

PREMIUM ANGUS BEEF

MOSAIC INTERNATIONAL COFFEE

TRADE EAST SPICES & SEASONINGS

PEPPER MILL DRESSINGS & SAUCES

Sienna BAKERY

MARKON

DAVIS CREEK MEATS™

ARRAY

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5-Star Food Safety® Audit Program

- Checks specifications and gathers information during inspections conducted at the five crucial points in the production process:
  - Field
  - Grower/shipping facilities
  - Transport
  - Gordon Food Service warehouse
  - Your kitchen

MARKON® COOPERATIVE

FOOD 5 SAFE™

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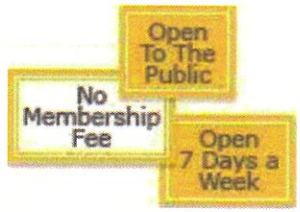
GFS Marketplace®

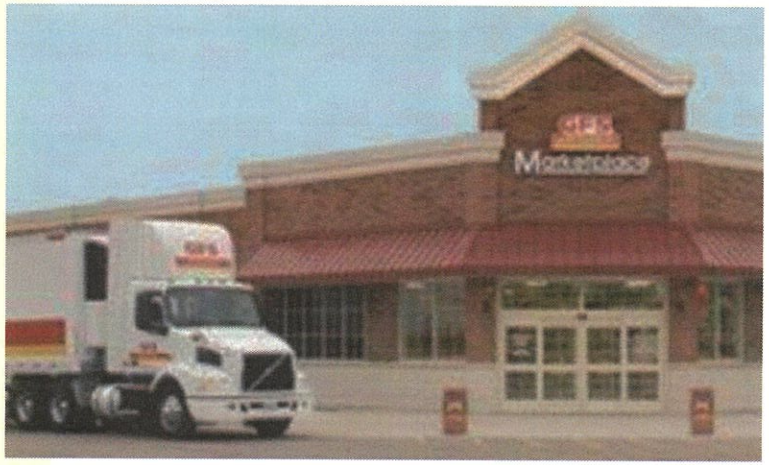
Part business, part personal, 100% Gordon Food Service

- The benefits of a foodservice distributor available in a store
  - Stocked with thousands of quality, Gordon Food Service private brand and national brand products
  - Fully customizable fundraising program
  - Same credit terms as your delivery items
  - Over 145 locations
    - 16 Florida Locations



GFS Marketplace Vision Statement

GFS Marketplace is the best foodservice store because we provide superior customer service and supply restaurant-quality foodservice products.



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Value-Added Services



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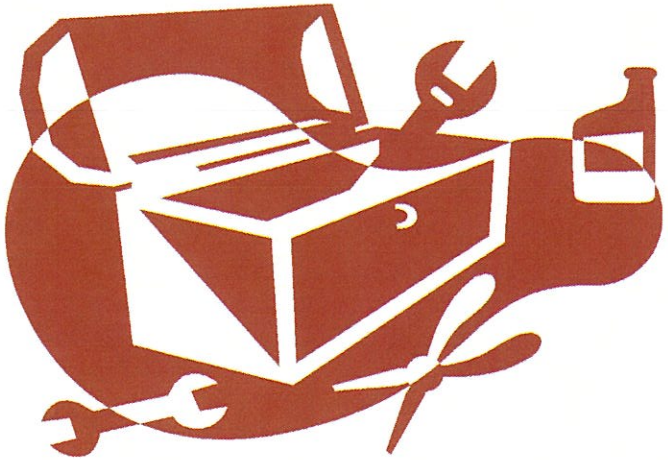
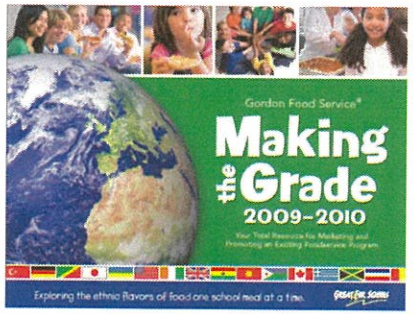
Support for K-12 Segment

- Nutrition
- Business
- Marketing
- USDA Commodities



- Publications
- CEC Resources
- Sustainability
- Business Ease
- Technology
- Human Resource





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- **Gordon Food Service is prepared to help with the challenges of school foodservice through a variety of catalyst solutions:**
  - Nutrition Resource Center
  - GFS Experience® Great for Schools!
  - Custom Concepts
  - Food allergen/intolerance solutions
  - Food safety tools
  - Publications
  - Cycle Menu Management ™
  - *And much more!*

GREAT 4 FOR SCHOOLS

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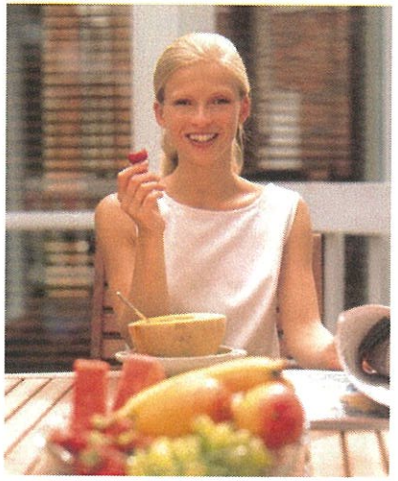
Nutrition Resource Center (NRC)

- Team of Registered Dietitians
  - Ultimate source of nutrition & food-safety expertise
- Value-added services include:
  - Nutrition information for all products
  - Ingredient & allergen information for all GFS Brand Products
  - Customized nutrition spreadsheets
  - Food safety expertise

- Available Monday-Friday 8am-5pm
  - (800) 968-4426
  - nrc@gfs.com



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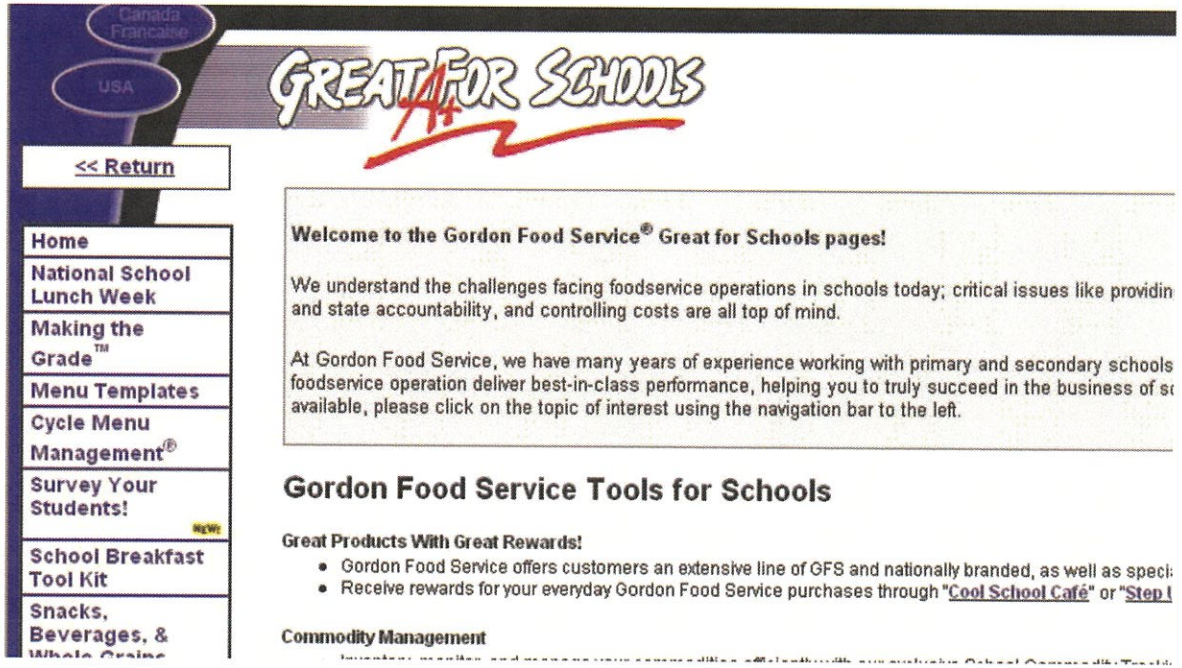
GFS Experience® School Web page

- Designed with YOU in mind!
- Resources include:
  - Marketing and branding solutions
  - Publications
  - Menus and recipes
  - Menu templates
  - Product lists
  - Rewards programs



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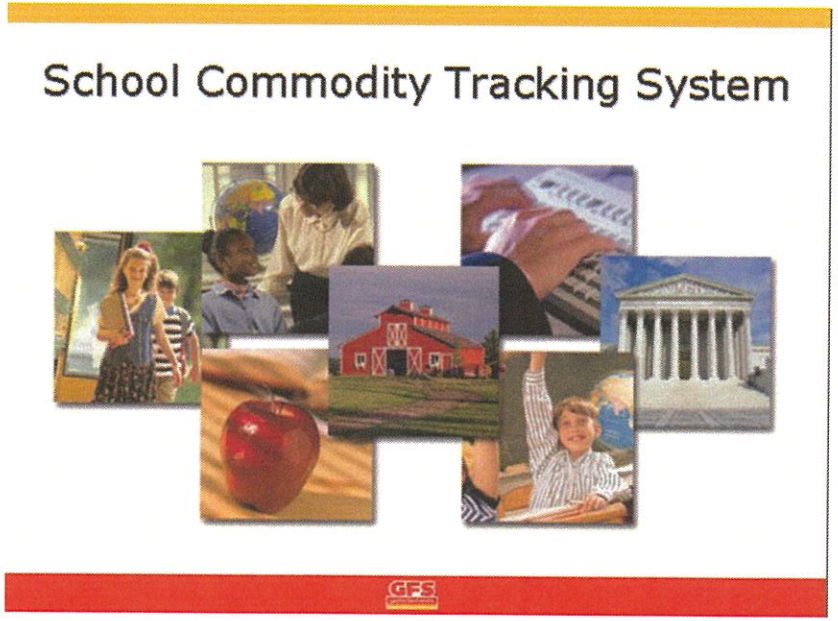
Support for K-12 Segment

- Commodities
  - School Commodity Tracking System
  - Worksheet Planner
  - Inventory Calculator



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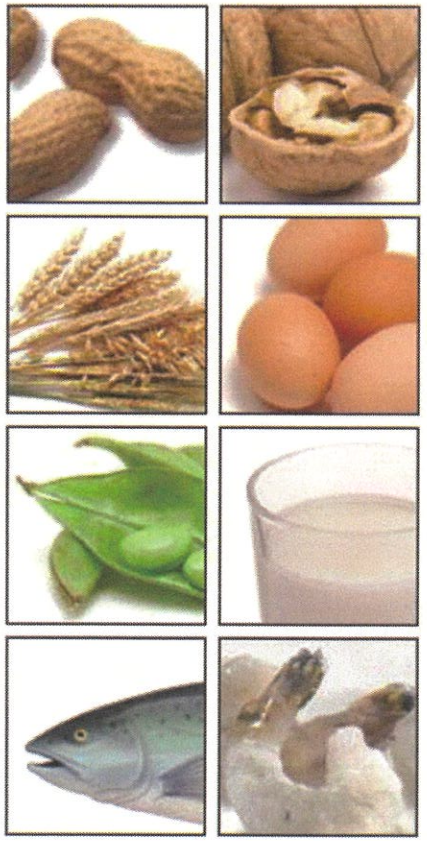
Food Allergen Solutions

- Food allergen and intolerance basics
  - What is a food allergy?
  - Allergen vs. intolerance/sensitivity
  - Ingredient terminology
- Food Allergen of the Month e-bulletin
- Allergen Alert e-mail
- Gluten-free
- Roles and responsibilities of a FSD
- GFS Brand allergen information



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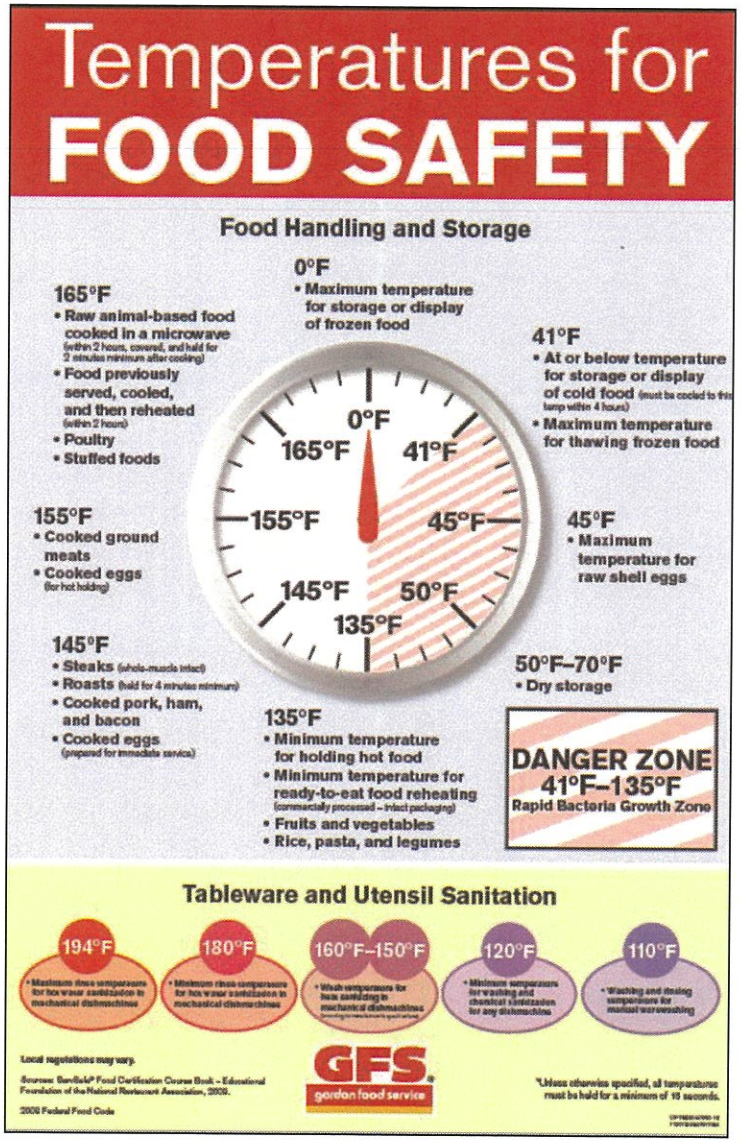
Food Safety Solutions

- NRC delivers food safety expertise
  - Variety of services designed to help you meet your food safety requirements
- Services & solutions include:
  - Food Safety e-Bulletin
  - Food Safety Employee Training Kit
  - Food Safety/Sanitation Forms
  - ServSafe® Certification classes



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Cycle Menu Management™

- Great application for schools!
- Benefits:
  - Market nutrition of recipes/items
    - Manufacturer specific nutrition
  - Variety of reporting options
  - In sync with GFS Experience® ordering
  - Great value!
- Includes:
  - Making the Grade ® Cycle Menus
  - USDA Recipes
  - Theme Meals

CYCLE MENU MANAGEMENT®

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Sales Building, Cost Control, Staffing, and Regulatory Compliance

GFS Experience

- Marketing Resources
- Unique user management tools that let you define who can access what information
- Online ordering
  - Full catalog ordering
  - Customized order guides
- Electronic payment options
  - My Account
  - Easy Pay
  - EDI



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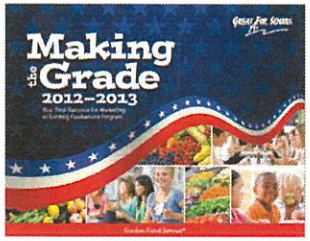
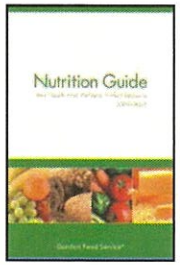
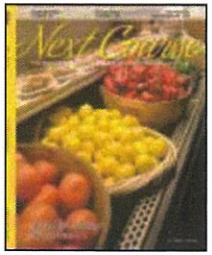
Sales Building, Cost Control, Staffing, and Regulatory Compliance

K-12 Focused Publications









- Making the Grade
  - Resource for marketing & planning your foodservice program with tools like USDA meal criteria, nutrition information, menu templates, recipes activites for kids, and more
- Nutrition Guide™
  - Quick reference tool of products that fit into various health and wellness categories
- Food Zone
  - Designed for school foodservice directors with topics including legislative updates, school foodservice specific issues, menu or recipe ideas, product features, trends and Nutrition News
- Next Course®
  - Delivers relevant and timely industry information, recipes, trends and more

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