

Addendum 05

Request for Proposals; 2018 19 Food Service Management Company Fixed Price Contract; FirstLine Schools, Inc. with bids scheduled to open May 2, 2018 at 10:00 AM.

THE FOLLOWING CHANGE IS TO BE MADE TO THE REFERENCED REQUEST FOR PROPOSALS:

Clarifications and Changes (replacing Addendum 4):

Attachment M MINIMUM

No meats with added nitrates or nitrites (except for hot dogs)

Canned tuna fish packed in water; no salt added may be served as well

Hot dogs will be served no more than two times per month

All fresh whole eggs should be Grade A Large

All frozen eggs should be plain pasteurized frozen egg without added ingredients

Dairy

Yogurt that is served shall be free of artificial color, artificial sweetener and have no more than 10g of sugar per serving.

We offer yogurt for breakfast no more than once per week and up to once a week on the snack menu.

Milk must be grade A pasteurized.

Milk must be rBST free and raised without hormones. (Kleinpeter is a local source for this)

We will not serve strawberry milk and only offer chocolate milk at lunch two types of white milk are offered at breakfast and supper.

Chocolate Milk may have no more than 10g of total sugar.

Fruits and Vegetables

Fresh fruits and vegetables selected per written specifications for freshness, quality, and color – shall be U.S. Grade A Fancy or US No. 1 and shall be sulfite free.

There will be a focus on using fresh fruits and vegetables whenever possible.

A minimal amount of frozen vegetables allowed. Frozen vegetables will be U.S. Grade A.

We require fresh carrots when serving carrots as a hot vegetable.

All Juices served must be 100% fruit juice

Juice may be served up to two