

RESOLUTION

No. 24-253

Approved as to Form and Legality

WESLEY BRIDGES, ESQ., CITY ATTORNEY

Date of Adoption JUN 20 2024

Factually contentcertified by

MARIA RICHARDSON, DIRECTOR OF RECREATION, NATURAL RESOURCES, AND CULTURE

Councilman/woman

presents the following Resolution:

SPONSORED BY Crystal S. Glicano

RESOLUTION ACCEPTING A BID AND AWARDING A CONTRACT TO WHITSONS FOOD SERVICE (BRONX), LLC FOR THE 2024 SUMMER FOOD SERVICE PROGRAM FOR THE DEPARTMENT OF RECREATION, NATURAL RESOURCES, AND CULTURE; THIS CONTRACT SHALL BE AWARDED FROM JULY 1, 2024, TO AUGUST 23, 2024, IN AN AMOUNT NOT TO EXCEED \$380,590.44 - BID2024-25

WHEREAS, one (1) sealed bid was received on May 23, 2024, by the Purchasing Agent for the 2024 Summer Food Service Program for the Department of Recreation, Natural Resources and Culture from July 1, 2024, to August 23, 2024; and

WHEREAS, the sole bid of Whitsons Food Service (Bronx), LLC, 1800 Motor Parkway, Islandia, NY 11749 is made pursuant to advertisement, be and is hereby accepted, as the lowest and legally responsible bidder complying with the terms and specifications on file in the Division of Purchasing; and

WHEREAS, funds in an amount not to exceed \$380,590.44 have been certified to be available in the following grant account: G-FF-25-70-612B-299. The contract shall be awarded from July 1, 2024, to August 23, 2024.

NOW, THEREFORE, IT IS RESOLVED, by the City Council of the City of Trenton that the Mayor is hereby authorized to execute a contract to Whitsons Food Service (Bronx), LLC, 1800 Motor Parkway, Islandia, NY 11749 for the 2024 Summer Food Service Program from July 1, 2024 to August 23, 2024 in an amount not to exceed \$380,590.44; for the Department of Recreation, Natural Resources, and Culture for the said purposes in the manner prescribed by law.

MOTION:	FRISBY					GONZALEZ					SECOND: <i>Gonzalez</i>				
	Aye	Nay	Abstain	Absent		Aye	Nay	Abstain	Absent		Aye	Nay	Abstain	Absent	
EDWARDS	✓				GONZALEZ	✓									
FIGUEROA	✓				HARRISON	✓									
KETTENBURG	✓														
FRISBY	✓				WILLIAMS	✓									

This Resolution was adopted at a Meeting of the City Council of the City of Trenton on

JUN 20 2024

Crystal S. Glicano
President of Council

Z. P. Johnson
City Clerk

AGREEMENT
CITY OF TRENTON, NEW JERSEY
BID2024-25
RES. NO. 24-253
AWARDED TO
WHITSONS FOOD SERVICE (BRONX), LLC

This Agreement, entered into this 20th Day of JUNE, 2024 between the City of Trenton, a municipal corporation of the State of New Jersey, ('CITY') **319 EAST STATE STREET, TRENTON, NEW JERSEY 08608** and **WHITSONS FOOD SERVICE (BRONX), LLC, 1800 MOTOR PARKWAY, ISLANDIA, NEW YORK 11749** (Contractor"), witnesseth that:

WHEREAS, Contractor has bid, proposed or offered to furnish and deliver to the City the materials, supplies and/or goods to perform the services **IN AN AMOUNT NOT TO EXCEED \$380,590.44 FROM JULY 1, 2024, TO AUGUST 23, 2024**.

FIRST, A. Contractor, under the penalty expressed in the bond hereinafter mentioned, will furnish, supply and deliver to the City of Trenton the following materials, supplies or services as authorized by:

RESOLUTION ACCEPTING A BID AND AWARDING A CONTRACT TO WHITSONS FOOD SERVICE (BRONX), LLC FOR THE 2024 SUMMER FOOD SERVICE PROGRAM FOR THE DEPARTMENT OF RECREATION, NATURAL RESOURCES, AND CULTURE; THIS CONTRACT SHALL BE AWARDED FROM JULY 1, 2024, TO AUGUST 23, 2024, IN AN AMOUNT NOT TO EXCEED \$380,590.44 - BID 2024-25

B. The contract shall submit with contracts with the following:

UPDATED CERTIFICATE OF INSURANCE WITH SIGNED CONTRACTS

PERFORMANCE BOND FILED AWAY IN THE DIVISION OF PURCHASING

Such performance by Contractor will be in strict accordance with the terms and conditions of the bid specifications, the bid response and the authorizing resolution, which are included above and is incorporated by reference. Additionally, Contractor will furnish good and ample security in a sum equal to the said contract price for the said articles and services.

SECOND. The City of Trenton will pay Contractor the total sum mentioned herein when the appropriate Department Director has executed a certification that the said articles or services have been furnished, delivered, and accepted in full conformity to the aforementioned specifications and offer or proposal.

THIRD. The City of Trenton reserves the right to order a greater or lesser quantity, not to exceed twenty-five percent, of any or all of the articles named in the said offer or proposal than is stated therein, and it is distinctly agreed between the said parties that the price quoted in the offer or proposal of Contractor shall be regarded as a standard of prices, and the total sum mentioned herein as the consideration of this contract shall not be regarded as limiting the right of the City of Trenton to order such greater or lesser quantity.

FOURTH. In the event of the failure of Contractor to deliver to the City of Trenton, such articles or perform such work or labor as described in such quantities as ordered at the time stated for such delivery by the City of Trenton, or in the event that such articles as are delivered or work and labor performed do not meet the specifications or standards, as established by the City of Trenton for such articles or acceptance of such work and labor, then such delivery shall be rejected by telephone or written notice to the Agent or address indicated by the Contractor and by simultaneous and like notice to his surety. Additionally, if Contractor or his surety does not cure the default within the time set by the said Agent on behalf of the City of Trenton, then the said Agent on behalf of the City, shall have the right to procure such services or purchase

such articles in their place and stead in the open market as are needed for replacement, and from the best source available in the judgment of the said Agent and to charge the expense of such articles or work performed to Contractor and to deduct the amount thereof from any moneys due or to become due to Contractor by virtue of this agreement. Provided, however, that the surety on the bond of Contractor for the faithful performance of this agreement shall be first notified of the necessity for such replacement and given the same time allowance for such replacement as is given Contractor.

FIFTH. This contract shall not be amended, assigned or subcontracted without the consent of the City of Trenton in writing (if the total compensation payable thereunder shall thereby exceed \$2,500.00, approval by Resolution of the Governing Body shall be required), and any breach of this convenient shall authorize the City of Trenton, by its said Agent, to declare this contract null and void and to refuse to make any further payments thereunder to Contractor.

SIXTH. In case of any conflict between the provisions of this agreement and of any of the provisions of the specifications, the latter shall govern and control.

Applicable for Public Construction Contracts Only: "Dispute Resolution Procedures (N.J.S.A. 40A:11-50). Disputes arising under this contract shall be subject to mediation or non-binding arbitration at the sole discretion of the City of Trenton, before a construction industry mediator or arbitrator or panels thereof. The City of Trenton shall have the right to select a third party to mediate any disputes arising under this agreement and the mediation shall be conducted informally in a manner decided upon by the mediator".

SEVENTH. Contractor hereby agrees to pay all workmen as a minimum the prevailing wages rate in accordance with Chapter 150 of the New Jersey Laws of 1963, Prevailing Wages on Public Contracts and U.S. Department of Labor Wage Rates with the higher rate for any given occupation being the governing rate, and N.J.S.A. 10:2-1 et seq., prohibiting discrimination in employment on public contracts.

EIGHTH. During the performance of this contract, the contractor agrees as follows:

a. CONTRACTOR or subcontractor, where applicable, will not discriminate against any employee or applicant for employment because of age, race, creed, color, national origin, ancestry, marital status, affectional or sexual orientation, or sex. CONTRACTOR will take affirmative action to ensure that such applicants are recruited and employed, and that employees are treated during employment, without regard to their age, race, creed, color, national origin, ancestry, marital status, gender identity or expression, affectional or sexual orientation, disability, nationality or sex. Such action shall include, but not be limited to the following: employment, up-grading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this nondiscrimination clause. (N.J.S.A. 10:5-33; N.J.A.C. 17:27-3.4)

b. CONTRACTOR or subcontractor, where applicable will, in all solicitations or advertisements for employees placed by or on behalf of CONTRACTOR, state that all qualified applicants will receive consideration for employment without regard to age, race, creed, color, national origin, ancestry, marital status, gender identity or expression, affectional or sexual orientation, disability, nationality or sex. (N.J.S.A. 10:5-33; N.J.A.C. 17:27-3.4)

c. CONTRACTOR or subcontractor where applicable, will send to each labor union

or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of CONTRACTOR's commitments under this act and shall post copies of the notice in conspicuous places available to employees and applicants for employment. (N.J.S.A. 10:5-33; N.J.A.C. 17:27-3.4)

d. THE CONTRACTOR or subcontractor, where applicable, agrees to comply with any regulations promulgated by the Treasurer pursuant to P.L. 1975, c.127, as amended and supplemented from time to time. (N.J.A.C. 17:27-3.4)

Note: A public works contract for a subcontractor with a total work force of four or fewer employees or for a contractor or subcontractor performing under an existing Federally approved or sanctioned affirmative action program shall contain as mandatory language only paragraphs a, b, and c above, and the contract shall not contain any other mandatory language prescribed by N.J.A.C. 17:27. (N.J.A.C. 17:27-3.4) (c)

e. All bidders and all contractors who are negotiating for a procurement or service contract with the public agency which is not subject to a federally approved or sanctioned affirmative action program are required to submit to the public agency, prior to or at the time the contract is submitted for signing by the public agency (in accordance with N.J.A.C. 17:27-4.3 promulgated by the Treasurer pursuant to P.L. 1975, c. 127), one of the following three documents:

1. Appropriate evidence that the contractor is operating under an existing federally approved or sanctioned affirmative action program; or

2. A certificate of employee information report approval issued in accordance N.J.A.C. 17:27-4; or

3. An initial employee information report consisting of forms provided by the affirmative action office and completed by the contractor in accordance with N.J.A.C. 17:27-4. (N.J.A.C. 17:27-3.3) (a)

f. CONTRACTOR or subcontractor agrees to attempt in good faith to employ minority and female workers consistent with the applicable county employment goals prescribed by N.J.A.C. 17:27-5.2 promulgated by the Treasurer pursuant to P.L. 1975, c. 127, as amended and supplemented from time to time or in accordance with a binding determination of the applicable county employment goals determined by the affirmative action office pursuant to N.J.A.C. 17:27-5.2 promulgated by the Treasurer pursuant to P.L. 1975, c. 127, as amended and supplemented from time to time. (N.J.A.C. 17:27-5.3) (a) (1)

g. CONTRACTOR or subcontractor agrees to inform in writing appropriate recruitment agencies in the area, including employment agencies, placement bureaus, colleges, universities, labor unions, that it does not discriminate on the basis of age, creed, color, national origin, ancestry, marital status or sex, gender identity or expression, and that it will discontinue the use of any recruitment agency which engages in direct or indirect discriminatory practices. (N.J.A.C. 17:27-5.3) (a) (2)

h. CONTRACTOR or subcontractor agrees to revise any of its testing procedures, if necessary, to assure that all personnel testing conforms with the principles of job-related testing, as established by the statutes and court decisions of the State of New Jersey, and as established by applicable Federal law and applicable Federal court decisions. (N.J.A.C. 17:27-5.3) (a) (3)

i. CONTRACTOR or subcontractor agrees to review all procedures relating to transfer, upgrading, downgrading and layoff to ensure that all such actions are taken without regard to age, creed, color, national origin, ancestry, marital status, or sex, and conform with the applicable employment goals, consistent with the statutes and court decisions of the State of New Jersey, and applicable Federal law and applicable Federal court decisions. (N.J.A.C. 17:27-5.3) (a) (4)

j. CONTRACTOR agrees that in the hiring of persons for the performance of work under this contract or any subcontract hereunder, or for the procurement, manufacture, assembling or furnishing of any such materials, equipment, supplies or services to be acquired under this contract, no contractor, nor any person acting on behalf of such contractor or subcontractor, shall, by reason of race, creed, color, national origin, ancestry, marital status, gender identity, or expression, affectional or sexual orientation or sex, discriminate against any person who is qualified and available to perform the work to which the employment relates. (N.J.S.A. 10:2-1) (a)

k. No contractor, subcontractor, nor any person on his behalf shall, in any manner, discriminate against or intimidate any employee engaged in the performance of work under this contract or any subcontract hereunder, or engaged in the procurement, manufacture, assembling or furnishing of any such materials, equipment, supplies or services to be acquired under such contract, on account of race, creed, color, national origin, ancestry, marital status, gender identity or expression, affectional or sexual orientation or sex. (N.J.S.A. 10:2-1) (b)

l. There may be deducted from the amount payable to the contractor by the contracting public agency, under this contract, a penalty of \$50.00 for each person for each calendar day during which such person is discriminated against or intimidated in violation of the provisions of the contract. (N.J.S.A. 10:2-1) (c)

m. This contract may be canceled or terminated by the contracting public agency, and all money due or to become due hereunder may be forfeited, for any violation of this section of the contract occurring after notice to the contractor from the contracting public agency of any prior violation of this section of the contract. (N.J.S.A. 10:2-1) (d)

n. The parties of this contract do hereby agree that the provisions of N.J.S.A. 10:2-1 through 10:2-4, dealing with discrimination in employment on public contracts, and the rules and regulations promulgated pursuant thereto, are hereby made a part of this contract and are binding upon them. (N.J.A.C. 13:6-1.1)

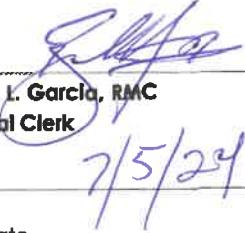
o. Contractor and subcontractor agree and guarantee to afford equal opportunity in performance of the contract and, except with respect to affectional or sexual orientation, and gender identity or expression in accordance with an affirmative action program approved by the State Treasurer. (N.J.S.A. 10:5-32 and 10:5-35) (a)

p. The parties of this contract do hereby agree that the provisions of Title II of the Americans with Disabilities Act of 1990, 42 U.S.C. Section 12101 et seq., which prohibits discrimination on the basis of disability by public entities in all services programs and activities provided or made available by public entities, and the rules and regulations promulgated pursuant thereto, are made a part of this contract. The contractor agrees to conduct all activities in compliance with the provisions of Title VI of the Civil Rights Act of 1964, the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, Title IX of the Education Amendments of 1972, and the U.S. Department of Labor's regulations at 29 CFR Parts 31, 32 and 34.

Contractor shall cooperate with any state or federal reviews aimed at determining compliance with nondiscrimination laws and regulations authorized by State Law and expressly specified herein.

IN WITNESS WHEREOF, the City of Trenton has caused this agreement to be signed by the Mayor of the City of Trenton and its corporate seal to be hereto affixed, attested by the City Clerk, and Contractor has likewise caused this agreement to be executed the day and year first above written.

CITY OF TRENTON

Attest: 
Brandon L. Garcia, RMC
Municipal Clerk

Date


W. Reed Gusclora, Esq. Mayor


7.3.24

Date

and

WHITSONS FOOD SERVICE (BRONX), LLC, 1800 MOTOR PARKWAY, ISLANDIA, NEW YORK 11749

X

7/1/24

CONTRACTOR SIGNATURE

DATE

Attest:  

Secretary

President

 7/1/24

Date



2023
SUMMER FOOD SERVICE PROGRAM
BID2023-28
NOTICE TO BIDDERS
NEWSPAPER BID RE-ADVERTISEMENT

PURSUANT TO LFN2020-10 The City of Trenton, an approved sponsor in the State of New Jersey invites the submission of sealed bids for prepackaged breakfast, and lunch meals meeting program requirements as described in the bid specifications and contract. Bids containing dual prices for one meal type that are tied to a sponsor's ultimate level of meal service will be rejected. FSMP submitting bids must be registered in the State of New Jersey to participate in the 2023 Program. These meals are to be served to 1,090 children in the Summer Food Service Program, Monday - Friday. Delivery is to be as per bid specification and contract. Specifications and contract may be obtained as of **APRIL 6, 2023**, from City Hall, Division of Purchasing, 319 East State Street, Trenton, NJ 08608 or the City of Trenton's Purchasing Website at <https://nj-trenton.civicplus.com/list.aspx>. Sealed bid clearly marked on the outside envelope SFSP along with a sample lunch are to be received by **APRIL 27, 2023, AT 11:00 AM** at the Division of Purchasing, 1st Floor, City Hall, 319 East State Street, Trenton, NJ 08608.

Bids shall be opened online live. **Bidders shall log on to a virtual bid opening on APRIL 27, 2023, AT 11:00 AM TO:**

<https://www.zoomgov.com/j/1613600620?pwd=R3h0d25VbEFaaRvYOROR1VJVEk3dz09>

Specifications and bid information may be downloaded from the City of Trenton's Website at <https://nj-trenton.civicplus.com/list.aspx>.

Sealed bids can be mailed via: Regular mail, Fed-Ex or UPS to Isabel C. Garcia, QPA, City Hall, Division of Purchasing, 319 East State Street, Trenton, NJ 08608.

**** BOND REQUIREMENTS (to be added to notice if applicable)**

A bid bond in the amount of ten (10) percent of the estimated total amount of bid must accompany the bid. The bid bond must be from a company listed in the current Department of Treasury Circular 570 certified to do business in New Jersey. **No other type of bid bond is acceptable.**

*Percent cannot be less than 5 percent nor more than 10 percent of the amount of the bid.

City of Trenton - (609)-989-3139

Isabel C. Garcia, QPA

APR
4/2023



**NEW JERSEY DEPARTMENT OF AGRICULTURE
DIVISION OF FOOD AND NUTRITION**

SUMMER FOOD SERVICE PROGRAM

**FOOD SERVICE MANAGEMENT COMPANY INVITATION FOR BID AND
CONTRACT**

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Attachments

- A: Sites Where Program Will Operate
- B: USDA Food and Nutrition Service SFSP Meal Pattern
- C: Week 1 and Week 2 Cycle Menus
- D: Summer Food Service Program Food Product Specifications
- E: Transportation Certification
- F: Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
- G: Certificate of Independent Price Determination

This solicitation is an invitation for Bid ("IFB") for food services. Sponsor is seeking a Food Service Management Company ("FSMC") to provide utilized meals to be served to children participating in the Summer Food Service Program ("SFSP") authorized by Section 13 of the National School Lunch Act and operated under 7 CFR Part 225. The FSAC must currently be registered with the New Jersey Department of Agriculture ("NJDA") Division of Food and Nutrition.

This document sets forth the requirements, terms, and conditions applicable to the IFB and resulting contract.

SPONSOR: CITY OF TRENTON ("Sponsor")
Legal Name of Sponsor

FSMC: _____ ("Contractor")
Legal Name of FSMC

SECTION A - INSTRUCTIONS TO BIDDERS

1. Definitions

As used herein:

- A. The term "bid" means the bidder's price offer and response to this Invitation for Bid (IFB).
- B. The term "bidder" means a food service management company submitting a bid in response to this IFB.
- C. The term "contractor" means a successful bidder who is awarded a contract by an SFSP sponsor.
- D. The term "food service management company" means any commercial enterprise or public or private nonprofit organization which contracts with a sponsor to prepare unitized meals, with or without milk, for use in the SFSP or to manage a sponsor's food service operations in accordance with the SFSP regulations.
- E. The term "sponsor" means a service institution which operates a meal service program under the SFSP.
- F. The term "unitized meal" means an individual proportioned meal consisting of a single serving of a combination of foods meeting the SFSP meal pattern requirements. Milk and/or juice may be unitized with other components or be delivered in bulk. NJDA may approve exceptions to the unitized meal requirements for certain components of a meal, such as separate hot and cold packs.

2. Submission of Bids

- A. Bidders are expected to carefully examine the specifications, schedules, and attachments herein and to inform themselves as to all terms, conditions, and requirements before submitting bids. Failure to do so will be at the bidder's own risk and relief cannot be secured on the pleas of error. Neither law nor regulations make allowance for error either of omission or commission on the part of the bidders. In the case of error in estimated total prices in the bid, the unit price shall govern.
- B. Bids must be executed and submitted in duplicate. Erasures on all copies must be initialed by the bidder prior to submission. Failure to do so may result in rejection of the bid. Changes to the IFB are not allowed. The bid must be securely sealed in a suitable envelope, addressed to the office issuing the IFB and marked on the outside with the name of the bidder, bid number and date and time of opening. If a bid is selected, this IFB and accompanying documents along with the bid will become the contract.
- C. Bids over \$100,000 must be accompanied by a bid bond in an amount equal to the percentage of the total amount of the bid as specified on the Invitation for Bid Price Schedule, section E below. The bid bond must be from a surety company listed in the current U.S. Department of Treasury Circular 570. No other form of bid bond is acceptable (cash, letter of credit, trust account, land, etc.). Bid bonds will be returned (a) to unsuccessful bidders as soon as practicable after the opening of bids and (b) to the successful bidder upon execution of the contract and receipt of a performance bond.
- D. A copy of a current State of New Jersey health and sanitation inspection report for the bidder FSCM's food preparation facilities shall be submitted with the bid.
- E. A sample lunch that meets the minimum requirements stated herein (unitized with or without milk) shall be submitted with the bid.
- F. A copy of the bidder's registration letter issued by NJDA shall be submitted with the bid.

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

3. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning or interpretation of the IFB specifications and requirements must be requested in writing prior to the bid opening and with enough time allowed for a written reply to reach all bidders before the bid opening. Any information given to a prospective bidder concerning the IFB will be provided to all prospective bidders as an amendment to the IFB if such information is necessary to bidders in submitting bids on the IFB or if the lack of such information would be prejudicial to uninformed bidders.

4. Bidders Having Interest in More Than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner, or other person, all such bids shall be rejected.

5. Pricing

Pricing shall be based on the cycle menus provided by the sponsor and described in Attachment C, attached hereto, and incorporated into this Agreement. Deviation from the sponsor's cycle menu shall be permitted only upon written authorization by the sponsor. The bid price per meal must include the price of food components, including milk and/or juice if a part of the unitized meal, packaging, transportation, and all other related costs (e.g., condiments, utensils, etc.).

6. Estimated Number of Servings Per Day

The number of servings per day are the best-known estimates for meal requirements during the operating period. The sponsor does not guarantee orders for the estimated quantities and reserves the right to order meals in an amount more or less than that estimated at the beginning of the operating period. The maximum number of meals will be determined based on the approved level of meal service designated by the administering office of each site serving meals provided by the contractor. The contractor will be paid at the agreed upon unit price per meal rate for all meals delivered in accordance with this contract and the SFSP regulations.

7. Time for Receiving Bids

Sealed bids shall be deposited at the sponsor's address no later than the exact time and date indicated in this IFB. Bids received prior to the time of opening will be securely kept, unopened.

8. Evaluation of Bids/Award of Contract

- A. The contract will be awarded to that responsible bidder whose bid conforms to all the terms, conditions, and requirements of the IFB and is the lowest total estimated amount.
- B. The sponsor reserves the right to reject non-conforming bids and to waive informalities and minor irregularities in bids received.
- C. The sponsor reserves the right to reject the bid of a bidder who previously failed to perform properly, or complete on time, contracts of a similar nature, or the bid of a bidder who investigation shows is not able to perform the contract.

9. Late Bids, Modifications of Bids and Withdrawal of Bids

- A. Any bid received after the exact time specified for receipt of bids will not be considered.
- B. Any modification of the IFB will not be accepted. A bid may be withdrawn prior to the exact time set for receipt of bids by telegram or in person by a bidder or an authorized representative, provided his or her identity is made known, and he or she signs a receipt for the bid.
- C. A late modification of a successful bid which makes its terms more favorable to the sponsor will be considered at any time it is received and may be accepted.

10. Final Contract

The final contract shall consist of the terms and conditions in sections A through D herein, along with Attachments A, B, C, D, E, F, and G, as well as all documents included by Sponsor in the IFB, and the bid submitted by the FSAC. No additional modifications or amendments may be made without prior NJDA approval.

SECTION B - SCOPE OF SERVICES

1. Contractor shall provide to Sponsor unitized meals, with or without milk or juice, and to deliver the meals to the locations specified on Attachment A, attached hereto, and incorporated into this contract, subject to the terms and conditions of this solicitation.
2. All meals furnished must meet or exceed the United States Department of Agriculture ("USDA") meal pattern requirements set out in Attachment B, attached hereto, and incorporated into this contract.
3. Contractor shall furnish meals as ordered by Sponsor during the period of operation specified on Attachment A.

SECTION C- GENERAL CONDITIONS

1. Term of Contract

This contract shall be for a period of 3 months as listed below. Sponsor may enter into a contract renewal with Contractor for up to four (4) consecutive SFSP operational periods with mutual agreement of Sponsor and Contractor.

Start date: June 26, 2023 End date: August 25, 2023

2. Unit Prices per Meal

The unit prices per meal, as reflected in section D below, are fixed for the term of this contract. Any price change included as part of a contract renewal shall be based upon the price of the original contract as cumulatively adjusted prior to any previous adjustment or renewal, and shall not exceed:

For SFAs: the change in the Index Rate (as defined in Public Schools Contract Law, N.J.S.A. 18A:18A-1st seq.) for the 12 months preceding the most recent quarterly calculation available at the time the contract is renewed.

For non SFAs: the price adjustment percentage rate allowable using the CPI index found at www.bls.gov/cpi.

3. Meal Orders

Sponsor will order meals on Monday of the week preceding the week of delivery. Orders will be placed for the total number of operating days in the succeeding week and will include breakdown totals for each site and each type of meal. Sponsor reserves the right to increase or decrease the number of meals ordered on a 48-hour notice, or less if mutually agreed upon between Sponsor and Contractor.

4. Meal-Cycle Change Procedures

Contractor will deliver meals daily in accordance with the cycle menu which appears on Schedule C. Menu changes may be made only when agreed upon by both parties. When an emergency exists which might prevent Contractor from delivering a specified meal component, Sponsor shall be notified immediately so substitutions can be agreed upon. Sponsor reserves the right to suggest menu changes within the agreed upon cost per meal stated in section D below periodically throughout the contract period.

Field Trips

Sponsor, FSMC, Contractor or Food Service Vendor will establish procedures and timelines for reporting any site activity that will affect the regular delivery of meals. Trip schedules will be communicated to the FSMC, Contractor or Food Service Vendor by telephone or email within 24 hours.

5. Noncompliance

Sponsor reserves the right to inspect and determine the quality of food delivered and to reject any meals which do not comply with the requirements and specifications of this contract. Contractor will not be paid for unauthorized menu changes, incomplete meals, rejected meals not delivered within the specified delivery time, and meals rejected because they do not comply with the specifications. Sponsor reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. Contractor will be responsible for any excess cost but will receive no adjustment in the event the meals are procured at a lesser cost. Sponsor or inspecting agency shall notify Contractor in writing as to the number of meals rejected and the reasons for rejection.

The SFSP regulations provide that statistical sampling methods may be used to disallow payments for meals which are not served in compliance with program regulations. If disallowances are made based on statistical sampling, Sponsor and Contractor will be notified in writing by NJDA as to the number of meals disallowed, the reasons for disallowance, and the methodology of the statistical sampling procedures employed.

6. Health Inspection, Supervision, and Inspection of Facility

- A. Contractor shall supervise at its places of business the preparation and assembly of meals and to conduct quality control inspections to check portions, size, and appearance of packaging as well as quality of the product.
- B. Contractor recognizes the right of a representative of Sponsor, NJDA and/or representatives of the USDA to inspect Contractor's food service facilities at any time during the contract period. Such inspection may proceed with or without notice to Contractor.
- C. Contractor shall have a current State or local health certification for the facility in which it will prepare meals for the SFSP. Contractor shall provide for meals which it prepares to be inspected periodically by the local health department or an independent agency to determine bacterial levels in the meals being served and for the results of the inspections to be submitted promptly to Sponsor and NJDA. Bacteria levels found shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

7. Record Keeping

- A. Delivery tickets must be prepared by Contractor at a minimum in three copies: one for Contractor, one for the site personnel, and one for Sponsor. Delivery tickets must be itemized to show the number of meals of each type delivered to each site. Sponsor, or authorized designee, at each site will check the delivery and meals to ensure compliance with the meal specifications and requirements before signing the delivery ticket. Invoices shall be accepted by Sponsor only if the accompanying delivery tickets have been signed by Sponsor's designee at the site.
- B. Contractor shall maintain records including delivery tickets, invoices, receipts, purchase orders, production records or other evidence to support payments and claims.
- C. The books and records of Contractor pertaining to this contract shall be available for inspection and audit by representatives of NJDA, USDA, Sponsor and the U.S. General Accounting Office at any reasonable

time and place for a period of three years from the date of receipt of final payment from Sponsor or until the final resolution of any outstanding investigations or audits.

8. Method of Payment

- A. Contractor shall submit its itemized invoices to Sponsor weekly. Each invoice shall give a detailed breakdown of the number of meals delivered at each site during the preceding period. No payment shall be made unless the required delivery receipts have been signed by Sponsor's site representative.
- B. Contractor shall be paid by Sponsor for all meals delivered in accordance with this contract and SFSP regulations. However, neither the USDA nor NJDA assumes any liability for payment of differences between the number of meals delivered by Contractor and the number of meals served by Sponsor that are eligible for reimbursement.

9. Performance Bond Requirement (applicable to contracts over \$100,000)

Contractor shall provide Sponsor with a performance bond in the amount of 10% of the total estimated amount of the bid as specified on the Invitation for Bid Price Schedule, section D below. The bond shall be executed by Contractor and a licensed surety company listed in the current U.S. Department of Treasury Circular 570. The bond shall be furnished not later than ten days following the award of the contract. Upon satisfactory performance of Contractor's contractual obligations and at the expiration of the contract term, Contractor shall be entitled to cancellation of the performance bond.

10. Insurance, Indemnification

Contractor shall procure and maintain the following insurance.

- A. Workmen's Compensation in accordance with the laws of the State of New Jersey.
- B. Liability coverage for bodily injury, property damage and products liability, including bodily injury and property damage caused by automobiles, with limits of \$500,000 for injury or death of any one person and \$1,500,000 for injury or death of two or more persons in any one accident, \$100,000 property damage and \$200,000 products liability for any single occurrence.
- C. Contractor shall indemnify Sponsor and the State of New Jersey against loss or damage including attorney fees and costs of litigation caused by negligent acts of Contractor or of Contractor's agents or employees.
- D. Contractor expressly agrees to defend any suit against Sponsor for personal injury, sickness or disease arising out of consumption or use of products purchased from Contractor (as well as suit for loss resulting from pilferage by Contractor's employees). Sponsor shall promptly notify Contractor and NJDA in writing of any claims against either Contractor or Sponsor, and if suit has been filed, shall forward to Contractor and NJDA all papers received in connection therewith. Sponsor shall not incur expense or enter into settlement without Contractor's consent, provided however, that if Contractor shall refuse or fail to defend, Sponsor may defend, adjust, or settle any such claim, and the costs thereby incurred, including reasonable attorney fees, will be charged to Contractor.

11. Availability of Funds

This contract is expressly made contingent upon adequate funding from Federal, state, and local sources. In the event adequate funding is not available, and Sponsor is unable to satisfy its financial obligation hereunder, Sponsor shall have the option to terminate this contract upon five days written notice to Contractor.

12. Emergencies

- A. In the event of unforeseen emergency circumstances, Contractor shall immediately notify Sponsor by telephone or fax of the following: (1) the impossibility of on-time delivery; (2) the circumstances precluding delivery; and (3) a statement of whether future deliveries will be affected. No payments will be made for deliveries made later than two hours after the specified start time for lunch and one hour after the specified start time began for breakfast and supplement.
- B. Emergency circumstances at the site precluding utilization of meals are the responsibility of Sponsor. Sponsor may cancel orders provided Contractor is contacted by 7:00 a.m. on the day of delivery or in time to "hold" or "recall" delivery if mutually agreed upon between Sponsor and Contractor.
- C. Adjustments for emergency situations that affect Contractor's ability to deliver meals, or Sponsor's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between Contractor and Sponsor.

13. Termination

- A. Sponsor reserves the right to terminate this contract if Contractor fails to comply with any of the requirements of this contract. Sponsor shall notify Contractor and surety company, if applicable, of specific instances of noncompliance in writing. In instances where Contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, Sponsor shall have the right, upon written notice, of the immediate termination of the contract. Contractor or surety company, if applicable, shall be liable for any damages incurred by Sponsor.
- B. Sponsor may, by written notice to Contractor, terminate the right of Contractor to proceed under this contract, if it is determined by Sponsor that gratuities, in the form of entertainment, gifts or otherwise were

offered or given by Contractor to any officer or employee of Sponsor with a view toward securing a contract or securing favorable treatment with respect to the award or renewal of the contract.

- C. In the event this contract is terminated as provided in paragraph 13(B) above, Sponsor shall be entitled (i) to pursue the same remedies against Contractor it could pursue in the event of breach of contract by Contractor, and (ii) to a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the costs incurred by Contractor in providing any such gratuities to any such officer or employee.
- D. The rights and remedies of Sponsor provided in this section shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.
- E. Sponsor may cancel this contract within 72 hours' notice to Contractor and with approval of NJDA for any one or more of the following documented reasons:
 - 1) Sponsor disallows 5 percent (5%) of all meals delivered in one week or ten percent (10%) of any meal type for one week.
 - 2) Contractor fails to deliver any one meal type on any day without enough justification.
 - 3) Ten percent (10%) of Sponsor's sites, over a one-week period, receive meal delivery outside of the approved time.
 - 4) Five percent (5%) of the meals delivered over a one-week period did not follow the approved cycle menu (Attachment C).
 - 5) Any part of this contract was subcontracted to another company for the preparation of the meals.

- F. Contractor may cancel this contract for the following documented reason:

An excess of five percent (5%) of the meals delivered over a one-week period were disallowed by NJDA and are attributed to Sponsor's failure to meet its responsibilities under this contract or its agreement with NJDA.

- G. In the event of termination of this contract, Sponsor shall only be responsible to pay Contractor for meals that have already been assembled and delivered in accordance with this contract.

14. Subcontracts and Assignments

- A. Contractor shall not subcontract for the total meal, with or without milk, or for the assembly of the meal, and shall not assign, without the advance written consent of Sponsor, this contract, or any interest therein.
- B. In the event of any assignment, Contractor shall remain liable to Sponsor as principal for the performance of all obligations under this contract.
- C. Contractors that prepare and assemble frozen meals designed to be served hot may, with the approval of NJDA, subcontract for the heating and delivery of pre-packaged meals for hot service. The heating and delivery must be performed by the same subcontractor.

15. Specifications

A. Packaging

- 1) Hot Meal Unit - Package must be suitable for maintaining meals in accordance with local health standards. Container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 400 degrees (204 degrees Celsius) or higher.
- 2) Cold Meal Unit (or Unnecessary to Heat) - Container and overlay to be plastic or paper and non-toxic.
- 3) Sandwich is to be individually wrapped in addition to the overlay on the container.
- 4) Cartons - Each carton to be labeled. Label to include:
 - i) Processor's name and address (plant)
 - ii) Item identity, meal type
 - iii) Date of production
 - iv) Quantity of individual units per carton
- 5) Meals shall be delivered with appropriate nonfood items: condiments, straws for milk, napkins, single service ware, etc. Sponsor shall insert the types of condiments that are necessary for the meals on Attachment C, Week 1, and Week 2 Cycle Menus.
- 6) Individual containers shall be delivered in cartons constructed to prevent damage to the containers inside. An equal number of containers must be in each carton, except one, which may have fewer to allow for the exact number of meals ordered.

- 7) Sponsor may require that Contractor provide means for maintaining adequate temperatures of meals after delivery for a period that covers that meal service (i.e., two hours for lunch, one hour for all other meal types).
- 8) Contractor shall maintain on file for each container the name of the supplier, the telephone number, and a product label specifying ingredients for any food product utilized for meals under this contract. Contractor shall be able to immediately supply this information to Sponsor, NJDA, and/or the New Jersey Department of Health for any meal served at any site listed on Attachment A.
- 9) All components of a cold meal shall be utilized in a container before delivery to a site. The container and overlay shall be plastic, paper, non-toxic metallic or biodegradable material. Milk and/or juice may be enclosed in the utilized container.
- 10) All components of a hot meal shall be utilized in one or two containers before delivery to the site. If two containers are used, one will store the hot portions and one will store the cold portions of the meal. The container and overlay should be an airtight closure and shall be aluminized or non-toxic metallic or biodegradable nonflammable material. Milk may be enclosed in the cold portion container.
- 11) Containers shall have the strength to prevent crushing of food and shall package the meals so that they are completely unexposed to the elements.

B. Delivery

- 1) Meals are to be delivered daily, unloaded, and placed in the designated location by Contractor's personnel at each site listed on Attachment A.
- 2) Contractor shall be responsible for the delivery of meals at the specified time. Adequate refrigeration or heating shall be provided during delivery of all food to ensure the wholesomeness of all food at the time of delivery in accordance with state and/or local health codes.
- 3) Sponsor reserves the right to add or delete food service sites by amendment to the initial list of approved sites on Attachment A and to make changes in the approved level for the maximum number of meals which may be served under the program at each site. Sponsor shall notify Contractor by providing an amendment to Attachment A of all sites which are approved, canceled, or terminated after the acceptance of this contract and of any change in the approved level of meal service for a site. Such amendments shall be provided within 48 hours or less.
- 4) The delivery of more than one meal type per day at any site shall be made separately within one hour of the beginning of meal service for lunch and within one-half hour of the beginning of meal service for breakfast or supplement in accordance with the serving time schedule listed on Attachment A. When site holding facilities have been approved by NJDA, Contractor can deliver two meal types together according to the meal service time for the early meals. When an emergency affects the ability of Contractor to deliver meals separately or of Sponsor to accommodate meals delivered separately, each situation is to be resolved by agreement of Contractor, Sponsor and NJDA.
- 5) Contractor must provide the exact number of meals ordered. Counts of meals will be made by Sponsor at all sites before meals are accepted. Damaged or incomplete meals will not be included when the number of reimbursable meals is determined.
- 6) Contractor shall provide Sponsor with a separate listing of sites to be serviced by each delivery truck one week prior to the first day of meal service.
- 7) Hot and cold portions of meals must be delivered at the same time.
- 8) Cold meals shall be delivered to the site at a maximum temperature of 45 degrees Fahrenheit, but they shall not have a temperature of less than 32 degrees Fahrenheit at the scheduled time for meal service.
- 9) The vehicle and/or carton utilized to deliver cold meals shall have the capability of keeping the product below 45 degrees Fahrenheit until the time of site delivery.
- 10) Hot meals shall be delivered to the site at a temperature of at least 140 degrees Fahrenheit, but they shall not exceed 160 degrees Fahrenheit at the scheduled time for meal service.
- 11) The vehicle or carton utilized to deliver hot meals shall have the capability of keeping the product above 140 degrees Fahrenheit until the time of site delivery.

C. Food Preparation

Meals shall be prepared under properly controlled temperatures and assembled not more than 24 hours prior to delivery.

D. Food Specifications

- 1) All meals must meet the food specifications and quality standards as set forth in Attachment D and conform to the cycle menu cycle on Attachment C.
- 2) All meat and meat products, except sausage products, shall have been slaughtered, processed, and manufactured in plants inspected under a USDA 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.

3) Milk and milk products are defined as: "pasteurized fluid types of flavored or unflavored whole milk, low fat milk, skim milk or cultured buttermilk which meet state and local standards for such milk. All milk should contain vitamins A and D at the levels specified by the Food and Drug Administration and consistent with state and local standards for such milk." Milk delivered hereunder shall conform to these specifications.

16. 7 CFR Part 225, Summer Food Service Program
 Contractor shall comply with SFSP regulations 7 CFR Part 225, which are incorporated herein by reference.

17. Equal Employment Opportunity
 Contractor will comply with all applicable federal Equal Employment Opportunity standards and orders under 41 CFR Part 60, Office of Federal Contract Compliance Programs, Equal Employment Opportunity and Department of Labor and Executive Order 11246, as amended by Executive Order 11375.

18. Contract Work Hours and Safety Standards Act
 Contractor shall comply with Sections 102 and 107 of the Contract Work Hours and Safety Standards Act (40 U.S.C. 327-333), as supplemented by U.S. Department of Labor regulations (29 CFR part 5). *[Contracts more than \$2500 that involve employment of mechanics or laborers.]*

19. Environmental Protection/Energy Conservation
 Contractor shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401 *et seq.*) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251 *et seq.*). *[Contracts more than \$100,000.]*

20. Byrd Anti-Lobbying Amendment
 If the amount of this contract exceeds \$100,000, Contractor confirms that it has filed the required certification under 31 U.S.C. 1352, that it has not and will not use 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.

21. Certificate of Independent Price Determination
 Contractor and Sponsor have executed a Certificate of Independent Price Determination, attached hereto as Attachment G and incorporated into this Agreement.

SECTION D –INVITATION FOR BID AND CONTRACT PRICE SCHEDULE

INSTRUCTIONS FOR COMPLETING THE BID PRICE SCHEDULE BELOW

1. Sponsor shall enter the start date and the end date for the required delivery of meal service under this contract.
2. Sponsor shall fill in the number of anticipated operating days during the contract period for each meal type and quantity shown.
3. Sponsor shall insert the appropriate number of meal servings based on historical data, if available. This shall be done for each meal type. Sponsor may use discretion in choosing the number of meal servings. Sponsor should only choose the amounts which are appropriate for its meal servings.
4. The FSCMC bidder (Contractor) shall submit prices on the listed meal types based on the cycle menus set forth in Schedule C in the estimated quantities to be delivered to all the sites listed in Attachment A.
5. The FSCMC bidder (Contractor) shall insert the appropriate unit prices in ink or typed for each meal type listed.
6. The FSCMC bidder (Contractor) shall calculate the estimated total price for each meal type and the total estimated amount of the bid.

NJDA SFSP FOOD SERVICE MANAGEMENT COMPANY INVITATION FOR BID AND CONTRACT PRICE SCHEDULE

Sponsor and FSMC agree to abide by all of the provisions contained in this Contract, Attachments A, B, C, D, E, F, and G, as well as all documents included by Sponsor in the IFB, all specifications, and the bid submitted by the FMC. The Parties have expressed their mutual agreement, and in consideration thereof, the undersigned, as the duly authorized representatives of their respective agencies, hereby execute this Agreement.

CIVIL RIGHTS ASSURANCE

"The Program applicant hereby agrees that it will comply with Title VI of the Civil Rights Act of 1964 (P.L. 88-352) and all requirements imposed by the regulations of the Department of Agriculture (7 CFR Part 15), DOJ (28 CFR Parts 42 and 50) and FNS directives or regulations issued pursuant to that Act and the regulations, to the effect that, no person in the United States shall, on the ground of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or be otherwise subject to discrimination under any program or activity for which the Program applicant received Federal financial assistance from USDA; and hereby gives assurance that it will immediately take any measures necessary to fulfill this agreement."

"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 Program applicant agrees to compile data, maintain records, and submit reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review such records, books, and accounts 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 Program applicant, 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 the behalf of the Program applicant."

Sponsor Authorized Representative

Printed Name: _____
 Signature: _____
 Title: _____
 Date: _____

Contractor FMC Authorized Representative

Printed Name: _____
 Signature: _____
 Title: _____
 Date: _____

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2800 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8389.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Compliant-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (888) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted 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; or
- (2) fax: (833) 256-1665 or (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

NJDA SFSP/IFB/2-2023

ATTACHMENT A

APR 4 2023

11
SUMMER FOOD SERVICE PROGRAM
SITES WHERE PROGRAM WILL OPERATE

Attach Copy of Schedule A

SPONSOR:	City of Trenton	ADDRESS	PHONE #	AUTHORIZED	DAYS OF			TYPE(S) AND QUANTITY OF MEALS	AGREEMENT #	HOLDING FACILITIES	
					BEGIN	END	WEEK			MEAL TYPE	FOR EACH
Villa Park	Hamilton Avenue	(609)989-3378	Khadijah McQueen	6/26/23	8/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am - 10am	Lunch: 12pm - 2pm	x
Roberto Clemente Park	Perry & Brunswick Street	(609)989-3635	Tonya Adams	6/26/23	8/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am - 10am	Lunch: 12pm - 2pm	x
Marlin Luther King Jr. Park	Avenue - Near Southard St	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Julian Martinez Park	Lamberton Street	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Cadwalader Park	Parkside Avenue (Near Gazebo)	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Greg Grant Park	East State Street	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Breuning Avenue Park	Breuning Avenue	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Monsignor Lipinski Park	Hill Street	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Laurel Avenue Park	Laurel Avenue	(609)989-3378	Khadijah McQueen	06/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15 LUNCH	20 Breakfast: 9am-10am	Lunch: 12pm-2pm	x

STATE OF NEW JERSEY
SUMMER FOOD SERVICE PROGRAM
APR 05 2023
11

Agaibiti Park	Roabling and Emory Street	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12-2pm	x
John Beach Park	Third and Schenck Street	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Edgewood Park	Edgewood Avenue	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Ike Williams Community Center	238 Clay Street	(609)680-7457	Niksyha Chavis	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Rowan Towers	820 West State Street	(609)989-0687	Linda Lucas	08/26/23	07/28/23	M, T, W, TH, FRI	BREAKFAST	20	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Lifegate Christian Assembly	901 South Clinton Avenue	(609)989-3161	Jamie Williams	7/10/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	15	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Jefferson Vincent Park	Faircrest Ave & Monmouth Street	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Carter Park	Garfield Ave	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Achievers Early Prep Charter School	544 Chestnut Ave	(201)936-0663	Shannon Wright	07/05/23	07/27/23	M, T, W, TH, FRI	BREAKFAST	0	LUNCH	100	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Rush Crossing	100 Rider Ave	(609)265-7419	Labrea Haynes	08/26/23	08/23/23	M, W	BREAKFAST	40	LUNCH	40	Breakfast: 9:15am-9:15am	Lunch: 11:15am-1:15pm	x
Capital City Complex	Calhoun Street	(609) 989-3378	Khadiah McCausen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	20	LUNCH	15	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Wilkinson Park	Wilkinson Place	(609)989-3378	Khadiah McCausen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Pet Port Park	Chestnut Avenue	(609)989-3378	Khadiah McCausen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Sunny Vereen Park	Filmore Street	(609)989-3378	Khadiah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x

Rutherford Park	Rutherford Avenue	(609) 989-3378	Khadijah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 8am-10am	Lunch: 12pm-2pm	
Howard Healthy Choice, Inc	1115 Greenwood Ave	(609)309-7255	Tynetta Howard	07/05/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	40	LUNCH	40	Breakfast: 8am-9am	Lunch: 12pm-2pm	x
Trenton Police Department	225 North Clinton Ave	(609) 575-5129	Detactive Tamika Veal	07/05/23	08/18/23	M, T, W, TH, FRI	BREAKFAST	25	LUNCH	25	Breakfast: 8:30am-9:30am	Lunch: 12pm-1pm	x
Unity Square Park	Hamilton & Division Street	(609)989-3378	Khadijah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
George Page Park	North Clinton & Lawrence Street	(609) 989-3378	Khadijah McQueen	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
St. Michael's Episcopal Church	120 North Warren Street	(609)516-8690	Vincent Bridgett Sr.	08/26/23	07/28/23	M, T, W, TH, FRI	BREAKFAST	30	LUNCH	30	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
The Village Charter School	101 Sullivan Way	(609) 695-0110	Dawn Wynn	07/25/23	08/04/23	M, T, W, TH, FRI	BREAKFAST	45	LUNCH	45	Breakfast: 8am-9am	Lunch: 11am-1pm	x
Paul Robeson Charter School	643 Indiana Street	(609)394-7727	Fraya Lund	07/02/23	07/03/23	M, T, W, TH, FRI	BREAKFAST	150	LUNCH	150	Breakfast: 8:30am-9:30am	Lunch: 11:30am-12:30pm	x
West Trenton Community Center	510 Shuyverant Avenue	(609)847-8058	Nathaniel McCray	08/26/23	07/28/23	M, T, W, TH, FRI	BREAKFAST	25	LUNCH	25	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Family Transition Support Services	1949 Hamilton Ave	(215) 208-5364	Lisa Genvasi	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	35	LUNCH	35	Breakfast: 8:30am-9:30am	Lunch: 11:30am-1:30pm	x
Encouragement Kids Family Services	939 Parkside Avenue	(609) 968-1070	Verna Williams	08/14/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	35	LUNCH	35	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
S&S Family Resource Center	1160 Brunswick Avenue	(215) 416-2280	Lee Roberts	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	35	LUNCH	35	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Junior Public Safety Academy	244 Petty Street	(609)690-7064	Kenneth Douglas	07/10/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	20	LUNCH	20	Breakfast: 9am-10am	Lunch: 12pm-2pm	x
Foundation Collegiate Academy	22 Grand Street	(609) 468-3902	Jacqueline Martinez	07/17/23	07/20/23	M, T, W, TH	BREAKFAST	0	LUNCH	20	Breakfast: 11:30am-12:30pm	Lunch: 11:30am-12:30pm	x

Cooper Field	Union Street	(609) 508-2744	Tonya Adams	08/26/23	08/25/23	M, T, W, TH, FRI	BREAKFAST	15	LUNCH	20	Breakfast: 8am-10am	Lunch: 12pm-2pm	x
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6

4/5/23, 11:32 AM

City of Trenton

319 East State Street

FIRST FLOOR

Trenton, NJ, 08608-1809

(609) 989-3361

Site:

*OFFICE OF
THE JUDGE*

**NEW JERSEY
FOOD BANKS
APR 05 2023
PROGRAM**

*ELIGIBLE
Bidders
OD SERVICE*

**Agreement #: 21200003
Vendor ID: V21600124206
DUNS #: 136476000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023**

Schedule A

New Jersey Department of Agriculture

Division of Food & Nutrition

Summer Food Service Program - Schedule A

04/05/2023 11:32:02

Effective: July 2023

4449 - VILLA PARK

HAMILTON AVENUE

TRENTON, NJ, 08629

Khadijah McQueen
(609) 989-3378

Operating Info

Type: Open

06/26/2023 - 08/25/2023

Mon-Fri

July 4: Closed

Revision: Initial

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

AM Supp.

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

Lunch

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

PM Supp.

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

Dinner

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

4451 - ROBERTO CLEMENTE PARK

Perry & Academy Street

TRENTON, NJ, 08609

Tonya Adams
(609) 989-3635

Breakfast

Type: Open

06/26/2023 - 08/25/2023

Mon-Fri

July 4: Closed

Revision: Initial

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

Lunch

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

Dinner

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

4511 - JUAN MARTINEZ PARK

LAMBERTON STREET

TRENTON, NJ, 08611

Khadijah McQueen
(609) 989-3378

Breakfast

Type: Open

06/26/2023 - 08/25/2023

Mon-Fri

July 4: Closed

Revision: Initial

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

12:00p - 02:00p

20

ALMS: 30

Vended -

Invitation for Bid
and Contract (IFB)

Lunch

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

Dinner

09/00a - 10:00a

15

ALMS: 25

Vended -

Invitation for Bid
and Contract (IFB)

4/5/23, 11:32 AM

City of Trenton

319 East State Street

FIRST FLOOR

Trenton, NJ, 08608-1809

(609) 989-3361

Site :

STATE OF NJ
SUMMER
MEALS
APR 05 2023
PROGRAMAgreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/25/2023 - 08/25/2023
Approved: 03/31/2023New Jersey Department of Agriculture
Division of Food & Nutrition
Summer Food Service Program - Schedule A
04/05/2023 11:32:02
Effective: July 2023

Schedule A

Site :	Operating Info/Service	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
4512 - CADWALADER PARK	Type: Open 05/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 15	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15
4513 - GREG GRANT PARK	Type: Open 05/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15
4514 - Breunig Avenue Park	Type: Open 05/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15
4515 - MONSIGNOR LIPINSKI PARK	Type: Open 06/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15	12:00p - 02:00p 20	09:00a - 10:00a 15
Totals:	Site: 38 ALMS: 1175	0 ALMS: 0	1055 ALMS: 1425	0 ALMS: 0	0 ALMS: 0	0 ALMS: 0

Schedule A

City of Trenton
319 East State Street
FIRST FLOOR
Trenton, NJ, 08608-1809
(609) 989-3361

STATE OF NEW JERSEY
NEW JERSEY
SUMMER FOOD SERVICE PROGRAM
OPEN BID PROCESS
APR 05 2023
Approved: 05/31/2023

New Jersey Department of Agriculture
Division of Food & Nutrition
Summer Food Service Program - Schedule A
04/05/2023 11:32:02
Effective: July 2023

Site	Operating Info	Service	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
4516 - LAUREL AVENUE PARK	Type: Open 06/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	Khadijah McQueen (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 15	20	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No
4518 - AGABITI PARK	Type: Open 06/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	Khadijah McQueen (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	20	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No
4519 - JOHN BEECH PARK	Type: Open 06/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	Khadijah McQueen (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	20	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No
4520 - EDGEWOOD PARK	Type: Open 06/26/2023 - 08/25/2023 Mon-Fri July 4: Closed Revision: Initial (609) 989-3378	Khadijah McQueen (609) 989-3378	09:00a - 10:00a 15	12:00p - 02:00p 20	20	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No	ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No
Totals	Sites: 38		\$25 ALMS: 1125	0 ALMS: 0	1055 ALMS: 0	0 ALMS: 0	0 ALMS: 0

Schedule A

City of Trenton
319 East State Street
FIRST FLOOR
Trenton, NJ, 08608-3809
(609) 989-3361

Site:

STATE OF NEW JERSEY
SUMMER FOOD SERVICE PROGRAM
APR 05, 2023
EXPIRES APR 25, 2023
Operating Info: OVS: No
Service: OVS: No
Breakfast: 09:00a - 10:00a
AM Supp.: 12:00p - 02:00p
Lunch: 12:00p - 02:00p
PM Supp.: 04/05/2023
Dinner: Effective: July 2023

New Jersey Department of Agriculture

Division of Food & Nutrition

Summer Food Service Program - Schedule A
04/05/2023 11:32:02
Effective: July 2023

Agreement #: 21200003
Vendor ID: VZ1600124206
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023

Site:	Address:	Type:	Open Date:	Closed Date:	Revision:	AM Supp.:	Breakfast:	Lunch:	PM Supp.:	Dinner:
4526 - IKE WILLIAMS COMMUNITY CENTER	238 CLAY STREET TRENTON, NJ, 08609	Type: Open	06/26/2023 - 08/25/2023	Mon-Fri July 4: Closed	Initial	15	09:00a - 10:00a	12:00p - 02:00p	0	0
Niksyha Chavis (609) 690-7457						15	09:00a - 10:00a	12:00p - 02:00p	0	0
4543 - ROWAN TOWERS	620 WEST STATE STREET TRENTON, NJ, 08618	Type: Open	06/26/2023 - 07/28/2023	Mon-Fri July 4: Closed	Initial	20	09:00a - 10:00a	12:00p - 01:00p	0	0
Linda Lucas (609) 394-0687						20	09:00a - 10:00a	12:00p - 01:00p	0	0
4580 - LIFEGATE CHRISTIAN ASSEMBLY	901 SOUTH CLINTON AVENUE TRENTON, NJ, 08611	Type: Open	07/10/2023 - 08/25/2023	Mon-Fri July 4: Closed	Initial	15	09:00a - 10:00a	12:00p - 02:00p	0	0
Jaime Williams (609) 989-3161						15	09:00a - 10:00a	12:00p - 02:00p	0	0
8433 - JEFFERSON VINCENT PARK	Faircrest Ave & Monmouth Street TRENTON, NJ, 08609	Type: Open	06/26/2023 - 08/25/2023	Mon-Fri July 4: Closed	Initial	15	09:00a - 10:00a	12:00p - 02:00p	0	0
Khadijah McQueen (609) 989-3378						15	09:00a - 10:00a	12:00p - 02:00p	0	0
Totals						825	825	825	0	0
						ALMS: 1175	ALMS: 1175	ALMS: 1175	ALMS: 0	ALMS: 0
						1055	1055	1055	0	0
						ALMS: 1425	ALMS: 1425	ALMS: 1425	ALMS: 0	ALMS: 0

Schedule A

		STATE OF NEW JERSEY		New Jersey Department of Agriculture		Division of Food & Nutrition	
		FLEET FLOOR		Summer Food Service Program - Schedule A		04/05/2023 11:32:02	
Site		Operating Info		Approved: 03/31/2023		Effective: July/2023	
8437 - CARTER PARK	Garfield Ave.	Type: Open	09:00a - 10:00a	AM Supp.	Breakfast	Lunch	PM Supp.
TRENTON, NJ, 08618		05/26/2023 - 08/25/2023	15	12:00p - 02:00p	20		Dinner
Khadijah McQueen	(609) 989-3378	Mon-Fri	ALMS: 25	ALMS: 30			
Shannon Wright	(201) 936-0663	July 4: Closed	Vended -	Vended -			
13768 - RUSH CROSSING	544 Chestnut Ave.	Revision: Initial	Invitation for Bid and Contract (IFB)	Invitation for Bid and Contract (IFB)	OVS: No	OVS: No	
100 RIDER AVENUE	TRENTON, NJ, 08609	07/05/2023 - 07/27/2023	07/05/2023 - 07/27/2023	12:00p - 02:00p	100	12:00p - 02:00p	
LABREA HAYNES	(609) 265-7419	Mon-Fri	ALMS: 110	ALMS: 110			
13770 - CAPITAL CITY COMPLEX	CALHOUN STREET	July 4: Closed	Vended -	Vended -			
TRENTON, NJ, 08618		Revision: Initial	Invitation for Bid and Contract (IFB)	Invitation for Bid and Contract (IFB)	OVS: No	OVS: No	
Khadijah McQueen	(609) 989-3378	06/26/2023 - 08/25/2023	06/26/2023 - 08/25/2023	11:15a - 01:15p	40	11:15a - 01:15p	
Totals		Type: Open	09:00a - 10:00a	09:00a - 10:00a	40	09:00a - 10:00a	
		Mon-Fri	15	12:00p - 02:00p	20	12:00p - 02:00p	
		July 4: Closed	ALMS: 25	ALMS: 30			
		Revision: Initial	Vended -	Vended -			
			Invitation for Bid and Contract (IFB)	Invitation for Bid and Contract (IFB)	OVS: No	OVS: No	
			0	0	0	0	
			ALMS: 1175	ALMS: 0	ALMS: 1425	ALMS: 0	
			0	0	0	0	

CITY OF TRENTON

319 EAST STATE STREET

FIRST FLOOR

TRENTON, NJ, 08608-1809

(609) 989-3361

Site:

13773 - WILKINSON PARK

WILKINSON PLACE

TRENTON, NJ, 08618.

Khadijah McQueen

(609) 989-3378

NEWARKS
OPEN BID REVENUE PROGRAM
CODE OF SERVICESTATE OF NEW JERSEY
Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023New Jersey Department of Agriculture
Division of Food & Nutrition
Summer Food Service Program - Schedule AEffective: July 2023
04/05/2023 11:32:02

Schedule A

Breakfast: 09:00a - 10:00a
AM Supp.: 12:00p - 02:00p
Lunch: 12:00p - 02:00p
PM Supp.: 04:00p - 05:00p
Dinner: 04:00p - 05:00pAgreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Summer Food Service Program - Schedule A
Effective: July 2023
04/05/2023 11:32:02

Site: 13773 - WILKINSON PARK

WILKINSON PLACE

TRENTON, NJ, 08618.

Khadijah McQueen

(609) 989-3378

Operating: 06/26/2023 - 08/25/2023

Approved: 03/31/2023

Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
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Vendor ID: V21600124205
DUNS #: 136478000
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Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
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Approved: 03/31/2023Effective: July 2023
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Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
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Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
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Approved: 03/31/2023Effective: July 2023
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DUNS #: 136478000
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Approved: 03/31/2023Effective: July 2023
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Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
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Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
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Approved: 03/31/2023Effective: July 2023
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Approved: 03/31/2023Effective: July 2023
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Approved: 03/31/2023Effective: July 2023
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Vendor ID: V21600124205
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Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02Agreement #: 21200003
Vendor ID: V21600124205
DUNS #: 136478000
Operating: 06/26/2023 - 08/25/2023
Approved: 03/31/2023Effective: July 2023
04/05/2023 11:32:02

STATE OF NEW JERSEY
Summer Food Service Program - Schedule A
Division of Food & Nutrition
04/05/2023 11:32:02
Effective: July 2023

Approved: 03/31/2023

Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
09:00a - 10:00a		12:00p - 02:00p		
40		40		

ALMS: 50	Vended -	ALMS: 50	Vended -	ALMS: 50
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	08:30a - 09:30a		12:00p - 01:00p	
25		25		

ALMS: 35	Vended -	ALMS: 35	Vended -	ALMS: 35
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

ALMS: 25	Vended -	ALMS: 30	Vended -	ALMS: 30
	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)	
	OVS: No		OVS: No	
	09:00a - 10:00a		12:00p - 02:00p	
15		20		

		STATE OF NEW JERSEY			Summer Food Service Program			Schedule A	
City of Trenton		319 East State Street			Division of Food & Nutrition			New Jersey Department of Agriculture	
FIRST FLOOR		Trenton, NJ, 08603-1809			Operating: 06/26/2023 - 08/25/2023			04/05/2023, 11:32:02	
Site:		APR 05 2023			Approved: 03/31/2023			Effective: July 2023	
22281 - St. Michael's Episcopal Church	120 North Warren Street Trenton, NJ, 08608	Type: Closed Enrolled/Area Eligible 06/26/2023 - 07/28/2023 Mon-Fri July 4: Closed Revision: Initial (609) 515-8590	09:00a - 10:00a 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 08:00a - 09:00a 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 08:30a - 09:30a 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 09:00a - 10:00a 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	Breakfast: 09:00a - 10:00a 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 08:00a - 09:00a 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 08:30a - 09:30a 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 09:00a - 10:00a 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	AM Supp.: 12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:00a - 01:00p 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:30a - 12:30p 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 12:00p - 02:00p 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	Lunch: 12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:00a - 01:00p 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:30a - 12:30p 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 12:00p - 02:00p 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	PM Supp.: 12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:00a - 01:00p 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:30a - 12:30p 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 12:00p - 02:00p 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	Dinner: 12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:00a - 01:00p 45 ALMS: 55 Vended - Invitation for Bid and Contract (IFB) OVS: No 11:30a - 12:30p 150 ALMS: 160 Vended - Invitation for Bid and Contract (IFB) OVS: No 12:00p - 02:00p 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB) OVS: No	
		Sites: 38							
Totals		825	0	4055	ALMS: 0	ALMS: 1425			

Site		STATE OF NEW JERSEY		SUMMER FEEDING PROGRAM		APR 05 2023		Schedule A		New Jersey Department of Agriculture	
		Services		Trenton, NJ, 08608-1809		(609) 989-3361		06/26/2023 - 08/25/2023		Division of Food & Nutrition	
23132 - Family Transition Support Services	1949 Hamilton Avenue Trenton, NJ, 08619	Type: Closed Enrolled/Area Eligible	06/26/2023 - 08/25/2023	Breakfast	08:30a - 09:30a	AM Supp.	35	Lunch	11:30a - 01:30p	PM Supp.	Dinner
Lisa Gennasi (215) 208-5364		Mon-Fri	July 4: Closed	ALMS: 45	Vended -	Invitation for Bid and Contract (IFB)	35	ALMS: 45	Vended -	Invitation for Bid and Contract (IFB)	04/05/2023: 11:32:02 Effective: July 2023
23133 - Encouragement Kids Family Services	939 Parkside Avenue Trenton, NJ, 08618	Type: Closed Enrolled/Area Eligible	08/14/2023 - 08/25/2023	08:30a - 09:30a	AM Supp.	35	ALMS: 45	Vended -	Invitation for Bid and Contract (IFB)	04/05/2023: 11:32:02 Effective: July 2023	
Verna Williams (609) 968-1070		Mon-Fri	July 4: Closed	ALMS: 45	Vended -	Invitation for Bid and Contract (IFB)	35	ALMS: 45	Vended -	Invitation for Bid and Contract (IFB)	
23134 - S & S Family Resource Center	1160 Brunswick Avenue Trenton, NJ, 08648	Type: Closed Enrolled/Area Eligible	06/26/2023 - 08/25/2023	09:00a - 10:00a	12:00p - 02:00p						
Lee Roberts (215) 415-2290		Mon-Fri	July 4: Closed	35	35						
Revision: Initial		Revision: Initial		ALMS: 45	ALMS: 45						
23790 - Junior Public Safety Academy	244 Perry Street Trenton, NJ, 08618	Type: Closed Enrolled/Area Eligible	07/10/2023 - 08/25/2023	09:00a - 10:00a	12:00p - 02:00p						
Kenneth Douglas (609) 690-7064		Mon-Fri	July 4: Closed	20	20						
Revision: Initial		Vended -		ALMS: 30	ALMS: 30						
		Invitation for Bid and Contract (IFB)		Vended -	Invitation for Bid and Contract (IFB)						
Totals:		OVS: No		OVS: No	OVS: No						
		Stns: 38	825	0	105						
			ALMS: 1175	0	ALMS: 1425						

4/5/23, 11:32 AM

City of Trenton

319 East State Street

FIRST FLOOR

Trenton, NJ, 08608-1809
(609) 989-3361

Site

23852 - Foundation Collegiate

Operating Info

Breakfast

AM SUPP.

Lunch

PM SUPP.

Dinner

Academy

22 Grand Street

Trenton, NJ, 08611

Type: Open

07/17/2023 - 07/20/2023

Mon-Thu

ALMS:30

20

ALMS:30

Vended -

ALMS:30

Jacqueline Martinez

(609) 468-3902

July 4: Closed

AM SUPP.

11:30a - 01:30p

PM SUPP.

Dinner

Tonya Adams

(609) 508-2744

Revision: Initial

Invitation for Bid

and Contract (IFB)

OVs: No

(609) 508-2744

Operating Info

09:00a - 10:00a

12:00p - 02:00p

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09:00a - 10:00a

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USDA Food and Nutrition Service
NJDA Summer Food Service Program (SFSP)
ATTACHMENT B

Meal Patterns

Breakfast Meal Pattern

Select All Three Components for a Reimbursable Meal

1 milk	1 cup	fluid milk
1 fruit/vegetable	1/2 cup	juice, ¹ fruit and/or vegetable
1 grains/bread ²	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	3/4 cup	cold dry cereal or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains

1. Fruit or vegetable juice must be full-strength.
2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

Lunch or Supper Meal Pattern

Select All Four Components for a Reimbursable Meal

1 milk	1 cup	fluid milk
2 fruits/vegetables	3/4 cup	juice, ¹ fruit and/or vegetable
1 grains/bread ²	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains
1 meat/meat alternate	2 oz.	lean meat or poultry or fish 3 or
	2 oz.	alternate protein product or
	2 oz.	cheese or
	1 large	egg or
	1/2 cup	cooked dry beans or peas or
	4 Tbsp.	peanut or other nut or seed butter or
	1 oz.	nuts and/or seeds 4 or
	8 oz.	yogurt 5

1. Fruit or vegetable juice must be full-strength. Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.
3. A serving consists of the edible portion of cooked lean meat or poultry or fish.
4. Nuts and seeds may meet only one-half of the total meat/meat alternate serving and must be combined with another meat/meat alternate to fulfill the lunch or supper requirement.
5. Yogurt may be plain or flavored, unsweetened, or sweetened.

Snack (Supplement) Meal Pattern

Select Two of the Four Components for a Reimbursable Snack

1 milk	1 cup	fluid milk
¹ fruit/vegetable	3/4 cup	juice, ¹ fruit and/or vegetable

1 grains/bread ²	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread or biscuit or roll or muffin or cold dry cereal or hot cooked cereal or pasta or noodles or grains
1 meat/meat alternate	1 oz. 1 oz. 1 oz. 1/2 large 1/4 cup 2 Tbsp. 1 oz. 4 oz.	lean meat or poultry or fish ³ or alternate protein product or cheese or egg or cooked dry beans or peas or peanut or other nut or seed butter or nuts and/or seeds or yogurt 4

1. Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

3. A serving consists of the edible portion of cooked lean meat or poultry or fish.

4. Yogurt may be plain or flavored, unsweetened, or sweetened.

NEW JERSEY DEPARTMENT OF AGRICULTURE
DIVISION OF FOOD & NUTRITION
SUMMER FOOD SERVICE PROGRAM
TRENTON NJ, 08625-0334

STATE AGENCY USE ONLY:

Approved by SKaur Date 1/5/23
Expiration Date 4/30/23 Month/Year

Sponsor CITY OF TRENTON
Agreement # 213W003
Telephone (609) 969-3374

STATE OF NEW JERSEY
SUMMER FOOD SERVICE PROGRAM
APR 05 2023

SCHEDULE C

TEN DAY MENU PLANNER

REQUIRED COMPONENTS	WEEK 1		WEEK 2		WEEK 3		WEEK 4		WEEK 5	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
1. Juice or Fruit or Vegetables (2)	FRESH BANANA 1/2 c. 4ozs.		FRESH PEACH 1/2 c. 4ozs.		FRESH ORANGE 1/2 c. 4ozs.		DICED PEAR CUP 1/2 c. 4ozs.		FRESH PLUM 1/2 c. 4ozs.	
2. Bread or Bread Alternate (3)	FRESH HONEY SCOOTERS CEREAL 1 serv.		WHOLE GRAIN DONUT 1 serv.		WHOLE GRAIN GRANOLA BAR 1 serv.		WHOLE GRAIN MUFFIN 1 serv.		CINNAMON TOASTER'S CEREAL 1 serv.	
3. Milk	1% WHITE MILK 8 ozs.		1% WHITE MILK 8 ozs.		1% WHITE MILK 8 ozs.		1% WHITE MILK 8 ozs.		1% WHITE MILK 8 ozs.	
4. Meat or Meat Alternate (1)	1. Milk 8 ozs.		2. Juice or Fruit or Vegetable (2) 3/4 c. 6ozs.		3. Bread or Bread Alternate (3) 1 serv.		4. Meat or Meat Alternate (1) 1 oz.		5. Milk 8 ozs.	
5. Meat or Meat Alternate (1)	SLICED TURKEY SALAMI & AMERICAN CHEESE 2 ozs.		GRILLED CHICKEN STRIPS & SHREDDED CHEDD CHEESE 2 ozs.		SLICED TURKEY & AMERICAN CHEESE 2 ozs.		SLICED ROAST BEEF & SWISS CHEESE 2 ozs.		WHOLE GRILLED CHICKEN BREAST & PROVOLONE CHEESE 2 ozs.	
6. Fruit or Vegetable (2)	CUCUMBER SLICES W/ITALIAN DRESSING 1/2 c. 4ozs.		LETTUCE & TOMATO 1/2 c. 4ozs.		100% FRUIT PUNCH 1/2 c. 4ozs.		LETTUCE & SLICED TOMATO 1/2 c. 4ozs.		100% GRAPE JUICE 1/2 c. 4ozs.	
7. Fruit or Vegetable	FRESH APPLE 1/4 c. 2ozs.		100% PINEAPPLE JUICE 1/4 c. 2ozs.		BABY CARROTS w/ RANCH DRESSING 1/2 c. 2ozs.		FRESH NECTARINE 1/4 c. 2ozs.		BRROCOLI SALAD 1/4 c. 2ozs.	
8. Bread or Bread Alternate (3)	WHOLE GRAIN POTATO ROLL 1 serv.		WHOLE GRAIN SOFT TORTILLA 1 serv.		WHOLE GRAIN POTATO ROLL 1 serv.		WHOLE WHEAT SUB ROLL 1 serv.		WHOLE GRAIN KAISER ROLL 1 serv.	
9. Milk	1% WHITE MILK 8 ozs.		FAT FREE CHOCOLATE MILK 8 ozs.		1% WHITE MILK 8 ozs.		FAT FREE STRAWBERRY MILK 8 ozs.		1% WHITE MILK 8 ozs.	
10. Meat or Meat Alternate (1)	1 oz.		1 oz.		1 oz.		1 oz.		1 oz.	
11. Meat or Meat Alternate (1)	2 ozs.		2 ozs.		2 ozs.		2 ozs.		2 ozs.	
12. Juice or Fruit or Vegetable (2)	1/2 c. 4ozs.		1/2 c. 4ozs.		1/2 c. 4ozs.		1/2 c. 4ozs.		1/2 c. 4ozs.	
13. Bread or Bread Alternate (3)	1 serv.		1 serv.		1 serv.		1 serv.		1 serv.	
14. Meat or Meat Alternate (1)	1 oz.		1 oz.		1 oz.		1 oz.		1 oz.	
15. Milk	8 ozs.		8 ozs.		8 ozs.		8 ozs.		8 ozs.	

* CHOOSE 2 COMPONENTS FOR SNACK / JUICE CANNOT BE SERVED IF MILK IS THE ONLY OTHER COMPONENT

Sponsor CITY OF TRENTON
Agreement # 2120003
Telephone 609-989-3378

NEW JERSEY
SUMMER FOOD SERVICE PROGRAM
TRENTON, NJ, 08625-0334
OD SERVICE

SCHEDULE C
TEN DAY MENU PLANNER

WEEK 1		2	3	4	5
REQUIRED COMPONENTS		DAY 1	DAY 2	DAY 3	DAY 4
		Food Item Portion Size	Food Item Portion Size	Food Item Portion Size	Food Item Portion Size
B	1. Juice or Fruit or Vegetables (2)	APPLESAUCE CUP 1/2 c. 4ozs.	FRESH BANANA 1/2 c. 4ozs.	100% PINEAPPLE 1/2 c. 4ozs.	FRESH APPLE 1/2 c. 4ozs.
F	2. Bread or Bread Alternate (3)	WHOLE GRAIN DONUT 1 serv.	RAISIN BRAN CEREAL 1 serv.	BANANA NUT LOAF 1 serv.	WHOLE GRAIN GRANOLA BAR 1 serv.
A	3. Milk	1% WHITE MILK 8 ozs.	1% WHITE MILK 8 ozs.	1% WHITE MILK 8 ozs.	1% WHITE MILK 8 ozs.
M	4. Milk	8 ozs.	8 ozs.	8 ozs.	8 ozs.
M	2. Juice or Fruit or Vegetable (2)	1/4 c. 6ozs.	1/4 c. 6ozs.	1/4 c. 6ozs.	1/4 c. 6ozs.
M	3. Bread or Bread Alternate (3)	1 serv.	1 serv.	1 serv.	1 serv.
T	4. Meat or Meat Alternate (1)	1 oz.	1 oz.	1 oz.	1 oz.
T	1. Meat or Meat Alternate (1)	SLICED ROAST BEEF & WHITE AMERICAN CHEESE 2 ozs.	TUNA SALAD 100% STRAWBERRY KIWI JUICE 1/2 c. 4ozs.	GRILLED CHICKEN STRIPS & SHRED CHEDDAR CHEESE 2 ozs.	SLICED TURKEY HAM & SWISS CHEESE 2 ozs.
W	2. Juice or Fruit or Vegetable (2)	CELESTY STICKS w/ RANCH DRESSING 1/2 c. 4ozs.	LETTUCE & TOMATO SALSA 1/2 c. 4ozs.	100% PINEAPPLE JUICE 1/2 c. 4ozs.	LETTUCE & SLICED TOMATO 1/2 c. 4ozs.
F	3. Fruit or Vegetable	FRESH CORN CUP 1/4 c. 2ozs.	FRESH ORANGE 1/4 c 2ozs.	FRESH PLUM 1/4 c 2ozs.	BABY CARROTS w/ RANCH DRESSING 1/4 c. 2ozs.
N	4. Bread or Bread Alternate (3)	WHOLE GRAIN KAISER ROLL 1 serv.	WHOLE GRAIN POTATO BUN 1 serv.	WHOLE GRAIN TORTILLA CHIPS 1 serv.	WHOLE WHEAT KAISER ROLL 1 serv.
N	5. Milk	FAT FREE CHOCOLATE MILK 8 ozs.	FAT FREE WHITE MILK 8 ozs.	1% WHITE MILK 8 ozs.	FAT FREE CHOCOLATE MILK 8 ozs.
M	1. Milk	8 ozs.	8 ozs.	8 ozs.	8 ozs.
E	2. Juice or Fruit or Vegetable (2)	3/4 c. 6ozs.	3/4 c. 6ozs.	3/4 c. 6ozs.	3/4 c. 6ozs.
E	3. Bread or Bread Alternate (3)	1 serv.	1 serv.	1 serv.	1 serv.
T	4. Meat or Meat Alternate (1)	1 oz.	1 oz.	1 oz.	1 oz.
D	1. Meat or Meat Alternate (1)	2 ozs.	2 ozs.	2 ozs.	2 ozs.
D	2. Juice or Fruit or Vegetable (2)	1/2 c. 4ozs.	1/2 c. 4ozs.	1/2 c. 4ozs.	1/2 c. 4ozs.
N	3. Fruit or Vegetable	1/4 c. 2ozs.	1/4 c. 2ozs.	1/4 c. 2ozs.	1/4 c. 2ozs.
N	4. Bread or Bread Alternate (3)	1 serv.	1 serv.	1 serv.	1 serv.
R	5. Milk	8 ozs.	8 ozs.	8 ozs.	8 ozs.

STATE AGENCY USE ONLY:	Approved by <u>Skau</u> Date <u>4/5/23</u>
Expiration Date	<u>9/30/23</u>
MOD/REV	

(2) Juice for AM or PM snack must = 6 ozs. (3) Hot cereal must = 1/2 cup.



ATTACHMENT D

NJDA SUMMER FOOD SERVICE PROGRAM

FOOD PRODUCT SPECIFICATIONS

Attached are food product quality specifications and food packaging and delivery specifications which are to be used in conjunction with menus prepared for vended programs participating in the Child Nutrition Programs.

Product information is presented by "meal component" category. A publication available as a resource from FNS/USDA is Program Aid No. 1331, "Food Buying Guide for Child Nutrition Programs" which gives average yield information on over 600 food items. Copies of this document may be obtained upon request through the state agency.

Where applicable, reference is also made to either USDA, F.D.A. Standards of Identity. All meat and poultry products used must be produced in plants with USDA Meat and Poultry Inspection Service.

Reference is made to "brand names" of known quality for some foods. Products of equal quality may be used in place of these brand names.

Fresh fruits are indicated for almost every meal. All fruit should be of proper ripeness for eating and free of excess bruises. Fruit must not be overripe. Seasonal availability may require some substitutions for indicated fresh fruit.

BREAD/BREAD ALTERNATE AND CEREAL SPECIFICATIONS

All bread/bread alternates are listed for one (1) serving size.

Rice Flake Cereal (ready to eat) - Unsweetened, individual boxes, $\frac{3}{4}$ cup each or 1 ounce, whichever is less. Made of whole-grain or enriched or fortified cereal. Can only be served for breakfast or snack.

English Muffin - Made of whole-grain or enriched flour or meal. Weigh at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture OR 50 grams for 1 serving, 1.8 oz for 1 whole muffin for 2 servings.

Whole Wheat Bread - Ingredients - enriched flour (both whole wheat and white in varying amounts), shortening, sugar, yeast, salt, and water plus optional ingredients. "Enriched Bread" as labeled must contain thiamin, riboflavin, niacin, iron, and folic acid. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE in the Code of Federal Regulations, Title 21, Part 17. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

Cornflakes - Individual boxes, $\frac{3}{4}$ cup each or 1 ounce, whichever is less. Made from cooked paste or pearly hominy, malt, sugar, and other seasonings. Select unsweetened cereal, made from whole-grain or enriched cereal. Can only be served for breakfast or snack.

Rye Bread - 1 slice - whole-grain or enriched bread. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

Cinnamon Roll - Made of whole-grain or enriched flour or meal. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE, as indicated in the Code of Federal Regulations, Title 21, Part 17. Unfrosted weigh at least 50 grams or 1.8 ounces, frosted weigh 63 grams or 2.2 ounces, and contain approximately 35 percent moisture.

Bagel - Made of whole-grain or enriched flour. Weigh at least 25 grams or 0.9 ounces and contain approximately 35 percent moisture for $\frac{1}{2}$ bagel OR 50 grams, 108 ounces for a whole bagel.

Oat Flake Cereal (ready to eat) - Unsweetened, individual boxes, $\frac{3}{4}$ cup each or 1 ounce, whichever is less. Made of whole-grain or enriched or fortified cereal. Can only be served for breakfast or snack.

Biscuit - Enriched all-purpose flour must contain thiamin, riboflavin, niacin, folic acid, and iron. Weigh at least 25 grams or 0.9 ounces and contain approximately 35 percent moisture.

White Bread (enriched) 1 slice - Made of flour, shortening, sugar, yeast, salt, and folic acid. Contain 62 percent total solids. "Enriched bread" must contain thiamin, riboflavin, niacin, and iron. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE, Code of Federal Regulations, Title 21, Part 17. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

Blueberry Muffin - Made of whole-grain or enriched flour or meal. Weigh at least 50 grams or 1.8 ounces (without blueberries) and contains approximately 35 percent moisture. This applies to all muffins except for corn muffins.

Raisin Bread - Optional ingredients may be added. Sweet dough containing eggs and higher quantities of sugar and fat than regular dough, may be used to make raisin buns. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, Code of Federal Regulations, Title 21, Part 17. Weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

Peanut Butter Cookie* - (Plain cookie) Minimum of 31 grams (1.1 ounces) or cookies with nuts, raisins, chocolate pieces, and/or fruit puree 63 gm or 2.2 ounces. Predominant ingredient must be whole-grain or enriched meal or flour. Provide the nutrient content equivalent to iron, thiamin, riboflavin, and niacin present in 25 grams serving of enriched white bread.

Hamburger Buns (Sesame Seed Buns) Bun - Rolls are made from the specific yeast dough of the breads described on page 31. Optional ingredients may be added. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, as indicated in the Federal Code of Regulations, Title 21, Part 17. $\frac{1}{2}$ roll should weigh 25 grams or 0.9 ounces containing approximately 35 percent moisture and 1 roll should weigh 50 gm or 1.8 ounces.

Hard Rolls and Dinner Rolls (Soft) Roll - Must be made of whole-grain or enriched flour or meal. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, as indicated in Code of Federal Regulations, Title 21, Part 17. Should have a minimum weight of 25 grams or 0.9 ounces and contain approximately 35 percent moisture.

Dessert Cookies* - (This refers only to the cookies included on the Lunch/Supper Menus) Minimum serving of 14 grams or $\frac{1}{2}$ ounce. Must be made from enriched or whole-grain flour or meal or cereals. Cookies (plain) minimum serving of 31 grams or 1.1 ounce. Cookies (with nuts, raisins, chocolate pieces and/or fruit puree) minimum serving of 63 grams or 2.2 ounces.

****Note: You cannot serve cookies as a bread alternate at breakfast, lunch, or supper. You may serve cookies as a bread alternate in the snack if the primary ingredient is a whole grain enriched flour or meal and the minimum weight of a serving of cookies (plain) is 31 grams or 1.1 ounces. Cookies (with nuts, raisins, chocolate pieces and/or fruit puree) minimum serving of 63 grams or 2.2 ounces. USDA recommends that cookies as a bread be served as part of a snack no more than twice a week. USDA recommends that cookies as a bread be served as part of snack no more than once in two weeks.***

FRUIT/VEGETABLE SPECIFICATIONS

Orange Juice - 100 percent, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrate) sweetened or unsweetened U.S. Grade A.

Orange juice should have color typical of fresh squeezed juice and be free of browning or oxidation. Juice should be practically free of defects, show no coagulation, having no noticeable seed particles, and have a normal flavor.

Celery Sticks - 3 sticks/each 4 inches long and $\frac{1}{2}$ inch wide to equal 1/4 cup serving. Bright, medium to light color. Fresh, firm, crisp branches. Free from noticeable blemishes or decay.

Carrot Sticks - 3 sticks/each 4 inches long X $\frac{1}{2}$ inch wide to equal a $\frac{1}{4}$ cup serving.

Select medium to small size roots which are well-shaped, smooth, and solid and have good orange color. Carrots with considerable green color at the top require extra trimming. U.S. #1 carrots with 1-1/8-inch medium diameter.

Pineapple Juice - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) sweetened or unsweetened U.S. Grade A.

Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects. Juice should have a distinct flavor and no coagulation of pulp.

Nectarine - 2 $\frac{1}{4}$ inches to diameter, size 88-96. One nectarine equals $\frac{1}{2}$ cup serving (medium).

Rich color and plumpness. Firm with slight softening along the seam. Orange-yellow color between the red areas.

Apple Juice - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) Clarified U.S. Grade A Fancy. Bright, typical color. Free from apple pulp, seeds, or other sediments.

Orange - One orange equals $\frac{1}{2}$ cup serving (medium), 138 counts. Heavy, firm, well-colored, well-formed fruit with fine textured skins.

Orange-Grapefruit Juice - 100 percent, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A.

Should have a good flavor and odor, bright, good color. Should not contain excessive amounts of pulp, seed particles or peel.

Apricots - Two medium apricots, approximately 1 3/8-inch diameter, each, equal 1/2 cup serving.

Select apricots having a bright, plump, and juicy appearance with a uniform golden-orange color. Ripe apricots will yield to gentle pressure.

Raisins - Seedless, U.S. Grade A, small. Bulk 2-2/3 ounces = 1/2 cup, individual packages, 1.3 – 1.5 ounces = 1/4 cup fruit.

Similar varietal characteristics, good typical color, good flavor, and development.

Tomato Slices - Large or extra-large, 2 1/2 - 2 3/4 inch diameter. Slice in 1/4 inch slices. Two slices = 1/4 cup.

Tomato Wedges - 5 X 6 size. 1/4 tomato = 1/4 cup.

Well-shaped, smooth, firm tomatoes, free from cracks, green or yellow sun-burned areas, blemishes, and decay. Full red color and slight softening for immediate use.

Lettuce, Head - One piece = 1/4 cup.

Lettuce, Leaf - One large leaf, untrimmed = 1/4 cup. 1-pound AP equals 0.66 pounds ready to serve raw lettuce.

Green color, firm. Fresh outer leaves free from insects and noticeable discoloration or decay.

Orange-Pineapple Juice - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates). Sweetened or unsweetened U.S. Grade A.

Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects and orange juice should have color typical of fresh squeezed juice and be free of browning or oxidation.

Pickle - Large size - 4 to 4-3/4 inches long. 1/2 pickle = 1/4 cup. Top quality cucumber pickles should be uniform in shape, almost cylindrical, with well-rounded ends, smooth and uniform color, and few defects that are obvious or objectionable.

Banana, petite - One banana, 150 count petite whole, equals. 3/8 cup fruit.

Plump, firm bright colored fruit. Free from scars and bruises. For immediate use select solid yellow colored fruit, lightly flecked with brown.

Purple Plum - One whole raw plum equals 1/2 cup fruit. Plums fresh purple, red or black size 45 and 50, 2 inches in diameter.

Well-formed fruit. Good color. Fairly firm to slightly soft state of ripeness. Fresh, bright appearance.

Tomato Juice - 100 percent juice, pasteurized, fresh, canned or reconstituted to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A.

Tomato juice should have a color typical of well-ripened red tomatoes which have been properly prepared and processed. Juice should be practically free from defects, possess a good flavor, and have a good consistency.

Peach - 2-1/8 inches diameter, small, size 88 and 84. One peach equal 3/8 cup (medium). One size 80 peach equals 1/2 cup fruit.

Select fruits with plenty of red blush and free from signs of decay. They should be firm, not hard, and the skin between the red areas should have a yellowish cast rather than distinctly green.

Pear - 2-1/4 to 2-3/8 inches diameter (150 count). One pear equals 1/2 cup serving (medium). Select well-formed, smooth fruits free from scars and skin punctures. Firm fruit will ripen on standing.

Apple - 2-1/2 inches diameter. One apple equals 1/2 cup (medium).

Select firm, crisp, well-colored apples. Flavor varies in apple and depends on the stage of maturity at time of picking. Immature apples lack color and are usually poor in flavor.

Tangerine - 2-3/8 inches in diameter. One tangerine equal 3/8 cup (medium, 120 count).

Select fresh bright fruits, generally well-colored, well-shaped, firm moderately heavy, and free from decay. Those with dull, dried skins or which are puffy and light in weight may have shrunken and dried flesh.

Grapes - Seedless, 14 grapes equal 1/2 cup, with seeds 12 grapes = 1/2 cup.

Plump, firm, well-colored, fresh looking, firmly attached to stem. Green fruit. Stems green and pliable.

Grape Juice - 100 percent juice, concord sweetened or unsweetened, U.S. Grade A.

Juice should have a bright purple or reddish color, be free of pulp, skins, and tartrate crystals. It should have a distinct flavor.

Watermelon - Approximately 27 lbs. each. 1/64 wedge = 1/2 cup.

MEAT/MEAT ALTERNATE SPECIFICATIONS

Meat Alternates

Eggs - Hard Boiled - Prepared from eggs, fresh, large shell. U.S. Grade A - Large. Uniform in size, clean, sound shell, free from foreign odors or flavors. Packed in Standard commercial shipping containers with good used packing materials.

American Cheese - Pasteurized, Processed Cheese - Processed cheese is a melted pasteurized blend of cheese and emulsifiers with or without added optional ingredients. Product must be USDA inspected processed cheese from a USDA approved plant. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.750.

Natural Cheddar Cheese - U.S. Grade A, aged 3-6 months. Not more than 39 percent moisture. Not less than 50 percent milk fat on the solid basis. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.500.

Peanut Butter - Smooth or chunky, U.S. Grade A (Skippy brand or equal). Peanut butter should have color that is medium brown to brown color roast. Peanut butter should be firmly set, smooth, pliable, and have good spread ability. Suitability seasoning and stabilizing ingredients may be added not more than 10 percent of the weight of the finished product. Product must conform to Standard of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 46.1.

Nuts and Seeds - Peanuts, soy nuts, tree nuts such as walnuts and seeds that are nutritionally comparable to meat or other meat alternates. Nuts such as acorns, chestnuts and coconuts are not acceptable due to their extremely low protein and iron values.

Poultry Items

Fried Chicken - 2 ounces (edible) cooked meat equals one serving. Cooked, frozen U.S. Grade A (Holly Farms or equals), the batter/breading shall consist of a flour type base with other ingredients as needed to produce a desirable texture, flavor, and color. The finished product should be uniformly covered with batter and breading and have a uniform brown color, free from burnt areas. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.166.

Product shall be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs).

Chicken Roll - 1 1/2 ounces equals 1-ounce cooked lean meat. Empire poultry brand or equal. Form - fully cooked. Recommended points for specifications: Processing - chicken rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.159.

Turkey Roll - 1 1/2 ounces equals 1-ounce cooked lean meat. (Specification based on USDA purchased turkey rolls donated to schools or equal quantity.) Form - fully cooked. Grade - process from U.S. Grade II or better quality. Processing - turkey rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.159.

Turkey Ham - 1.4 ounces equal 1-ounce cooked lean meat. Specifications based on USDA, FSIS Standard as published in Vol. 44, No. 177, August 31, 1979. Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service), Part 381.17, Subpart P.

Meat Items

Corned Beef - 1-pound equals .42 pounds cooked lean meat. (Shur-Tenda brand or equal) (restaurant quality). Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection).

Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Inspection Service) Part 319.100.

Roast Beef - Shur-Tenda brand or equal - restaurant quality. Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.81.

Beef Bologna - Oscar Mayer brand or equal. Bologna is a smoked fully cooked sausage. The meat components consist of beef very finely comminuted and stuffed in artificial or natural casings. The interior cut surface is smooth, fine-textured, light pink in background color, and finely mottled with evenly distributed light to dark red flecks. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180.

Cooked Beef Salami - Hebrew National brand or equal. Cooked beef salami is a smoked full cooked sausage. The meat components consist of moderately coarse-cut beef and finely comminuted beef with finely comminuted beef heart meat included in some formulas. Seasoning includes garlic and peppercorns. Salami is stuffed in artificial casings and measures from 3.5 to 4.5 inches in diameter. The interior cut surface is moderately coarse in texture and light to dark reddish-brown in color. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180.

Boiled Ham, Cured, Boneless - 1.2 ounces unheated meal equals 1-ounce lean meat. Thumann's brand or equal. Selection No. 1 or Selection No. 2. The skinless, completely boneless, cured and smoked, fully cooked ham must be prepared from the regular short shank ham. The cured pork must be derived from sound, well-trimmed wholesale market and fabricated cuts. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.104. Yield on ham would vary depending on if water added, 1.22 ounces ham water yields 1-ounce cooked ham, ham with natural juices 1.12 oz yields 1 oz lean ham.

Fish Items

Tuna Fish - Fancy or solid. The can usually contains large piece of chunks or firm flesh - packed in oil or water. Grade - Packed under Federal Inspection (PUF 1). Tuna fish "salad" may be prepared by mixing tuna fish with relish and/or chopped vegetables such as celery and onions. Vegetable oil or mayonnaise may be used as a moistening agency to "bind" the salad. Mayonnaise or Salad Dressing must not be mixed into the salad. A separate portion pack of mayonnaise may be placed in the utilized lunch/supper meal if desired.

SPECIFICATION - OTHER PRODUCTS

Milk - All milk products used must meet Federal, State and Local requirements for fluid milk.

Butter - U.S.D.A. Grade A or better. Salted or Unsalted.

Margarine Fortified - Product must conform to Standards of Identity, Code of Federal Regulations, Title (Food and Drug Administration) Part 45.1.

Yogurt - Plain, sweetened, or flavored. USDA published a final rule March 2, 1997, which allows yogurt to be credited as a meat alternate for all meals in Child Nutrition Programs. For crediting purposes, eight ounces of yogurt now satisfies two ounce of the meat/meat alternate requirement for lunches, and four ounces for supplements in all Child Nutrition Programs. This does not include noncommercial and/or nonstandard yogurt products such as frozen yogurt, homemade yogurt, yogurt flavored products, yogurt bars, yogurt covering on fruit and/or nuts and other similar products.

Jelly - Fruit portion packs minimum 1/2 ounce - Kraft brand or equal. Products must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 29.2.

Mayonnaise - Portion packs 1/3 ounce or more. Kraft brand or equal. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 25.1.

**ATTACHMENT E****NJDA SUMMER FOOD SERVICE PROGRAM****TRANSPORTATION CERTIFICATION**

1. Describe in detail the type of vehicle(s) and/or containers that will be utilized to provide adequate refrigeration and/or heating during delivery of all foods to ensure that temperatures remain in accordance with state and local health codes.

2. How many vehicles(s) will be utilized to meet the terms of this contract?

3. Please list the truck route (The listing of sites per vehicle in the order in which meals will be delivered).

4. Will the delivery of meals for this contract be combined on the same truck with deliveries for other contracts? Yes, No

5. If contract includes the preparation of hot meals, does the bidder have the capability to heat all meals at the State agency approved facility? If no, describe how the bidder proposes to meet the terms of this contract.

Certification

I certify that the above information accurately reflects how meals will be delivered and heated, if applicable. I further realize that any deviation from these statements may result in the cancellation of this contract by the sponsor.

Signature of Bidder

Date

**ATTACHMENT F****NJDA Summer Food Service Program****Instructions for Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

- (1) The prospective lower tier participation 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.

FSMC/VENDOR Name

Name and Title of Authorized FSMC/VENDOR Representative

FSMC/VENDOR Signature

Date

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. 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 rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall 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 with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions in all solicitations for lower tier covered transactions.
7. 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 Non-Procurement List.
8. Nothing contained in the foregoing shall be construed to require 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.
9. Except for transactions authorized under paragraph 5 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 with which this transaction originated may pursue available remedies, including suspension and/or debarment.



ATTACHMENT G

CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

Both the Sponsor and Food Service Management Company (offeror) shall execute this Certificate of Independent Price Determination.

(A) The offeror certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

- (1) The prices in this offer have been arrived at independently, without, for the purpose of restricting competition, any consultation, communication, or agreement, with any other offeror or with any competitor relating to the prices; the intention to submit an offer; or the methods or factors used to calculate the prices offered.
- (2) Unless otherwise required by law, the prices which have been quoted in this offer have not been and will not be knowingly disclosed by the offeror, directly or indirectly, to any other offeror or competitor prior to opening (in the case of a sealed bid solicitation) or prior to contract award (in the case of a negotiated solicitation); and
- (3) No attempt has been made or will be made by the offeror to induce any person or entity to submit or not to submit an offer for the purpose of restricting competition.

(B) Each person signing this offer on behalf of the Food Service Management Company certifies that:

- (1) He or she is the person in the offeror's organization responsible within the organization for determining the prices being offered in the bid or proposal and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
- (2) He or she is not the person in the offeror's organization responsible within the organization for determining the prices being offered in the bid or proposal, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Food Service Management Company, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any governmental 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, except as follows:

NAME OF FOOD SERVICE MANAGEMENT COMPANY

NAME OF FSMC'S AUTHORIZED REPRESENTATIVE

SIGNATURE OF FSMC'S AUTHORIZED REPRESENTATIVE

TITLE

DATE

In accepting this offer, the Sponsor certifies that no representative of the Sponsor has taken any action which may have jeopardized the independence of the offer referred to above.

NAME OF SPONSOR

SIGNATURE OF AUTHORIZED REPRESENTATIVE

TITLE

DATE

NOTE: ACCEPTING A BIDDER'S OFFER DOES NOT CONSTITUTE AWARD OF THE CONTRACT.