# INFORMATION SECTION for the FSMC Cost Reimbursable RFP 

## Yale Public Schools

Name of Sponsor

## Directions:

The School District/Sponsor representative will fill out the Information Section and include it in the Contract bid proposal packet. This will represent all information about cost, equipment, income, and service needs.

The Bid Point Calculator and Evaluation Criteria Matrix is used to advise potential bidders of the value placed on the non-price criteria items, which are used during the evaluation process.

After bids are submitted by companies, the Bid Point Calculator and Evaluation Criteria Matrix is used to calculate which bidder will be awarded the Contract. The bidder with the maximum number of points, not necessarily the lowest price, will be awarded the Contract.

Tabs in light teal must be completed by the district/sponsor.
Tabs in purple must be completed by the bidder.
Both must complete areas of the Bid Sheet(s).

## REQUIRED ATTACHMENTS

## Sponsor must attach the following policies to this bid packet in PDF format:

1. Procurement/Purchasing Policy to include:
a. Written Code of Conduct (related to School Food Service)
b. District Small Purchase Threshold (if different from State and Federal)
c. Bid Protest Procedure
2. Meal Charge Policy (required even if all meals are free to students)
3. Bad Debt (required even if all meals are free to students)

Sponsor must attach a sample 21-day cycle menu for each meal (breakfast, lunch, snack, supper) served.

1. Include applicable menus for each site and grade level for:
a. SNP breakfast, lunch and snack
b. CACFP breakfast, lunch, snack, and supper
c. Vended meals provided to other sites, such as Headstart
2. Menus must meet food specifications and meal patterns.
3. Menus must specify AT LEAST TWO milk choices and indicate all juice served is $100 \%$ fruit juice.
4. Menus must show $\mathbf{2 1}$ or more days of meals being served to students.
5. Remove all food service logos and names of staff/directors.
6. These menus MUST be used for the first 21-day cycle of the new school year.
7. Sample complete menus with associated meal component tools can be found at:
http://education.ohio.gov/Topics/Other-Resources/Food-and-Nutrition/Resources-and-Tools-for-Food-and-Nutrition/Menus-that-Move

Sponsor must attach A la Carte information (if applicable).
Attach a separate PDF of the a la carte items/pricing sheet for each site where a la carte is available.

Note: If the district/sponsor is or will be a participant of the Fresh Fruit and Vegetable Program (FFVP), the bidder must submit a FFVP cycle menu based on FNS guidance as a part of its proposal.

## FOOD SPECIFICATIONS FOR CHILD NUTRITION PROGRAMS

Specific district-wide food requirements (such as peanut-free, Halal, Kosher, etc.) (district/sponsor completes):

Avoca Elementary is peanut-free, which includes peanut butter. All other schools have no requirements.

1. The USDA may update program requirements at any time.
2. The Company/Vendor is responsible to adhere to the most current USDA guidance at the time of bid submission and must continuously ensure meals are in compliance with USDA requirements for the duration of the contract.
3. Sponsor must monitor the Company's/Vendor's compliance with these requirements in accordance with the terms set forth in the RFP/RFQ.
4. Each meal must include the appropriate serving of each required food component and must be consistent with the targeted dietary specifications for sodium, calories, saturated and trans fat.
5. Additional information about School Meals, Meal Pattern Requirements, Nutrition Standards, Regulations, Policy Memos, and Guidance Materials can be found at the following links:
a. MDE-School Nutrition Programs-National School Lunch Program
b. USDA-Nutrition Standards for School Meals
c. USDA-School Meals - Policy
d. USDA Tools for Schools for Nutrition Standards
e. USDA Foods Available List for SY 2024

## 6. While not inclusive, here are a few key USDA Policy memos that may be helpful:

USDA Memo SP 05-2022 - Meal Requirements Under the NSLP and SBP: Q\&A for Program
a. Operators Updated to Support the Transitional Standards for Milk, Whole Grains, and Sodium Effective July 1, 2022
b. USDA Memo SP 41-2015, July 21, 2015 - Updated OVS Guidance (SY 2015-16)
7. Additional Child Nutrition Program information links:
a. MDE-Food and Nutrition Programs-Summer Food Service Program
b. USDA SFSP Nutrition Guide
c. MDE-Food and Nutrition Programs-Child and Adult Care Food Program
d. USDA Nutrition Standards for CACFP
e. USDA - Serving School Meals to Preschoolers
f. MDE-Food and Nutrition Programs-School Nutrition Programs-Fresh Fruit and Vegetable Program

## BID POINT CALCULATOR AND EVALUATION CRITERIA MATRIX

## (to be completed by District/Sponsor)

YALE PUBLIC SCHOOLS

Total Maximum Points is 100. Highest number of points wins the award

Bid Calculation and Evaluation Criteria


## EQUIPMENT INVENTORY LIST

(to be completed by District/Sponsor)
List all food service equipment used in food service and identify if it belongs to the sponsor or if it is an FSMCprovided item.

Mark an "X" in the appropriate columns for each item.

| Equipment List | Expendable (one time use) | Non-Expendable (reusable) | Sponsor Owns | FSMC Provides |
| :---: | :---: | :---: | :---: | :---: |
| High School |  |  |  |  |
| Four - Stackable Ovens |  | x | x |  |
| One - 30 Gallon Kettle |  | x | x |  |
| One - Steamer |  | X | x |  |
| One - Grinder |  | x | x |  |
| One - Large floor mixer |  | x | x |  |
| One - Small counter top mixer |  | x | x |  |
| One - Walk in refrigerator |  | x | x |  |
| One - Walk in freezer |  | x | x |  |
| Two - Food warmers |  | x | x |  |
| One - Pass thru refrigerator |  | x | X |  |
| One - Single door refrigerator |  | X | x |  |
| One - Air screen cooler |  | x | X |  |
| One - Stove with gas burners \& oven below |  | x | x |  |
| Three-Cold fruit \& veggie coolers for serving line |  | x | x |  |
| Two - Steam table units for serving line |  | X | X |  |
| One - Large smoothie blender |  | x | x |  |
| One - Sandwich slide |  | x | x |  |
| Food delivery van |  | x | x |  |
|  |  |  |  |  |
| Junior High |  |  |  |  |
| Four - Stackable ovens |  | x | x |  |
| One - Air screen cooler |  | x | x |  |
| One - Food warmer |  | x | x |  |
| Three door refrigerator |  | x | x |  |
| Three - Two door freezers |  | x | x |  |
| Two - Steam table units for serving line |  | x | x |  |
| One -Fruit \& veggie cooler for serving line |  | x | x |  |
| One - Milk cooler |  | x | x |  |
| One - Small smoothie blender |  | x | X |  |
| One - Sandwich slide |  | X | X |  |
|  |  |  |  |  |
| Avoca Elementary |  |  |  |  |
| Two - Stackable ovens |  | x | x |  |
| One - 30 gallon kettle |  | x | x |  |
| One - Walk in refrigerator |  | x | X |  |
| One - Walk in freezer |  | x | x |  |
| One - Food warmer |  | x | x |  |
| One - Pass through refrigerator |  | x | x |  |
| One - Stove with gas burners \& oven below |  | x | x |  |
| Two - Cold fruit \& veggie coolers for serving line |  | x | x |  |
| One - Steam table units for serving line |  | X | x |  |
| One - Milk cooler |  | x | x |  |
| Two - Breakfast hallway cart |  | X | X |  |
|  |  |  |  |  |
| Farrell-Emmett Elementary |  |  |  |  |
| Two - Stackable ovens |  | x | x |  |
| One - 30 gallon kettle |  | x | x |  |
| One - Walk in refrigerator |  | x | x |  |
| One - Walk in freezer |  | X | x |  |
| One - Food warmer |  | x | x |  |
| One - Pass through refrigerator |  | x | x |  |
| One - Stove with gas burners \& oven below |  | x | x |  |
| Two - Cold fruit \& veggie coolers for serving line |  | x | X |  |
| One - Steam table units for serving line |  | x | x |  |
| One - Milk cooler |  | x | x |  |
| Two - Breakfast hallway cart |  | x | x |  |
|  |  |  |  |  |
| Yale Elementary |  |  |  |  |
| Two - Stackable ovens |  | x | x |  |
| One - 30 gallon kettle |  | X | X |  |
| One - Walk in refrigerator |  | x | X |  |
| One - Walk in freezer |  | x | x |  |
| One - Food warmer |  | X | X |  |
| One - Pass through refrigerator |  | x | x |  |
| One - Stove with gas burners \& oven below |  | X | x |  |
| Two - Cold fruit \& veggie coolers for serving line |  | X | x |  |
| One - Steam table units for serving line |  | X | X |  |
| One - Milk cooler |  | x | x |  |
| Three - Breakfast hallway cart |  | X | x |  |
|  |  |  |  |  |
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## CONTRACTS/VENDED AGREEMENTS

## (to be completed by District/Sponsor)

List contracted/vended meals sold to other sites or schools (such as a headstart, daycare, juvenile detention center, or other school via a sponsor-to-sponsor agreement or vended meal contract).

| Site or School | Number of Daily Meals Provided |  |  |  | Anticipated Yearly <br> Dollar (\$) Value <br> of Contract |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  | Breakfast | Lunch | Snack | Supper |  |
|  |  |  |  |  |  |
| Not applicable |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
| Latchkey - won't be serving for SY 24-25 |  |  |  |  |  |
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BUILDING DEMOGRAPHICS
(to be completed by District/Sponsor)
List all sites that serve meals, including those sites receiving contracted/vended meals from the district/sponsor.
*Indicate if site or school prepares meals on site or if meals are satellited in bulk or unitized form

| Site/School Building | Address | Grade Levels | Enrollment | Note if Self-Prep, Satellite, etc.* | Beginning and Ending Service Times |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  | Breakfast | Lunch | Snack | Supper |
| Yale High School | 253 School Drive, Yale | 9 through 12 | 526 | Self-prep | 7:00-7:30 AM | 10:40 AM-12:35 PM |  |  |
| Yale Junior High | 198 School Drive, Yale | 6 through 8 | 409 | Self-prep | 7:00-7:30 AM | 10:40 AM-12:28 PM |  |  |
| Yale Elementary | 200 School Drive, Yale | GSRP, K through 5 | 342 | Self-prep | 8:30 AM-8:50 AM | 11:00 AM-12:30 PM |  |  |
| Avoca Elementary | 8751 Willow, Avoca, MI | K through 5 | 254 | Self-prep | 8:30 AM-8:50 AM | 10:35 AM-12:30 PM |  |  |
| Farrell Elementary | 3300 Kinney Rd., Emmett, MI | K through 5 | 206 | Self-prep | 8:30 AM-8:50 AM | 11:25 AM-12:30 PM |  |  |
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## SERVICES BY LOCATION

(to be completed by District/Sponsor)
List all sites that serve meals, including those sites receiving contracted/vended meals from the district/sponsor.
*Indicate either Full Serve OR Offer vs. Serve, not both. Note: Lunch must be Offer vs. Serve for grades 9-12.

| Site/School Building | SNP Breakfast ( X as appropriate) |  |  |  |  | SNP Lunch ( X as appropriate) |  |  |  |  |  | SNP <br> Snack <br> (X) | CACFP <br> (X) | $\begin{gathered} \text { SFSP } \\ (\mathrm{X}) \end{gathered}$ | $\begin{gathered} \text { FFVP } \\ \text { (X) } \\ \hline \end{gathered}$ | 10 Cents a Meal (X) | Special Milk Program (X) |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Full Serve* | Offer vs Serve* | A la Carte | Contract I Meals | Adult <br> Meals | Full Serve* | $\begin{aligned} & \text { Offer vs } \\ & \text { Serve* } \end{aligned}$ | Ala Carte |  | Contract Meals | Adult <br> Meals |  |  |  |  |  |  |
| Yale High School |  | X |  | 1 | X |  | X | X |  | T | X |  |  |  |  |  |  |
| Yale Junior High School | I | X |  | , | X |  | ] X | X |  | - | X |  |  |  |  |  |  |
| Yale Elementary School |  | X |  | 1 |  |  | X | X |  | , | X |  |  |  |  |  |  |
| Avoca Elementary School | I | X |  | I I |  |  | I X | X |  |  | X |  |  |  |  |  |  |
| Farrell Elementary School |  | X |  |  |  |  | X | X |  |  | X |  |  |  |  |  |  |
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## USDA FOODS INFORMATION (to be completed by District/Sponsor)

District/Sponsor will include SY 2022-2023 Year-End PAL Report in bid packet.

| SY 2024-2025 Consortia Election: | Great Lakes |  |  |
| :---: | :---: | :---: | :---: |
| SY 2022-2023 Annual Delivery Fees: | $\$ 4,659.75$ |  |  |
| Describe any major changes that took place in the district between SY 2022-2023 <br> and SY 2023-2024 that would impact USDA Food Entitlement Usage. For example, <br> did the district's special dietary needs change or enrollment increase/decrease <br> significantly? |  |  |  |
| $\mathrm{n} / \mathrm{a}$ |  |  |  |

COST RESPONSIBILITY DETAILS
(to be completed by District/Sponsor)

| COST RESPONSIBILITY | SFA | FSMC | N/A |
| :---: | :---: | :---: | :---: |
| Food |  |  |  |
| Food Purchases | $\square$ | V | $\square$ |
| Commodity Delivery \& Processing Charges | $\square$ | $\checkmark$ | $\square$ |
| Storage/Warehousing Charges | $\square$ | $\checkmark$ | $\square$ |
| Processing and Payment of Invoices | $\square$ | V | $\square$ |
| Insurance |  |  |  |
| Liability Insurance (Product and Public) | $\checkmark$ | $\square$ | $\square$ |
| Insurance on Supplies/Inventory | $\checkmark$ | V | $\square$ |
| Product Liability | $\square$ | V | $\square$ |
| Non-Food Supplies/Materials |  |  |  |
| Cleaning/Janitorial Supplies | $\checkmark$ | V | $\square$ |
| Paper/Disposable Supplies | $v$ | $\checkmark$ | $\square$ |
| Tickets/Tokens | $\square$ | v | $\square$ |
| Office Materials and Supplies | $\checkmark$ | $\square$ | $\square$ |
| Promotional and Educational Materials | $\checkmark$ | V | $\square$ |
| Equipment/Vehicles |  |  |  |
| Major, Non-expendable Equipment Replacement, Maintenance and Repair | $\checkmark$ | $\square$ | $\square$ |
| Expendable Equipment (utensils, trays, containers, etc.) Replacement | $\checkmark$ | V | $\square$ |
| Vehicle Maintenance and Repair | $\checkmark$ | $\square$ | $\square$ |
| Equipment Rental (if needed) | $\checkmark$ | V | $\square$ |
| Vehicle Rental (if needed) | $\checkmark$ | $\square$ | $\square$ |
| Trash Removal |  |  |  |
| From Kitchen | $\checkmark$ | $\square$ | $\square$ |
| From Dining Area | $\checkmark$ | $\square$ | $\square$ |
| From Premises | $\checkmark$ | $\square$ | $\square$ |
| Cleaning |  |  |  |
| Preparation Areas | $\square$ | V | $\square$ |
| Serving Areas | $\square$ | $\checkmark$ | $\square$ |
| Kitchen Floors | $\checkmark$ | $\square$ | $\square$ |
| Dining Room Floors | $\checkmark$ | $\square$ | $\square$ |
| Routine Cleaning of Tables and Chairs | $\checkmark$ | $\square$ | $\square$ |
| Hoods, Duct Work | $\checkmark$ | $\square$ | $\square$ |
| Grease Traps | $\checkmark$ | $\square$ | $\square$ |
| Light Fixtures | $\checkmark$ | $\square$ | $\square$ |
| Windows | $\checkmark$ | $\square$ | $\square$ |
| Cafeteria Walls | $\checkmark$ | $\square$ | $\square$ |
| Restrooms | $\checkmark$ | $\square$ | $\square$ |
| Other Services |  |  |  |
| Telephone/Internet | $\checkmark$ | $\square$ | $\square$ |
| Linens and Laundry | $\checkmark$ | $\checkmark$ | $\square$ |
| Pest Control | $\checkmark$ | $\square$ | $\square$ |
| Taxes and Licenses | $\checkmark$ | $\checkmark$ | $\square$ |
| Professional Standards Training | $\checkmark$ | V | $\square$ |

## CURRENT OPERATIONS - LABOR AND FRINGE BENEFITS WORKSHEET

School Year 2023-2024
(to be completed by District/Sponsor)
*Include staffing for ALL programs (CACFP, SFSP, SNP). *Include paid time off (PTO), holiday pay and sick pay.
Enter labor and fringe benefit costs for all SFA Hourly Employees in this section. Add lines as needed by copying and pasting rows.


Enter the TOTAL labor and fringe benefit cost for all FSMC Management Employees in this section (i.e., director, assistant director, chef, administrative assistant, etc.).


## PROJECTED COSTS FOR SY 2024-2025

## (to be completed by District/Sponsor)

Projected costs are based on 180 days of service in School Year 2023-2024.

| FOOD SERVICE ACCOUNT EXPENSES | TOTAL PROJECTED ANNUAL COST (for SY 24-25) | Not a Bid Item (X) |
| :---: | :---: | :---: |
|  | Cells will autopopulate |  |
| SFA Employees Labor Cost | \$64,698.75 | X |
| SFA Employees Fringe Benefit Cost | \$21,771.13 | X |
| FSMC Hourly Employees Labor Cost | \$165,915.00 |  |
| FSMC Hourly Employees Fringe Benefit Cost | \$12,692.50 |  |
| FSMC On-Site Management Employees Labor Cost | \$56,700.00 |  |
| FSMC On-Site Management Employees Fringe Benefit Cost | \$2,522.00 |  |
| Food Cost for Meals (SNP, CACFP, SFSP) (including commodities delivery charge) | \$500,000.00 |  |
| Food Cost for Fresh Fruit and Vegetable Program (FFVP) | \$0.00 | X |
| Food Cost for Michigan Produce/10 Cents a Meal Program | \$0.00 | X |
| Non-Food (supplies and other materials) (excluding FFVP) | \$100,000.00 |  |
| Non-Food for FFVP only (supplies and other materials) | \$0.00 | X |
| Contracted Services* (Misc equipment repair) | \$20,000.00 | X |
| Transportation/Vehicle Costs | \$200.00 | X |
| Utilities (assigned to Food Service Fund) | \$0.00 | X |
| Indirect Costs (assigned to Food Service Fund) | \$25,000.00 | X |
| Other (see below) | \$25,300.00 | X |
| Capital Outlay | \$144,000.00 | X |
|  |  |  |
|  |  |  |
|  |  |  |
| Total Projected Expenses for SY 2024-2025 | \$1,138,799.38 |  |

*FSMC Administrative Cost and FSMC Management Fee, if applicable, have not been included.

| Other: |  |
| ---: | ---: |
| Local travel | $\$ 1,300.00$ |
| Software | $\$ 5,000.00$ |
| Equipment repair | $\$ 4,000.00$ |
| Other | $\$ 15,000.00$ |
| ${\$ 25,300.00}$ |  |

## PROJECTED REVENUE FOR SY 2024-2025

(to be completed by District/Sponsor and MDE)
These figures are based on projected revenue for the current school year using the month(s) of October 2023 for SNP


PROPOSED OPERATIONS - LABOR AND FRINGE BENEFITS
School Year 2024-2025
(to be completed by Bidder)
*Include staffing for ALL programs (CACFP, SFSP, SNP). **Include paid time off (PTO), holiday pay and sick pay.


Enter labor and fringe benefit costs for all FSMC Management Employees in this section (i.e., director, assistant director, chef, administrative assistant, etc.)


## BID SHEET <br> FSMC Cost Reimbursable Contract WITHOUT ADVANCE PAYMENT

This bid is being offered by:


Projected Meals/Meal Equivalents Per Year: $\qquad$ (do not alter, cell will auto-fill upon 287,151 MDE review)

| District/Sponsor is contracting for the expenses "checked" as Bid Items below | Bid Items <br> (Sponsor completes) | Projected <br> Operating Cost WITHOUT <br> Advance Payment <br> (Bidder completes) |
| :---: | :---: | :---: |
| Labor - On-Site FSMC Management Employees | $\checkmark$ |  |
| Fringe Benefits - On-Site FSMC Management Employees | V |  |
| Labor - FSMC Hourly Employees | V |  |
| Fringe Benefits - FSMC Hourly Employees | $\checkmark$ |  |
| Food Cost - Including Commodities Delivery Charge (Net of VDA/Rebates) | $\checkmark$ |  |
| Food Cost - FFVP (as defined in RFP) | $\square$ |  |
| Non-Food Cost (excluding FFVP) (Supplies and Other Materials) | V |  |
| Non-Food Cost for FFVP only (as defined in RFP) (Supplies and Other Materials) | $\square$ |  |
| Contracted Services (not utilities or FSMC administrative costs) | $\square$ |  |
| Transportation/Vehicle Cost | $\square$ |  |
| Utilities (assigned to Food Service Fund) | $\square$ |  |
| Other (as defined on Projected Costs tab) | $\square$ |  |
| Flat Rate for FFVP (as defined in RFP) | $\square$ |  |
| FSMC Administrative Cost | V |  |
| FSMC Management Fee | $\checkmark$ |  |
| Subtotal (Bid Items Only) |  | \$0.00 |
| Bid Price Per Meal(subtotal divided by projected meals/meal equivalents) |  | 0 |
| Additional Food Service Markup if applicable (refer to RFP) |  |  |
| TOTAL PROJECTED OPERATING COST |  | \$0.00 |

By submission of this bid, the bidder certifies that, in the event the bidder receives an award under this solicitation, the bidder shall operate in accordance with all applicable program laws and regulations. This contract shall be in effect for one year and may be renewed by mutual agreement for four additional one-year periods.

FSMC Representative
Signature:
Date: $\qquad$

NOTE: The Food Service Management Company must use this bid sheet when submitting its bid.

