



1920 Mariposa St., Suite 330  
Fresno, CA 93721

# REQUEST FOR PROPOSAL

RFP # 010

Fresno Economic Opportunities Commission (Fresno EOC)  
Food Services  
3100 W. Nielsen Ave.  
Fresno, CA 93706

Due Date: March 15, 2024

Product Category:

**CANNED AND DRY FOOD GOODS**

**FROZEN FOODS AND MEAT PRODUCTS**

**DAIRY PRODUCTS**

**PACKAGING AND SUPPLIES**

Fresno Economic Opportunities Commission (Fresno EOC) is soliciting proposals from qualified vendors who are interested in providing products that meets the School Breakfast and National School Lunch Program, Child and Adult Care Food Program, and Older Californians Nutrition Program. This RFP seeks qualified vendors who can provide a one-year contract for all categories of services. Bidders may submit for one or all categories (canned and dry food goods, frozen foods and meat products, and packaging and supplies).

This Request for Proposal (RFP) specifies all required qualifications, the responsibilities of the selected company and Fresno EOC, submission instructions, rating method and the contract award provisions.

Proposals will be considered from qualified and experienced vendors who are in the food and packaging supply business, and who in the judgment of Fresno EOC, have a responsible reputation. Through prior work performed, firms must be able to show evidence of reliability, ability, experience, and personnel to perform the services.

You can also find The Request for Proposals (RFP) on the Fresno EOC website at <https://fresnoeoc.org/rfp/>

**PROPOSAL SUBMISSION:**

Qualified vendors are invited to submit a proposal digitally, including filling out the excel spreadsheet for costs and package sizes, meeting the requirements described herein which must be received no later than March 15, 2024, 4:00 pm Pacific Standard Time. The electronic file is to be sent to [Yer.Gutierrez@fresnoeoc.org](mailto:Yer.Gutierrez@fresnoeoc.org) and [Jon.Escobar@fresnoeoc.org](mailto:Jon.Escobar@fresnoeoc.org) with the subject line of: **Food Services RFP 2024**. Mail hard copy proposals in a sealed envelope to:

Request for Proposal Food Services 2024  
Yer Gutierrez, Dietary Manager  
Jon Escobar, Director of Food Services  
Fresno EOC Food Services  
3100 W. Nielsen Ave.  
Fresno, CA 93706

Failure to clearly label proposals may result in premature disclosure. It is the responsibility of the Bidder to ensure that proposals are received by the above deadline. Late proposals will not be considered.

**QUESTIONS:**

Direct all questions regarding this RFP to Yer Gutierrez and Jon Escobar via email: [Yer.Gutierrez@fresnoeoc.org](mailto:Yer.Gutierrez@fresnoeoc.org) and [Jon.Escobar@fresnoeoc.org](mailto:Jon.Escobar@fresnoeoc.org). All questions and responses are public and posted in a timely manner on the Fresno EOC website homepage ([www.fresnoeoc.org](http://www.fresnoeoc.org)) under the RFP section at <https://fresnoeoc.org/rfp/>. Fresno EOC will not accept questions after March 8, 2024, 5:00 pm (Pacific).

This Request for Proposal does not commit Fresno EOC to award a contract or pay any costs incurred in the preparation of a proposal in response to this request. Fresno EOC reserves the right to accept the proposal that it considers to be in its best interest. All materials submitted to Fresno EOC in response to this RFP become the sole property of Fresno EOC and may be used at its discretion unless the proposer identifies any trademarks or patents. Selection of the firm is at the sole discretion of the Fresno EOC Board of Commissioners.

**COMPLAINTS:**

If a bidder has a complaint relative to the RFP, please send a written statement to:

Emilia Reyes, CEO  
Fresno EOC  
1920 Mariposa Street, Suite 300  
Fresno, CA 93721

With a copy to:

Susan Shiomi, Internal Audit Director  
Fresno EOC  
1920 Mariposa Street, Suite 330  
Fresno, CA 93721

**APPEALS:**

Bidders have seven (7) calendar days from bid award to appeal the decision. Send written appeal to:

Emilia Reyes, CEO  
Fresno EOC  
1920 Mariposa Street, Suite 300  
Fresno, CA 93721

With a copy to:

Susan Shiomi, Internal Audit Director  
Fresno EOC  
1920 Mariposa Street, Suite 330  
Fresno, CA 93721

The RFP's weighted evaluation process reflects Fresno EOC's Fresno commitment and support in creating inclusive employment opportunities by encouraging vendors and contractors to participate in our organization's vision.

Thank you for your interest in working with Fresno Economic Opportunities Commission.

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**BID ACTIVITY RECORD FOR BID NUMBER: 010**

- 1. INFORMATION BELOW IS TO BE COMPLETED BY A FRESNO EOC REPRESENTATIVE.
- 2. IF HAND DELIVERING BID, PLEASE HAVE THE BID RECEIVED SECTION OF THIS FORM COMPLETED BY FRESNO EOC REP AT THE TIME OF DELIVERY.
- 3. IF MAILING THE BID, FRESNO EOC REP WILL COMPLETE THE BID RECEIVED SECTION OF THIS FORM UPON RECEIPT.

**BID RECEIVED:**

Name of Bid Company: \_\_\_\_\_

Day Bid Turned In: \_\_\_\_\_ Date Bid Turned In: \_\_\_\_\_ Time: \_\_\_\_\_ am/pm

\_\_\_\_\_  
Signature of Person Who Received Bid Package Title

\_\_\_\_\_  
Print Name of Person Who Received Bid Package

**BID OPENING:**

Day Bid Opened: \_\_\_\_\_ Date Bid Opened: \_\_\_\_\_ Time: \_\_\_\_\_ am/pm

\_\_\_\_\_  
Signature of Person Who Opened Bid Package Title

\_\_\_\_\_  
Signature of Witness to Opening of Bid Package Title

\_\_\_\_\_  
Signature of Witness to Opening of Bid Package Title

**AWARD OR DENIAL OF BID:**

This bid has been: \_\_\_\_\_ date: \_\_\_\_\_  
(Awarded/Denied)

Reason: \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_  
Agency Authorized Signature Title Date

\_\_\_\_\_  
Print Name of Authorized Person

**SECTION A - BID PROPOSAL FORM**  
**REQUEST FOR PROPOSAL**

This document contains an invitation to bid for the furnishing of food products to be served to children and adult participating in the Child Nutrition Program and Older Californians Nutrition Program established by the U.S. Department of Agriculture (7 CFR Part 226). It sets forth the terms and conditions applicable to the proposed procurement. If the bidder receives an award under this solicitation, this document (Section A Bid Proposal Form) shall constitute the contract between the bidder and the agency named above.

Name of Bidder's Company: \_\_\_\_\_

Street Address: \_\_\_\_\_

City: \_\_\_\_\_, State: \_\_\_\_\_, Zip: \_\_\_\_\_

\_\_\_\_\_  
Signature of Bidder (in ink)

\_\_\_\_\_  
Date

\_\_\_\_\_  
Title

\_\_\_\_\_  
Print or Type the Name of the Bidder

**SECTION B - CERTIFICATE OF INDEPENDENT PRICE DETERMINATION**

By submission of this bid, the bidder certifies, and, in the case of a joint bid, each party certifies as to its organizations, that in connection with this procurement:

- 1) The prices in this bid have been arrived at independently, without consultation, communication, or agreement to restrict competition as to any matter relating to such prices with any other bidder or with any competitor.
- 2) Unless otherwise required by law, the prices quoted in this bid have not knowingly been disclosed by the bidder. They will not knowingly be disclosed by the bidder before the bid opening, directly or indirectly, to any other bidder or competitor.
- 3) No attempt has been made or will be made by the bidder to induce any person or firm to submit or not to submit a bid to restrict competition.
- 4) Each person signing this bid certifies that they are the person in the bidder's organization responsible within that organization for the decision as to the prices being offered herein and that they have not participated, and will not participate, in any action contrary to (a) through (c) above; or that they are not the person in the bidder's organization responsible within that organization for the decision as to the prices being offered herein but that they have been authorized in writing to act as agent for the persons responsible for such choices in certifying that such persons have not participated and will not participate in any action contrary to (a) through (c) above.

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Signature of Food Service Company's Authorized Representative

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Title

Date

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Print Name of Food Service Company's Authorized Representative

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Signature of Authorized Fresno EOC Representative

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Title

Date

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Print Name of Authorized Fresno EOC Representative

Note:

(1) Agency and Bidder shall execute this Certificate of Independent Price Determination.

(2) Receipt of a Bid does not constitute an award of the contract.

## SECTION C - INSTRUCTIONS TO BIDDERS

### 1. Definitions

As used herein:

- a. The term **bid** means an offer to perform the work described in the Request for Proposal at the fixed unit prices as specified by the bidder under the terms and conditions of the solicitation.
- b. The term **bidder** means a food service company submitting a bid in response to this Request for Proposal.
- c. The term **contractor** means the successful bidder the agency awards a contract under the Child Care Food Program under the U.S. Department of Agriculture.
- d. The Term **food service** company means an organization, other than a public or private nonprofit school, with which the agency may contract for preparing and, unless otherwise provided for, delivering the specified food products for use in the Program.
- e. The term **Request for Proposal**, hereafter referred to as RFP, means the document soliciting bids through the formal advertising method of procurement. In the case of this Program, RFP becomes the contract upon the award by the agency.
- f. The term **agency** means the Child Care Food Program sponsor that issues this RFP.
- g. The term **Program** means the Child Care Food Program as outlined in the code of Federal Regulations, 7 CFR Part 226.
- h. The term **food item** means an individual food product meeting the bid requirements as specified.

Other terms shall have the meanings ascribed to them in the Child Care Food Program regulations, 7 CFR Part 226.

### 2. Submission of Bids

- (1) Bidders are expected to carefully examine the specifications, schedules, attachments, terms, and conditions of this RFP. Failure to do so shall be at the bidder's risk.
- (2) No change in the specifications or general conditions is allowed. Before submission, the bidder shall initial erasures or white out corrections on this bid.
- (3) A copy of a current State or local health certificate for the food preparation and/or storage facilities shall be submitted with the bid.

Failure to comply with any of the above shall be the reason for the rejection of the bid.



### **3. Explanation to Bidders**

Any explanation desired by the bidder regarding the meaning or interpretation of the RFP specifications must be requested in writing before the bid opening, with sufficient time allowed for a reply to reach all proposals. Oral explanations or instructions given before the award of the contract shall not be binding. Any information concerning an RFP shall be furnished to all prospective bidders.

### **4. Acknowledgment of Amendments to RFPs**

A bidder must acknowledge the receipt of an amendment to an RFP by signing and returning the amendment. Such acknowledgment must be received before the hour and date specified for bid opening.

### **5. Discounts**

Prompt payment discounts offered for payment in fewer than twenty calendar days will not be considered in evaluating bids for the award. However, discounts of fewer than twenty days will be taken if payment is made within the discount period, even though not considered in the evaluation of bids. (Note: Payment discounts may be used only to determine the low bid if the agency determines such discounts are significant enough to be considered a factor in the bid award.)

### **6. Only One Bid Will Be Allowed Per Food Category**

If any company submits more than one bid for the same Food Category, all such submissions will be rejected. However, any company is welcome to bid on as many Food Categories as they like. (Note: For this bid solicitation, any company can bid on any food categories being solicited but may submit only one bid for each category.)

### **7. Time for Receiving Bids**

Sealed bids shall be deposited at the address specified on the RFP of the agency no later than the exact time and date indicated on the face of this RFP. Bids received before the time of opening will be securely kept and will remain unopened.

### **8. Errors in Bids**

Before submitting bids, vendors or authorized representatives must fully inform themselves of conditions, requirements, and specifications. Failure to do so shall be at the bidder's risk, and they may not secure relief on the plea of error.

### **9. Award of Contract**

- a) The contract will be awarded on an item-by-item basis to the responsive and responsible bidder whose bid will be most advantageous to the agency, price, and other factors considered. Consideration shall be given to such matters as Contractor integrity, compliance with public policy, a record of past performance, and financial and technical resources.
- b) The agency reserves the right to reject any or all bids when there are sound documented business reasons in the best interest of the Program and to waive informalities and minor irregularities in bids received.
- c) The Agency reserves the right to reject any vendor who has previously failed to perform correctly or complete contracts of a similar nature or is not in a position to perform the contract.

## **10. Late Bids, Modifications of Bids, or Withdrawals of Bids**

- a) Hand Delivered Bids: Any Hand Delivered Bid received after the exact date and time specified will not be accepted.
- b) Mailed Bids: All mailed bids must be sent by registered or certified mail.
- c) Any modification or withdrawal of a bid is subject to the same conditions as in (a) above.
- d) The only acceptable evidence to establish the date of mailing of a late bid, modifications, or withdrawal sent either by registered or certified mail is the U.S. Postal Service postmark on the wrapper or the original receipt from the Postal Service. The bid, modification, or withdrawal shall be deemed mailed late if neither postmark shows a legible date. (The term postmark means a printed, stamped, or otherwise placed impression that is readily identifiable without further action as having been supplied and affixed on the date of mailing by employees of the U.S. Postal Service.)
- e) Notwithstanding the above, a late modification of an otherwise successful bid that makes its terms more favorable to the agency will be considered at any time it is received and may be accepted.

## SECTION D - SCOPE OF SERVICES

- 1) The contractor agrees to deliver the **PRODUCTS as specified in Schedule B** to the location(s) set out in **Schedule A**, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.
- 2) All **PRODUCTS as specified in Schedules B** furnished for the Program under this contract must meet or exceed United States Department of Agriculture requirements set out in **Schedule B**. (See Schedule B attachments)
- 3) The contractor shall furnish **PRODUCTS as specified in Schedules B** to the Program as ordered by the agency from **April 1, 2024, to March 31, 2025**.
- 4) The contractor shall be able to furnish **BAKERY PRODUCTS as specified in Schedules B** to the Program as ordered by the agency up to **Five (5)** days a week.

Note: The information above must not be misinterpreted as the final award. The information above is merely the Scope of Services that the winning bidder will require.

## **SECTION E – DELIVERY SCHEDULE, FINAL TABULATION SHEET**

Bidders are to submit prices on **FOOD PRODUCTS** as listed and meet the specifications outlined in **Schedule B** to be delivered to the location(s) specified in **Schedule A**.

**Schedule A - Child Care Food Program for Fresno EOC**  
**List of Locations Where Deliveries are Expected**

(See Attached)

**Schedule B - Child Care Food Program for Fresno EOC**  
**Final Tabulation Sheet**

(See Attached Items for Bid Sheet)

**Schedule A - Child Care Food Program for Fresno EOC**

List of Locations Where Deliveries are Expected

Food Category: Canned, Dry, Frozen, Meat, & Dairy Products

<u>Location</u>	<u>Authorized Signers</u>	<u>Delivery Days/Time</u>
Fresno EOC Food Services 3100 W. Nielsen Fresno, CA 93706	Yer Gutierrez, Dietary Manager Garard Coleman, Chef John Tapia, Chef Vincent Rangel, Food Service Supervisor John Sitthi, FPWIII	Monday thru Friday  5:30 am to 7:30 am

Special Instructions:

- 1.1 If any special delivery arrangements are to be made with Yer Gutierrez, call (559) 266-3663.
- 1.2 No deliveries are to be made without prior notification and authorization.
- 1.3 Products to be delivered will be inspected, and any products that do not meet specified requirements will be rejected immediately.
- 1.4 Any deliveries after the required Time for Deliveries must be approved beforehand.
- 1.5 FRESNO EOC may add or delete Authorized Signers at any time during the contracted period.
- 1.6 All notifications of changes must be done in writing.

## MENU SAMPLE A- LUNCH OLDER CALIFORNIANS NUTRITON PROGRAM

Monday	Tuesday	Wednesday	Thursday	Friday
		1 WhlGrainChicken Bowtie w/pesto sauce 3/4 cup Sourdough Bread 1sl Margarine pat. Steamed Carrots, Sliced 1/2c Diced Pears 1/2c. 1/2pt 1%White Milk 1 ea.	2 Pepper Steak 1ea w/gravy Veg. Medley 1/2c. Whole Wheat Dinner Roll 1 ea. Margarine pat. Mixed Fruit 1/2c. 1/2pt 1%White Milk 1 ea.	3 Cheesy Pasta Casserole 1c. Whole Wheat Dinner Roll 1 ea. Margarine pat. Italian Veg.1/2c. Pineapple Tidbits 1/2c. 1/2pt 1%White Milk 1 ea.
6 Chicken Thigh 1ea w/Mushroom Sauce WG Brown Rice 1/2c *+Veg. Medley 1/2c. Diced Pears 1/2c. 1/2pt 1%White Milk 1 ea.	7 Turkey breast 6 sl. w/ chz on WW Brd 2 sl. Tomato, Lettuce, Onion 1 ea. Minestrone Soup 6oz. Diced Peaches 1/2c. 1/2pt 1%White Milk 1 ea.	8 Beef Patty 1ea On Whole Wheat Bun 1 ea. Tomato, Lettuce, Onion 1 ea. Cheese 1 sl. *+Calif. Mix Veg. 1/2c. Sliced Apple 2oz 1pk. 1/2pt 1%White Milk 1 ea.	9 WGBrd. Chk. Strips 3ea Steamed Broccoli 1/2c. Sweet Potatoes w/ Cinnamon 1/3 c. Mixed Fruit 1/2c. 1/2pt 1%White Milk 1 ea.	10 Vegetable Chili 3/4 c. Dinner Roll 1 ea. Margarine pat. Choc. Pudding 1/2 c. Peas & Carrots 1/2c. Pineapple Tidbits 1/2c. 1/2pt 1%White Milk 1 ea.
13 Chicken Meatballs 3ea. w/ gravy WG Brown Rice 1/2c *+Calif. Mix Veg. 1/2c. Orange (138ct) 1ea. 1/2pt 1%White Milk 1 ea.	14 WG Brd. ChkPatty 1 ea. On WW Bun 1 ea. Shredded Lettuce ¼ c. Steamed Broccoli ½ c. Diced Peaches 1/2c. 1/2pt 1%White Milk 1 ea.	15 Frankfurter 1ea Whole Wheat Hot Dog Bun Steamed Carrots Sliced 1/2c Mixed Fruit 1/2c. Ketchup 1 ea. Mustard 1 ea. 1/2pt 1%White Milk 1 ea.	16 Spaghetti w/mtsauce 1c. Hi C Salad 1 Cup Sourdough Bread 1sl Apricots 1/2c. 1/2pt 1%White Milk 1 ea.	17 Veg. Enchilada Cass. 1c. Vegetable Medley ½ c. Coleslaw ¼ c. Applesauce 1/2c. 1/2pt 1%White Milk 1 ea.
20 Beef SalisburySteak1ea with gravy 1 oz Whole Wheat Dinner Roll 1 ea. Margarine pat. Mashed Potato 1/2c. *+Calif. Mix Veg. 1/2c. Diced Peaches 1/2c. 1/2pt 1% White Milk 1ea.	21 Build Your Own Chicken Wrap WG8" Flour Tortilla 1ea Chkn Strips 3 oz. Shred. Cheese 1/2oz Shredded Lettuce 1cup Diced Pears 1/2c. 1/2pt 1%White Milk 1 ea.	22 Mac & Cheese w/ Beef Crumble 3/4 c. Veg. Medley 1/2c. Apricots 1/2c. Choc. Pudding 1/2 c. 1/2pt 1%White Milk 1 ea.	23 BBQ Pork Rib-B-Q Sand. On Whole Wheat Bun 1 ea. Coleslaw 1/4c. Steamed Carrots, Sliced 1/2c Mixed Fruit 1/2c. 1/2pt 1%White Milk 1 ea.	24 Build Your Own Burrito WG8" Flour Tortilla 1ea Refried Beans 3/4c Shred. Cheese 1/2oz Cabbage and Cilantro 1 cup Diced Peaches 1/2c. 1/2pt 1%White Milk 1 ea.
27 Beef Patty 1ea On Whole Wheat Bun 1 ea. Tomato, Lettuce, Onion 1 ea. Cheese 1 sl. *+Calif. Mix Veg. 1/2c. Sliced Apple 2oz 1pk. 1/2pt 1%White Milk 1 ea.	28 Pork Chili Verde 1/2 c. WG8" Flour Tortilla 1ea Refried Beans 1/4c Corn ½ c. Pineapple Tidbits 1/2c. 1/2pt 1%White Milk 1 ea.	29 Hearty Braised Beef & Veg 3/4 cup WG Egg Noodle 1/2c Hi C Salad 1 Cup Cantaloupe Chunks 1/2 cup 1/2pt 1%White Milk 1 ea.	30 Chicken Stir Fry, onion brocc,carrot,bellpep6oz. WG Brown Rice 1/2c Diced Pears 1/2c. 1/2pt 1%White Milk 1 ea.	31 WGBrd.Fish 1ea Whole Wheat Dinner Roll 1 ea. *+Veg. Medley 1/2c. Mixed Fruit 1/2c. 1/2pt 1%White Milk 1 ea.

## MENU SAMPLE B, PRESCHOOL BREAKFAST CHILD AND ADULT CARE FOOD PROGRAM (CACFP)

Monday	Tuesday	Wednesday	Thursday	Friday
		1 WGWaffle 1ea Applesauce 1/2c. 1% White Milk 6oz.	2 Corn Flakes Cereal 1c. Apricots 1/2c. 1% White Milk 6oz.	3 WGPancake 1ea Orange (138ct) 1ea. 1% White Milk 6oz.
6 WGToasty O's Cereal 1c. Mixed Fruit 1/2c. 1% White Milk 6oz.	7 Scrambled eggs with Chz & Bacon 1.3 oz wt (1/4c) WW Bread 1 sl. Applesauce 1/2c. 1% White Milk 6oz.	8 WW English Muffin 1/2 ea Strawberry Cream Cheese 1ea. Pineapple Tidbits 1/2c. 1% White Milk 6oz.	9 WGWaffle 1ea Apricots 1/2c. 1% White Milk 6oz.	10 Corn Flakes Cereal 1c. Apple (198ct) 1 each 1% White Milk 6oz.
13 WGPancake 1ea Mixed Fruit 1/2c. 1% White Milk 6oz.	14 WW English Muffin 1/2 ea Strawberry Cream Cheese 1ea. Sliced Apple 2oz 1pk. 1% White Milk 6oz.	15 Corn Flakes Cereal 1c. Pineapple Tidbits 1/2c. 1% White Milk 6oz.	16 WW English Muffin 1/2 ea Strawberry Cream Cheese 1ea. Fruit Mixed 1/2c. 1% White Milk 6oz.	17 WGToasty O's Cereal 1c. Orange (138ct) 1ea. 1% White Milk 6oz.
20 Corn Flakes Cereal 1c. Mixed Fruit 1/2c. 1% White Milk 6oz.	21 WGWaffle 1ea Apricots 1/2c. 1% White Milk 6oz.	22 WGToasty O's Cereal 1c. Pineapple Tidbits 1/2c. 1% White Milk 6oz.	23 WGPancake 1ea Apple (138ct) 1ea 1% White Milk 6oz.	24 WW English Muffin 1/2 ea Strawberry Cream Cheese 1ea. Diced Pears 1/2c. 1% White Milk 6oz.
27 WGWaffle 1ea Mixed Fruit 1/2c. 1% White Milk 6oz.	28 Biscuit 1 ea. Sausage Patty 1ea. Diced Pears 1/2c. 1% White Milk 6oz.	29 WGToasty O's Cereal 1c. Apricots 1/2c. 1% White Milk 6oz.	30 WGPancake 1ea Apple (198ct) 1 each 1% White Milk 6oz.	31 Corn Flakes Cereal 1c. Pineapple Tidbits ½ c. 1% White Milk 6oz.

## MENU SAMPLE C-PRESCHOOL LUNCH CHILD AND ADULT CARE FOOD PROGRAM (CACFP)

Monday	Tuesday	Wednesday	Thursday	Friday
		1 WhlGrainChicken Bowtie w/pesto sauce 3/4 cup Jicama Sticks 1/2 c. Diced Pears 1/2c. 1% White Milk 6oz.	2 Beef Pepper Steak 1ea w/gravy, onions&bellpepp Veg. Medley 1/4c Whole Wheat Dinner Roll 1 ea. Mixed Fruit 1/2c. 1% White Milk 6oz.	3 Cheesy Pasta Casserole 3/4c. Italian Veg.1/4c. Pineapple Tidbits 1/2c. 1% White Milk 6oz.
6 Chinese Chicken Stir Fry 3/4 cup WG Brown Rice 1/2c Diced Pears 1/2c. 1% White Milk 6oz.	7 WGBean & Cheese Burrito 1 ea. Baby Carrots 2.6 oz. pkt Diced Peaches 1/2c. 1% White Milk 6oz.	8 Beef Patty 1ea On Whole Wheat Bun 1 ea. Shredded Lettuce 1/4c Cheese 1 sl. Potato Salad 1/4C Sliced Apple 2oz 1pk. 1% White Milk 6oz.	9 WGBrd. Chicken Strips 2ea. WW Bread 1 sl. Broccoli 1/4 cup Mixed Fruit 1/2c. 1% White Milk 6oz.	10 Vegetable Chili 3/4 c. WW Bread 1 sl. Toss Sld w/carrot 1/2cup Pineapple Tidbits 1/2c. 1% White Milk 6oz.
13 Chicken Meatballs 2ea. w/gravy 1 oz Whole Wheat Dinner Roll 1 ea. Cali Mix.Veg. 1/4c Orange (138ct) 1ea. 1% White Milk 6oz.	14 WGBrd. ChkPatty 1ea On Whole Wheat Bun 1 ea. Shredded Lettuce 1/4c Baby Carrots 2.6oz pkt Diced Peaches 1/2c. 1% White Milk 6oz.	15 Turkey Ham6sl & Chz 1sl WWBread 1 slice Shredded Lettuce 1/4c Jicama Sticks 1/2 c. Mixed Fruit 1/2c. 1% White Milk 6oz.	16 Bk Chicken Drum. 1ea Whole Wheat Dinner Roll 1 ea. Hi C Salad 1/2c Apricots 1/2c. 1% White Milk 6oz.	17 WG Vegetarian Enchilada Casserole 3/4c. Veg. Medley 1/4c Applesauce 1/2c. 1% White Milk 6oz.
20 Beef SalisburySteak1ea with gravy 1 oz Whole Wheat Dinner Roll 1 ea. Cali. Mix Veg.1/4 cup Diced Peaches 1/2c. 1% White Milk 6oz.	21 Build Your Own Chicken Wrap WG 6" Flour Tortilla 1ea Chkn Fajita 3oz. Shred. Cheese 1/2oz Shredded Lettuce 1/2c Diced Pears 1/2c. 1% White Milk 6oz.	22 Mac & Cheese w/ Beef Crumble 3/4 c. Toss Sld w/carrot 1/2cup Apricots 1/2c. 1% White Milk 6oz.	23 BBQ Pork Rib-B-Q Sand. On Whole Wheat Bun 1 ea. Coleslaw 1/4c. Mixed Fruit 1/2c. 1% White Milk 6oz.	24 WGBean & Cheese burrito 1 ea. Baby Carrots 2.6oz pkt Diced Peaches 1/2c. 1% White Milk 6oz.
27 Beef Patty 1ea On Whole Wheat Bun 1 ea. Shredded Lettuce 1/4c Cheese 1 sl. Potato Salad 1/4C Sliced Apple 2oz 1pk. 1% White Milk 6oz.	28 WGBrd. Chicken Strips 2ea. WW Bread 1 sl. Corn 1/4 cup Pineapple Tidbits 1/2c. 1% White Milk 6oz.	29 Turkey breast 6 sl. w/ chz on WW Brd 1 sl. Shredded Lettuce 1/4c Hi C. Salad ½ c. Cantaloupe Chunks 1/2 cup 1% White Milk 6oz.	30 Chinese Chicken Stir Fry 3/4 cup WG Brown Rice 1/2c Diced Pears 1/2c. 1% White Milk 6oz.	31 WGBrd. Chicken Strips 2ea. WW Bread 1 sl. Broccoli 1/4 cup Mixed Fruit 1/2c. 1% White Milk 6oz.



## MENU SAMPLE D SCHOOL BREAKFAST PROGRAM

Monday	Tuesday	Wednesday	Thursday	Friday
		1 Serve heated or cold Strawberry MiniBagel 1ea Applesauce 1/2c. Apple Jc. w/Vit. C 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	2 WGWaffle 1ea Strawberry Yogurt 4 oz, Apricots 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	3 Frosted Flakes Cereal Bowl 1 ea. WGBlueberry Muffin 1 ea. Apple Jc. w/Vit. C 1/2c. Orange (138ct) 1ea. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.
6 Cheerios Cereal 1 bowl WGBlueberry Muffin 1 ea. Orange (138ct) 1ea. Orange Jc. 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	7 Serve heated or cold Strawberry MiniBagel 1ea Apple Jc. w/Vit. C 1/2c. Applesauce 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	8 Frosted Flakes Cereal Bowl 1 ea. WGBlueberry Muffin 1 ea. Pineapple Tidbits 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	9 Cereal Cinn Toast Crunch 1 bowl Apricots 1/2c. Apple Jc. w/Vit. C 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	10 WGWaffle 1ea Strawberry Yogurt 4 oz, Pineapple Tidbits 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.
13 Frosted Flakes Cereal Bowl 1 ea. Mixed Fruit 1/2c. Apple Jc. w/Vit. C 1/2c. Unflavored 1/2pt Milk FF/1% 1ea.	14 Serve heated or cold Strawberry MiniBagel 1ea Sliced Apple 2oz 1pk. Orange Jc. 1/2 c. Unflavored 1/2pt Milk FF/1% 1ea.	15 Cereal Cinn Toast Crunch 1 bowl Pineapple Tidbits 1/2c. Apple Jc. w/Vit. C 1/2c. Unflavored 1/2pt Milk FF/1% 1ea.	16 WGWaffle 1ea Strawberry Yogurt 4 oz, Diced Pears 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	17 Cheerios Cereal 1 bowl WGBlueberry Muffin 1 ea. Orange (138ct) 1ea. Apple Jc. w/Vit. C 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.
20 Cereal Cinn Toast Crunch 1 bowl Mixed Fruit 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	21 Lucky Charms Cereal 1 bowl Apricots 1/2c. Apple Jc. w/Vit. C 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	22 Serve heated or cold Strawberry MiniBagel 1ea Pineapple Tidbits 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	23 WGWaffle 1ea Strawberry Yogurt 4 oz, Apple Jc. w/Vit. C 1/2c. Apple (138ct) 1ea 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	24 Frosted Flakes Cereal Bowl 1 ea. WGBlueberry Muffin 1 ea. Diced Pears 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.
27 WGWaffle 1ea Strawberry Yogurt 4 oz, Applesauce 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	28 Cheerios Cereal 1 bowl Diced Pears 1/2c. Apple Jc. w/Vit. C 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	29 Lucky Charms Cereal 1 bowl Apricots 1/2c. Orange Jc. 1/2 c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	30 Serve heated or cold Strawberry MiniBagel 1ea Apricots 1/2c. Apple Jc. w/Vit. C 1/2c. Apple (138ct) 1ea 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.	31 Cereal Cinn Toast Crunch 1 bowl Apricots 1/2c. Orange Jc. 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.

## MENU SAMPLE E

### NATIONAL SCHOOL LUNCH PROGRAM

Monday	Tuesday	Wednesday	Thursday	Friday
		<p>1 Tossed Salad 1 cup Chkn Fajita 3oz. Shred. Cheese 1/2oz Ranch Drs 1 ea Jicama Sticks 1/2 c. WW Bread 1 sl. Diced Pears 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>2 Hamburger on a WG Bun w/ cheese 1 sl. Cheese 1 sl. Shredded Lettuce 1/2c Cherry Tomato 1/2c. Mixed Fruit 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>3 Turkey Ham 3sl. w/ cheese 1 sl. on WW Bun Shredded Lettuce 1/2c String Cheese 1ea. Baby Carrots 2.6oz pkt Pineapple Tidbits 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>
<p>6 Hamburger on a WG Bun w/ cheese 1 sl. Shredded Lettuce 1/2c Jicama sticks ½ c. Sliced Apple 2oz 1pk. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>7 WGBean &amp; Cheese burrito 1 ea. Tossed Salad ¼ c. Cherry Tomato ½ c. Diced Peaches 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>8 Tossed Salad 1 cup Chkn Fajita 3oz. Shred. Cheese 1/2oz Ranch Dressing 1 ea. Jicama Sticks 1/2 c. WW Bread 1 sl. Mixed Fruit 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>9 WG Brd. Chicken Strip 3ea WG Brd.1 sl. Broccoli 3/4c. Cherry Tomato 1/2c. Mixed Fruit 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>10 Turkey Breast 3sl. w/ cheese 1 sl. on WW bun Shredded Lettuce 1/2c String Cheese 1ea. Vegetable Chili 1/2 c. Pineapple Tidbits 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>
<p>13 WGBean &amp; Cheese burrito 1 ea. Corn 1/2c Baby Carrots 1.6oz pk. Orange (138ct) 1ea. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>14 WGBrd. ChkPatty on WW Bun w/ cheese 1 sl. Shredded Lettuce 1/2c Steamed broccoli ¾ c. Diced Peaches 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>15 Tossed Salad 1 cup Chkn Fajita 3oz. Shred. Cheese 1/2oz Ranch Dressing 1 ea. Jicama Sticks 1/2 c. WW Bread 1 sl. Mixed Fruit 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>16 Bk Chicken Drum. 1ea Whole Wheat Dinner Roll 1 ea. Baby Carrots 1.6 oz Cherry Tomato 1/2c. Apricots 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>17 Turkey Ham3sl &amp; Chz 1sl on WW Bun Shredded Lettuce 1/2c String Cheese 1ea. Vegetable Chili 1/2 c. Applesauce 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>
<p>20 WGBrd. Chicken Strips 3ea. Whole Wheat Dinner Roll 1 ea. Broccoli 3/4c. Diced Peaches 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>21 Build Your Own Chicken Wrap WG 6" Flour Tortilla 1ea Chkn Fajita 3oz. Shred. Cheese 1/2oz Shredded Lettuce 3/4c. Baby Carrots 1.6 oz Diced Pears 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>22 Hamburger on WG Bun w/ cheese 1 sl. Shred Lettuce ½ c. Cherry Tomato 1/2c. Apricots 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>23 Turkey Ham 3sl. w/ cheese 1 sl. on WW bun Shredded Lettuce 1/2c String Cheese 1ea. Vegetable Chili 1/2 c. Mixed Fruit 1/2c. 1/2pt. FF Choc. / 1% Unflav. Milk 1 ea.</p>	<p>24 WGBean &amp; Cheese burrito 1 ea. Corn 1/2c Baby Carrots 1.6oz pk. Diced Peaches 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>
<p>27 Hamburger on a WG Bun w/ cheese 1 sl. Shredded Lettuce 1/2c Jicama Sticks ½ c. Sliced Apple 2oz 1pk. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>28 WGBrd. Chicken Strips 3ea. WW Bread 1 sl. Cherry Tomato 1/2c. Broccoli 3/4c. Pineapple Tidbits 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>29 Turkey Breast 3sl &amp; Chz 1sl on WW Bun String Cheese 1ea. Shredded Lettuce 1/2c Vegetable Chili 1/2 c. Cantaloupe Chunks 1/2 cup 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>30 Chinese Chicken Stir Fry 1 cup Baby Carrots 1.6 oz WG Brown Rice 1c. Diced Pears 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>	<p>31 WGBean &amp; Cheese burrito 1 ea. Corn 1/2c Baby Carrots 1.6oz pk. Diced Peaches 1/2c. 1/2pt. FF Choc./ 1% Unflav. Milk 1 ea.</p>

## OLDER CALIFORNIANS NUTRITION PROGRAM MEAL PATTERN: LUNCH

Older Californians Nutrition Program		1600 Calorie Dietary Pattern	
Calorie Level		Per Day 1600	Per Meal 550
Food Group or Subgroup	Serving Size	Serving(s)	Serving(s)
Vegetables Dark-GreenVegetables Red and OrangeVegetables Beans, Peas, Lentils Starchy Vegetables Other Vegetables	½ cup fresh, chopped,cooked, frozen, or canned fruit 1 cup raw leafy salad greens ½ cup 100% vegetable juice ½ cup dried vegetable	4	1 - 2
Fruits	1 medium sized whole fruit ½ cup fresh, chopped, cooked, frozen, or canned fruit ½ cup 100% fruit juice ½ cup dried fruit	3	1
Grains (at least 1/2 as whole grain)	1 slice bread ½ cup cooked rice, pasta, or cooked cereal • 1 tortilla (6" diameter) 1 cup ready-to-eat-cereal 1 ounce whole wheat crackers	5	1 - 2
Dairy and Soy Alternatives	1 cup (8 ounces) milk, yogurt or fortified soy beverage 1½ ounces cheese or ⅓ cup shredded cheese	3	1
Protein Foods	2 ounces meat, poultry, seafood 2 eggs ½ cup cooked beans or tofu 2 tablespoons nut or seed butter 1 ounce nuts or seeds	2.5	1

## CACFP MEAL PATTERN SAMPLE MENU B-PRESCHOOL BREAKFAST

Child and Adult Care Food Program Breakfast  Food components and food items <sup>1</sup>	Minimum quantities	
	Ages 1-2	Ages 3-5
Fluid Milk <sup>3</sup>	4 fluid ounces	6 fluid ounces
Vegetables, fruits, or portions of both <sup>4</sup>	1/4 cup	1/2 cup
Grains (oz. eq.) <sup>5678</sup>	1/2 ounce equivalent	1/2 ounce equivalent

### Endnotes:

<sup>1</sup> Must serve all three components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent fat or less) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored or flavored fat-free (skim) or low-fat (1 percent fat or less) milk for children 6 years old and older and adults. For adult participants, 6 ounces (weight) or 3/4 cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

<sup>4</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>5</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>6</sup> Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.

<sup>7</sup> Refer to FNS guidance for additional information on crediting different types of grains.

<sup>8</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

(2) **Lunch and supper.** Fluid milk, meat and meat alternates, vegetables, fruits, and grains are required components in the lunch and supper meals. The minimum amounts of food components to be served at lunch and supper are as follows:

## CACFP MEAL PATTERN MENU SAMPLE C- LUNCH

Child and Adult Care Food Program Lunch Food components and food items <sup>1</sup>	Minimum quantities	
	Ages 1-2	Ages 3-5
Fluid Milk <sup>3</sup>	4 fluid ounces	6 fluid ounces
Meat/meat alternates (edible portion as served):		
Lean meat, poultry, or fish	1 ounce	1½ ounces
Tofu, soy products, or alternate protein products <sup>5</sup>	1 ounce	1½ ounces
Cheese	1 ounce	1½ ounces
Large egg	½	¾
Cooked dry beans or peas	¼ cup	¾ cup
Peanut butter or soy nut butter or other nut or seed butters	2 Tbsp	3 Tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>6</sup>	4 ounces or ½ cup	6 ounces or ¾ cup
The following may be used to meet no more than 50% of the requirement:		
Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounce of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	½ ounce = 50%	¾ ounce = 50%
Vegetables <sup>7,8</sup>	⅛ cup	¼ cup
Fruits <sup>7,8</sup>	⅛ cup	¼ cup
Grains (oz eq) <sup>9,10,11</sup>	½ ounce equivalent	½ ounce equivalent

### Endnotes:

1 Must serve all five components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool and adult participants.

2 Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

3 Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent fat or less) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored or flavored fat-free (skim) or low-fat (1 percent fat or less) milk for children 6 years old and older and adults. For adult participants, 6 ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

4 A serving of fluid milk is optional for suppers served to adult participants.

5 Alternate protein products must meet the requirements in Appendix A to Part 226 of this chapter.

6 Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

7 Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

8 A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

9 At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

10 Refer to FNS guidance for additional information on crediting different types of grains.

11 Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## SCHOOL BREAKFAST PROGRAM MEAL PATTERN: MENU SAMPLE D

### Minimum Amount of Food<sup>a</sup> Per Week

Meal Components	Grades K-12	Grades K-5	Grades K-8	Grades 6-8	Grades 6-12	Grades 9-12
Fruits <sup>b,c</sup>	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)
Vegetables <sup>b,c</sup>	0 c	0 c	0 c	0 c	0 c	0 c
Grains <sup>*,d</sup>	9-10 oz eq (1 oz per day)	7-10 oz eq (1 oz per day)	8-10 oz eq (1 oz per day)	8-10 oz eq (1 oz per day)	9-10 oz eq (1 oz per day)	9-10 oz eq (1 oz per day)
Meat/Meat Alternates <sup>e</sup>	0 oz eq	0 oz eq	0 oz eq	0 oz eq	0 oz eq	0 oz eq
Fluid Milk <sup>f</sup>	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)

### Specifications: Daily Amount Based on the Average for a 5-Day Week

Specifications	Grades K-12	Grades K-5	Grades K-8	Grades 6-8	Grades 6-12	Grades 9-12
Min-max calories	450-500 kcal	350-500 kcal	400-500 kcal	400-550 kcal	450-550 kcal	450-600 kcal
Saturated Fat (% of calories) <sup>h</sup>	<10%	<10%	<10%	<10%	<10%	<10%
Sodium Target <sup>1h,i</sup>	≤ 540 mg	≤ 540 mg	≤ 540 mg	≤ 600 mg	≤ 600 mg	≤ 640 mg
Trans Fat <sup>h,j</sup>	0 g	0 g	0 g	0 g	0 g	0 g

\* U.S. Department of Agriculture has lifted the weekly maximums for grains. The daily and weekly minimums for grains and the weekly calorie ranges still apply. The maximums are used as a guide for menu planning purposes only.

- <sup>a</sup> Food items included in each group and subgroup and amount equivalents as outlined in the [U.S. Department of Agriculture’s Food Buying Guide web page](#)<sup>7</sup>.
- <sup>b</sup> One quarter cup of dried fruit counts as one half cup of fruit; one cup of leafy greens counts as one half cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength. The minimum creditable serving for a fruit or vegetable is at least one eighth cup.
- <sup>c</sup> Vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other Vegetables” subgroups, as defined in Title 7, *Code of Federal Regulations (7 CFR)* Section 210.10(c)(2)(iii).
- <sup>d</sup> At least 80 percent of all grains offered weekly must be whole grain-rich. The remaining 20 percent or less of grains, if any, must be enriched. A whole grain-rich product contains 50 percent or more whole grains by weight, with any remaining grains being enriched. Schools may substitute one ounce equivalent of meat/meat alternate for one ounce equivalent of grains after the minimum daily grains requirement is met. Meat/meat alternates may be offered as extra food items that do not count toward the grain component or as food items for Offer Versus Serve. These extra food items need to be included in the weekly calories, sodium, and saturated fat. The minimum creditable serving for a grain, a meat, or a meat alternate is at least one quarter ounce equivalent.
- <sup>e</sup> There is no meat/meat alternate requirement.
- <sup>f</sup> At **least two** milk choices must be offered. Pasteurized, fluid types of milk that meet state and local standards and contain vitamins A and D at levels specified by the Food and Drug Administration must be offered. All milk must be fat-free or low-fat. Milk with higher fat content is not allowed. Fat-free and low-fat fluid milk may be flavored or unflavored. Low-fat or fat-free, lactose-free, and reduced-lactose fluid milk may also be offered.
- <sup>g</sup> The average daily calories for a five-day school week must be within the range (at least the minimum and no more than the maximum values).
- <sup>h</sup> Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Food products and ingredients must contain zero grams of trans fat (less than 0.5 grams) per serving.
- <sup>i</sup> For SY 2022–23 (beginning July 1, 2022) and through SY 2023–24, the weekly sodium limit for school breakfast remains at Sodium Target 1. Note that the sodium limit applies to the average meal offered during the school week, not daily or per-meal.
- <sup>j</sup> Nutrition label of manufacturer specifications must indicate zero grams of trans fat per serving.

**Please note:** For offer versus serve, every student must take either ½ cup fruit (or substituted vegetable) or a combination of both to count as a reimbursable meal.

## NATIONAL SCHOOL LUNCH PROGRAM MEAL PATTERN MENU SAMPLE D

### Minimum Amount of Food<sup>a</sup> Per Week

Meal Components	Grades K-5	Grades K-8	Grades 6-8	Grades 9-12
Fruits <sup>b</sup>	2½ c (½ c per day)	2½ c (½ c per day)	2½ c (½ c per day)	5 c (1 c per day)
Vegetables <sup>b</sup>	3¾ c (¾ c per day)	3¾ c (¾ c per day)	3¾ c (¾ c per day)	5 c (1 c per day)
Dark Green <sup>c</sup>	½ c	½ c	½ c	½ c
Red/Orange <sup>c</sup>	¾ c	¾ c	¾ c	1¼ c
Beans and Peas (legumes) <sup>c</sup>	½ c	½ c	½ c	½ c
Starchy <sup>c</sup>	½ c	½ c	½ c	½ c
Other <sup>c,d</sup>	½ c	½ c	½ c	¾ c
Additional Vegetables to Reach Total <sup>e</sup>	1 c	1 c	1 c	1½ c
Grain Minimums <sup>*,f</sup>	8-9 oz eq (1 oz per day)	8-9 oz eq (1 oz per day)	8-10 oz eq (1 oz per day)	10-12 oz eq (2 oz per day)
Meats/Meat Alternate Minimums <sup>*</sup>	8-10 oz eq (1 oz per day)	9-10 oz eq (1 oz per day)	9-10 oz eq (1 oz per day)	10-12 oz eq (2 oz per day)
Fluid Milk <sup>g</sup>	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)	5 c (1 c per day)

### Specifications: Daily Amount Based on the Average for a 5-Day Week

Specifications	Grades K-5	Grades K-8	Grades 6-8	Grades 9-12
Min-max calories <sup>h</sup>	550-650 kcal	600-650 kcal	600-700 kcal	750-850 kcal
Saturated Fat (% of calories) <sup>h</sup>	< 10%	< 10%	< 10%	< 10%
Sodium Target 1h,i	≤1,230 mg	≤ 1,230 mg	≤ 1,360 mg	≤ 1,420 mg
Sodium Target 1A h,i	≤ 1,110 mg	≤ 1,110 mg	≤ 1,225 mg	≤ 1,280 mg



Trans Fath,j	0 g	0 g	0 g	0 g
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\* U.S. Department of Agriculture has lifted the weekly maximums for grain and meat/meat alternates. The daily and weekly minimums for grains and meat/meat alternates still apply. The maximums are used as a guide for menu planning purposes only.

ª Food items included in each group and subgroup and amount equivalents as outlined in the most current [U.S. Department of Agriculture’s Food Buying Guide web page](#)<sup>7</sup>.

º One quarter cup of dried fruit counts as one half cup of fruit; one cup of leafy greens counts as one half cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100 percent full-strength. The minimum creditable serving for a fruit or vegetable is at least one eighth cup.

» Larger amounts of these vegetables may be served.

» This category consists of “Other Vegetables” as defined in Title 7, *Code of Federal Regulations (7 CFR) Section 210.10(c)(2)(iii)(E)*. For the purposes of the National School Lunch Program, the “Other Vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in *7 CFR Section 210.10(c)(2)(iii)*.

» Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

» At least 80 percent of all grains offered weekly must be whole grain-rich. The remaining 20 percent or less of grains, if any, must be enriched. A whole grain-rich product contains 50 percent or more whole grains by weight, with any remaining grains being enriched.

» At **least two** milk choices must be offered. Pasteurized, fluid types of milk that meet state and local standards and contain vitamins A and D at levels specified by the Food and Drug Administration must be offered. All milk must be fat-free or low-fat. Milk with higher fat content is not allowed. Fat-free and low-fat fluid milk may be flavored or unflavored. Low-fat or fat-free, lactose-free, and reduced-lactose fluid milk may also be offered.

» Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium. Food products and ingredients must contain zero grams of trans fat (less than 0.5 grams) per serving.

» For SY 2022–23 (beginning July 1, 2022) the weekly sodium limit for school lunch remains Sodium Target 1. For SY 2023–24 (beginning July 1, 2023), the sodium limit changes to Sodium Interim Target 1A. Note that sodium limits apply to the average meal offered during the school week, not daily or per-meal.

» Nutrition label of manufacturer specifications must indicate zero grams of trans fat per serving.

## **SECTION F - CONTRACT PROVISIONS AND SPECIFICATIONS**

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### **1) Requirements Contract:**

- a) This is a requirements contract for the items and services specified in the Sections and Schedules for the period set forth herein. The items specified herein are estimates only. If the agency's requirements for items outlined in the Sections and Schedules do not result in orders, such an event shall not constitute the basis for an equitable price adjustment under this contract.
- b) The agency may issue orders for delivery to or performance at multiple destinations.
- c) The agency shall not be obligated to place any minimum dollar amount of orders under this contract or any minimum number of orders. The contractor's utilization of services specified in the Sections and Schedules will depend upon the agency's needs and requirements.
  - (1) In the event of the need for changes in the provisions of this contract due to regulations or guidelines prescribed by the United States Department of Agriculture or the California Department of Education during the duration of this contract, such event shall be considered a basis for renegotiation, with prior approval and agreement from the California Department of Education, of the terms and conditions of the contract between the agency and the contractor. Authority for such renegotiation must be requested from the California Department of Education, in writing, by the agency before the commencement of such renegotiation.

### **2) Pricing:**

Pricing shall be on the items described in Section E, Final Tabulation Sheet. All bids must use the same Final Tabulation Sheet provided by the agency as the Official Form or Reference Guide. All items must be bid in the same order as presented in the Final Tabulation Sheet. The bid price must include the product price, packaging, transportation, and all other costs.

### **3) Evaluation of Bidders:**

Each bidder will be evaluated on the following factors;

- a) Financial capability to perform a contract of the scope required.
- b) Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable State and local health, safety, and sanitation standards.
- c) Previous experience of the bidder in performing services similar in nature and scope.
- d) Other factors such as transportation capability, sanitation, and packaging.

Bidders that do not satisfactorily meet the above criteria may be rejected as non-responsive and not considered for award.

## **SECTION F - CONTRACT PROVISIONS AND SPECIFICATIONS**

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### **4) Unit Prices:**

The unit price of each product types the bidder agrees to furnish must be written in ink or typed in the blank space provided in Section E, Final Tabulation Sheet. It must include proper packaging as required in the specifications and delivery cost to the designated site(s). Unit prices shall include taxes, but any charges or taxes to be paid under future laws must be paid by the bidder at no additional charge to the agency.

### **5) Product Orders:**

The agency will usually place orders during the last week of the month for items needed for the following month.

The agency reserves the right to increase or decrease the number of items ordered on a 24-hour notice (or less if mutually agreed upon by both parties to this contract).

### **6) Product Change Procedure:**

Specified products shall be delivered daily, weekly, or monthly in accordance with each order and depending on the storage or shelf life of the product. Deviation from the delivery cycle shall be permitted only upon authorization of the agency, and product changes may be made only upon the agency's approval. Product changes may be made only when agreed upon by both parties. When an emergency exists which might prevent the contractor from delivering a specified product, he shall notify the agency immediately so substitutions can be agreed upon. The agency reserves the right to suggest product changes within the food service company's food cost periodically throughout the contract period.

### **7) Noncompliance:**

The agency reserves the right to inspect and determine the quality of food items being delivered and reject products that do not comply with the requirements and specifications of the contract. The contractor shall not be paid for an unauthorized product change, incomplete deliveries, products not delivered within the specified delivery period, or rejected products because they do not comply with the specifications. The agency reserves the right to obtain products from other sources if products are denied due to any of the stated reasons. The contractor shall be responsible for any excess cost but will receive no adjustment if the items are procured at a lesser price. The agency inspecting shall notify the contractor in writing regarding the number of products rejected and the reasons for rejection.

### **8) Termination**

Either party may cancel for a cause with a 60-day notification if either party breaches a provision of this contract (7 *CFR*, sections 210.16[d] and 250.12[f][9]). The non-breaching party shall give the other party notice of such a cause. If the cause is not remedied within ten days, the non-breaching party shall provide a 60-day notice to the breaching party of their intent to terminate this contract upon expiration of the 60 days. This contract may be terminated, in whole or in part, for convenience by the SFA with the consent of the FSMC, in which case the two parties shall agree upon the termination conditions, including the effective date and, in the case of partial termination, the portion to be terminated (2 *CFR*, Section 200.339[a][3]). The contract may also be terminated, in whole or in part, by the FSMC upon written notification to the SFA, setting forth the reasons for such termination, the effective date, and, in the case of partial termination, the portion to be terminated. However, in the case of partial termination, if the SFA determines that the remaining part of the contract will not accomplish the purposes for which the agreement was made, the SFA may terminate the contract in its entirety (2 *CFR*, Section 200.339[a][4]). The termination rights referred to in this contract are not intended to be exclusive and are in addition to any other rights or remedies available to either party at law or in equity.

## **SECTION F - CONTRACT PROVISIONS AND SPECIFICATIONS**

Page 3 of 3

### **9) Title III (c) Assurance**

The contractor assures the agency that no Title III (c) funds will be applied to the cost of or Title III (c) commodities used to prepare the products furnished for the Program under this contract.

### **10) Specifications:**

a) **Product Packaging** - This shall be suitable for maintaining food products under local health standards. The container and overlay should have an airtight closure, be made of non-toxic material, and be capable of withstanding extreme temperatures (hot and cold).

b) **Cold Product Units** - May be packaged in non-toxic plastic or paper.

c) **Product Packaging Identification** - Each package and/or carton shall be labeled. Label to include:

i) Processor's name and address (plant or factory location).

ii) Items identify product type

iii) Date of production

iv) Expiration date, if applicable

v) Quantity for individual units and unit size

d) **Food Preparation** - Food Products shall be prepared under properly controlled temperatures and assembled under State and Local Health Regulations.

e) **Food Specifications**- CN (Child Nutrition) labeling is required on all items bid. However, suppose the bidder cannot provide CN labeling on all bid items. In that case, the bidder must be able to obtain or produce a Product Formulation Statement (PFS) signed by an official of the manufacturer (not a salesperson). At a minimum, the product formulation statement must list the ingredients by weight and in sufficient detail to allow determination of the yield. (Please see attachment: A Management Bulletin, Nutrition Service Division No. 0-803)

11) **Specifications for Products:** - The information below pertains to products that may not necessarily be part of this bid package but is included as general information. Even if you believe the information below does not pertain to this RFP, please read it anyway and then go on to Section G.

a) **Meat Product Specifications** - All meat products, except sausage products, shall have been slaughtered, processed, and manufactured in plants inspected under a U.S. Department of Agriculture-approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary, and free of objectionable odors or signs of deterioration on delivery.

b) **Milk Product Specifications** - Milk and milk products are defined as a fluid type of pasteurized flavored or unflavored whole milk or low-fat milk, skim milk, or cultured buttermilk which meets State and local standards for such milk. Milk delivered hereunder, or used in the ingredients thereof, shall conform to these specifications.

Sections F - H; Page iii

## CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION

THIS DEBARMENT FORM MUST BE SIGNED AND SUBMITTED ALONG WITH THE PROPOSAL.

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 43 CFR Part 12, Section 12.510, Participants' Responsibilities. The regulations were published as Part VII of the May 26, 1988, Federal Register (pages 19160-19211). Contact the U.S. General Services Administration for further assistance obtaining a copy of the regulations.

(BEFORE COMPLETING CERTIFICATION, READ THE INSTRUCTIONS)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

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Company

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Name and Title of Authorized Representative

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Signature

Date

Form 00-H1

## CERTIFICATION REGARDING A DRUG-FREE WORKPLACE

THIS DRUG-FREE WORKPLACE FORM MUST BE SIGNED AND SUBMITTED  
ALONG WITH THE PROPOSAL.

As required by the State Drug-Free Workplace Act of 1990 (Government Code Section 8350 et. Seq.) and the Federal Drug-Free Workplace Act of 1988, and implemented at 34 CFR Part 85, Subpart F, for grantees, as defined at 34 CFR 85, Sections 85.605 and 85.610, the bidder certifies that it will provide a drug-free workplace.

(BEFORE COMPLETING CERTIFICATION, READ THE INSTRUCTIONS)

- (1) The bidder certifies that, as a condition of the award, they will not engage in the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance while conducting any business activity with the agency.
- (2) If the bidder, or any employee of the bidder, is convicted of a criminal drug offense resulting from a violation occurring during the conduction of any business activity, the bidder will report the conviction, in writing, within ten calendar days of the conviction, to the agency.

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Company

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Name and Title of Authorized Representative

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Signature

Date

Form 00-H2

## Section I - CERTIFICATION REGARDING LOBBYING

The undersigned certifies, to the best of their 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 any 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 Federally 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, A 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 sub-awards exceeding \$100,000 in Federal funds at all appropriate tiers and that all sub-recipients certify and disclose accordingly.

This certification is a material representation of the 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.

Authorized Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

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

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

Company: \_\_\_\_\_

Form 00-J1

# Nutrition Services Division Management Bulletin: Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements

This Management Bulletin (MB) provides updated clarification to child nutrition program (CNP) sponsors about the requirements for documenting processed end [food] products to ensure that they meet meal pattern requirements. This MB also outlines what documentation must be on file and available during a California Department of Education (CDE) Administrative Review (AR) or any other outside review/audit.

## Crediting Methods

Sponsors have the option to choose the crediting method that best fits the specific needs of their menu planner; however, food manufacturers are required to communicate to sponsors how their products contribute to the meal pattern. The challenge when using processed end products is obtaining the required documentation to demonstrate that meals served meet all requirements. Food manufacturers can use either of the following methods to document the contribution to the meal pattern for processed end products:

1. Child Nutrition (CN) label
2. Product formulation statement (PFS)

## Child Nutrition Labels

- The U.S. Department of Agriculture (USDA) CN Label Program is a voluntary federal program that ensures a processed end product provides the stated contribution toward the meal pattern.

Specifically, a CN label provides the:

- CN logo
- Contribution toward meal pattern requirements
- Product identification number assigned by the USDA
- Month and year of approval
  
- CN labels are only available for main dish/entrée processed end products that contribute at least 0.5 ounce equivalents to the meat/meat alternate component of the meal pattern (e.g., cheese and bean burritos, cheese or meat pizzas, breaded fish). To better serve sponsors, CN labels now reflect whole grain-rich and vegetable subgroup contributions. A CN label is considered valid until the product formulation changes or five years has lapsed, whichever comes first.

In order for a product to carry a CN label, the end product must first be evaluated by the USDA Food and Nutrition Service (FNS) to determine its contribution toward the meal pattern and then be produced under federal inspection by the USDA or the U.S. Department of Commerce. The CN Label Program provides a USDA-approved method to document processed end products' contribution to the meal pattern. **The CDE will request a valid CN label and crediting statement or a PFS during the AR, as required by the USDA.** The USDA Agricultural Marketing Service (AMS) publishes a list of manufacturers that have met all the requirements of the CN Labeling Program and a list of approved CN labeled end products with corresponding CN label numbers. The AMS updates the lists monthly. The lists do not reflect newly approved manufacturers, labels, or any processed end products approved before 2005. To view the lists, please visit the USDA CN Labeling Web page at <https://www.fns.usda.gov/cn/labeling/usdausdc-authorized-labels-and-manufacturers>.

- **Note: These lists are for informational purposes only, and are not considered acceptable proof of CN labeling.**



## Product Formulation Statements

- Sponsors should obtain a complete and signed PFS in the event that a processed end product does not possess a CN label. A PFS demonstrates how the processed end product contributes toward meal pattern requirements and should include the contribution to all components.
- The USDA developed PFS samples and templates that can be used as a guide for sponsors. These resources, as well as specific policies for Alternative Protein Products including a “reviewer’s checklist,” can be found on the USDA CN Labeling Food Manufacturers/Industry Web page, under the subheading Manufacturer’s Product Formulation Statement, at <http://www.fns.usda.gov/cnlabeling/food-manufacturersindustry>.

The USDA templates serve as guidance only and are **not** required. An acceptable PFS must be completed on the manufacturer’s letterhead and include all of the following:

- Product name, code number, and serving size
- Type and weight of the creditable ingredient
- Date signed
- Printed name, signature, and title of the company representative certifying that the information on the PFS is true and correct (electronic and/or font signatures are acceptable)
- Documentation of the manufacturer calculation
- A PFS must prove **how** the claimed credit was obtained in the finished product. It is never acceptable for a manufacturer to simply state that the product provides a certain amount of credit. All manufacturers must use the yields found in the USDA Food Buying Guide (FBG) for Child Nutrition Programs to calculate meal pattern contributions. If a PFS for a specific end product claims to provide a higher credit than that listed in the FBG, the PFS must demonstrate how the product provides that credit according to FNS regulations, guidance, or policy. Manufacturers must also verify that the credit a product contributes to meal pattern requirements is not greater than the serving size of the product and assure that the creditable components are visible in the finished product. Unlike a CN label, a PFS must be verified by the sponsor.

To view the FBG, please visit the USDA FBG for Child Nutrition Programs Web page at <http://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>.

- **Note: The CDE recommends including the Nutrition Facts panel on the PFS to ensure program compliance.**

## Product Formulation Statement Validation

- Sponsors are ultimately responsible for ensuring that a menu fulfills all meal pattern requirements; therefore, all PFSs must be validated. To support sponsors and manufacturers and expedite the AR process, Nutrition Services Division (NSD) staff are available to validate calculations for contribution to the meal pattern. Manufacturers interested in having the NSD validate their PFS calculations can send electronic copies of their PFS by e-mail to [productformulation@cde.ca.gov](mailto:productformulation@cde.ca.gov). This process **does not** provide an official approval for an end product.
- The NSD recently upgraded the Child Nutrition Information and Payment System (CNIPS) Food Distribution Module to house validated PFSs. This allows sponsors to download and print a validated PFS for their files and use during ARs. The validated PFS is listed by manufacturer and includes the product name and code number in the description.
- To access a validated PFS:
  - Log onto the CNIPS Web site at <https://www.cnips.ca.gov>
  - Select **Food Distribution Program**
  - Select **Agencies**
  - Select **Download Forms**

## Record Retention

- Title 7, *Code of Federal Regulations*, sections 210.23(c), 220.8(a)(3), 225.8(a), 226.10(d), and 250.16(b), require all sponsors to retain meal pattern contribution documentation for three years from the close of the fiscal year to which they pertain.
- Sponsors using a CN label to document an end product's contribution must retain either the original CN label or a photocopy of the original CN label from the box if the CN label cannot be easily removed. A photograph of the CN label while it is attached to the product carton is also acceptable documentation. If the original CN label from the product carton, or the valid photograph or photocopy of the original CN label is not available, sponsors may provide the bill of lading (invoice) containing the product name **and** a paper or electronic copy of the watermarked CN label that displays the product name and CN number provided by the vendor. For more information pertaining to watermarked CN labels, please refer to MB FDP-03-2015 and CNP-08-2015: Administrative Review Process Regarding the CN Label, Watermarked CN Label, and Manufacturer's PFS on the CDE Food Distribution MBs Web page at <http://www.cde.ca.gov/ls/nu/fd/fdpbulletins.asp>.
- Sponsors using a PFS to document an end product's contribution must retain a copy of the PFS with the validated calculations.

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Name of Contractor

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Date

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Signature of Authorized Official

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Title

## BUY AMERICAN CERTIFICATION

The requirements of the Richard B. Russell National School Lunch Act's (NSLA) Buy American provision are that school food authorities (SFAs) must follow these guidelines when purchasing food and food products for use in Child Nutrition Programs. Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a new provision, Section 12(n) of the NSLA (42 USC 1760(n)), requiring SFAs to purchase domestically grown and processed food s, to the maximum extent practicable.

Fresno EOC participates in the National School Lunch Program and Breakfast Program. To the maximum extent practicable, it is required to use the nonprofit school food service funds to buy domestic commodities or products for Program meals. A 'domestic commodity or product' is defined as one that is either produced in the U.S. or is processed in the U.S. and contains over 51 percent of its agricultural food component, by weight or volume, from the U.S

Two situations may warrant a waiver to permit purchases of foreign food products to include:

1) The product is not produced or manufactured in the U.S. in sufficient and reasonable available quantities of satisfactory quality, and 2) competitive bids reveal the costs of a U.S. Product are significantly higher than the foreign product.

If Vendor offers a non-American product, Vendor must list the product below. The product is subject to review by District. If District declines a waiver, the product will be awarded to the lowest-priced item meeting the award criteria. The District's decision on the approval of foreign substitutions will be final.

Product Description	Country of Origin	Domestic Price	Non-American Price	Reason for Waiver

Attach additional sheets if necessary.

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\_\_\_\_\_  
Name of Contractor

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Authorized Official

\_\_\_\_\_  
Title

To be submitted with bid response.