

ORIGINAL

California Department of Education
Nutrition Services Division

Child and Adult Care Food Program
CACFP 19 (REV. 1/2016)
Invitation for Bid (Delivery)

CHILD AND ADULT CARE FOOD PROGRAM



INVITATION FOR BID AND CONTRACT – DELIVERY
Procurement of Vended Meals



In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the agency (state or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at 800-877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form (AD-3027), found online at http://www.ascr.usda.gov/complaint_filing_cust.html and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call 866-632-9992. Submit your completed form or letter to USDA by:

- (1) Mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410
- (2) Fax: 202-690-7442
- (3) E-mail: program.intake@usda.gov

The CDE and USDA are equal opportunity providers and employers.

Note: The protected classes for the Child and Adult Care Food Program are race, color, national origin, age, sex, and disability.

NOTICE INVITING BIDS

The agency shall supply a completed IFB (Invitation for Bid) to each bidder who responds to the notice. Bidder may request the IFB by contacting Kristina.Ricci@uwccr.org

Sealed bids will be received by **United Way California Capital Region at 10389 Old Placerville Road, Sacramento, CA 95827 until 12:00 pm (PST) Tuesday, August 16th, 2016** for At-Risk Snack/Supper meals to be served in after school programs. At the time and place advertised, and promptly thereafter, all bids that have been duly received will be publicly opened and read aloud. **Only sealed bids will be accepted.**

Description of Product for Bid:

Unitized supper meals and snack, provided Monday-Friday. Meals must be appropriate for K-12th grade. Daily delivery of meals to 14 sites in Placer, Sacramento and Yolo counties, with the capacity to expand to additional locations as the need arises. All meals must meet or exceed dietary guidelines set forth by the USDA for the Child and Adult Care Food Program. Meals must be high quality, minimally processed, nutrient dense foods. All meals must be made with whole grains, heart-healthy fats, whole fresh fruit and vegetables (no canned fruits or vegetables) and beverages with no added sugars. Meals must be 70% scratch cooked and made from all-natural ingredients, contain no high fructose corn syrup, must be low in sodium and contain no artificial preservatives, coloring or flavoring. Milk must be rBST hormone free. Vendor must provide on time delivery and provide same day delivery for any missing meals or meal components. Vendor must provide hot and cold menu options for each service day.

The following types and quantities of meals:

Supper average: 1,200 meals per day. Evening snack on an as needed basis. Delivery to multiple locations in Placer, Sacramento and Yolo counties and must have capacity to expand to additional sites as the need arises.

Types or forms of packaging or containerizing to be used for meals (based on an 11-day menu cycle the agency will provide):

Unitized supper meals with milk packaged separately. Fresh fruit and vegetable offered with supper meals can be packaged separately.

All meals of each type must meet the minimum standards set by the USDA for CACFP meals of that type.

The contract will be awarded to the responsible bidder that possesses the potential ability to perform successfully under the terms and conditions of the proposed procurement and is lowest in price. Other factors shall be given consideration when there are sound documented business reasons such as contractor integrity, compliance with public policy, record of past performance, and financial and technical resources.

NOTICE INVITING BIDS

The agency shall supply a completed IFB (Invitation for Bid) to each bidder who responds to the notice. Bidder may request the IFB by contacting Kristina.Ricci@uwccr.org

Sealed bids will be received by **United Way California Capital Region at 10389 Old Placerville Road, Sacramento, CA 95827 until 12:00 pm (PST) Tuesday, August 16th, 2016** for At-Risk Snack/Supper meals to be served in after school programs. At the time and place advertised, and promptly thereafter, all bids that have been duly received will be publicly opened and read aloud. **Only sealed bids will be accepted.**

Description of Product for Bid:

Unitized supper meals and snack, provided Monday-Friday. Meals must be appropriate for K-12th grade. Daily delivery of meals to 14 sites in Placer, Sacramento and Yolo counties, with the capacity to expand to additional locations as the need arises. All meals must meet or exceed dietary guidelines set forth by the USDA for the Child and Adult Care Food Program. Meals must be high quality, minimally processed, nutrient dense foods. All meals must be made with whole grains, heart-healthy fats, whole fresh fruit and vegetables (no canned fruits or vegetables) and beverages with no added sugars. Meals must be 70% scratch cooked and made from all-natural ingredients, contain no high fructose corn syrup, must be low in sodium and contain no artificial preservatives, coloring or flavoring. Milk must be rBST hormone free. Vendor must provide on time delivery and provide same day delivery for any missing meals or meal components. Vendor must provide hot and cold menu options for each service day.

The following types and quantities of meals:

Supper average: 1,200 meals per day. Evening snack on an as needed basis. Delivery to multiple locations in Placer, Sacramento and Yolo counties and must have capacity to expand to additional sites as the need arises

Daily delivery of meals to 14 sites

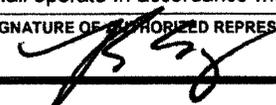
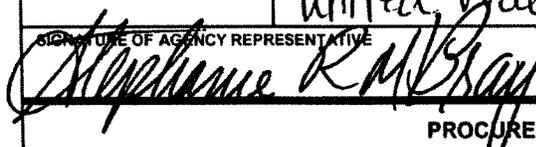
Types or forms of packaging or containerizing to be used for meals (based on an 11-day menu cycle the agency will provide):

Unitized supper meals with milk packaged separately. Fresh fruit and vegetable offered with supper meals can be packaged separately.

All meals of each type must meet the minimum standards set by the USDA for CACFP meals of that type.

The contract will be awarded to the responsible bidder that possesses the potential ability to perform successfully under the terms and conditions of the proposed procurement and is lowest in price. Other factors shall be given consideration when there are sound documented business reasons such as contractor integrity, compliance with public policy, record of past performance, and financial and technical resources.

**INVITATION FOR BID AND CONTRACT
(DELIVERY)**

ISSUED BY (AGENCY): United Way California Capital Region			
NAME KRISTINA RICCI		ADDRESS 10389 OLD PLACERVILLE ROAD	
CITY SACRAMENTO	STATE CA	ZIP CODE 95827	TELEPHONE NUMBER 916-856-3991
BID OPENING:			
DATE AUGUST 16 TH , 2016	TIME 2:00 PM	LOCATION 10389 OLD PLACERVILLE ROAD SACRAMENTO, CA 95827	ISSUE DATE July 29 th , 2016
BID			
This document contains an IFB for the furnishing of meals (unitized if applicable) to be served to participants of the CACFP established by the USDA (7 CFR, Part 226) and sets forth the terms and conditions applicable to the proposed procurement.			
NAME OF VENDOR Davis Joint Unified School District		FEDERAL ID NUMBER 68-0343640	
STREET ADDRESS 526 B Street		TELEPHONE NUMBER 530-757-5300	
CITY Davis	STATE CA	ZIP CODE 95616	
TOTAL ESTIMATED AMOUNT OF BID \$550,800	Prompt Payment Discount: 0 % for payment within 0 days.		
By submission of this proposal, the contractor certifies that, in the event they receive an award under this solicitation, they shall operate in accordance with all applicable, current CACFP regulations.			
SIGNATURE OF AUTHORIZED REPRESENTATIVE OF VENDOR 		TITLE Assoc. Supt. Business Services	DATE 8/12/2016
ACCEPTANCE			
Accepting a bid does not constitute acceptance of the contract. Upon acceptance by the agency and review and approval by the CDE, the bid documents shall constitute the covenants, conditions, agreements, and stipulations of the contract between the contractor making the proposal and the agency named above.			
CONTRACT NUMBER	AGENCY NAME United Way California Capital Region	DATE 8/25/2016	
SIGNATURE OF AGENCY REPRESENTATIVE 			
PROCUREMENT METHOD: (Check One)			
Sealed Bids (IFB) <input checked="" type="checkbox"/> Competitive Proposals (RFP) <input type="checkbox"/> Noncompetitive Negotiation <input type="checkbox"/>			
FOR CDE USE ONLY			
This contract was reviewed for compliance with 7 CFR, Part 226 by:			
SIGNATURE			DATE

SECTION A

CONTRACT FOR VENDED MEALS

THIS AGREEMENT, made and entered this 6th day of September, 2016.

in the State of California, by and between United Way California Capital Region hereinafter referred to as the agency and Davis Joint USD hereinafter referred to as the contractor.

WITNESSETH:

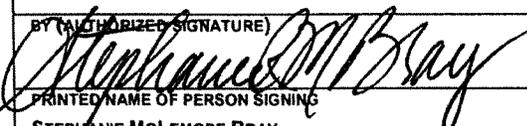
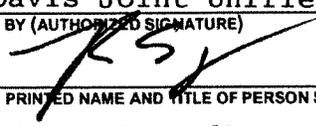
That the contractor for and in consideration of the covenants, conditions, agreements, and stipulations of the agency hereinafter expressed, does hereby agree to furnish to the agency services and materials as described in the original IFB, Sections A, B, C, D, E, F, G, and H, and Schedules A, B, and C, which were attached and made a part hereof by this reference.

The period of this contract shall be from September 6th, 2016 through September 5th, 2017. This contract may be renewed for one-year periods up to four times upon agreement of the agency and the contractor. Any increase or decrease of the unit price(s) shall be negotiated during the renewal process.

In consideration of the service, performed in a manner acceptable to the agency and in compliance with the CACFP regulations, 7 CFR, Part 226, the agency shall pay the contractor within days of receipt, the full amount of the itemized invoices as confirmed by delivery receipts, at the unit price(s) specified in the contract.

The total amount payable by the agency to the contractor under this contract shall not exceed \$500,000.

IN WITNESS WHEREOF, this agreement has been executed by the parties hereto, upon the date first above written.

AGENCY	CONTRACTOR
AGENCY NAME UNITED WAY CALIFORNIA CAPITAL REGION	CONTRACTOR (STATE WHETHER A CORPORATION, PARTNERSHIP, ETC.) Davis Joint Unified School District
BY (AUTHORIZED SIGNATURE) 	BY (AUTHORIZED SIGNATURE) 
PRINTED NAME OF PERSON SIGNING STEPHANIE MCLEMORE BRAY	PRINTED NAME AND TITLE OF PERSON SIGNING Bruce E. Colby Assoc. Supt. Business Services
TITLE PRESIDENT & CEO	ADDRESS 526 B Street Davis, CA 95616

SECTION B

**CERTIFICATE OF INDEPENDENT PRICE DETERMINATION,
NO SANCTIONS, AND DRUG FREE WORKPLACE**

BY SUBMISSION OF THIS BID, THE BIDDER CERTIFIES AND IN THE CASE OF A JOINT BID, EACH PARTY THERETO CERTIFIES AS TO ITS OWN ORGANIZATIONS, THAT IN CONNECTION WITH THIS PROCUREMENT:

INDEPENDENT PRICE DETERMINATION

1. The prices in this bid have been arrived at independently, without consultation, communication, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other bidder or with any competitor.
2. Unless otherwise required by law, the prices that have been quoted in this bid have not been knowingly disclosed by the bidder and will not knowingly be disclosed by the bidder prior to bid opening, directly or indirectly to any other bidder or to any competitor.
3. No attempt has been made or will be made by the bidder to induce any person or firm to submit or not to submit a bid for the purpose of restricting competition.

DEBARMENT AND SUSPENSION

Entities are subject to the non-procurement debarment and suspension regulations implementing Executive Orders 12549 and 12689, 2 CFR part 180. These regulations restrict awards, subawards, and contracts with certain parties that are debarred, suspended, or otherwise excluded from or ineligible for participation in Federal assistance programs or activities.

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

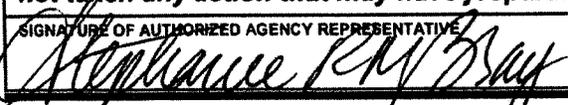
DRUG FREE WORKPLACE

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

THE PERSON SIGNING THE BID DOCUMENTS CERTIFIES:

1. The bidder is the person in the bidder's organization responsible within that organization for the decision as to the prices being offered herein or that the bidder has been authorized in writing to act as agent for the persons responsible for such decisions in certifying that such persons have not participated and will not participate, in any action contrary to the above Independent Price Determination sections (1) through (3).
2. The bidder has not participated, and will not participate, in any action contrary to (1) through (3) above Independent Price Determination sections (1) through (3).

AND, AS THEIR AGENT, DOES HEREBY CERTIFY:

SIGNATURE OF AUTHORIZED AGENT (VENDOR) 	TITLE Assoc. Supt. Business	DATE 8/12/2016
PRINTED NAME OF AUTHORIZED AGENT (VENDOR) Bruce E. Colby	VENDOR'S LEGAL BUSINESS NAME Davis Joint Unified School District	
<i>In accepting this bid, the agency certifies that the agency's officers, employees, or agents have not taken any action that may have jeopardized the independence of the bid referred to above.</i>		
SIGNATURE OF AUTHORIZED AGENCY REPRESENTATIVE 	TITLE President/CEO	DATE 8/25/2016

ACCEPTING A BID DOES NOT CONSTITUTE ACCEPTANCE OF THE CONTRACT

NOTE: Authorized representatives of both the agency and bidder must execute this or a similar certificate of independent price determination.

SECTION C

INSTRUCTION TO BIDDERS

1. Definitions (as used herein):

- (a) The term "Invitation for Bid," hereafter referred to as IFB, means the document soliciting bids through the formal advertising method of procurement. In the case of this Program, the IFB becomes a part of the contract upon acceptance by the agency, review by CDE, and execution of the contractual agreement.
- (b) The term "Bid" means an offer to perform the work described in the IFB at the fixed unit price specified in accordance with the terms and conditions of the solicitation.
- (c) The term "Bidder" means a food service management company submitting a bid in response to this IFB.
- (d) The term "Contractor" means the food service management company to whom the bid is awarded and with whom the contractual agreement is executed.
- (e) The term "CDE" means the California Department of Education, Nutrition Services Division.
- (f) The term "Food Service Management Company" means an organization, other than a public or private nonprofit school, with which the agency may contract for preparing, and unless otherwise provided for, delivering meals, with or without milk, for use in the program.
- (g) The term "Agency" means the CACFP Agency that issues this IFB.
- (h) The term "Program" means the CACFP as set forth in 7 CFR, Part 226.
- (i) The term "Unitized Meal" means an individual pre-portioned meal consisting of a combination of foods meeting the complete meal requirements, delivered as a unit and served as a unit, with or without milk.

Other terms shall have the meanings ascribed to them in the CACFP, 7 CFR, Part 226.

2. Submission of Bids

- (a) Bidders are expected to examine carefully the specifications, schedules, attachments, terms, and conditions of this IFB. Failure to do so shall be at the bidder's own risk.
- (b) Bids shall be executed and submitted in triplicate with one copy being marked "original". If accepted, this IFB will become a part of the contract and one copy of the accepted bid/contract will be forwarded to the successful bidder with the notice of award. The copy marked "original" shall be governing should there be a variance between that "original" copy of the bid and other copies submitted by the bidder. No changes in the specifications or general conditions as presented by the agency herein are allowed. Cross-outs on this bid shall be initialed by the bidder prior to submission.
- (c) A copy of a current state or local health certificate for the food preparation facilities shall be submitted with the bid.
- (d) Bids must include an Independent Price Determination, No Sanctions, and Drug Free Workplace Certification.

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

SECTION C, PAGE 2

3. Explanation to Bidders

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

Receipt of an amendment to an IFB by a bidder must be acknowledged by signing and returning the amendment. Such acknowledgment must be received prior to the hour and date specified for bid opening.

5. 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.

6. Time for Receiving Bids

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

7. Errors in Bids

Bidders or their authorized representatives are expected to fully inform themselves as to the conditions, requirements, and specifications before submitting bids; failure to do so shall be at the bidder's own risk and the bidder cannot secure relief on the plea of error.

8. Award of Contract

- a) The contract will be awarded to the responsive and responsible bidder whose bid will be most advantageous to the agency, price, and other factors considered. Consideration shall be given to such matters as contractor integrity, compliance with public policy, record of past performance, and financial and technical resources.
- (b) The agency reserves the right to reject any or all bids and to waive informalities and minor irregularities in bids received when there are sound documented business reasons in the best interest of the program.
- (c) The agency reserves the right to reject the bid of a bidder who has previously failed to perform properly or complete on-time contracts of a similar nature, or the bid of a bidder who investigation shows is unable to perform the contract.

9. Late Bids, Modifications of Bids, or Withdrawals of Bids

- (a) Any bid received after the exact time specified for receipt will not be considered unless it is received before the award is made and it was sent by registered or certified mail, no later than the fifth calendar day prior to the date specified for the receipt of bids (e.g., a bid submitted in response to an IFB requiring receipt of bids by the 20th of the month must have been mailed by the 15th or earlier).
- (b) Any modification or withdrawal of a bid is subject to the same conditions as in (a). A bid may also be withdrawn in person by a bidder or a bidder's authorized representative, provided that person's identity is made known and s/he signs a receipt for the bid, but only if the withdrawal is made prior to the exact time set for receipt of bids.
- (c) The only acceptable evidence to establish the date of mailing of a late bid, modifications, or withdrawal sent either by registered or certified mail is the postmark. If the date on the postmark is illegible, the bid, modification, or withdrawal shall be deemed to have been mailed late. (The term "postmark" means, a printed, stamped, or otherwise placed impression that is readily identifiable without further action as having been supplied and affixed on the date of mailing.)
- (d) Notwithstanding the above, a late modification of an otherwise successful bid that makes its terms more favorable to the agency will be considered at any time it is received and may be accepted.

SECTION D

SCOPE OF SERVICES

1. The contractor agrees to deliver **unitized** meals inclusive of milk to locations set in the Schedule A, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.
2. All meals furnished for the program under this contract must meet or exceed USDA requirements set out in Schedule B, attached hereto and made a part hereof. All yields of cooked and uncooked products shall conform to yields identified in the USDA's Food Buying Guide.
3. The contractor agrees to furnish meals for the program in accordance with the menu cycle that appears in Schedule C, attached hereto and made a part hereof.
4. The contractor shall furnish meals for the program as ordered by the Agency during the period of September 6th, 2016 to September 5th, 2017.
5. The contractor shall furnish meals for the program as ordered by the agency five days a week.

SECTION E

UNIT PRICE SCHEDULE AND INSTRUCTIONS

Unit Price Schedule

Bidders are to submit prices on the following meal types meeting the contract specifications set forth in Schedules B and C for meals to be delivered to all of the centers stated in Schedule A. (See the example on the next page.)

A. Meal Type ¹	B. Estimated Servings Per Day ²	C. Estimated Number of Serving Days ³	D. Unit Price ⁴	E. Total Price ⁵
Breakfast				
A.M. Snack				
Lunch				
P.M. Snack				
Supper (Unitized meal)	1,200	180	\$2.55	\$550,800
Evening Snack	As needed basis, not daily	180	\$0.70	TBD

Bidders shall submit their bids on an "all or none" basis. Except as otherwise provided in this solicitation, if a contract is awarded as a result of this solicitation, it will bind the agency during the term of the contract, secure all of the identified meals from the successful bidder, and such contract shall bind the bidder/contractor to perform all such work ordered by the agency at prices specified in the contract. Award will be made to a single responsive and responsible bidder on the basis of the lowest aggregate cost to the agency. Evaluation of prices will be on the basis of the estimated requirements set forth herein.

In the event of any inconsistencies or errors, the unit price (D) shall take precedence.

Instructions for completion of the Unit Price Schedule: (See the example on the next page.)

- ¹ The agency shall indicate which meal types the contractor will be providing meals for during the contract period (strike-out extraneous meal types in Column A). If unitized meals will be required, the agency must indicate so by placing "unitized meal" in parenthesis after the meal type.
- ² The agency shall fill in the estimated number of meals that will be served each day (Column B) by meal type during the contract period.
- ³ The agency shall fill in the number of anticipated operating days that meals will be served (Column C) during the contact period.
- ⁴ The bidder shall insert the appropriate unit price (Column D) for each meal type indicated by the agency.
- ⁵ The bidder shall calculate the total price (Column E) by multiplying B x C x D.

SECTION E, PAGE 2

EXAMPLE

A. Meal Type ¹	B. Estimated Servings Per Day ²	C. Estimated Number of Serving Days ³	D. Unit Price ⁴	E. Total Price ⁵
Breakfast	100	180	.73	\$13,140.00
A.M. Snack				
Lunch				
P.M. Snack				
Supper (Unitized Meal)	100	180	2.92	\$26,280.00
Evening Snack				

Instructions for completion of the Unit Price Schedule:

- ¹ The agency shall indicate which meal types the contractor will be providing meals for during the contract period (strike-out extraneous meal types in Column A). If unitized meals will be required, the agency must indicate so by placing "unitized meal" in parenthesis after the meal type.
- ² The agency shall fill in the estimated number of meals that will be served each day (Column B) by meal type during the contract period.
- ³ The agency shall fill in the number of anticipated operating days that meals will be served (Column C) during the contract period.
- ⁴ The bidder shall insert the appropriate unit price (Column D) for each meal type indicated by the agency.
- ⁵ The bidder shall calculate the total price (Column E) by multiplying B x C x D.

SECTION F

CONTRACT PROVISIONS AND SPECIFICATIONS

1. Requirements Contract

- (a) This is a requirements contract for services specified in the Sections and Schedules and for the period set forth herein. The quantities of such services specified herein are estimates only and are not purchased hereby. Except as may be otherwise provided herein, in the event the Agency's requirements for services set forth in the Sections and Schedules do not result in orders in the amounts or quantities described as "estimated" in the Sections and Schedules, such event shall not constitute the basis for an equitable price adjustment under this contract.
- (b) The agency shall not be required to purchase from the contractor requirements in excess of the limit on total orders under this contract, if any.
- (c) The agency may issue orders that provide for delivery or performance at multiple destinations.
- (d) The agency shall not be obligated to place any minimum dollar amount of orders under this contract or any minimum number of orders. The utilization of the Contractor for services specified in the Sections and Schedules will be dependent upon the needs and requirements of the agency.
- (e) Regulatory or guidance changes prescribed by the USDA or CDE, during the duration of this contract, shall be considered a basis for renegotiation with prior approval and agreement from CDE, of the terms and conditions of the contract between the agency and the contractor. Authority for such renegotiation must be requested from CDE, in writing by the agency, prior to the commencement of any such renegotiation.

2. Pricing

Pricing shall be on the numbers described in Section E, "Unit Price Schedule". All bidders must submit bids on the same menu cycle provided by the agency. Bid prices must include the price of food, milk (if applicable), packaging, transportation, and all other related costs (e.g., condiments, utensils, etc.) that are essential to the content of the food service.

3. Evaluation of Bidders

Each bidder will be evaluated on the following factors:

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

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

SECTION F, PAGE 2

4. Unit Prices

The unit prices of each meal type that the bidder agrees to furnish must be written in ink or typed in the blank space provided in Section E of the Unit Price Schedule, including proper packaging as required in the specifications, and the costs of delivery to the designated sites. Unit prices shall include taxes; but, any charges or taxes that are required to be paid under future laws must be paid by the bidder at no additional charge to the agency.

5. Meal Orders

The agency will order meals on Tuesday of the week preceding the week of delivery; orders will be placed for the total number of days in the succeeding week, and will include breakdown totals for each center and each type of meal. The agency reserves the right to increase or decrease the number of meals ordered on a 48 hour notice (or less if mutually agreed upon between the parties to this contract).

6. Menu-cycle Change Procedure

Meals shall be delivered on a daily basis in accordance with the menu cycle which appears in Schedule C. Deviation from this menu cycle shall be permitted only upon authorization of the agency. When an emergency situation prevents the contractor from delivering a specified meal component, the contractor shall notify the agency immediately so substitutions can be agreed upon. The agency reserves the right to periodically suggest menu changes that are within the contractor's food cost.

7. Noncompliance

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

8. Title III C Assurance

The Contractor assures the agency that no Title III C funds will be applied to the cost of the meals furnished for the program under this contract.

SECTION F, PAGE 3

9. Specifications

(a) Packaging

- (1) Hot Meal Unit packaging shall 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°F (204°C) or higher.
- (2) Cold Meal Unit or Unnecessary-to-heat Container and overlay shall be plastic or paper and non-toxic.
- (3) Cartons—each carton shall be labeled and the label shall include:
 - A. The processor's (plant) name and address
 - B. Item identity and meal type
 - C. Date of production
 - D. Quantity of individual units per carton
- (4) Meals shall be delivered with the following non-food items: condiments, straws, napkins, single service ware, paper supplies etc.³

(b) Food Preparation

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

(c) Food Specifications

Bids are to be submitted on the menu cycle included as Schedule C and shall include, at a minimum, the portions specified by the USDA for each meal, which are included in Schedule B of this IFB.

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. Upon delivery, all meat and meat products must be sound, sanitary, and free of objectionable odors or signs of deterioration.

(d) Product Specifications

Milk and milk products are defined as "...fluid types of pasteurized flavored or unflavored whole milk or low fat milk, or skim milk or cultured buttermilk, which meets State and local standards for such milk..." Milk delivered hereunder shall conform to these specifications. Note: only low fat (1 percent) or non-fat milk can be served to individuals two years and older.

SECTION G

GENERAL CONDITIONS

1. Delivery Requirements

- (a) Deliveries shall be made by the contractor to each center listed on the attached **Schedule A** in accordance with the order from the agency.
- (b) Meals shall be delivered, unloaded, and placed in the designated center daily by the contractor's personnel at each of the locations and times listed on the **Schedule A**.
- (c) The contractor shall be responsible for the delivery of all meals and dairy products at the specified time. Adequate refrigeration or heating shall be provided during the transportation and delivery of all food to insure the wholesomeness of food at delivery in accordance with state or local health codes.
- (d) The agency reserves the right to add or delete centers. This shall be done by amendment of the **Schedule A**. The agency shall notify the contractor of such amendments to the **Schedule A** not less than one week prior to the required date of service. Any changes in transportation costs that occur as a result of adding or deleting centers shall be negotiated and noted in the modification. The contractor's invoice shall show the cost as a separate item for that center.

2. Supervision and Inspection

The contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance, and packaging, in addition to the quality of products.

3. Record Keeping

- (a) Transport records must be prepared by the contractor—one for the contractor, one for center personnel, and one for the agency. Transport records must be itemized to show the number of meals of each type delivered to each center. Designees of the agency at each center will check the adequacy of the delivery and the meals before signing the delivery ticket. Invoices shall be accepted by the agency only if they accurately represent the transport records signed by the agency's designee at the center.
- (b) The contractor shall maintain records supported by transport records, purchase orders, and production records for this contract or other evidence for inspection and reference to support payments and claims.
- (c) The books and records of the contractor pertaining to this contract shall be available for a period of three years from the date the agency submits to CDE the final claim for reimbursement for meals provided under this contract, or until the final resolution of any audits for inspection and audit by representatives of CDE, the USDA, the agency, and the Controller General of the United States at any reasonable time and place.

SECTION G, PAGE 2

4. Method of Payment

The contractor shall submit its itemized invoice to the agency monthly. Each invoice shall give a detailed breakdown of the number of meals delivered and signed for at each center during the preceding month. Payment will be made at the unit price specified in the contract. No payment shall be made unless the required delivery receipts have been signed by the center representative of the agency.

5. Inspection of Facility

- (a) The agency, CDE, and the USDA reserve the right to inspect the contractor's preparation facilities prior to award and without notice at any time during the contract period, including the right to be present during preparation and delivery of meals.
- (b) The contractor's facilities shall be subject to periodic inspections by the USDA, state, and local health departments, or any other agency designated to inspect meal quality for the state. This will be accomplished in accordance with USDA regulations.
- (c) The contractor shall provide for meals which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being prepared, transported, and delivered. Such levels 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.

6. Insurance

The contractor must meet, at a minimum, the following insurance requirements. Insurance policies must include:

1. The **Certificate of Liability** is to be issued by contractor's insurance company. United Way California Capital Region is to be named as **Additional Insurance and Certificate Holder**.
2. **Coverage** needs to be in force for the complete term of the contract. If insurance expires during the term of the contract, the agency must receive a new certificate at least ten (10) days prior to the expiration.
3. "**Description of Operations**" should include a brief description of the services being performed, and reference any contracts or agreements involved.
4. **Certificate Holder Information**
United Way California Capital Region
10389 Old Placerville Road
Sacramento, CA 95827

General Liability Certificates

Minimum Required Coverage Amounts:

\$1,000,000 limit per occurrence

\$2,000,000 general aggregate

Automobile Liability Insurance

Commercial vehicles that are used to provide services.

Minimum Required Coverage Amounts:

\$1,000,000 per occurrence

Workers' Compensation Insurance:

Proof of Workers' Compensation is required if the contract has employees.

Minimum Required Coverage Amounts:

\$1,000,000 per occurrence

Umbrella Liability:

Minimum Required Coverage Amounts:

\$1,000,000 per occurrence

Note: UWCCR may require additional coverage and/or may increase the minimum amount of coverage required if the number of meals/snacks increases.

7. Availability of Funds

The agency shall have the option to cancel this contract if the federal government withdraws funds to support the CACFP. It is further understood that, in the event of cancellation of the contract, the agency shall be responsible for meals that have already been assembled and/or delivered in accordance with this contract.

8. Number of Meals and Delivery Times

The contractor must provide the exact number of meals ordered. Counts of meals will be made at all centers before meals are accepted. Damaged or incomplete meals shall not be included when the number of delivered meals is determined.

SECTION G, PAGE 3

9. Emergencies

In the event of unforeseen emergency circumstances, the contractor shall immediately notify the agency of the following: (a) the impossibility of on-time delivery; (b) the circumstance(s) precluding delivery; and (c) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than 1 hour(s) after specified mealtime. Emergency circumstances at the center precluding utilization of meals are the concern of the agency. The agency may cancel orders provided it gives the contractor at least 24 hours' notice. Adjustments for emergency situations affecting the contractor's ability to deliver meals or the agency's ability to utilize meals for periods longer than 24 hours will be mutually worked out between the contractor and the agency.

10. Termination

- (a) The agency reserves the right to terminate this contract if the contractor fails to comply with any of the requirements of this contract. The agency shall notify the contractor of specific instances of noncompliance in writing. In instances where the contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, the agency shall have the right upon written notice to immediately terminate the contract and the contractor shall be liable for any damages incurred by the agency. The agency shall negotiate a repurchase contract on a competitive basis to arrive at a fair and reasonable price.
- (b) The agency shall by written notice to the contractor, terminate the right of the contractor to proceed under this contract if it is found by the agency that gratuities in the form of entertainment, gifts, or otherwise were offered or given by the contractor to any officer or employee of the agency, with a view toward securing the contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the agency makes such findings shall be in issue and may be reviewed in any competent court.
- (c) In the event this contract is terminated as provided in paragraph (b) hereof, the agency shall be entitled (i) to pursue the same remedies against the contractor as it could pursue in the event of a breach of the contract by the contractor, and (ii) as a penalty in addition to any other damages in an amount which shall not be less than three nor more than 10 times the cost incurred by the contractor in providing any such gratuities to any such officer or employee.
- (d) The contract may be terminated for convenience by either party by written notification provided to the other party at least sixty (60) days prior to the date of proposed termination.
- (e) The rights and remedies of the agencies provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.

11. Subcontracts and Assignments

The contractor shall not subcontract with any other contractor for the meal or for the assembly of the meal; and shall not assign, without the advance written consent of the agency, this contract or any interest therein. In the event of any assignment, the contractor shall remain liable to the agency as principal for the performance of all the contractor's obligations under this contract.

SECTION G, PAGE 4

12. Equal Opportunity

The following clause is applicable unless this contract is exempt under the rules, regulations, and relevant orders of the Secretary of Labor (Title 41, Code of Federal Regulations, Chapter 60).

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

- (a) The contractor will not unlawfully discriminate against any employee or applicant for employment because of race, color, religion, national origin, or sex.

The contractor will take affirmative action to ensure that the evaluation and treatment of his/her employees and applicants for employment are free of such discrimination. Such action shall include, but not be limited to, the following: employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship.

Contractors and subcontractors shall comply with the provisions of the Fair Employment and Housing Act (*Government Code*, Section 12900 et seq.) and the applicable regulations promulgated thereunder (*California Administrative Code*, Title 2, Section 7285.0 et seq.) The applicable regulations of the Fair Employment and Housing Commission implementing *Government Code*, Section 12990, set forth in Chapter 5 of Division 4 of Title 2 of the *California Administrative Code* are incorporated into this contract by reference and made a part hereof as if set forth in full. The contractor and the contractor's subcontractors shall give written notice of their obligations under this clause to labor organizations with which they have a collective bargaining or other agreement.

- (b) The contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and of the rules, regulations, and relevant orders of the Secretary of Labor.

The contractor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and by the rules, regulations, and orders of the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations, and orders.

- (c) In the event of the contractor's noncompliance with the equal opportunity clause of this contract or with any of the said rules, regulations, or orders, this contract may be canceled, terminated, or suspended, in whole or in part, and the contractor may be declared ineligible for further state or federally funded contracts in accordance with procedures authorized in Executive Order 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and such other sanctions as may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order 11375 of October 13, 1967, or by rule, regulations, or order of the Secretary of Labor, or as otherwise provided by law.

SECTION H

GENERAL PROVISIONS FOR CONTRACTS EXCEEDING \$150,000

PER 7 *CFR* PART 226.22 (L)(6), UNDER SECTION 306 OF THE CLEAN AIR ACT [42 *UNITED STATES CODE (USC)* 1837(H)], SECTION 508 OF THE CLEAN WATER ACT [33 *USC* 1368], EXECUTIVE ORDER 11738, AND U.S. ENVIRONMENTAL PROTECTION AGENCY (EPA) REGULATIONS [TITLE 40, *CODE OF FEDERAL REGULATIONS*, (40 *CFR*) PART 15] WHICH PROHIBIT THE USE UNDER NONEXEMPT FEDERAL CONTRACTS, GRANTS OR LOANS OF FACILITIES INCLUDED ON THE EPA LIST OF VIOLATING FACILITIES, THIS CERTIFICATION IS APPLICABLE IF THE BID OR OFFER EXCEEDS \$150,000, OR THE AGENCY OFFICIAL HAS DETERMINED THAT ORDERS UNDER AN INDEFINITE QUANTITY CONTRACT IN ANY YEAR WILL EXCEED \$150,000.

Clean Air and Water

The contractor agrees as follows:

1. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 *USC* 1857, et seq., as amended by Public Law 91-604), and all requirements adopted pursuant to Division 26 of the California *Health and Safety Code*, Section 39000, et seq., respectively, relating to inspection, monitoring, entry, reports, and information, as well as other requirements so specified, and all regulations and guidelines issued thereunder before the award of this contract.
2. To comply with all the requirements of Section 308 of the Federal Water Pollution Control Act (33 *USC* 1251, et seq., as amended by Public Law 92-500) and those adopted pursuant to the Porter-Cologne Water Quality Control Act (California *Water Code*, Division 7, Section 13000, et seq.), respectively, relating to inspection, monitoring, entry, reports, and information, as well as other requirements specified in said acts, and all regulations and guidelines issued thereunder before the award of this contract.
3. That no portion of the work required by this contract will be performed at a facility listed on the EPA List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.
4. To use his/her best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.
5. To insert the substance of the provisions of this clause in any nonexempt subcontract including this paragraph.

Energy Policy and Conservation Act (Public Law 94-163)

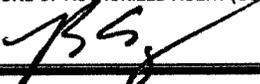
The contractor agrees to comply with all mandatory standards and policies relating to energy efficiency as contained in the California *Administrative Code*, Title 24, pursuant to the California State energy efficiency conservation plan issued in compliance with Public Law 94-163.

SECTION H, PAGE 2

CLEAN AIR AND WATER CERTIFICATION

PER 7 *CFR* PART 226.22 (L)(6), UNDER SECTION 306 OF THE CLEAN AIR ACT [42 *USC* 1837(H)], SECTION 508 OF THE CLEAN WATER ACT [33 *USC* 1368], EXECUTIVE ORDER 11738, AND EPA REGULATIONS [40 *CFR* PART 15] WHICH PROHIBIT THE USE UNDER NONEXEMPT FEDERAL CONTRACTS, GRANTS OR LOANS OF FACILITIES INCLUDED ON THE EPA LIST OF VIOLATING FACILITIES, THIS CERTIFICATION IS APPLICABLE IF THE BID OR OFFER EXCEEDS \$150,000, OR THE AGENCY OFFICIAL HAS DETERMINED THAT ORDERS UNDER AN INDEFINITE QUANTITY CONTRACT IN ANY YEAR WILL EXCEED \$150,000.

1. The bidder certifies any facility to be utilized in the performance of this proposed contract
has has not
been listed on the EPA List of Violating Facilities.
2. The bidder will promptly notify the agency official, prior to award, of the receipt of any communication from the Director, Office of Federal Activities, EPA, indicating that any facility that the bidder proposes to use for the performance of the contract is under consideration to be listed on the EPA List of Violating Facilities.
3. The bidder will include substantially this certification, in its entirety, in every nonexempt subcontract.

PRINTED NAME OF AUTHORIZED AGENT (CONTRACTOR)	CONTRACTOR'S LEGAL BUSINESS NAME	
Bruce E. Colby	Davis Joint Unified School District	
SIGNATURE OF AUTHORIZED AGENT (CONTRACTOR)	TITLE	DATE
	Associate Supt. Business Services	8/12/2016

SCHEDULE A

INVITATION FOR BID AND CONTRACT (DELIVERY)

SITES WHERE THE PROGRAM WILL OPERATE

SITE NAME	ADDRESS	CITY	STATE	ZIP	PHONE NUMBER	AUTHORIZED DESIGNEE	AVERAGE MEALS	MEAL TYPE	DELIVERY WINDOW	START DATE	END DATE
Boys & Girls Club of Placer County - M&M Clubhouse	679 Lincoln Way	Auburn	CA	95603	530-889-2276	Jennifer Cross	140	Supper (cold)	9:30 am - 1:00 pm	August 10th	June 1st, 2017
Boys & Girls Club of Placer County - E.V. Cain Extension	150 Palm Avenue	Auburn	CA	95603	530-889-2276	Katie Lewis	65	Supper (cold)	9:30 am - 1:00 pm	August 10th	June 1st, 2017
Bell Avenue Elementary	1900 Bell Avenue	Sacramento	CA	95838	916-649-5024	Cathy Green	140	Supper (hot)	9:00 am - 1:00 pm	August 15th	June 15th, 2017
Glenwood Elementary	201 Jesse Avenue	Sacramento	CA	95838	916-649-5024	Cathy Green	140	Supper (hot)	9:00 am - 1:00 pm	August 15th	June 15th, 2017
Main Avenue Elementary	1400 Main Avenue	Sacramento	CA	95838	916-649-5024	Cathy Green	120	Supper (hot)	9:00 am - 1:00 pm	August 15th	June 15th, 2017
Robla Elementary	5200 Marysville Blvd	Sacramento	CA	95838	916-649-5024	Cathy Green	135	Supper (hot)	9:00 am - 1:00 pm	August 15th	June 15th, 2017
Taylor Street Elementary	4350 Taylor Street	Sacramento	CA	95838	916-649-5024	Cathy Green	160	Supper (hot)	9:00 am - 1:00 pm	August 15th	June 15th, 2017
Collings Teen Center	1541 Merkle Avenue	West Sacramento	CA	95691	916-375-0681	Mike Edwards	25	Supper (hot)	9:00 am - 1:00 pm	TBD	TBD
Raley Teen Center	1117 G Street	Sacramento	CA	95814	916-442-2582	Heather Hammond	50	Supper (hot)	9:00 am - 1:00 pm	September	TBD
Citrus Heights Children and Teen Center	7836 Sayonara Drive	Citrus Heights	CA	95610	916-560-9010	Jenny Armez	55	Supper (cold)	9:00 am - 1:00 pm	August 18th	TBD
Saint Patrick Academy	5945 Franklin Blvd	Sacramento	CA	95824	916-421-4963	Julie Fiffick	60	Supper (hot)	7:00 am - 1:30 pm	August 15th	TBD
College Track	2450 Alhambra Blvd	Sacramento	CA	95817	916-287-8624	Amber Busby	50	Supper (cold)	11:00 am - 2:00 pm	August 29th	TBD
Auburn Discovery Club	11400 Lariat Ranch Rd	Auburn	CA	95603	530-863-4618	Debbie Thomas	45	Supper (cold)	9:30 am - 1:00 pm	September 6th	TBD
Arthur F Turner Library	1212 Merkle Ave	West Sacramento	CA	95691	916-375-6469	Touger Vang	20	Supper (cold)	11:00 am - 3:00 pm	TBD	TBD

SCHEDULE B

**CHILD AND ADULT CARE FOOD PROGRAM
MEAL PATTERN FOR INFANTS**

CNIPS #:
VENDOR #:

	BIRTH THROUGH THREE MONTHS	AGES FOUR THROUGH SEVEN MONTHS	AGES EIGHT THROUGH ELEVEN MONTHS
BREAKFAST	4 TO 6 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4}	4 TO 8 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4} 0 TO 3 TBSP INFANT CEREAL ^{4,5}	6 TO 8 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4} 2 TO 4 TBSP INFANT CEREAL ⁴ 1 TO 4 TBSP FRUIT AND/OR VEGETABLE
LUNCH OR SUPPER	4 TO 6 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4}	4 TO 8 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4} 0 TO 3 TBSP INFANT CEREAL ^{4,5} 0 TO 3 TBSP FRUIT AND/OR VEGETABLE ⁵	6 TO 8 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4} 2 TO 4 TBSP INFANT CEREAL ⁴ AND/OR 1 TO 4 TBSP LEAN MEAT, FISH, POULTRY, EGG YOLK, COOKED DRY BEANS OR PEAS OR CHEESE OR ½ TO 2 OZ (VOLUME) COTTAGE CHEESE OR 1 TO 4 OZ (WEIGHT) CHEESE FOOD OR CHEESE SPREAD 1 TO 4 TBSP FRUIT AND/OR VEGETABLE
SNACK	4 TO 6 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4}	4 TO 6 FL OZ BREAST MILK ^{1,2,3} OR FORMULA ^{1,4}	2 TO 4 FL OZ BREAST MILK ^{1,2,3} FORMULA ^{1,4} OR FRUIT JUICE ⁶ 0 TO ½ SLICE BREAD ^{5,7} OR 0 TO 2 CRACKERS ^{5,7}

- ¹ BREAST MILK OR FORMULA, OR PORTIONS OF BOTH, MAY BE SERVED; HOWEVER, IT IS RECOMMENDED THAT BREAST MILK BE SERVED IN PLACE OF FORMULA FROM BIRTH THROUGH 11 MONTHS.
- ² FOR SOME BREASTFED INFANTS WHO REGULARLY CONSUME LESS THAN THE MINIMUM AMOUNT OF BREAST MILK PER FEEDING, A SERVING OF LESS THAN THE MINIMUM AMOUNT OF BREAST MILK MAY BE OFFERED, WITH ADDITIONAL BREAST MILK OFFERED IF THE INFANT IS STILL HUNGRY.
- ³ ONLY THE INFANT'S MOTHER CAN PROVIDE BREAST MILK.
- ⁴ INFANT FORMULA AND DRY INFANT CEREAL MUST BE IRON FORTIFIED.
- ⁵ A SERVING OF THIS COMPONENT IS REQUIRED ONLY WHEN THE INFANT IS DEVELOPMENTALLY READY TO ACCEPT IT.
- ⁶ FRUIT JUICE MUST BE FULL STRENGTH (100% JUICE) AND OFFERED FROM A CUP, NOT A BOTTLE, TO PREVENT TOOTH DECAY.
- ⁷ MUST BE MADE FROM WHOLE GRAIN OR ENRICHED MEAL OR FLOUR.

CERTIFICATION

I hereby certify that all meals claimed shall meet the minimum requirements set forth in the meal patterns for infants and older children as prescribed by Title 7, Code of Federal Regulations, Section 226.20.

PRINTED NAME OF AGENCY'S AUTHORIZED REPRESENTATIVE
Kristina Ricci

SIGNATURE

DATE
July 29th, 2016

AGENCY NAME
UNITED WAY CALIFORNIA CAPITAL REGION

SCHEDULE B

**CHILD AND ADULT CARE FOOD PROGRAM
MEAL PATTERN FOR OLDER CHILDREN**

CNIPS #:
VENDOR #:

BREAKFAST	AGES ONE THROUGH TWO YEARS	AGES THREE THROUGH FIVE YEARS	AGES SIX THROUGH TWELVE YEARS
MILK, FLUID (2 YEARS AND OLDER MUST BE SERVED 1% OR NON-FAT)	½ CUP	¾ CUP	1 CUP
VEGETABLE, FRUIT, OR FULL-STRENGTH (100%) JUICE	¼ CUP	½ CUP	½ CUP
GRAINS/BREADS (WHOLE GRAIN OR ENRICHED): BREAD OR ROLLS, MUFFINS, ETC. OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL, PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS	½ SLICE ½ SERVING ¼ CUP OR ½ OZ ¼ CUP	½ SLICE ½ SERVING ¼ CUP OR ½ OZ ¼ CUP	1 SLICE 1 SERVING ¾ CUP OR 1 OZ ½ CUP
LUNCH OR SUPPER			
milk, fluid (2 YEARS AND OLDER MUST BE SERVED 1% OR NON-FAT)	½ CUP	¾ CUP	1 CUP
VEGETABLE AND/OR FRUIT (TWO OR MORE KINDS)	¼ CUP TOTAL	½ CUP TOTAL	¾ CUP TOTAL
GRAINS/BREAD (WHOLE GRAIN OR ENRICHED): BREAD OR ROLLS, MUFFINS, ETC. OR COOKED PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS	½ SLICE ½ SERVING ¼ CUP	½ SLICE ½ SERVING ¼ CUP	1 SLICE 1 SERVING ½ CUP
MEAT ALTERNATES			
LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION AS SERVED) OR ALTERNATE PROTEIN PRODUCTS ***** OR CHEESE (NATURAL OR PROCESSED) OR COTTAGE CHEESE, CHEESE FOOD/CHEESE SPREAD SUBSTITUTE OR EGG (LARGE) OR COOKED DRIED BEANS OR DRIED PEAS * OR PEANUT BUTTER, REDUCED-FAT PEANUT BUTTER, SOY NUT BUTTER, OR OTHER NUT OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, ROASTED PEAS, OR SEEDS** OR YOGURT, PLAIN OR FLAVORED, UNSWEETENED OR SWEETENED OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF THE ABOVE MEAT/MEAT ALTERNATES	1 OZ 1 OZ 1 OZ ¼ CUP OR 2 OZ ½ EGG ¼ CUP 2 TBSP ½ OZ** ½ CUP OR 4 OZ	1½ OZ 1½ OZ 1½ OZ ¾ CUP OR 3 OZ ¾ EGG ¾ CUP 3 TBSP ¾ OZ** ¾ CUP OR 6 OZ	2 OZ 2 OZ 2 OZ ½ CUP OR 4 OZ 1 EGG ½ CUP 4 TBSP 1 OZ** 1 CUP OR 8 OZ
SNACKS (SELECT TWO OF THESE FOUR COMPONENTS)***			
MILK, FLUID (2 YEARS AND OLDER MUST BE SERVED 1% OR NON-FAT)	½ CUP	½ CUP	1 CUP
VEGETABLE, FRUIT, OR FULL-STRENGTH (100%) JUICE	½ CUP	½ CUP	¾ CUP
GRAINS OR BREADS (WHOLE GRAIN OR ENRICHED): BREAD OR ROLLS, MUFFINS, ETC. OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL, PASTA, NOODLE PRODUCTS, OR CEREAL GRAINS	½ SLICE ½ SERVING ¼ CUP OR ½ OZ ¼ CUP	½ SLICE ½ SERVING ¼ CUP OR ½ OZ ¼ CUP	1 SLICE 1 SERVING ¾ CUP OR 1 OZ ½ CUP
meat/meat alternates			
LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION AS SERVED) OR ALTERNATE PROTEIN PRODUCTS ***** OR CHEESE (NATURAL OR PROCESSED) OR COTTAGE CHEESE, CHEESE FOOD/CHEESE SPREAD SUBSTITUTE OR EGG (LARGE) OR YOGURT, PLAIN OR FLAVORED, UNSWEETENED OR SWEETENED**** OR COOKED DRIED BEANS OR DRIED PEAS* OR PEANUT BUTTER, REDUCED-FAT PEANUT BUTTER, SOY NUT BUTTER, OR OTHER NUT OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, ROASTED PEAS, OR SEEDS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF THE ABOVE MEAT/MEAT ALTERNATES	½ OZ ½ OZ ½ OZ ¼ CUP OR 1 OZ ½ EGG ¼ CUP ¼ CUP 1 TBSP ½ OZ	½ OZ ½ OZ ½ OZ ¼ CUP OR 1 OZ ½ EGG ¼ CUP ¼ CUP 1 TBSP ½ OZ	1 OZ 1 OZ 1 OZ ¼ CUP OR 2 OZ ½ EGG ½ CUP ¼ CUP 2 TBSP 1 OZ

* DRIED BEANS OR DRIED PEAS MAY BE USED AS A MEAT ALTERNATE OR AS A VEGETABLE COMPONENT; BUT CANNOT BE COUNTED AS BOTH COMPONENTS IN THE SAME MEAL.

** NO MORE THAN 50 PERCENT OF THE REQUIREMENT SHALL BE MET WITH NUTS OR SEEDS. NUTS OR SEEDS SHALL BE COMBINED WITH ANOTHER MEAT/MEAT ALTERNATE TO FULFILL THE REQUIREMENT. TO DETERMINE COMBINATIONS, 1 OZ OF NUTS OR SEEDS IS EQUAL TO 1 OZ OF COOKED LEAN MEAT, POULTRY, OR FISH. ROASTED PEAS CAN COUNT AS A MEAT ALTERNATE OR VEGETABLE COMPONENT, BUT CANNOT BE COUNTED AS BOTH IN THE SAME MEAL.

*** JUICE CANNOT BE SERVED WHEN MILK IS SERVED AS THE ONLY OTHER COMPONENT.

**** COMMERCIALY ADDED FRUIT OR NUTS IN FLAVORED YOGURT CANNOT BE USED TO SATISFY THE SECOND COMPONENT REQUIREMENT IN SNACKS.

***** MUST MEET THE REQUIREMENTS PER 7 CFR, SECTION 226.20.

**CHILD AND ADULT CARE FOOD PROGRAM
MEAL PATTERN FOR ADULTS**

SCHEDULE B

BREAKFAST	
MILK¹, FLUID	1 CUP²
VEGETABLE/FRUIT³, OR FULL-STRENGTH JUICE, OR ANY COMBINATION	½ CUP OR 4 OZ.
GRAINS/BREAD⁴ (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL OR CEREAL GRAINS OR COOKED PASTA OR NOODLE PRODUCTS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD/BREAD ALTERNATES	2 SLICES 2 SERVINGS 1½ CUPS OR 2 OZ.⁵ 1 CUP 1 CUP 1 CUP
LUNCH OR SUPPER	
MILK, FLUID (LUNCH ONLY - MILK IS NOT REQUIRED FOR SUPPER)	1 CUP²
VEGETABLE/FRUIT (TWO OR MORE KINDS SERVED AS INDIVIDUAL MENU ITEMS)	1 CUP TOTAL
GRAINS/BREAD (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL OR CEREAL GRAINS OR COOKED PASTA OR NOODLE PRODUCTS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD/BREAD ALTERNATES	2 SLICES 2 SERVINGS 1½ CUPS OR 2 OZ. 1 CUP 1 CUP 1 CUP
MEAT/MEAT ALTERNATES⁶: LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION) OR CHEESE OR COTTAGE CHEESE, CHEESE FOOD, OR PROCESSED CHEESE SPREAD YOGURT, PLAIN, FLAVORED, OR SWEETENED OR EGGS OR COOKED DRY BEANS, OR PEAS OR PEANUT BUTTER, SOY NUT BUTTER, OTHER NUT, OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, SEEDS, OR WHOLE ROASTED PEAS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF MEAT/MEAT ALTERNATES	2 OZ. 2 OZ. ½ CUP OR 4 OZ. 1 CUP OR 8 OZ. 1 EGG ½ CUP 4 TBSP. 1 OZ. = 50% 2 OZ. TOTAL
SNACK⁷ (SELECT TWO DIFFERENT FOOD COMPONENTS)	
MILK, FLUID	1 CUP²
VEGETABLE/FRUIT, OR FULL-STRENGTH JUICE, OR ANY COMBINATION	½ CUP OR 4 OZ.
GRAINS/BREAD (WHOLE GRAIN, ENRICHED, OR FORTIFIED): BREAD OR CORNBREAD, ROLLS, MUFFINS, OR BISCUITS OR COLD DRY CEREAL (VOLUME OR WEIGHT, WHICHEVER IS LESS) OR COOKED CEREAL OR CEREAL GRAINS OR COOKED PASTA OR NOODLE PRODUCTS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF BREAD/BREAD ALTERNATES	1 SLICE 1 SERVING ¾ CUP OR 1 OZ. ½ CUP ½ CUP ½ CUP
MEAT/MEAT ALTERNATES: LEAN MEAT, FISH, OR POULTRY (EDIBLE PORTION) OR CHEESE OR COTTAGE CHEESE, CHEESE FOOD, OR PROCESSED CHEESE SPREAD YOGURT, PLAIN, FLAVORED, OR SWEETENED OR EGG OR COOKED DRY BEANS OR PEAS OR PEANUT BUTTER, SOY NUT BUTTER, OTHER NUT OR SEED BUTTERS OR PEANUTS, SOY NUTS, TREE NUTS, SEEDS, OR WHOLE ROASTED PEAS OR AN EQUIVALENT QUANTITY OF ANY COMBINATION OF MEAT/MEAT ALTERNATES	1 OZ. 1 OZ. ¼ CUP OR 2 OZ. ½ CUP OR 4 OZ. 1 EGG ¼ CUP OR 2 OZ. 2 TBSP. 1 OZ. 1 OZ. TOTAL

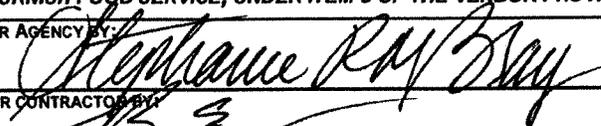
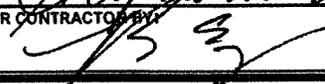
* PARTICIPANTS MAY BE SERVED LARGER PORTIONS, BUT SHALL NOT BE SERVED LESS THAN THE MINIMUM QUANTITIES SPECIFIED.

1. **MILK:** SERVE 1 CUP (8 OZ.) OF FLUID MILK AS A BEVERAGE OR ON CEREAL. FLUID MILK IS DEFINED AS PASTEURIZED, UNFLAVORED OR FLAVORED, FAT FREE, LOW FAT, REDUCED FAT, OR WHOLE MILK. ACIDIFIED MILK, CULTURED BUTTERMILK, AND LACTOSE-REDUCED MILK MAY ALSO BE SERVED. ALL MILK MUST BE FORTIFIED WITH VITAMINS A AND D, AND MEET STATE AND LOCAL STANDARDS. MILK IS AN OPTIONAL FOOD COMPONENT AT SUPPER.
2. FOR PURPOSES OF THE REQUIREMENTS OUTLINED, A CUP MEANS A STANDARD MEASURING CUP, LIQUID OR DRY, AS APPROPRIATE.
3. **VEGETABLE/FRUIT FOR LUNCH OR SUPPER:** SERVE 2 OR MORE KINDS OF VEGETABLE(S) AND/OR FRUIT(S) OR A COMBINATION OF BOTH. FULL-STRENGTH VEGETABLE OR FRUIT JUICE MAY BE COUNTED TO MEET ONLY ONE OF THE TWO-ITEM REQUIREMENTS.
4. **GRAINS/BREADS:** GRAIN PRODUCTS, PASTA NOODLES AND CEREAL GRAINS (SUCH AS RICE, BULGUR OATS, WHEAT OR CORN GRITS) SHALL BE WHOLE-GRAIN OR ENRICHED; CORNBREAD, BISCUITS, ROLLS, MUFFINS, ETC., SHALL BE WHOLE-GRAIN, ENRICHED, OR FORTIFIED.

A BREAD SERVING IS 1 SLICE OF BREAD, EQUIVALENT TO 25 GRAMS (0.9 TO 1 OZ) IN WEIGHT. INSTRUCTIONS FOR DETERMINING THE APPROPRIATE SERVING SIZES FOR GRAIN PRODUCTS SERVED AS BREAD ALTERNATIVES (CRACKERS, PANCAKES, BULGUR, ETC.) ARE FOUND IN THE USDA FOOD BUYING GUIDE. ALSO, SEE MANAGEMENT BULLETIN 97-305, ISSUED AUGUST 1997.
5. **QUANTITY OF DRY CEREAL:** TO MEASURE DRY CEREAL, USE EITHER VOLUME (CUP) OR WEIGHT (OZ) WHICHEVER IS LESS.
6. **MEAT/MEAT ALTERNATES:** THE MEAT/MEAT ALTERNATE COMPONENT GROUP IS AN OPTION AT THE BREAKFAST MEAL. NO MORE THAN 50 PERCENT OF THE REQUIREMENT SHALL BE MET WITH NUTS OR SEEDS. NUT OR SEED BUTTER MAY SATISFY 100 PERCENT OF THE REQUIREMENT. WHOLE NUTS OR SEEDS SHALL BE COMBINED WITH ANOTHER MEAT/MEAT ALTERNATE TO FULFILL THE REQUIREMENT. WHEN DETERMINING COMBINATIONS, 1 OZ OF NUTS OR SEEDS IS EQUAL TO 1 OZ OF COOKED LEAN MEAT, POULTRY, OR FISH; ¼ CUP OF COTTAGE CHEESE IS EQUAL TO 1 OZ OF MEAT ALTERNATE; ½ CUP OF YOGURT IS EQUAL TO 1 OZ OF MEAL/MEAT ALTERNATE.
7. **SNACKS:** SERVE FROM TWO OF THE FOUR COMPONENT FOOD GROUPS. FRUIT/VEGETABLE IS CONSIDERED A SINGLE COMPONENT; THUS, A SERVING OF FRUIT PLUS A SERVING OF VEGETABLE AT THE SAME SNACK WILL NOT MEET THE REQUIREMENT. JUICE (FRUIT OR VEGETABLE) MAY BE SERVED WITH MILK IN THE SAME SNACK SERVICE TO MEET THE REQUIREMENT FOR TWO COMPONENTS.

CERTIFICATION

I CERTIFY THAT THE AGENCY AND THE VENDOR WILL COMPLY WITH ALL MEAL AND COMPONENT REQUIREMENTS SET FORTH IN THE FEDERAL REGULATIONS, 7 CFR, PART 226 AND OUTLINED ABOVE. I UNDERSTAND THAT THE VENDOR MAY NOT BE PAID FOR ANY MEAL PROVIDED THAT DOES NOT MEET THESE REQUIREMENTS AS STATED IN THE AGREEMENT TO FURNISH FOOD SERVICE, UNDER ITEM 9 OF THE VENDOR PROVISIONS.

FOR AGENCY BY: 	DATE 8/25/2016
FOR CONTRACTOR BY: 	DATE 8/12/2016

SCHEDULE C

MENU CYCLE – DAYS 1 THROUGH 5

FOOD COMPONENTS	SERVING SIZE	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
Evening Snack Meat/meat alternate Grain/bread Vegetable/Fruit Milk, fluid Other	1 oz 1 slice ¾ cup 1 cup	Whole grain oats and apple bar ¾ cup of fresh fruit	String cheese Fresh broccoli florets Yogurt ranch dressing	Hummus Baby carrots	Sliced cheddar cheese Whole grain crackers	Plain yogurt Fresh berries
Cold Supper Meat/meat alternate Grain/bread Vegetable/Fruit (two or more kinds) Milk, fluid Other	2 oz 1 slice ¾ cup 1 cup	Turkey and Cheese Sandwich Turkey Whole wheat bun Cheddar cheese Fresh tomato slices Green leaf lettuce Fresh fruit 1%/nonfat milk	Hummus Kit Homemade hummus String cheese Whole grain tortilla chips Baby carrots Fresh fruit 1%/nonfat milk	Chicken Salad Wrap Chicken salad Whole grain tortilla Celery sticks Fresh fruit 1%/nonfat milk Yogurt ranch dressing	Delit Kit Sliced turkey Whole grain crackers Sliced cheddar cheese Baby carrots Fresh fruit 1%/nonfat milk	Hardboiled Egg Kit Hardboiled egg String cheese WG crackers Baby carrots 1%/nonfat milk
Hot Supper Meat/meat alternate Grain/bread Vegetable/Fruit (two or more kinds) Milk, fluid Other	2 oz 1 slice ¾ cup 1 cup	Chicken Grilled Black Steamed Whole grain Fresh 1%/nonfat milk	Spaghetti Bake Mozzarella cheese Whole grain pasta Carrots Homemade marinara sauce Fresh fruit 1%/nonfat milk	Cheeseburger Grilled turkey burger Cheddar cheese Whole grain bun Baby carrots Fresh fruit 1%/nonfat milk	Chicken and cheese quesadilla Grilled chicken Shredded cheese Whole grain tortilla Celery sticks Fresh fruit 1%/nonfat milk	BBQ Chicken Sandwich Grilled chicken Whole grain bun Baby carrots Fresh fruit 1%/nonfat milk BBQ sauce

SCHEDULE C, PAGE 2

MENU CYCLE – DAYS 6 THROUGH 11

FOOD COMPONENTS	SERVING SIZE	DAY 6	DAY 7	DAY 8	DAY 9	DAY 10	DAY 11
Evening Snack Meat/meat alternate Grain/bread Vegetable/Fruit Milk, fluid Other	1 oz 1 slice ¾ cup 1 cup	Whole grain goldfish pretzels String cheese	Celery sticks Sunbutter	Baby carrots Hummus	Plain yogurt Fresh berries	Whole grain oats and apple bar ¾ cup of fresh fruit	Sliced cheddar cheese Whole grain crackers
Cold Supper Meat/meat alternate Grain/bread Vegetable/Fruit (two or more kinds) Milk, fluid Other	2 oz 1 slice ¾ cup 1 cup	Deli Kit Sliced turkey Whole grain crackers Sliced cheddar cheese Baby carrots Fresh fruit 1%/nonfat milk	Pasta Salad Chicken Mozzarella cheese Whole grain pasta Cherry tomatoes Broccoli Pesto Fresh fruit 1%/nonfat milk	Hardboiled Egg Kit Hardboiled egg String cheese WG crackers Baby carrots 1%/nonfat milk	Deli Kit Sliced turkey Whole grain crackers Sliced cheddar cheese Baby carrots Fresh fruit 1%/nonfat milk	Chicken Wrap Chicken Mozzarella cheese Whole grain tortilla Romaine lettuce Fresh fruit 1%/nonfat milk	Turkey and Cheese Sandwich Turkey Whole wheat bun Cheddar cheese Fresh tomato slices Green leaf lettuce Fresh fruit 1%/nonfat milk
Hot Supper Meat/meat alternate Grain/bread Vegetable/Fruit (two or more kinds) Milk, fluid Other	2 oz 1 slice ¾ cup 1 cup	Cheese Pizza Mozzarella cheese Whole grain sauce Marinara Sauce Baby carrots Fresh fruit 1%/nonfat milk	BBQ Pork Sandwich BBQ pulled pork Whole grain bun Celery sticks Fresh fruit 1%/nonfat milk	French Toast Sticks Whole grain French toast sticks Scrambled egg Cherry tomatoes Fresh fruit 1%/nonfat milk	Chicken and cheese quesadilla Grilled chicken Shredded cheese Whole grain tortilla Celery sticks Fresh fruit 1%/nonfat milk	BBQ Chicken Sandwich Grilled chicken Whole grain bun Baby carrots Fresh fruit 1%/nonfat milk BBQ sauce	Turkey & Gravy Carved turkey Homemade gravy Mashed potatoes Steamed broccoli Fresh fruit 1%/nonfat milk



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
8/12/2016

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

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

PRODUCER Wells Fargo Insurance Services USA, Inc. 1039-A North McDowell Blvd. Petaluma, CA 94954 707-769-2900	CONTACT NAME:	
	PHONE (A/C, No, Ext):	FAX (A/C, No):
INSURED North Bay Schools Insurance Authority JPA Davis Joint Unified School District P. O. Box 4000 526 B Street Davis CA 95617	INSURER(S) AFFORDING COVERAGE	
	INSURER A: Safety National Casualty Corporation	NAIC # 15105
	INSURER B:	
	INSURER C:	
	INSURER D:	
	INSURER E:	
INSURER F:		

COVERAGES **CERTIFICATE NUMBER: 10761793** **REVISION NUMBER: See below**

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

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR INSD	WYD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS		
	COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO. JECT <input type="checkbox"/> LOC OTHER:							EACH OCCURRENCE \$ DAMAGE TO RENTED PREMISES (Ea occurrence) \$ MED EXP (Any one person) \$ PERSONAL & ADV INJURY \$ GENERAL AGGREGATE \$ PRODUCTS - COMP/OP AGG \$ \$		
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY <input type="checkbox"/> AUTOS ONLY							COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$		
	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$							EACH OCCURRENCE \$ AGGREGATE \$ \$		
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A		SP4050839	07/01/2016	07/01/2017	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER	E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000	

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
 RE: Child and Adult Care Food Program
 Evidence of coverage.

CERTIFICATE HOLDER United Way California Capital Region 10389 Old Placerville Road Sacramento, CA 95827	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
---	--

CERTIFICATE OF LIABILITY COVERAGE

COVERAGE PROVIDER: BAY AREA SCHOOLS INSURANCE COOPERATIVE (BASIC) (a California Joint Powers Authority) 1750 Creekside Oaks Drive, Suite 200 Sacramento, CA 95833	NAMED COVERED MEMBER: North Bay Schools Insurance Authority Davis Joint Unified School District P. O. Box 4000 528 B Street Davis CA 95617
--	---

THE REFERENCED MEMORANDUM OF COVERAGE(S) ("MOC") AND/OR INSURANCE POLICY(IES) EXTEND INDEMNITY PROTECTION TO THE NAMED COVERED MEMBER, IN KEEPING WITH THE TERMS AND CONDITIONS OF THE COVERAGE AGREEMENTS/ POLICIES, FOR THE EFFECTIVE COVERAGE DATES, AND WITH THE STATED COVERAGE LIMITS. COVERAGE PROVIDED BY MOCS IS EXTENDED PURSUANT TO THE RIGHTS AND LIMITATIONS OF CALIFORNIA GOV'T CODE § 990 & 6500, ET SEQ.

TYPE OF COVERAGE	COVERAGE AFFORDED	MOC/POLICY NUMBER	EFFECTIVE DATE(S)	EXPIRATION DATE(S)	LIMITS	LIABILITY SELF INSURED RETENTION
GENERAL LIABILITY	General Liability Employment Practices Educators' Legal Liability Products Liability Completed Operations Liability	2016MOELC	07/01/2016	07/01/2017	\$ 1,000,000	\$500,000
AUTOMOBILE LIABILITY	Automobile Liability (All Owned, Hired, Leased, and Borrowed)	2016MOELC	07/01/2016	07/01/2017	\$ 1,000,000	\$500,000

THIS CERTIFICATE CONFERS NO RIGHT, BENEFIT, OR INTEREST IN THE REFERENCED MEMORANDUM(S) OF COVERAGE OR INSURANCE POLICY(IES), NOR DOES IT AMEND, MODIFY, ENLARGE OR ALTER THE COVERAGE AFFORDED BY SUCH DOCUMENTS. IF THE CERTIFICATE HOLDER IS CONTRACTUALLY ENTITLED TO BE NAMED AS AN ADDITIONAL COVERED MEMBER ("ACM") UNDER ANY COVERAGE AGREEMENT OR POLICY, THE CONTRACT IMPOSING THE OBLIGATION MUST BE PROVIDED TO THE NAMED COVERED MEMBER LISTED ABOVE FOR REVIEW AND APPROVAL BEFORE SUCH AN ENDORSEMENT WILL BE ISSUED; ACM COVERAGE IS NOT AUTOMATICALLY GRANTED.

Description and Date (s) of Event/Operations/Locations/Vehicle:

Additional remarks/schedule may be attached if more space is needed.

Additional Covered Member - Designated Person or Organization RE: Child and Adult Care Food Program
 United Way California Capital Region is included as an additional covered member under the general liability per the attached endorsement, but only as to the liability arising out of the negligent acts of the named insured.

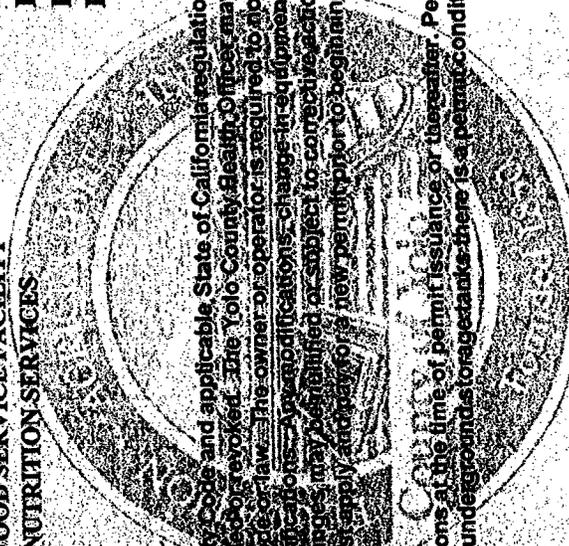
CERTIFICATE HOLDER: United Way California Capital Region 10389 Old Placerville Road Sacramento, CA 95827	Cancellation of Coverage: If any of the policies described herein be cancelled before their expiration dates, notice will be delivered in accordance with policy provisions. Issuer of this Certificate: Commercial Lines - (707) 769-2900 Wells Fargo Insurance Services USA, Inc. - CA Lic#: 0D08408 1039 N. McDowell Blvd. Petaluma, CA 94954-1173
--	--

292 West Beamer Street
Woodland, CA 95695
530-666-8646

YOLO COUNTY PERMIT

PERMIT NUMBER
Facility Number FA0006400
Permit is Valid From 5/1/2016
Permit is Valid To 4/30/2017

Type of Permit: INSTITUTIONAL FOOD SERVICE FACILITY
Name of Business: DJUSD STUDENT NUTRITION SERVICES
Owner of Business: DAVIS JUSD
Business Location: 1919 5TH ST
DAVIS, CA 95616



This permit is issued pursuant to the Yolo County Code and applicable State of California regulations and laws. This permit is valid through the date indicated above unless previously suspended or revoked. The Yolo County Health Officer may revoke or suspend this permit to operate the business listed above for any violation of any code or law. The owner or operator is required to notify Yolo County Environmental Health Service of any change in equipment, operations, or modifications. Any modifications, change in equipment or operation is subject to prior approval by Environmental Health Services. Unapproved changes may be required or subject to corrective actions. This permit is not transferable and is valid only to the owner listed above. New owners must apply and pay for a new permit prior to beginning operation.

Permits issued are subject to any permit conditions at the time of permit issuance or thereafter. Permit conditions, if any, are incorporated into this permit by reference. For permits to operate underground storage tanks there is a permit condition form for each tank.

Leslie Lindbo, MBA, REHS
Director of Environmental Health

Juan Quintero
Environmental Health Program Specialist