

Child Care Food Program (CCFP)
Renewal Catering Contract
for
FY 2015-2016

The Institution or facility is exercising its option to renew its original (initial) catering contract dated:

- ☐ First year renewal
☐ Second year renewal

The _____ hereinafter referred to as the
Institution or facility and

_____ hereinafter referred to as the Caterer

agree to renew the original catering contract and first year renewal contract (if any) pursuant to § I. E. of the original contract with the following addendums and attached amendments that shall supersede the original catering contract and first year renewal contract (if any). All other provisions of the original catering contract and first year renewal contract (if any) shall remain unchanged. The original contract and first year renewal contract (if any) including the addendums and amendments included in this Renewal Catering Contract shall become effective when an authorized representative of the last party has signed this Renewal Catering Contract. The entire contract shall expire on September 30, 2016.

The Parties Agree to all prior Addendums to the original catering contract.

The Parties Agree to the Following Amendments to the below referenced sections located in the original catering contract:

- | | |
|-----------------|--|
| Amendment One | Entitled "Cycle Menu" is hereby replaced with new pages entitled " <u>Attachment 2</u> Cycle Menu 2015-2016" as attached to this renewal contract. |
| Amendment Two | Entitled "Minimum Food Specifications and Exhibit A – Grains/Breads Requirement" is hereby replaced with new pages entitled " <u>Attachment 3</u> , Minimum Food Specifications and Exhibit A – Grains/Breads Requirement 2015-2016" as attached to this renewal contract. |
| Amendment Three | Entitled "CCFP "Boxed Lunches" Menus" is hereby replaced with a new page entitled " <u>Attachment 4</u> CCFP "Boxed Lunch" Menus 2015-2016" as attached to this renewal contract. |
| Amendment Four | Entitled "Meal Services to be Provided" is hereby replaced with a new page entitled " <u>Attachment 5</u> Meal Services to be Provided 2015-2016" as attached to this renewal contract. |
| Amendment Five | Entitled "Delivery Schedule" is hereby replaced with new page(s) entitled " <u>Attachment 6</u> Delivery Schedule 2015-2016" as attached to this renewal contract. |
| Amendment Six | Entitled "Price Schedule" is hereby replaced with a new page entitled " <u>Attachment 7</u> Price Schedule 2015-2016" as attached to this renewal contract. |

Amendment Seven §I.J.5. Renewal:

The south Consumer Price Index (CPI) for Food and Beverage for the 12-month period ending in May 2015 shall determine the maximum allowable unit meal price increase which is **1.6%**.

Amendment Eight §1.02 Definitions:

3. Bulk food means ready-to-eat foods for institution/facility self-dispensing.
37. Unitized food means ready-to-eat foods pre-portioned.

Amendment Nine §I.T. Geographic Preference:

Institutions may apply a geographic preference when procuring catered meal service to include unprocessed locally grown or locally raised agricultural products.

Amendment Ten §II.E.3.(4) Meal Packaging Requirements:

Caterer shall ensure that an adequate number of thermal transport containers are available for daily delivery/drop-off to institution/facility. Empty containers must be picked-up the following day at delivery.

Remainder of page intentionally left blank.

IN WITNESS THEREOF, the parties hereto have caused this Renewal Catering Contract and its Amendments (1-6 attached) to be adopted and incorporated into the catering contract by reference, consistent with the terms of the Contract and to be executed by their undersigned official.

I have been advised to seek legal counsel before signing this CCFP Renewal Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Institution or facility. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CCFP from the date such financial interest existed.

FOR CATERER:

Original Signature of Authorized Caterer Representative and Accepting Responsibility in the name of the Caterer

Printed Name of Authorized Caterer Representative

Title

Dated

Company Name

ATTEST:

Original Signature of Witness to Caterer

Printed Name of Witness to Caterer

Dated

I have been advised to seek legal counsel before signing this CCFP Renewal Catering Contract. I have read and agree to the statements and terms in this contract.

By this signature, I/we warrant and affirm that we have no financial interest in the Caterer. Should such financial interest be later found, this contract and all reimbursement under it shall be refundable to the CCFP from the date such financial interest existed.

All required CCFP review and approval of the terms of this contract have been obtained in advance of final execution of this contract.

FOR INSTITUTION/FACILITY:

**Original Signature of Authorized Institution/facility Representative and Accepting Responsibility in the name of the Institution/facility*

Printed Name of Authorized Institution/facility Representative

Title

Dated

Organization Name and CCFP Authorization No.

ATTEST:

Original Signature of Witness to Institution/facility

Printed Name of Witness to Institution/facility

Dated

**Upon execution of this contract, the Institution/facility remains responsible for ensuring that all meals claimed for reimbursement from the CCFP meet all regulatory requirements.*

CCFP Renewal Catering Contract for FY 2015-2016

Attachment 2

Cycle Menu

Institution must remove blank page and insert Cycle Menu of choice (A, B, or C; no pork or no peanut version of A, B, or C; or Kosher menu) – pages iv-viii

Attachment 3**Minimum Food Specifications and Exhibit A – Grains/Breads Requirement**

The Caterer shall purchase and provide foods according to the following food specifications and Cycle Menu, Attachment 2. Contract price shall include price of food (including condiments), milk, disposable meal service products, packaging, utensils, preparation and transportation. The Caterer shall not be paid for unauthorized menu changes, incomplete meals, or meals not delivered within the specified delivery time period.

The Caterer must ensure that meals are delivered in packaging suitable for maintaining meals in accordance with local health standards. Containers and overlays must have airtight closures, be of non-toxic material, and be capable of maintaining internal temperatures of hot food at or above 135°F and cold foods at or below 41°F. An adequate number of thermal transport containers must be available for daily delivery/drop-off to institution/facility. Empty containers must be picked-up the following day at delivery.

Menu substitutions shall be made for emergency circumstances only and must be documented by the Caterer. The Caterer shall inform the Institution or facility of menu substitutions prior to delivery.

A designee(s) of the Institution or facility shall ensure adequacy of delivery and meals, and verify food temperatures, before signing the delivery ticket. Date and time of delivery shall be noted and any **cold** food product delivered at or above 42°F or any **hot** food product delivered at or below 134°F will not be accepted.

The Caterer shall maintain records supported by delivery tickets, purchase orders, invoices, production records for this contract or other evidence for inspection and reference to support payments, and claims. These records shall also include cooking temperature and holding temperature logs, storage and transportation temperature logs of all foods catered to the Institution and/or facilities.

Milk	Must meet State and local standards for fluid milk. Must be pasteurized whole, or lowfat, or fat free, or cultured buttermilk. Must contain vitamins A and D at levels specified by the Food and Drug Administration. Note: Milk must be served with each breakfast, lunch and supper meal. Between a child's first and second birthday, serving whole milk is strongly recommended. After the child's second birthday, it is required that lowfat or fat free milk be served. If necessary, lowfat flavored milk may be served.		
Vegetables	Canned	Frozen	Fresh
Bean, Dip (Variety – including hummus, flavors)	Prepared, ready-to-eat, Must be from a USDA or FDA inspected plant.		Prepared, ready-to-eat, Must be from a USDA or FDA inspected plant.
Beans, Baked	Beans, baked, sauce containing brown sugar, ketchup and mustard sauce. U.S. Grade A or Fancy.		
Beans, Black	U.S. Grade A or Fancy		
Beans, Garbanzo	U.S. Grade A or Fancy		
Beans, Green	Cut, 1 ½", 4 sieve, U.S. Grade A or Fancy.	U.S. Grade A or Fancy	U.S. No. 1
Beans, Lima, Baby	U.S. Grade A or Fancy	U.S. Grade A or Fancy	U.S. No. 1
Beans, Red	Dark or light red, U.S. Grade A or Fancy, water packed.		
Broccoli		Cut, U.S. Grade A or Fancy	U.S. No. 1
Broccoli and Cauliflower		U.S. Grade A, 50% Broccoli, 50% Cauliflower	U.S. No. 1

Vegetables	Canned	Frozen	Fresh
Broccoli, Ready-to-use			<u>Florets</u> – 1" to 2 ¾" by 1 to 1 ½", U.S. No. 1, USDA, QTV
Carrots	Sliced or diced U.S. Grade A, Fancy	Sliced or diced U.S. Grade A	Whole, U.S. No. 1
Carrots, Ready-to-use			<u>Baby-cut</u> – 2" by 3/8" to 11/16", U.S. No. 1, from USDA inspected plant. <u>Sticks</u> – 3 ¾" to 4" by ¼" to ½", U.S. No. 1, from USDA inspected plant.
Carrot, Pineapple & Raisin Salad			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Cabbage			U.S. No.1
Cabbage, Ready-to-use			<u>Shredded</u> – Green, 1/16", U.S. No. 1, from USDA inspected plant. <u>Salad mix</u> – Shredded green cabbage, shredded red cabbage and carrots mixed, U.S. No. 1, from USDA inspected plant.
Cauliflower, Ready-to-use			<u>Florets</u> – 1" to 2 ½" by 1" to 1 ½", U.S. No. 1, USDA, QTV
Celery			U.S. Extra No. 1
Celery, Ready-to-use			<u>Sticks</u> – ½" by 4", U.S. No. 1, from USDA inspected plant.
Coleslaw			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Corn	Vacuum pack, whole kernel, golden sweet Midwest. U.S. Grade A or Fancy	U.S. Grade A	U.S. No. 1, with or without husk
Corn, Mexican	U.S. Grade A or Fancy	U.S. Grade A	
Cucumbers			U.S. No. 1
Greens (Collard, Mustard or Turnip)	Chopped, U.S. Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Lettuce			Iceberg head - U.S. Grade No. 1 Romaine (or cos lettuce) U.S. Grade No. 1
Lettuce, Ready-to-use			<u>Chopped</u> – Medium, iceberg, U.S. No. 1, from USDA inspected plant <u>Salad mix</u> – Chopped iceberg lettuce and romaine, U.S. No. 1, from USDA inspected plant.

Vegetables	Canned	Frozen	Fresh
Mixed Vegetables	U.S. Grade A or Fancy	<u>California Style</u> - U.S. Grade A, broccoli cuts, cauliflower florets, carrot cuts <u>5 Vegetable Blend</u> - U.S. Grade A, 28% each corn and carrots, 17% each peas, and beans, 10% limas <u>Italian Vegetables</u> - U.S. Grade A, IQF sliced zucchini, cauliflower, carrot chunks, Italian green beans, lima beans and red peppers <u>Oriental Style</u> - U.S. Grade A, French cut green beans, broccoli cuts, onion strips, sliced mushrooms, diced red peppers	
Okra		Cut, U.S. Grade A or Fancy	U.S. No.1
Peas, Black Eye	U.S. Grade B	Monarch or Clemson varieties, light skin with dark eye	U.S. No. 1
Peas, Green	U.S. Grade A or Fancy	U.S. Grade A	U.S. No.1
Peas and Carrots	U.S. Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	U.S. Grade A, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight	
Peppers, Green, Red, Yellow, Orange			U.S. No. 1 Whole or pre-cut, Julienne
Pickles, Dill strips	Prime Quality, firm, plump and uniform in size, cut length wise with kosher taste		
Pickles, Dill slices	US Grade B		
Pickles, Sweet chip	US Grade B, cross cuts or slices		
Potatoes	Whole or sliced, U.S. Grade A		U.S. No.1
Potatoes, French Fried - Crinkle cut, curls, or shoestring		Especially made for oven preparation. Made from USDA Grade A Russet potatoes. Not pre-fried. Zero grams trans fat per serving.	
Potatoes, Mashed	Canned instant mashed, pearl-style, made with vitamin C and milk substitute Or Dehydrated Instant granules with milk, Vitamin C enriched		

Vegetables	Canned	Frozen	Fresh
Potatoes, Natural-cut wedge fries		Uniform cuts, USDA Grade A, made from Russet potatoes. Not pre-fried, zero grams trans fat per serving.	
Potatoes, New	Whole or sliced, U.S. Grade A	Roasted redskin chunks. IQF, oven prep	U.S. No. 1
Potatoes, Patty		Hash brown oval patty, U.S. Grade A, oven ready, a serving must equal ¼ cup or ½ cup vegetable. Not pre-fried, zero grams trans fat per serving.	
Potatoes, Rounds		USDA Grade A, Tater Tots, Gems, Vitamin C enriched. Not pre-fried, zero grams trans fat per serving.	
Potatoes, Sweet	U.S. Grade A in Light Syrup	Yam Patties- packed in USDA inspected plant	U.S. No.1
Potatoes, Sweet, Fries (straight cut or crinkle)		Uniform cuts, USDA Grade A. Oven prep, not pre-fried, zero grams trans fat per serving.	
Potatoes, Sweet, Rounds		Formed sweet potato product (tater tot), oven prep, not pre-fried, zero grams trans fat per serving	
Potato Salad			<u>Prepared salad pack</u> – Must be from a USDA inspected plant.
Salsa	Mild, containing all vegetable w/ minor amounts of spices.		
Spinach	Chopped, Grade A or Fancy	Chopped, U.S. Grade A	U.S. No.1
Squash, Yellow, Summer		Sliced, U.S. Grade A or Fancy	U.S. No.1
Squash, Winter (Acorn or Butternut)		Chopped or mashed, U.S. Grade A or Fancy	U.S. No.1
Succotash	U.S. Grade A or Fancy, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight.	U.S. Grade A, carrots shall not comprise less than 25% by weight and peas shall not comprise less than 50% by weight.	
Three Bean Salad	U.S. Grade A or Fancy, mixture of green beans, wax beans, and dark or light red beans, marinated.		
Tomatoes	Whole, sliced, or crushed, U.S. Grade B or Extra Standard.		U.S. No.1
Tomato Sauce	U.S. Grade B or Extra Standard		

Vegetables	Canned	Frozen	Fresh
Vegetable Sticks		Blend of corn, carrots, onions and green beans formed into uniform "stick" shape, slightly coated with crunchy breading. 4 sticks are equivalent to ¼ cup vegetable requirement. Not pre-fried, zero grams trans fat per serving.	
Yucca		Skinless, pre-cut	Roots completely covered with bark-like skin, free from cracks, sliminess or mold.
Zucchini		Sliced, U.S. Grade A or Fancy	U.S. No.1
Fruit	Canned	Frozen	Fresh
Apples (All varieties)	U.S. Grade A, Sliced, regular pack in water.		U.S. No. 1
Applesauce	U.S. Grade A, Natural, Unsweetened.		
Apricot Halves	U.S. Grade A, packed in own juice or unsweetened fruit juice.		
Bananas			Must be delivered to Institution with even bright yellow color, un-bruised
Fruit Cocktail	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		
Fruit Salad, Ready-to-serve			<u>Chilled</u> – Florida Pack. Salad packed in plants with continuous USDA inspection. Salad to include orange sections, pineapple chunks, and grapefruit sections. Grapefruit not to exceed 50%.
Grapefruit (All varieties)	Sections, U.S. Grade B, Choice. Whole, packed in own juice or unsweetened fruit juice.		<u>Fresh</u> - U.S. No. 1 <u>Chilled</u> – Sections, Florida Pack in light syrup. Sections packed under continuous USDA inspection.
Grapes (halved)			U.S. No. 1, seedless, red or white, must be halved
Juice, Ready-to-serve (All varieties)	All juice must be 100% fruit or vegetable juice, USDA Inspected and pasteurized. All juice must be fortified with 100% or more of vitamin C unless it is orange or grapefruit juice. Juice must be delivered to the Institution ready-to-serve.		
Mandarin Oranges	Type I or II, size C or D, no sugar added, packed in own juice or unsweetened fruit juice, manufacturer's/distributor's certification required.		
Oranges (All varieties)			<u>Fresh</u> - U.S. Fancy <u>Chilled</u> - US Grade A or Fancy

Fruit	Canned	Frozen	Fresh
Peaches	U.S. Grade B or U.S. Choice, Halves or slices, Yellow, cling stone, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pears	U.S. Grade A, Bartlett, Halves or slices, packed in own juice or unsweetened fruit juice.		U.S. No. 1
Pineapple (Sliced, tidbits, cubes, or chunk)	U.S. Grade B packed in own juice or unsweetened fruit juice.		U.S. No. 1
Plantains (Maduros – sweet, or tostones/mofongo – not sweet)		Sliced, Individually Quick Frozen, pre-cooked, oven ready. Not pre-fried, zero grams trans fat per serving.	Very ripe or green, ready to cook.
Prunes	Dried, pitted, whole. U.S. Grade A Small or Medium		
Tropical Mixed Fruit	U.S. Grade B or U.S. Choice, packed in own juice or unsweetened fruit juice.		<u>Fresh</u> - U.S. No. 1 <u>Chilled</u> – Florida Pack in light syrup or own juice. Fruit to include papaya and mango. Packed under continuous USDA inspection.
Raisins	Dried, seedless, mixed size. U.S. Grade A		
Seasonal Fresh Fruit			<u>Cantaloupe</u> – “Full slip” stem end, free from lumps or soft spots. <u>Honeydew</u> – Symmetrical, firm-not rock-hard, free from lumps or soft spots. <u>Strawberries</u> – U.S. No. 1 <u>Watermelon</u> – With or without seeds, dull skin, no flat sides, has hollow sound when tapped.
Grains/Breads			
Pre-packaged sweet items: (Grain and Cereal and Granola Bars, Cookies, Muffins, Quick Breads)	Must have enriched flour or meal or whole grain as the first ingredient listed on the package. Must be zero grams trans fat per serving.		
Ready-to-Eat Cereals	Must contain 10 grams of sugar or less per serving as stated on the Nutrition Facts Label. Product must be whole grain, enriched, or fortified. Must be zero grams trans fat per serving.		
All Other grain/bread products	Must meet Grain/Bread Requirement for CCFP, Exhibit A. Must be whole-grain, enriched, or made from whole-grain or enriched meal or flour. Bran and germ are credited in the same way as are enriched or whole grain meals or flours. Cornmeal, corn flour, and corn grits must be designated as whole or enriched to be creditable. Must be zero grams trans fat per serving.		
Meat/Meat Alternates			
Beef, Breaded country fried patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef not to exceed 30% fat, water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.		

Meat/Meat Alternates	
Beef, Canned Cubed	Lean meat only, in juice. $\frac{3}{4}$ " to 1" cubes. USDA inspected.
Beef, Ground	Beef, ground, bulk, frozen; IMPs 136; 80:20 lean to fat ratio or less than 20% fat.
Beef, Patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed.
Beef, Salisbury patties	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 2.14 oz. patty to provide 2 oz. meat/meat alternate. Ingredients: Ground beef (not more than 30% fat), water, vegetable protein product, spices and seasonings. No dried whole eggs or MSG allowed. Not pre-fried, zero grams trans fat per serving.
Beef, Shoulder Clod Roast	USDA Grade Good 12-14 lb. Roasts. Frozen. The shoulder clod roast is the same as the IMPs 114 except that the shoulder (cutaneous muscle) shall be removed when the underlying fat must be trimmed to comply with the surface fat thickness requirements. The heavy tendons at the elbow end of the cold shall be trimmed even with the lean and all sides shall be trimmed so that the clod is not less than 1" thick at any point. When smaller roasts are specified, the thick end of the clod shall be made into one roast and the thin end shall be split length-wise, the ends reversed and the boned surfaces placed together to produce a uniformly thick roast. These roasts shall be held intact by tying girthwise. IMPs Item #144A.
Beef, for Stewing	USDA Standard Grade. IMPs 135A. Cutting with electric saw will be permitted. Meat with dark discoloration, all bones, cartilage, back strap, exposed large blood vessels, heavy connective tissue and the pre-scapular lymph gland shall be removed. The thick tendinous ends of the shank shall be removed by cutting back until a cross sectional cut shows at least 75% lean. Not less than 75%, by weight, of the diced pieces shall be of a size which is equivalent of not less than a $\frac{3}{4}$ inch cube or not more than a 1 $\frac{1}{2}$ " cube and no individual surface of these pieces shall exceed 2 $\frac{1}{2}$ " in length. This item is the same as IMPs 135 Diced Beef except that the surface or seam fat of the boneless meat prior to dicing shall not exceed $\frac{1}{4}$ " in any thickness at any one point. In addition, the fat content of the boneless meat determined visually shall not exceed 20%. Container to provide proper labeling and identification and USDA Inspection Stamp.
Cheese (Cubed, loaf, stick, shredded or sliced)	Processed – American, U.S. Standard Grade. Cheddar – U.S. Grade A. Mozzarella – Low moisture, Part skim, 100% natural cheese. Swiss – U.S. Grade B
Cheese, Cottage	Pasteurized, plain – reduced fat, light, and fat free or dry curd. USDA Quality Approved.
Cheese, Pimento	Pasteurized process cheese spread. USDA Quality Approved. 2 oz. = 1 oz. meat/meat alternate.
Cheese, Sauce (cheddar, mild cheddar, mild nacho)	Shelf stable, ready-to-serve. Pouch or number 10 can, or individual cup/pouch. CN label or Product Formulation Statement (PFS) required. At least 1 oz. of equivalent meat alternate per serving. USDA Quality Approved.
Chicken, Breaded patty	Frozen, fully cooked. CN Label or Product Formulation Statement (PFS) required. Minimum 3 oz. patty to provide a 2 oz. meat/meat alternate and 1 serving of bread. Ingredients: Ground chicken, vegetable protein product, spices and seasonings. No MSG allowed. Not pre-fried, Zero grams trans fat per serving.
Chicken, 8 Piece Cut	Raw individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected grade A fryers. Portions shall be cut from 2 $\frac{1}{2}$ to 3 $\frac{1}{4}$ pound fryers, without giblets or necks. Average portion weight 4.5 oz. packaged in heavy-duty poly bags inside legibly labeled heavy duty master cartons. Average cases weight 27 pounds. 96 portions per cases.
Chicken, Drumsticks	Raw individually quick frozen, ice glazed, clean and ready to cook, hand cut from USDA inspected grade A fryers. Raw portion weight 3.7 oz. plus or minus $\frac{1}{4}$ oz. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.

Meat/Meat Alternates	
Chicken, Nuggets	Fully cooked, breaded, IF. Cooked weight of nugget 14.17 g (1/2 oz.) to 28.35 g (1 oz.). Chunked and formed, ½ inch cube or greater, mostly white meat (not less than 66 % white, not more than 34 % dark), without skin. CN Label or Product Formulation Statement (PFS) required. Not pre-fried, zero grams trans fat per serving. No MSG. USDA certified.
Chicken, Strips	Fully cooked, breaded, IF. Cooked weight of strip 31.18 g (1.1 oz.) to 56.7 g (2 oz.). Chunked and formed, ½ inch cube or greater, mostly white meat (not less than 66 % white, not more than 34 % dark), without skin. CN Label or Product Formulation Statement (PFS) required. Not pre-fried, zero grams trans fat per serving. No MSG. USDA certified.
Chicken, Thighs (No back)	Raw, individually quick frozen, ice glazed, cleaned and ready to cook, hand cut from USDA inspected Grade A fryers. <u>Raw portion weight 4.1 oz. plus or minus ½ oz.</u> Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Chicken, Whole	Raw frozen, ice glazed, cleaned and ready to cook, USDA inspected grade A broilers, fryers, or hens. Average portion weight 6-8 lb. Packaged in heavy duty poly bags inside legibly labeled heavy-duty master cartons.
Eggs	USDA inspected Grade A or better, 100% candled. Eggs may be raw in shell, fully cooked whole eggs, frozen diced, frozen patty (CN Label products available), or broken homogenized and pasteurized.
Fish, Tuna	Chunk, light, packed in water. Canned or flexible pouch. No salt added. USDC certified.
Fish, Portion	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 3 oz. portion (rectangle or wedge). Meets the requirements of U.S. Grade A, 75 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. NOAA certified.
Fish, Sticks	Cod or Alaska Pollack, oven-ready, breaded, un-fried, 1 oz. stick. Meets the requirements of U.S. Grade A, 72 percent by weight of fish flesh. CN Label or Product Formulation Statement (PFS) required. No MSG, zero grams trans fat per serving. NOAA certified.
Peanut Butter	US Grade A, smooth.
Pork, Breaded patty	Fully cooked, breaded, not pre-fried, zero grams trans fat per serving. CN Label or Product Formulation Statement (PFS) required. Minimum 2.83 oz. patty to provide 1.5 oz. meat/meat alternate and 1 serving of bread for children ages 1-5. Minimum 3.75 oz. patty to provide 2 oz. meat/meat alternate and 1½serving of bread for children ages 6-12. Ingredients: Ground pork (not to exceed 24% fat), water, vegetable protein product, spices and seasonings. Breading not to exceed 30%. No dried whole eggs or MSG allowed.
Pork, Ham	<u>Lean, boneless, cured, pressed, skinless</u> – Fully-cooked. Moist heat, Pullman, approximately 4 ¼" square. Must be fully cooked, sectioned and formed. USDA Inspected and stamped. IMPs #508. <u>Smoked</u> – Short Shank, Skinned Boned, Rolled and Tied. (Cured and Smoked). Ham is the same as Ham, Skinless, completely boneless IMPs #505, except that the ham shall not be encased in an artificial casing. The boneless ham shall be rolled and string tied. <u>Deli-Style</u> – Round or flat buffet. No binders, fillers or soy allowed. Minimum 94% lean.
Pork, Roast	Raw, fresh or frozen. Boston butt, center loin, or blade-end. U.S. Grade No. 1, less than 1" backfat thickness.
Pork, Sausage	Patty, Link or Market Style. Lightly seasoned and or flavored. No artificial casings. Total fat content not to exceed 20%.

Meat/Meat Alternates	
Turkey, Breast	Deli-style, whole muscle, roasted/fully cooked, boneless, skinless, minimum 96% fat free, may be smoked.
Turkey, Ground	Made from USDA inspected turkeys, 100% turkey meat, no binders or fillers, minimum 85% lean.
Turkey, Roast	Frozen, raw, USDA Grade A. Boneless, 60/40 white/dark ratio, wrapped in natural skin, netted. 8-10 lb. each.
Turkey, Sausage	Frozen, ready to cook. Prepared from 100% ground turkey, which is derived from turkey carcasses in good condition. No TVP or fillers. Seasoned and formed to give traditional sausage taste and appearance. Cannot exceed 17% fat.
Turkey, Slices	Fully cooked. Made with no less than 60% white meat, no skin added, no binders, fillers, or soy allowed. Must be less than 10% fat.
Turkey, Whole	Young Tom Eviscerated, 16 lb. and over. USDA Grade A.
Veggie Burger	Hamburger Style Classic , frozen, 2.5 oz. fully cooked Hamburger Style Classic Garden burger – all vegetable. To provide 2 oz. equivalent meat alternate for Child Nutrition Meal Pattern Requirements. CN Label or Product Formulation Statement (PFS) required.
Yogurt	Low fat or fat-free, Plain, flavored, sweetened or unsweetened - commercially prepared, 4 oz. cups.
Combination Foods	
Combination main dish food items require a Child Nutrition (CN) Label, Product Formulation Statement (PFS), or standardized recipe. This documentation gives the number of servings, serving size, and minimum meal contribution. Ingredients in these dishes must meet or exceed the minimum specifications on previous pages. The Caterer must inform the institution/facility of the appropriate serving size and supply documentation to institution/facility.	
Pizza, Breakfast	<p><u>Egg and ham/bacon</u> - Frozen, 50/50 part skim mozzarella cheese/cheese substitute blend, to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving.</p> <p><u>Sausage and TVP product</u> – Frozen, 50/50 part skim mozzarella cheese/cheese substitute blend, with red sauce, to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving.</p>
Mozzarella Cheese whole Grain Pizza Stick	Frozen pizza stick, dough filled with low moisture, part-skim mozzarella cheese and substitute cheese, topped with shredded cheese. Each stick to provide 1 serving grain/bread, 1 oz. meat/meat alternate. CN Label or PFS required. Primary source of flour is to be whole wheat. 2 sticks required per child. Zero grams trans fat per serving.
Pizza, Wedge or Rectangle with Whole Grain	Frozen cheese, or pepperoni, or sausage. Low-moisture, part skim mozzarella cheese 8" wedge or 4" x 6" rectangle, to provide 2 servings grain/bread, 2 oz. meat/meat alternate, 1/8 cup vegetable. CN Label or PFS required. Primary source of flour is to be whole wheat. Zero grams trans fat per serving.
Ravioli	Meat or cheese ravioli in tomato sauce, ravioli to provide 2 oz. meat/meat alternate. CN Label or PFS required. Zero grams trans fat per serving.
Sandwiches (Midnight/Cuban, Ham and cheese, Turkey and cheese, Tuna Salad)	<p>Must provide the minimum amount of meat/meat alternate and bread/grain per serving for children ages 1-5 and ages 6-12 as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2. (Children age 1 and 2 shall receive the same minimum meal pattern amounts as children age 3-5.)</p> <p>Note: The Caterer must deliver sandwiches pre-assembled (not in separate, bulk food containers) to Institutions, unless requested otherwise by the Institution. Condiments may be sent separately.</p>

Grains/Breads Requirement for Child Care Food Program

Refer to *A Guide to Crediting Foods* regarding criteria for determining acceptable Grains/Breads and minimum serving sizes.

Exhibit A -- Grains/Breads for the Food Based Alternatives on the Child Nutrition Programs¹

Group A	Minimum Serving Size for Group A
Bread Type Coating Bread Sticks (hard) Chow Mein Noodles Crackers (saltines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) note: weights apply to bread in stuffing	1 serving = 20 gm or 0.7 oz. ¾ serving = 15 gm or 0.5 oz. ½ serving = 10 gm or 0.4 oz. ¼ serving = 5 gm or 0.2 oz.
Group B	Minimum Serving Size for Group B
Bagels Batter Type Coating Biscuits Breads (white, wheat, whole wheat, French, Italian) Buns (hamburger and hot dog) Crackers (graham crackers - all shapes, animal crackers) Egg Roll Skins, Won Ton Wrappers English Muffins Pita Bread (white, wheat, whole wheat) Pizza Crust Pretzels (soft) Rolls (white, wheat, whole wheat, potato) Tortillas (wheat or corn) Tortilla Chips (enriched or whole grain) Taco Shells	1 serving = 25 gm or 0.9 oz. ¾ serving = 19 gm or 0.7 oz. ½ serving = 13 gm or 0.5 oz. ¼ serving = 6 gm or 0.2 oz.
Group C	Minimum Serving Sizes for Group C
Cookies ² (plain) Cornbread Corn Muffins Croissants Pancakes Pie Crust (dessert pies ² , fruit turnovers ³ , and meat meat/alternate pies) Waffles	1 serving = 31 gm or 1.1 oz. ¾ serving = 23 gm or 0.8 oz. ½ serving = 16 gm or 0.6 oz. ¼ serving = 8 gm or 0.3 oz.

1. Some of the following foods or their accompaniments may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
2. Allowed only for supplements (snacks) served under the CCFP.
3. Allowed only for supplements (snacks) served under the CCFP and for breakfasts served under the CCFP.
4. Refer to program regulations for the appropriate serving size for snacks and meals served to children ages 1 through 5 in the CCFP. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast.

Note: Cornmeal and corn flour and products using cornmeal and corn flour such as tortillas, tortilla chips, taco shells, cornbread, and corn muffins must include the words “whole” or “enriched” on the product label.

Group D	Minimum Serving Size for Group D
Doughnuts ³ (cake and yeast raised, unfrosted) Granola Bars ³ (plain) Muffins/Quick Breads (all except corn) Sweet Roll ³ (unfrosted) Toaster Pastry ³ (unfrosted)	1 serving = 50 gm or 1.8 oz. ¾ serving = 38 gm or 1.3 oz. ½ serving = 25 gm or 0.9 oz. ¼ serving = 13 gm or 0.5 oz.
Group E	Minimum Serving Size for Group E
Cookies ² (with nuts, raisins, chocolate pieces, and/or fruit purees) Doughnuts ³ (cake and yeast raised, frosted, or glazed) French Toast Grain Fruit Bars ³ Granola Bars ³ (with nuts, raisins, chocolate pieces, and/or fruit) Sweet Rolls ³ (frosted) Toaster Pastry (frosted)	1 serving = 63 gm or 2.2 oz. ¾ serving = 47 gm or 1.7 oz. ½ serving = 31 gm or 1.1 oz. ¼ serving = 16 gm or 0.6 oz.
Group F	Minimum Serving Size for Group F
Cake ² (plain, unfrosted) Coffee Cake ³	1 serving = 75 gm or 2.7 oz. ¾ serving = 56 gm or 2.0 oz. ½ serving = 38 gm or 1.3 oz. ¼ serving = 19 gm or 0.7 oz.
Group G	Minimum Serving Size for Group G
Brownies ² (plain) Cake ² (all varieties, frosted)	1 serving = 115 gm or 4 oz. ¾ serving = 86 gm or 3 oz. ½ serving = 58 gm or 2 oz. ¼ serving = 29 gm or 1 oz.
Group H	Minimum Serving Size for Group H
Barley Breakfast Cereals ⁴ (cooked) Bulgur or Cracked Wheat Macaroni (all shapes) Noodles (all varieties) Pasta (all shapes) Ravioli (noodle only) Rice (enriched white or brown)	1 serving = ½ cup cooked (or 25 gm dry)
Group I	Minimum Serving Size for Group I
Ready to eat breakfast cereal ⁴ (cold, dry)	1 serving = ¾ cup or 1 oz, whichever is less

1. Some of the following foods or their accompaniments may contain more sugar, salt and/or fat than others. This should be a consideration when deciding how often to serve them.
2. Allowed only for supplements (snacks) served under the CCFP.
3. Allowed only for supplements (snacks) served under the CCFP and for breakfasts served under the CCFP.
4. Refer to program regulations for the appropriate serving size for snacks and meals served to children ages 1 through 5 in the CCFP. Breakfast cereals are traditionally served as a breakfast item but may be served in meals other than breakfast.

Note: Only ready-to-eat breakfast cereals with 10 grams of sugar or less per serving as stated on the Nutrition Facts label on the cereal box are allowed under the CCFP.

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Attachment 4**CCFP “Boxed Lunch” Menus**

Below are five “box lunch” menus when requested by the Institution for field trips; the menus shall be rotated.

Menu One	Peanut butter and jelly sandwich Yogurt Carrot sticks Apple wedges Milk (1 Tbsp. peanut butter plus 4 oz. yogurt = 1-5 year old mt/mt alt. requirement; 1 Tbsp. peanut butter plus 6 oz. yogurt = 6-12 year old mt/mt alt. or 2 Tbsp. peanut butter plus 4 oz. yogurt = 6-12 year old mt/mt alt.)
Menu Two	Chicken pita (1 oz. chopped boneless chicken, ½ oz. cheddar cheese and ¼ cup lettuce in whole wheat pita pocket – increase cheese to 1 oz for 6-12 year olds) Seasonal fresh fruit Celery sticks 100% whole grain or 100% multi-grain tortilla chips Milk
Menu Three	Turkey and cheese sandwich on whole wheat bread Mayo/mustard Sliced cucumber and tomato Mixed fruit cup Milk
Menu Four	Ham and cheese sandwich on whole wheat bread Mayo/mustard Carrot and celery sticks Orange wedges Milk
Menu Five	Tuna salad on bun Broccoli florets Lowfat Ranch Dressing Sliced peaches Pretzels Milk

Attachment 5**Meal Services to be Provided**

- 1) **The Institution must select meal types and how food items shall be delivered by checking the appropriate boxes.** Note: Breakfast, Lunch and Supper ***must*** include milk. Snack may include milk according to cycle menu selected.

☐ **Breakfast**

- ☐ Bulk
☐ Unitized

☐ **Lunch/Supper**

- ☐ Bulk
☐ Unitized

☐ **Snack**

- ☐ Bulk
☐ Unitized

- 2) **The Institution must select milk type(s) and size(s) of milk container(s) to be delivered.** Note: Between a child's first and second birthday, whole milk should be served. After a child's second birthday, lowfat or fat free milk is required. **Note: Contract price must include the price of milk to be included with program meals. The Caterer must charge separately should additional milk be requested by the Institution outside the scope of this contract.**

☐ **Lowfat (1%)**

- ☐ Gallon
☐ Half-gallon
☐ Individual 8 oz. cartons
☐ Other: _____

☐ **Fat free (skim)**

- ☐ Gallon
☐ Half-gallon
☐ Individual 8 oz. cartons
☐ Other: _____

☐ **Lowfat or fat free flavored milk**

- ☐ Gallon
☐ Half-gallon
☐ Individual 8 oz. cartons
☐ Other: _____

☐ **Whole**

- ☐ Gallon
☐ Half-gallon
☐ Individual 8 oz. cartons
☐ Other: _____

Maximum number of children age one: _____

- 3) **The Institution must check below if the Caterer shall deliver sandwich foods in bulk or pre-assembled. The Institution or facility must be authorized to assemble sandwiches onsite and have adequate storage space to hold sandwiches at proper temperatures.**

☐ **Bulk**, Prefer the Caterer to deliver sandwich foods separately in bulk.

☐ **Pre-assembled**, Prefer the Caterer to deliver sandwiches pre-made.

- 4) **The Institution must check below if the Caterer shall supply disposable meal service products.** Note: See minimum paper product specifications below. **Note: Contract price must include the price of disposable meal service products when the "yes" box below is checked. The Caterer may charge separately should additional quantities of disposable meal service products be requested by the Institution outside the scope of this contract.**

☐ **Yes**, Caterer must supply disposable meal service products.

☐ **No**, Caterer not required to supply disposable meal service products.

Minimum Disposable Meal Service Products:

- 8 oz. paper cold cup
- 10 oz. paper cold cup
- 8 oz. foam cup
- 10 oz. foam cup
- 9 oz. soft plastic, translucent cup
- 10 oz. soft plastic, translucent cup
- 9 in., 3-compartment, white, un-laminated foam or plastic plate
- 10.25 in., 3-compartment, white, un-laminated foam or plastic plate
- 4 oz. or 8 oz. foam container
- 5 oz., white, impact bowl
- 12X13, 1 ply, white, 1/4 fold napkins
- Medium weight, plastic forks
- Medium weight, plastic spoons
- Individually wrapped plastic straws

- 5) **The Institution must check below if the Caterer shall supply with each delivery, clean serving utensils (scoops and/or ladles and/or measuring-serving spoons of standard sizes, disposable or stainless) to ensure appropriate serving size of foods as specified by the Child Care Food Program Meal Pattern for Children, Attachment 2 and the Cycle Menu, Attachment 3.**

☐ **Yes**, Caterer must supply serving utensils.

☐ **No**, Caterer not required to supply serving utensils.

Attachment 6
Delivery Schedule

To be completed by the Institution (*in ink and retain copy*) prior to execution of the Standard Catering Contract and provided to the Caterer.
 (Make additional copies if needed.)

Note: The Institution must delete or add facilities at least one week prior to the required date of service. The Delivery Schedule or other written notice must be used to add or delete facilities.

Institution or Facility	Address	Telephone No.	Contact Person	Type of Meal* & Estimated Total No. Needed Per Day	Desired Delivery Time(s)

*B = Breakfast, L = Lunch, S = Supper, MS = Morning Snack, AS = Afternoon Snack, ES = Evening Snack

Attachment 7**Price Schedule**

The Institution must complete columns 1 & 2 (*in ink and retain copy*) prior to obtaining price quotes from selected caterers. Caterer must complete remainder of form and return with price quote by date and time specified by the Institution.

Name of Institution: _____ CCFP Authorization No.: _____				
Attachment 3 Cycle Menu Selected (A, B, or C; no pork or no peanut version of A, B, or C; or kosher): _____				
Type of Meal per Contract Specifications	Estimated Total No. of Meals per Day 1	Estimated No. of Serving Days per Year 2	Unit Price per Meal 3	Total Price 4
Breakfast (Ages 1-5*)				
Breakfast (Ages 6-12)				
Lunch (Ages 1-5*)				
Lunch (Ages 6-12)				
Supper (Ages 1-5*)				
Supper (Ages 6-12)				
Morning Snack (Ages 1-5*)				
Morning Snack (Ages 6-12)				
Afternoon Snack (Ages 1-5*)				
Afternoon Snack (Ages 6-12)				
Evening Snack (Ages 1-5)				
Evening Snack (Ages 6-12)				
"Boxed" Lunches (Ages 1-5)				
"Boxed" Lunches (Ages 6-12)				
Note: "Boxed" lunches may be requested by the Institution for field trips. Institution must keep documentation of field trip and menu served.				Grand Total 5
*Ages 1-5 based on meal pattern portion sizes for ages 3-5.				

By affixing my signature on this quote, I hereby state that I have read all contract terms, conditions and specifications and agree to all terms, and conditions, provisions, and specifications. I certify that I will provide and deliver to the location(s) specified in the contract.

Caterer Company Name: _____

Authorized Caterer Representative: _____
 (Signature) (Date)

Name and Title: _____
 (Print or Type)