

Enclosed, for your reference and any questions an auditor may have, you will find the following information regarding Spokane Public School's RFP 15-2122, Processing with USDA Beef Commodities documents:

- Advertisement for this RFP
- Affidavit of Advertisement from the Spokesman Review
- Proof this advertisement was posted to our public website
- The original Request for Proposal specifications and accompanying Addenda
- Spokane Public Schools Board Recommendation
- Proof of posting in the School Board's Consent Agenda
- Proof of approval of the School Board on 2/9/22
- Response documents from JTM Provisions Co., Inc., the awarded contractor

The initial term of this contract is 9/1/22 through 8/31/23. Should this contract be renewed in ensuing years, this website will have each successive board recommendation, proof of board approval and a non-debarment verification for that year. These documents will be posted after the last school board meeting of each fiscal year (the fourth Wednesday of August of each year).

Please keep in mind that audits of the 2021-2022 school year will be on information contained in the RFP 19-1617 group of documents. If you have any questions or I can be of any further service, please don't hesitate to contact me.

Pam Tatosky  
Buyer II  
Spokane Public Schools  
509-354-7127  
[pamt@spokaneschools.org](mailto:pamt@spokaneschools.org)

**Purchasing Department**  
2815 East Garland Avenue  
Spokane, WA 99207-5889

phone (509) 354-7174  
fax (509) 354-7183  
[www.spokaneschools.org](http://www.spokaneschools.org)



December 21, 2021

**ADVERTISEMENT FOR BIDS**

Spokane Public Schools' Purchasing Department will receive sealed RFP's at 2815 East Garland Avenue, Spokane, WA 99207, for the following:

RFP No. 15-2122  
PROCESSING WITH USDA BEEF COMMODITIES, until 2:00:00 p.m. PST, Wednesday,  
January 26, 2022

And

RFP No. 16-2122  
PROCESSING WITH USDA CHICKEN COMMODITIES, until 2:00:00 p.m. PST, Thursday,  
January 27, 2022

Specifications are on file in the Purchasing Department and posted on the Spokane Public Schools' Purchasing website: [www.spokaneschools.org/solicitations](http://www.spokaneschools.org/solicitations)

Spokane Public Schools encourages participation of Minority Owned and Women Owned Business Enterprises.

Individuals with disabilities who may need additional accommodations to participate in the public opening should contact Pam Tatosky, Purchasing Services, at 509-354-7127, no later than three days prior to the scheduled opening date so arrangement for the accommodations can be made

BY ORDER OF THE BOARD OF DIRECTORS  
SPOKANE PUBLIC SCHOOLS

Dr. Adam Swinyard, Secretary

TO BE ADVERTISED IN THE Spokesman-Review, January 6 & 13, 2022.

# THE SPOKESMAN-REVIEW

270 W. Washington Ave., Spokane, WA, 99201

## PUBLISHER'S ADVERT

Campaign: 179243

Spokane	Public	Schools
Purchasing Department will receive sealed RFP's at 2815 East Goddard Avenue, Spokane, WA 99202, for the following:		
FP No. 16-2122		
PROCESSING WITH USDA RICE COMMODITIES, until 2:00:00 p.m., ST, Wednesday, January 26, 2022		
not		
FP No. 16-2122		
PROCESSING WITH USDA CHICKEN COMMODITIES, until 2:00:00 p.m., ST, Thursday, January 27, 2022		
Specifications are on file in the Purchasing Department and posted in the Spokane Public for public purchasing website: <a href="http://www.spokaneastern.com/procurement">www.spokaneastern.com/procurement</a>		
Spokane Public Schools encourages participation of Minority Owned and Woman Owned Business Enterprises.		
Individuals with disabilities who need additional accommodations to participate in the public opening should contact Ann Tolosky, Purchasing Services, at 509-324-7177, no later than three days prior to the public opening date. An arrangement for the accommodations can be made.		
BY ORDER OF THE BOARD OF DIRECTORS		
BOBAC PUBLIC SERVICES		
Adam Simon, Secretary		

# THE SPOKESMAN-REVIEW

999 W Riverside Ave, Spokane, WA 99201

## PUBLISHER'S AFFIDAVIT

STATE OF NEW YORK }  
COUNTY OF ERIE } ss

Name: SPOKANE SCHOOL DISTRICT NO 81 Client ID: 101260  
PO No: \_\_\_\_\_ No. Lines: 38  
Total Cost: \$379.92 Campaign: 179243

I, Jennifer Evans do solemnly swear that I am a Authorized Representative of The  
Spokesman-Review, a newspaper established and regularly published, once each day in the English  
language, in and of general circulation in the City of Spokane, Spokane County, Washington; and in the  
City of Coeur d'Alene, Kootenai County, Idaho; that said newspaper has been so established and regularly  
published and has had said general circulation continuously for more than six (6) months prior to the 23<sup>rd</sup>  
day of July, 1941; that said newspaper is printed in an office maintained at its place of publication in the  
City of Spokane, Washington; that said newspaper was approved and designated as a legal newspaper by  
order of the Superior Court of the State of Washington for Spokane County on the 23<sup>rd</sup> day of July, 1941,  
and that said order has not been revoked and is in full force and effect; that the notice attached hereto and  
which is a part of the proof of publication, was published in said newspaper 2 \_\_\_\_\_ time(s), the  
publication having been made once each time on the following dates:

1/6/2022, 1/13/2022

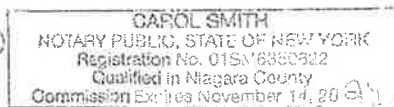
That said notice was published in the regular and entire issue of every number of the paper during the  
period of time of publication, and that the notice was published in the newspaper proper and not in a  
supplement.

Subscribed and sworn to before me this 24 day of

January, 2022

Jennifer Evans  
(Advertising Agent)  
Carol Smith

(Notary)



Copy of Affidavit

**Due January 2022:**

- RFP 16-2122, USDA Chicken Processing (due 2:00:00 p.m., PST, Thursday, January 27, 2022)
  - Advertisement
  - Addendum No. 1
- RFP 15-2122, USDA Beef Processing (due 2:00:00 p.m., PST, Wednesday, January 26, 2022)
  - Advertisement
  - Addendum No. 1
- Bid 19-2122, Copier Paper (due 2:00:00 p.m., PST, Friday, January 21, 2022)
  - Advertisement
- RFP 6-2021; Sub Bid PKG No. 4 – Structures (due Wednesday, January 19, 2022 at 2:00:00 PST pm)
- RFP 14-2122; E-Rate Lit or Dark Fiber Network (Due Monday, January 31, 2022 at 2:00:00 PM PST)
  - Advertisement



Spokane Public Schools  
*excellence for everyone*

DATE: January 2022

RFP NO.: 15-2122

SECTION I

TELEPHONE NO.: 509.354.7127

BUYER: Pam Tatosky

REQUEST FOR PROPOSALS (RFP) ON:

**USDA BEEF COMMODITIES PROCESSING**

RFPS ACCEPTED UNTIL:

**2:00:00 P.M. PST, Wednesday, January 26, 2022**

PRICES F.O.B.:

CENTRAL WAREHOUSE

2815 East Garland Ave.

Spokane, WA 99207

### **STANDARD TERMS AND CONDITION**

**RFP COMPLETION:** RFPs must be completed insofar as possible on the enclosed RFP documents and must include an original signature by an authorized representative. Please complete and return the signed and sealed Response Documents to **Spokane Public Schools, Purchasing Department, 2815 East Garland Avenue, Spokane, WA 99207-5899**. RFPs received at a location other than the Purchasing Department will not be accepted. (Note: Faxed copies of RFPs cannot be accepted unless otherwise indicated in the attached specifications.) RFPs will be opened at the time and date designated above.

**RFP PRICING:** Unless otherwise specified, all prices shall be for new products F.O.B. destination. **Tie-ins** will be considered where advantageous. Prices provided shall include all handling and packaging costs. Those submitting RFPs do so entirely at their own expense. There is no expressed or implied obligation by Spokane Public Schools to reimburse any firm or individual for any costs incurred in preparing or submitting proposals.

**RFP CHANGES OR WITHDRAWAL:** All changes and erasures must be made before RFP opening time and initialed. Respondent may not withdraw their RFP after the RFP opening time or prior to the award of contract(s). No alteration in any of the terms, conditions, delivery, quality, quantities or specifications of this solicitation will be considered without prior written consent of Spokane Public Schools Purchasing Director.

**ADDENDA TO THE RFP:** All official clarifications or interpretations of the RFP documents will be by written addenda. Clarification given in any other form will be informal and unofficial.

**DELIVERY:** Deliveries must be properly identified with packing list(s) or label(s) designating appropriate purchase order number(s). All products are subject to inspection and acceptance by Spokane Public Schools personnel before final payment. At sole discretion of Spokane Public Schools, **partial payments** may be made for partial deliveries.

**ACCEPTANCE/REJECTION:** The District reserves the right to accept or reject RFPs on each Item separately or as a whole, to reject any or all RFPs, to waive informalities, and to contract in the best interests of the District. Successful contractor shall enter into contract with the District within **ten** days from the date of purchase authorization from the District Board of Directors.

**SAMPLES:** In some cases samples will be requested to be furnished by contractor at no charge to the District to determine acceptability of an Item.

**TAXES:** The District is not exempt from retail sales tax unless Items ordered are food products purchased for human consumption.

**EQUAL EMPLOYMENT:** Unless exempted by rules of the Secretary of Labor issued in appropriate sections of Executive Order 11246, as amended by 11375, the Contractor agrees to supply the District a completed "Equal Employment Opportunity Compliance Certificate" if such is requested.

**ACCOMMODATIONS FOR THE DISABLED:** Individuals with disabilities who may need an accommodation to participate in a public RFP opening meeting should contact Barb Carson, Purchasing Services, by email ([barbca@spokaneschools.org](mailto:barbca@spokaneschools.org)), by phone (509-354-7186), or by fax (509-354-7183) no later than three (3) days before the scheduled meeting to request an accommodation.

**MINORITY OWNED AND WOMEN OWNED BUSINESS ENTERPRISES:** The District encourages the participation of Minority Owned and Women Owned Business Enterprises in this Request for Proposal. While the District does not give preferential treatment, it does seek equitable representation from the minority and women owned businesses.

**EMPLOYMENT PROHIBITION:** In accordance with Title 28A RCW the contractor shall prohibit any employee of contractor from working at a public school who has contact with children at the public school during the course of his or her employment and who has pled guilty to or been convicted of any felony crime involving the physical neglect of a child under Chapter 9A.42 RCW, the physical injury or death of a child under Chapter 9A.32 or 9A.36 RCW (except motor vehicle violations under Chapter 46.61 RCW), sexual exploitation of a child under Chapter 9.44 RCW where a minor is the victim, promoting prostitution of a minor under Chapter 9A.88 RCW, the sale or purchase of a minor child under RCW 9A.64.030, or violation of similar laws of another jurisdiction. Any failure by contractor to comply with this section shall be grounds for the District's immediate termination of the contract.

**PROPRIETARY INFORMATION/PUBLIC DISCLOSURE:** Under the Washington State Public Records Act, Chapter 42.56 RCW ("Public Records Act"), public records include, but are not limited to, bid or proposal submittals, agreement documents, contract work product, or other bid or proposal material. The Public Records Act requires that SPS promptly disclose public records upon request unless the Public Records Act or another Washington State statute specifically exempts records from disclosure. Exemptions are narrow and explicit and are listed in Washington State Law (reference RCW 42.56 and RCW 19.108). Proposers must be familiar with the Public Records Act and the limits of record disclosure exemptions. If any of the records you are submitting to SPS as part of your submittal are exempt from disclosure pursuant to a specific exemption, clearly and specifically identify each record and the specific exemption(s) that may apply. (If you are awarded an SPS contract, the same exemption designation will carry forward to the contract records.) Do not identify an entire page as exempt unless each sentence is within the exemption scope; instead, identify paragraphs or sentences that meet the specific exemption criteria. Only the specific records or portions of records properly identified by you as exempt will be considered for exemption. All other records will be considered fully disclosable upon request. The SPS will not assert an exemption from disclosure on your behalf. SPS will not withhold materials from disclosure simply because you take the position that they are exempt, but instead reserves the right to make its own determination. If SPS receives a public disclosure request for any records you have specifically listed as exempt, SPS may notify you of the request and, while not legally obligated to do so, may temporarily postpone disclosure in order to allow you to file a court injunction to prevent SPS from releasing the records (reference RCW 42.56.540). If you fail to obtain a court order, SPS will release the documents. By submitting a qualification packet the respondent acknowledges the obligations herein and acknowledges that SPS has no obligation or liability to the respondent if records are disclosed.

TOBACCO/DRUG/WEAPON PROHIBITION: District property is a tobacco free, drug free, and weapon free environment. Contractor personnel shall conform to this policy at all times while on District premises.

SAVE HARMLESS: Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements.

AWARDS: Successful contractor will be notified by Spokane Public Schools via email following purchase approval by Spokane Public Schools Board of Directors.

QUESTIONS: Questions regarding RFPs should be directed to the Purchasing Department, (509) 354-7174.



RFP No. 15-2122  
Projected Timeline

Date	Time	Event
January 4, 2022		Solicitation published and posted to District website and PublicPurchase.com
January 04 – 21, 2022	Cut off for questions: 4:30 p.m. PST	Questions regarding this solicitation must be asked in writing. They can be sent via email ( <a href="mailto:pamt@spokaneschools.org">pamt@spokaneschools.org</a> ), US Post or fax (509-354-7183). Questions must be received by 1/21/22 or they will be returned to sender.
January 5 & 12, 2022		Solicitation advertisement in newspaper of general publication (Spokesman Review)
January 19, 2022	2:00 p.m. PST	Samples due into the District Warehouse
January 26, 2022	2:00:00 p.m. PST	Public opening solely to name the Firms that submitted Proposals
January 24-February 2, 2022		Evaluation and taste testing period
February 9, 2022		School Board award approval

**PROCESSING WITH USDA BEEF**  
**GENERAL TERMS AND CONDITIONS**

A. **GENERAL**

1. Scope: This RFP is for the purpose of soliciting pricing for Beef Processing utilizing United States Department of Agriculture (USDA) bulk Beef and is issued by Spokane Public Schools (SPS). Only those vendors who are approved as USDA processors are eligible to submit on this solicitation. Any contract entered into as a result of this solicitation should also be accessible to any other school districts that have entered into an Interlocal Agreement with SPS as listed on Attachment A, so long as the outlying districts can comply with the agreed upon conditions set forth in this solicitation.
2. Product Access and Modifications to Scope: This RFP is a prime vendor agreement between the Spokane Public Schools and the contractor who is awarded this RFP. Spokane Public Schools will have access to all approved contractor Summary End Product Data Schedule (SEPDS) items. If the Spokane Public Schools is not able to utilize the prime vendor option, then the district reserves the right to modify this Contract by mutual agreement between Spokane Public Schools and the Contractor, so long as such modification is not more than 20% of the entire estimated Contract value. This will allow the Nutrition Services department to choose a maximum of 16 individual USDA approved items (5 over the primary 11) identified in Section IV of this RFP document) which may also include newly introduced USDA approved products. Such modifications will be evidenced by issuance of a written authorized amendment by Spokane Public Schools Purchasing Department. Products of the same nature as those specified that were modified to comply with new nutritional requirements for the school meal program may be grandfathered into this bid award.
3. Estimated Usage Quantities: Quantities indicated in Section IV (in the specifications spreadsheet) are provided solely for the purpose of assisting Contractors in preparing their Response Documents as these are the only items that will be included in the overall pricing evaluation. Orders will be placed only on an as needed basis. Estimated usage data as stated herein shall not bind the District to purchase of said quantities. Usage estimates are based strictly upon historical data and may not reflect future requirements. The District does not represent or guarantee any minimum and/or maximum purchase

B. **DISTRICT RIGHTS**

1. Award of Contract: The contract shall be awarded to the contractor with the highest score based on the RFP Evaluation Criteria (Section III, paragraph M). **This is an ALL OR NONE SOLICITATION for Processing Services utilizing USDA beef.** Therefore, in order to be given consideration for award, you **MUST SUBMIT PRICING ON ALL REQUIRED ITEMS AND AT LEAST 80% (8 OF 11 ITEMS) OF THE TOTAL NUMBER OF ITEMS OR THEIR ALTERNATES** listed in Section IV. In addition, in order to be given consideration, items 2A, 3A and 7A listed in Section IV, Vendor Response Information, and highlighted in blue **MUST** have a 100% beef, allergen free option. Price scoring will be based on items specified. (See Section III, paragraph M for complete evaluation criteria.)

Award of Contract by Spokane Public Schools is anticipated to be February 10, 2022. Spokane Public Schools reserves the right to reject any or all submittals, to award in the best economic interest of Spokane Public Schools, and to waive any informalities or irregularities in the solicitation process.

2. Assignment of Contract: The Contractor shall not assign this contract nor any part thereof, nor any monies due or to be due thereof, without prior written approval of Spokane Public Schools

3. Form of Contract: The contract between the parties, once completed by the parties concerned, shall be the Spokane Public Schools solicitation specifications, the Response Documents as signed by the Contractor, together with the purchase order signed by Spokane Public Schools and any other contract documentation required by this RFP.

4. Contract Duration: Contracts executed as a result of this solicitation shall be effective upon award through June 30, 2023. Spokane Public Schools reserves the option to renew this Food Processing Contract for four (4) additional one-year periods which, if all optional renewals are exercised, will end June 30, 2027, subject to contract terms and conditions. Pricing shall remain firm through the initial one-year contract term as well as all four optional renewal terms unless otherwise agreed upon as provided for in Section II, Paragraph J below.

#### C. PREPARATION OF THE RFP

1. Examination of the Specifications: Contractors shall thoroughly examine and be familiar with the specifications. Failure of any respondent to examine response form, instruments, addenda, or documents, as well as failure to be acquainted with existing conditions, shall in no way relieve them from the obligations of this solicitation or the contract. Submissions shall be taken as prima facie evidence of compliance with this section.

2. Interpretation of Specifications: If a Contractor finds discrepancies in, omissions from these specifications, or questions their meaning, Contractor is requested to immediately notify Pam Tatosky, Purchasing Services, Spokane Public Schools at [pamt@spokaneschools.org](mailto:pamt@spokaneschools.org). If necessary, Spokane Public Schools will issue a written interpretation of the solicitation as an addendum to all contractors. It is the responsibility of each contractor to be aware of all addenda issued. The District will not be responsible for any oral interpretation of the intent or meaning of the specification or other pre-solicitation documents. Questions received after January 21, 2022, cannot be answered. All addenda issued will become part of the basic RFP and any contract that may result there from. Any submittal which fails to include the requirements of all addenda may be rejected on the grounds that it fails to meet the specifications.

3. Form of the Solicitation (Response Document): Proposals shall be made upon the enclosed form (See Section IV, "Response Document"). Only the amount of information asked for in the document will be considered. Also note that erasures, interlineations or other corrections must be initialed by the persons signing the response document.

Contractors should prepare their responses by entering unit and extended prices in the spaces following each Item on the Response Document. The unit price for each Item proposed shall include packaging. All prices bid shall include Federal Taxes, if any, and exclude Washington State Sales Tax. However, invoices submitted for payment shall include Washington State Sales Tax if applicable.

4. Submission of RFPs: All RFPs shall be submitted as outlined in the Terms and Conditions. Any responses received after the date and hour scheduled for Opening will be returned unopened to respondent.

5. Modification of Solicitation: No oral modifications will be considered for any response submitted.

6. Withdrawal of Response: No Respondent may withdraw an RFP after the date and hour for the opening and before the award of contract, unless said award is delayed for a period exceeding forty-five (45) days.

7. Federal Restrictions on Lobbying: By responding, the Respondent certifies that under the requirements of Lobbying Disclosure Act, 2 U.S.C., Section 1601 et seq., no Federal appropriated funds have been paid or will be paid, by or on behalf of the Respondent, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

#### D. LIQUIDATED DAMAGES

Spokane Public Schools has an immediate requirement for the materials, equipment or services specified herein. Respondents are urged to give very careful consideration to Spokane Public Schools delivery requirements and the manufacturer's production capabilities when establishing a delivery date(s).

Liquidated damages in this solicitation are defined as the cost to procure locally, or on the open market, the replacement on any rejected or undelivered contract items. The Contractor covenants and agrees that in the event suit is instituted by the purchaser for any non-performance, breach or default on the part of the contractor, and the Contractor is adjudged by a court of competent jurisdiction, Contractor shall pay purchaser all costs, expense expended or incurred by the purchaser in connection therewith, and reasonable attorney's fees.

E. FORCE MAJEURE

The term “force majeure” means an occurrence that causes a delay that is beyond the control of the party affected and could not have been avoided by exercising reasonable diligence. Force majeure shall include acts of God, war, riots, strikes, fire, floods, epidemics, or other similar occurrences.

Exceptions: Except for payment of sums due, neither party shall be liable to the other or deemed in breach under this Contract if, and to the extent that, such party's performance of this Contract is prevented by reason of force majeure.

Notification: If either party is delayed by force majeure, said party shall provide written notification within forty-eight (48) hours. The notification shall provide evidence of the force majeure to the satisfaction of the other party. Such delay shall cease as soon as practicable and written notification of same shall likewise be provided. So far as consistent with the Rights Reserved below, the time of completion shall be extended by Contract amendment for a period of time equal to the time that the results or effects of such delay prevented the delayed party from performing in accordance with this Contract.

Rights Reserved: Spokane Public Schools reserves the right to authorize an amendment to this Contract, terminate the Contract, and/or purchase materials, supplies, equipment and/or services from the best available source during the time of force majeure, and Contractor shall have no recourse against Spokane Public Schools.

F. CONFLICT OF INTEREST

Spokane Public Schools officers and employees may not accept or receive, directly or indirectly, a personal financial benefit; or accept any gift, token, membership, or service, as a result of a district purchase entered into, or anticipated in the future, from any person, firm, or corporation. District employees, within the course of their employment, are prohibited from accepting any gratuity (including food or beverage) from a supplier of goods or services to the District.

G. MANDATORY DISPUTE RESOLUTION PROCEDURE

In the event that a dispute shall arise regarding the terms, conditions, or breach of this Solicitation, the parties shall, as a condition precedent to taking any action and as a condition precedent to seeking arbitration, mediate the dispute using the services of a mutually agreed upon independent mediator. Each party shall split the expenses of the mediator and the facility for the mediation. Each party shall otherwise pay its own expenses.

H. INTERLOCAL AGREEMENTS

Spokane Public Schools has entered into Interlocal Purchase Agreements with other governmental agencies pursuant to RCW 39.34. Vendor may agree to sell additional Items at the RFP price, terms and conditions to other governmental agencies (See **Attachment A**). Spokane Public Schools accepts no responsibility for the payment of any purchase by other governmental agencies. If minimum quantities are required by other agencies to receive the RFP pricing, please indicate this on your response form. Spokane Public Schools will not be responsible for, nor does it guarantee any Contract participation by other districts, which shall be voluntary, with no guaranties either expressed or implied that all or any of these districts will participate. In all instances where this contract is accessed, initiation with additional districts will be at the sole discretion of those districts listed in **Attachment A**.

I. PRICE ADJUSTMENTS

At the renewal of each optional contract year, in the event of unusual circumstances such as changes in local, state or federal taxes, laws, specifications, regulations, or certain production expenses that could not have been foreseen or budgeted in the original proposal, which cause the Contractor's costs to hereunder increase, then parties shall determine a reasonable and just amount to cover such documented increase. Price adjustments may be taken into consideration by the Purchasing Department when determining whether to extend this Contract. Price increases will not be considered without supporting documentation sufficient to justify the requested increase. Under no circumstances shall any cost increase be applied retroactively.

**Contractors shall not make extensions contingent on price adjustments.**

Documentation must be based on published indices such as the Producer Price Index and/or the result of increases at the manufacturer's level, incurred after contract commencement date. The grant of any price adjustment will be at the sole discretion of Spokane Public Schools and, if granted, shall not produce a higher profit margin for the Contractor than that established by the original contract pricing. The Contractor shall be notified in writing by the Purchasing Department of any price adjustment granted by Spokane Public Schools, and such price increases shall be set forth in a written amendment to the contract. Price increases granted by Spokane Public Schools shall remain unchanged for the fiscal period thereafter (the period between July 1 and June 30 of the following year), and no request for additional adjustments in price will be considered during the balance of that fiscal year. Likewise, during the contract period, price decreases at manufacturer's and wholesaler's levels shall be passed on dollar for dollar to the district(s) retroactive to the date they were effective to the vendor.

J. INDEMNIFICATION

The Contractor shall defend, indemnify, hold and save harmless Spokane Public Schools, their agents, representatives and employees ("Indemnitees") from all loss, damage, liability, claims, allegations or expenses (including attorney fees and all expenses of litigation), resulting from any actual or alleged injury or death of any person, or from any actual or alleged loss of or damage to any real or personal property, caused by or resulting from any act or omission relating to or

arising from Contractor's discharge of its responsibilities contained in this contract regardless of whether such conditions result from negligence of Spokane Public Schools. This agreement to defend, indemnify and hold harmless shall be triggered upon the assertion of any claim against any Indemnitee within the scope of the Contractor's said defense, indemnification and hold harmless obligations. Attorney fees and litigation expenses incurred by any Indemnitee in successfully enforcing the obligation of this Paragraph shall be paid by the contractor.

The Contractor further agrees that its defense, indemnity and hold harmless obligations shall apply to claims made by its own employees against an Indemnitee, but in that instance only to the extent of the Contractor's own negligence or fault in whole or part causing the claimant's damages. To that extent, the Contractor therefore knowingly and expressly waives any immunity that it otherwise might have been entitled to invoke under Title 51 RCW.

K. DELIVERY

All products for Spokane Public Schools, including the samples discussed in Section III paragraph B "PRODUCT SAMPLING," shall be clearly labeled with vendors name and **USDA RFP No. 15-2122 SAMPLES**. Samples are to be delivered FOB to the Spokane Public Schools site shown below.

Central Warehouse  
2815 E. Garland Avenue  
Spokane, WA 99207

The District reserves the option of choosing the "Net Off Invoice" or Indirect Sales Discount method. Should this be the selected method, all products (with the exception of the "PRODUCT SAMPLING" items) will be delivered FOB to the District's prime vendor. The inability of a Contractor to provide this type of delivery service will not exclude them from consideration for award.

L. FAIR TRADE/DISCOUNTS

The supplier shall warrant that any cash discount offered to Spokane Public Schools fairly represents manufacturing, selling or delivery cost savings resulting from the quantity sale and that such discount is reasonably available to all purchasers. Cash discounts will be considered when evaluating prices proposed. However, discounts less than 1 percent or discount periods less than 20 working days after receipt of Items will not be considered as evaluation factors in the award of contracts.

M. INVENTORY REDUCTIONS

Non-Substitutable Commodity Foods: For all end products utilizing a non-substitutable USDA Commodity, the amount of USDA Commodity actually contained in the end product as identified in the SEPDS shall be the only basis for inventory reduction on the monthly performance report. The reduction in inventory can be shown only after there has been pass through to Spokane Public Schools of the value of the USDA Commodity.

N. TRANSFERS OF USDA COMMODITY FOODS

USDA Commodity may be transferred only with the concurrence of the Office of Superintendent of Public Instruction (OSPI) or the USDA Food and Nutrition Service, if applicable. All transfers of USDA Commodity shall be documented. Such documentation shall be maintained in accordance with Section II, par O.

O. PERFORMANCE REPORTING

The Processor shall submit monthly reports pertaining to relative performance to Spokane Public Schools and OSPI postmarked, transmitted electronically, or have such available by website no later than 30 days after the close of the reporting period. **If no activity took place during the reporting month, a performance report shall be submitted to reflect no activity.**

Spokane Public Schools will monitor Processors to ensure that the quantity of USDA Commodity on hand does not exceed a six-month supply based on the Processor's average monthly usage.

Processors failing to submit monthly performance reports within the established time limits may be considered in noncompliance with this Agreement which may result in Liquidated Damages and/or Agreement termination by Spokane Public Schools.

Monthly performance reports shall be submitted only in an OSPI approved format (provide a sample report with RFP response), which shall include:

1. USDA Commodity inventory at the beginning of the reporting period;
2. Total quantity of USDA Commodity received during the reporting period specifying the sources of such USDA Commodity such as backhaul from Spokane Public Schools or OSPI, direct shipments arranged by OSPI, and/or transfers into OSPI or Spokane Public Schools account and year to date totals;
3. Total number of units/cases of approved end products by product identification code or brand name delivered to Spokane Public Schools during the reporting period for which Spokane Public Schools has received;
4. Total number of pounds of USDA Commodity reduced from inventory and year to date totals;
5. USDA Commodity inventory at the end of the reporting period;
6. A certification statement that sufficient USDA Commodity is in inventory or on order for the next production cycle to account for quantities needed for production of end product for Spokane Public Schools processing contracts and that the Processor has on hand or on order adequate quantities of foods purchased commercially to meet the Processor's production requirements for commercial sales.



P. WARRANTY

Product must be warranted and guaranteed to be merchantable by the supplier and fit for the purpose for which intended.

Q. INVOICE

The supplier shall submit an itemized invoice after delivery of food products including an itemized inventory report for any unused USDA diversion. Payment for inaccurate invoices shall be held by Spokane Public Schools until accurate documents are received by the District. **Absolutely no fuel surcharges or carrying fees are to be invoiced as a separate line item for any deliveries made from this contract.** Invoices for Spokane Public Schools shall be addressed and mailed to: Spokane Public Schools, Attn: Accounts Payable, 200 North Bernard St., Spokane, WA 99201. **An example of the Contractor's invoice and billing statement shall accompany this RFP response.**

R. MANNER OF PAYMENT

Payment will be made following approval and acceptance by the Director of Nutrition Services (or their designee) within 30 days receipt of an acceptable invoice, or receipt of the product, whichever is later.

S. ADDITIONAL PRODUCT ORDERS

Spokane Public Schools reserves the right to order any other USDA approved product items not specifically named on this solicitation within the limits of this RFP (See Section II, paragraph A.2). Please supply a complete list of all USDA approved products processed by your firm with the RFP submission. For additional district informational purposes, the corresponding pricing for each of these USDA approved products based on an order of 200 cases of any given product would be appreciated. The pricing component of this request is optional and failure to provide will **not** disqualify the vendor from award. New or reformulated products proposed by Contractor must meet the requirements established in this solicitation document or subsequent revisions. If approved by Spokane Public Schools the new products will be added to the Contract by written amendment.

T. PRICE DECREASES

If, during any term of the awarded Contract, lower prices and rates become effective for like quantities of products under similar terms and conditions through reduction in Manufacturer's or Contractor's list prices, promotional discounts, or other circumstances, Spokane Public Schools must be given immediate benefit of such lower prices and rates.

U. INSURANCE

During the term of this Agreement, contractor shall maintain in force at its own expense, General Liability Insurance on an occurrence basis, with a combined single limit of not less than \$1,000,000 each occurrence and \$2,000,000 aggregate for bodily injury and property damage. It shall include premises and operations, independent contractors, products and completed operations, personal injury liability, and contractual liability coverage for the indemnity provided under this Agreement;

There shall be no cancellation, material change, or reduction of limits or intent not to renew insurance coverage(s) without thirty (30) days written notice from Contractor to Spokane Public Schools. Contractor shall furnish acceptable insurance certificates. Such certificates shall include applicable policy endorsements, the thirty (30) day cancellation clause, and the deduction or retention level.

V. RETENTION OF RECORDS

The Contractor shall maintain all books, records, documents, data and other evidence relating to this Contract and the provision of materials, supplies, services and/or equipment described herein, including, but not limited to, accounting procedures and practices which sufficiently and properly reflect all direct and indirect costs of any nature expended in the performance of this Contract. Contractor shall retain such records for a period of six (6) years following the date of final payment. At no additional cost, these records, including materials generated under the Contract, shall be subject at all reasonable times to inspection, review, or audit by Spokane Public Schools and/or OSPI, personnel duly authorized by Spokane Public Schools or OSPI, the Washington State Auditor's Office, and federal and state officials so authorized by law, regulation or agreement.

If any litigation, claim or audit is started before the expiration of contract, the records shall be retained until final resolution of all litigation, claims, or audit findings involving the records.

W. SEVERABILITY

If any provision of this Contract or any provision of any document incorporated by reference shall be held invalid, such invalidity shall not affect the other provisions of this Contract that can be given effect without the invalid provision, and to this end the provisions of this Contract are declared to be severable.

X. PERSONAL LIABILITY

It is agreed by and between the parties hereto that in no event shall any official, officer, employee or agent of Spokane Public Schools and/or OSPI when executing their official duties in good faith, be in any way personally liable or responsible for any agreement herein contained whether expressed or implied, nor for any statement or representation made herein or in any connection with this agreement.

Y. CONTRACT FORMATION

A submission in response to this solicitation is an offer to contract with Spokane Public Schools. Proposals become a contract only when legally awarded and accepted in writing by SPS.

Z. CONTRACT INFORMATION AVAILABILITY AFTER AWARD

After school board approval of award, information regarding results of the solicitation may be obtained by accessing the SPS solicitation website: <http://www.spokaneschools.org/solicitations>.

AA. NO COSTS OR CHARGES

Costs or charges under the proposed Contract incurred before the Contract is fully executed will be the sole responsibility of the Contractor.

BB. “Buy American” Provision:

The Code of Federal Regulation 7 CFR 210.21(d) requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. Food products are to be substantially produced and processed in the United States using agricultural commodities that are produced in the United States. “Substantially” means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. The district expects the successful bidder to monitor product specification and notify the Nutrition Services office immediately if any product is no longer substantially produced in the U.S. When a food product is not available domestically the district is allowed to accept imported substitutions. The successful bidder must monitor seasonal changes and notify the Nutrition Services office if an imported product is being substituted (for example tomatoes, strawberries, and grapes in November-March).

**PROCESSING WITH USDA BEEF**  
**TECHNICAL SPECIFICATIONS**

A. GENERAL

These specifications are issued to provide for processing services utilizing USDA beef commodities; all pricing shall be based on F.O.B. Spokane Public Schools destination. The approved vendor must be able to coordinate with our State Agency (OSPI) to receive product from the USDA.

B. PRODUCT SAMPLING

USDA certified preproduction commodity samples must be supplied **by 2:00 p.m. PST, January 19, 2022**. These samples must be accompanied by a USDA Certification. Also, samples must be clearly labeled on the outside with vendor name, **USDA RFP. No. 15-2122 SAMPLES** and arrive frozen to:

Spokane Public Schools Central Warehouse  
Attn: Alex Navarrete  
2815 E. Garland Avenue  
Spokane, WA 99207

Samples must be supplied for each product indicated in **Attachment B**. Contractor must submit one complete case of each requested product indicated for evaluation purposes. Samples **MUST** be in the same full case packaging representative of the products that would be received if contractor is awarded bid. **NOTE: Failure to provide at least one item (either A, B or both) from all requested sample product item numbers for testing may result in bidder disqualification.**

C. PRODUCT PACKAGING AND LABELING

Certificates of Nutritional content or evidence of Child Nutrition (CN) Labeling Program approval and grading for all USDA products MUST be sent to Nutrition Services Department prior to shipping product. The purpose of this requirement is to ensure that meals served under the National School Lunch Program meet program requirements and provide a means for properly determining the contribution of these products toward meal pattern requirements. This includes the samples discussed in Paragraph B above.

All packaging and labeling shall conform to industry standards as required by the United States Department of Agriculture (USDA) and the United States Food and Drug Administration. Ingredients of all products, name and location of all processing, and all code date information shall be furnished by successful respondent to the Nutrition Services director upon request. Prior to each school year the vendor shall supply to Nutrition Services a current copy of food product specification sheets and child nutrition labels as required by the USDA school meal program. Any change must be supplied within 30 days.

D. NUTRITIONAL REQUIREMENTS

Each product provided must be CN labeled or a Certificate of Nutritional Content (See Section III, paragraph C above). Additionally, products provided must meet the following USDA school lunch program meal patterns:

Each individual serving item must contain:

- 2 Meat/Meat Alternate
- No more than 20% fat
- No more than 500 mg sodium

The commodity item to be diverted and processed is fresh combo beef or frozen course ground beef.

E. CHANGE OF REGULATIONS

Should any additional federal or governing agency regulations be imposed affecting the processing of USDA commodity products, Spokane Public Schools retains the option to amend specifications to conform to such regulations.

F. HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) REPORT

O. Peter Snyder, Jr., Ph.D., Hospitality Institute of Technology and Management, in his report on "Implementing a HACCP Self-Control Program", stated the following: "Current surveillance data from CDC confirm that traditional inspection methods have not solved the food borne illness problem in the United States. Food borne illness is increasing. Raw food is more contaminated than ever before in U.S. history, and a new approach must be sought, one which is a PREVENTION approach. Hazard Analysis and Critical Control Points (HACCP) is a pre-operation prevention approach that allow food establishment owners, operators and government inspectors to focus on the public health risk items before operations start. Safe operating policies, procedures and standards are then implemented by the operator, in cooperation with the regulatory authority and enforced by the operator, so that the potential hazards are always controlled." In order to determine manufacturers, who have shown interest in doing business with Spokane Public Schools, have implemented a HACCP program, the Nutrition Services Department requests that each vendor affirm the existence of their plan and make available for review to Spokane Public Schools representatives if requested.

G. DISTRIBUTION OPTIONS

Contractors are asked to quote prices on two different methods of product distribution:

1. Fee-For-Service (FFS) - Spokane Public Schools is invoiced directly from processor on a per pound/case basis excluding the value of the commodity. Shipment will be made directly to Spokane Public Schools' warehouse. Contractor will need to indicate on Response Document, Page 25, Question No. 18, the minimum delivery drop size for the Fee For Service Option (Number of cases or shipment pounds) as well as Question No. 19, required lead time for delivery.

2. Net Off Invoice (NOI) or Indirect Sales Discount - Spokane Public Schools is invoiced from a third party distributor on a net price plus distribution fees basis. Processor's product costs less commodity value (net price) will be paid by the distributor directly to the processor. Processor will need to provide an auditable web-based means of tracking all sales data including a running total of commodity product available for processing. This information will need to contain the pass through value of commodity contained in the finished product sent to distributor. If unused commodity product exists at the end of a school year, the processor will hold that product at no additional cost to Spokane Public Schools for a period of time as agreed upon by Spokane Public Schools and processor for use during the next school year.

Contractor's inability to provide the second method of distribution will not disqualify them from this solicitation process. The District reserves the option of the different pricing structures of these two different distribution methods.

H. RECALL PROCEDURES

Contractor must verify that they have a traceability system in place from receipt of commodity to delivery of finish product to designated delivery site. The Contractor must provide an easily accessible (website preferable) means for Spokane Public Schools to access the specific location of lot number and item code location on products. Contractors must have a public notification system capability on their website to provide updates on hold and recall data. The successful contractor will be required, upon request, to conduct a mock recall.

I. FOOD PROCESSING STANDARDS

1. Quantities: Since quantities of food products donated by USDA will dictate quantities shipped to the processing plant, Spokane Public Schools is unable to provide an exact amount of any product to be processed. It is anticipated that the shipment for Spokane Public Schools will be approximately 100,000 lbs. annually based solely on the district's needs. Contractor will coordinate with the Office of Superintendent of Public Instruction (OSPI) distributing agency to arrange for shipment and receipt of USDA goods.

2. **Quality of Food:** Quality of the food processed must meet or exceed USDA requirement governing the processing of beef commodities. The product must have proper USDA certification.
3. **Summary End Product Data Schedules (SEPDS):** Summary end product data schedules must have prior approval from the USDA Food and Nutrition Service (FNS). Processing Agreements may be structured before the solicitation is awarded with no obligation to process pending the outcome of the contract award. Each product must have end product data schedules submitted with proposed pricing.
4. **Safety and Health:** All products proposed shall meet or exceed the requirements of USDA Regulations, "Washington Industrial Safety and Health Standards Act", and the "State Board of Health Standards for Primary and Secondary Schools", as applicable. Respondents must represent that all products proposed have been manufactured in compliance with Federal, Washington State and local laws, orders, rules, regulations and ordinances, including, but not limited to those relating to industrial insurance, medical aid, unemployment compensation, social security, minimum wages, equal employment safety standards, affirmative action, and building codes. The Contractor shall hold harmless Spokane Public Schools from any liability claim or expense, including but not limited to attorney fees caused by failure of the manufacturer or any of his sub-contractors to comply with such laws. Processor shall agree to absorb lab costs and reimburse Spokane Public Schools for such costs incurred on product which has tested positive for harmful bacteria.
5. **Processing Inspection:** Contractor shall provide right of access to its facilities to Spokane Public Schools and/or OSPI, and/or any of Spokane Public School's or OSPI's officers or authorized agent(s) and/or official of the State of Washington or the Federal Government, at all reasonable times, in order to monitor and evaluate performance, compliance, and/or quality assurance under this Contract.

J. SANITATION/SHIPPING REQUIREMENTS

All meat products must be produced and handled under the requirements of, and in facilities conforming to, all standards of the USDA Federal Meat and Poultry Inspection Program. All frozen meat products must be transported and delivered at a temperature not to exceed 0°F to 10°F. All products are subject to a temperature test before acceptance.

K. PRODUCT INSTRUCTIONS

Heating/cooling instructions must be attached to or included in each case/carton of shipment. It shall include proper cooking/re-thermalization methods, specifically times and temperatures using:

1. Conventional Ovens
2. Convection Ovens
3. Microwave Ovens at 1200 watts
4. Other recommendations such as stirring, turning or rotating products during the cooking process shall also be included.

L. REFERENCES

Respondents are required to provide three (3) references from school districts, preferably located in the Pacific Northwest United States, with contracts of similar size, duration and scope. These references shall include the District name, contractor's sales representative (or equivalent person for the purpose of facilitating product processing and movement) servicing that account, dates, duration and dollar value of the contract, district contact name and email address, district address, telephone number and fax number. See Section III, Paragraph M.4 for more specific Reference requirements.

M. EVALUATION AND AWARD

The contract will be awarded on an all or none basis to the contractor scoring the highest number of points as indicated below. Such determination will, of necessity, require some judgmental evaluations by district representatives and students. Other industry specialists may be used in the evaluation process at the discretion of Spokane Public Schools. The decision resulting from the evaluation process as to which product best meets the needs of the district remains the sole responsibility of the district and is final. To be awarded this contract, all items listed in the Minimum Qualification Criteria must be met and the contractor must then score the highest point value of the other 4 qualifications (maximum 90 points possible) which are:

- |   |           |
|---|-----------|
| • Pricing                                 | 40 Points |
| • Admin, Staff, Student Sample Evaluation | 35 Points |
| • Reference Checks                        | 10 Points |
| • Packaging & Preparation                 | 5 Points  |

1. Minimum Qualification Criteria to be eligible for Award (failure to meet any of the following three qualifications will render the contractor non-responsive):

- a. Meet or exceed all USDA, Washington State and OSPI processing requirements
- b. Meet or exceed and provide documentation as requested for all terms, conditions and requirements of this solicitation.
- c. Provide pricing for at least 13 of 16 Items and **MUST** provide pricing on any required items noted in light blue and **BOLD** as requested in Section IV. (To qualify for this



provision, only one item per item number needs to be priced, however, price as many within the item number as your firm supplies.)

2. **Pricing Evaluation (40 points)** will be based on overall pricing for all products on the RFP specification. The items to be used for the pricing evaluation shall be the items most likely to be used (at this time most of the 100% beef items will be used). Low price will be calculated on a per serving cost from the contractor's Net Case Cost which will then be extended to a uniform case price based on 96 servings per case.

Item Number	Vendor	Qty	Net Cost/Case	Servings/Case	Cost/Serving	Multiplied by 96	Cost/96 Case
1	ABC	1800	45.00	48	\$.9375	X 96	\$90.00
1	DEF	1800	67.00	72	\$.9306	X 96	\$89.34
1	GHI	1800	55.00	60	\$.9167	X 96	\$88.00
2	ABC	2400	62.00	60	\$1.033	X 96	\$99.20
2	DEF	2400	79.00	72	\$1.097	X 96	\$105.33
2	GHI	2400	92.00	96	\$.9583	X 96	\$92.00

If the RFP was based on only the two items above, the cost per case of 96 will be multiplied by the historic quantities indicated in the quantity column of Section IV response document. In this example, the overall pricing results would be:

	<u>Item 1</u>	<u>Item 2</u>	<u>Overall Total</u>
Vendor ABC:	\$162,000.00	\$238,080.00	\$400,080.00
Vendor DEF:	\$160,812.00	\$252,792.00	\$413,604.00
Vendor GHI:	\$158,400.00	\$220,800.00	\$379,200.00

Vendor GHI would be deemed the low respondent and receive all 40 possible points for pricing. The other vendors would be given a score based on their percentage of cost above the lowest contractor. In this case, Vendor ABC would receive 37.8 points and Vendor DEF would receive 36.4 points.

3. **Acceptable product and taste test outcome (35 points)**: Respondents must supply the samples as noted in Section III, paragraph B and in Section IV. Each item sample will be evaluated by the district administrative team, the district kitchen staff, and a taste test with district staff and representatives of the student body.
  - a. Administrative/Kitchen Staff review – 15 points possible
  - b. Staff and student taste test (60% of testers must rate this product acceptable for the school meal program) – 20 points possible

Points will be awarded as follows:

Administrative/Kitchen Staff Review: Points will be awarded based on established rubric. The vendor who receives the highest percentage over the lowest acceptable percentage of 60% will receive all 15 possible points for Overall Product Quality. The other vendors will be given a score based on their percentage of customer quality rating below the highest ranked contractor. In this case, Vendor GHI scored the full 15 points based on a high quality approval score of 82%; Vendor ABC would be next with 14.3 points awarded for their score of 78% and Vendor DEF would come in last with 13.2 points for an acceptable percentage of 72%.

Student and Staff Taste Test – This will be subjective opinion based on scores from students and staff. 10 points will be awarded for appearance and 10 points will be awarded for taste.

	Appearance	Taste	Overall Quality	Score
Vendor ABC	7.8	7.2	14.3	29.3
Vendor DEF	6.0	6.2	13.2	25.4
Vendor GHI	6.9	8.8	15.0	30.7

4. **Reference Checks (10 points):** References will be evaluated on the answers received from reference contacts (from references provided by contractor and from other customers contacted by the district) and Spokane Public Schools' previous experience with the contractor that will include, but not be limited to, the following issues:
- Contractor products
  - Contractor reliability and customer service
  - Contractor responsiveness when issues arise
  - Contractor invoicing and on-line services
  - Ease of interpreting invoice
  - Web resources and the ability to navigate
  - Interface with warehouse and Net Off Invoice tracking

Scoring will be based on a list of specific questions posed to each reference contact. It is up to each contractor to provide reference contacts that will respond to Spokane Public Schools' reference request. **If a reference contact call is made and no return call is returned, it is possible that the contractor will receive zero points for that reference.**

5. **Product Packaging and Ease of Use (5 points):** 1 point will be awarded for each of the following criteria; these criteria will be evaluated by kitchen and district Nutrition Services staff:
- Ease of use: Packaging material, product separation.
  - Product spoilage or breakage
  - Clarity of cooking directions
  - Pre-scored or cut products and portion consistency
  - Out of oven quality.

Final award calculation:

Vendor	Minimum Qualification	Pricing Analysis	Sample Evaluation	Reference Checks	Package & Use	Total Score
Vendor ABC	Yes	37.8	29.3	7.0	4.1	78.2
Vendor DEF	Yes	36.4	25.4	8.1	4.2	74.1
Vendor GHI	Yes	40.0	30.7	6.9	3.8	81.4^

^ - In the sample presented above, Vendor GHI would be awarded this particular contract.

FIRM NAME \_\_\_\_\_

January 2022  
RFP 15-2122  
SECTION IV

**PROCESSING WITH USDA BEEF**

**RESPONSE DOCUMENT**

Bids are subject to all requirements furnished with this response document. By signing bid document, vendor affirms having read the terms and conditions and specifications and agrees thereto and warrants that pricing supplied herein conform to specifications herein, except if otherwise stated in a special condition by Spokane Public Schools.

Receipt of Addenda numbered \_\_\_\_\_ is hereby acknowledged.  
(fill in number of each addenda received)



RETURN RFP TO:

Purchasing Office  
2815 East Garland Ave.  
Spokane, WA 99207

FIRM NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

PHONE NO. \_\_\_\_\_ FAX NO. \_\_\_\_\_

BY (Please Print): \_\_\_\_\_

TITLE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

FIRM NAME \_\_\_\_\_

January 2022  
RFP 15-2122  
SECTION IV

**PART I: STATEMENT REGARDING EQUAL EMPLOYMENT OPPORTUNITY**

We hereby certify that we have made a conscientious effort to comply with federal, state and local equal employment opportunity requirements in quoting this project and we will make the same efforts in fulfilling the requirements if awarded the Contract.

We further designate the following as the person who has been charged with the responsibility for securing compliance with and reporting progress on affirmative efforts.

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

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

Telephone Number: \_\_\_\_\_

**PART II: CERTIFICATION REGARDING DEBARMENT, SUSPENSION,  
ELIGIBILITY AND VOLUNTARY EXCLUSION**

In submitting the proposal to do the work as outlined in the Contract Specifications, we hereby certify that we have not been suspended or in any way are excluded from Federal procurement actions by any Federal agency. We fully understand that, if information contrary to this certification subsequently becomes available, such evidence may be grounds for non-award or nullification of the Contract.

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Participant's responsibilities.

Signed: \_\_\_\_\_

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

Firm: \_\_\_\_\_

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

City & State: \_\_\_\_\_

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

**PLEASE RETURN THIS SIGNED FORM WITH THE RFP DOCUMENTS.  
FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.**

FIRM NAME \_\_\_\_\_

January 2022  
RFP 15-2122  
SECTION IV

**PROCESSING WITH USDA BEEF**  
**RESPONSE DOCUMENT**

**VENDOR MINIMUM QUALIFYING FACTORS**

- |   |           |                          |
|---|-----------|--------------------------|
| 1. Vendor must bid all required items and 80% of all the items listed, alternates may be considered. District is currently using 100% beef patties and 100% beef crumbles.        | Yes _____ | No _____                 |
| 2. Vendor shall supply monthly reporting as requested and a sample report is included (See Section II, par O).  | Yes _____ | No _____                 |
| 3. Hazard Analysis and Critical Control Points has been implemented and is on file for review by District representative if requested.  | Yes _____ | No _____                 |
| 4. Vendor has passed USDA and applicable state warehouse inspections.   | Yes _____ | No _____                 |
| 5. Vendor affirms that the items being quoted on this solicitation are processed domestically and are grown domestically or contain a minimum of 51% domestically grown products. | Yes _____ | No _____                 |
| 6. Does your firm offer an electronic or internet-based system whereby the district can track and manage their commodity account?   | Yes _____ | No _____                 |
| 7. Has your firm forwarded the samples and nutrition information referenced in Section III, par B?  | Yes _____ | No _____                 |
| 8. Have references been included with your submittal? (See Section III, par L)  | Yes _____ | No _____                 |
| 9. Is your firm an approved 2022 USDA processor?  | Yes _____ | No _____                 |
| 10. Has your firm provided a "Summary End Product Data Schedule" with bid? (Section III, Paragraph I.3)   | Yes _____ | No _____                 |
| 11. Debarment certification, EEO declaration and Anti-lobbying statement form has been completed and returned with this response.   | Yes _____ | No _____                 |
| 12. Processor will allow district access to unused commodity products at end of year. How many months will the district have to access unused commodities?                        | Yes _____ | No _____<br>_____ Months |
| 13. Sample invoice and Billing Statement has been provided with RFP (Section II, par Q).  | Yes _____ | No _____                 |
| 14. Is a list of all USDA approved product items processed at your firm attached to your submission? (Pricing of these items is requested but optional.)                          | Yes _____ | No _____                 |
| 15. Do all products meet or exceed the nutritional guidelines per Section III, par D?   | Yes _____ | No _____                 |

**Failure to answer all questions above with a yes and supply requested information or failure to provide required service shall result in disqualification of vendor. Unsatisfactory reference checks or negative reaction to product sampling may also disqualify vendor.**

FIRM NAME \_\_\_\_\_

January 2022  
RFP 15-2122  
SECTION IV

**Optional inquiry:**

16. Vendor agrees to extend pricing to districts that have entered into an Interlocal Agreement with Spokane Public Schools. (Attachment A)

Yes \_\_\_\_\_ No \_\_\_\_\_

17. Does your firm have the ability to receive and track delivered USDA commodity products utilizing a Net Off Invoice tracking system?

Yes \_\_\_\_\_ No \_\_\_\_\_

18. What is the minimum deliver drop size for the Fee for Service Options? (Number of cases or shipment pounds)

Case \_\_\_\_\_ Pds \_\_\_\_\_

19. Required Lead Time for deliveries \_\_\_\_\_

20. NOTE: ALLERGEN FREE: Confirm that your 100% beef products are free of the major allergens (eggs, soy, wheat, gluten, milk, fish, shellfish, nuts, tree nuts). If your 100% beef product is NOT allergen free, note the allergens contained in each product.

Confirm: Yes \_\_\_\_\_ No \_\_\_\_\_

Allergens: \_\_\_\_\_

\_\_\_\_\_

**ATTACHMENT A**

**DISTRICTS WITH  
INTERLOCAL  
AGREEMENTS**

Almira School District  
Asotin-Anatone School District  
Central Valley School District  
Cheney School District  
Chewelah School District  
Clarkston School District  
Colfax School District  
College Place School District  
Colville School District  
Coulee Hartline School District  
Creston School District  
Culdesac Joint School District,  
Idaho  
Cusick School District  
Davenport School District  
Dayton School District  
Deer Park School District  
East Valley School District  
Ephrata School District  
Everett School District  
Evergreen School District  
Finley School District  
Freeman School District  
Garfield School District  
Grandview School District  
Harrington School District  
Keller School District  
Kelso School District  
Kettle Falls School District  
Kiona-Benton City School  
District  
Lamont School District

Liberty School District  
Lind School District  
Longview School District  
Loon Lake School District  
Mary Walker School District  
Mead School District  
Medical Lake School District  
Methow Valley School District  
Nespelem School District  
Newport School District  
Nine Mile Falls School District  
North Franklin School District  
Northport School District  
Northshore School District  
Oakesdale School District  
Odessa School District  
Orient School District  
Othello School District  
Pomeroy School District  
Palouse School District  
Pasco School District  
Pateros School District  
Pomeroy School District  
Prescott School District  
PRIDE Prep Charter School  
Pullman School District  
Reardan-Edwall School District  
Republic School District  
Riverside School District  
Ritzville School District  
Rosalia School District  
Royal School District

Selkirk School District  
Soap Lake School District  
South Kitsap School District  
Spokane International Academy  
Sprague School District  
Stanfield School District,  
Oregon  
Summit Valley School District  
Sumner School District  
Tekoa School District  
Umatilla School District,  
Oregon  
Valley School District  
Vancouver School District  
Wahluke School District  
Waitsburg School District  
Walla Walla School District  
Warden School District  
Washougal School District  
Washtucna School District  
Wellpinit School District  
West Valley School District  
Wilbur School District  
Wilson Creek School District



**LIST OF SAMPLING PRODUCT**

- 2A. Charbroiled/Flame Broiled 100% beef patties, fully cooked, low sodium, bulk packed,  
2.2 oz. serving.**
- 3A. Charbroiled/Flame Broiled 100% beef patties, fully cooked, low sodium, bulk packed,  
2.2 oz. serving.**
- 7A. 100% Beef Crumbles**

Purchasing Department  
2815 East Garland Avenue  
Spokane, WA 99207-5889

phone (509) 354-7184  
fax (509) 354-7183  
www.spokaneschools.org



January 13, 2022

**ADDENDUM NO. 1**

**RFP No. 15-2122, USDA BEEF COMMODITIES PROCESSING**

Please change Section II, Paragraph B, Item 1:

1. Award of Contract: The contract shall be awarded to the contractor with the highest score based on the RFP Evaluation Criteria (Section III, paragraph M). **This is an ALL OR NONE SOLICITATION for Processing Services utilizing USDA beef.** Therefore, to be given consideration for award, you MUST SUBMIT PRICING ON ALL REQUIRED ITEMS (items 3, 4 and 5A) AND AT LEAST 80% OF THE REMAINING NUMBER OF ITEMS OR THEIR ALTERNATES listed in Section IV. In addition, items 3, 4 and 5A listed in Section IV, Vendor Response Information, and highlighted in blue MUST have a 100% beef, allergen free option. Price scoring will be based on items specified. (See Section III, paragraph M for complete evaluation criteria.)

To read:

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Please acknowledge receipt of addendum on RFP document. All addenda will become part of the RFP contract award.

Thank you,

Pam Tatosky  
Buyer II

# MEMORANDUM



Spokane Public Schools  
*excellence for everyone*

February 9, 2022

- ☐ Information Only
- ☐ Action Required By \_\_\_\_\_
- ☐ Due Back By \_\_\_\_\_

From: Cindy Coleman  
Chief Finance and Business Services Officer

Subject: Board Recommendation; Processing with USDA Beef Commodities, RFP 15-2122

## RECOMMENDATION:

It is recommended that a contract be issued to JTM Provisions Co., Inc., Harrison, OH, in the anticipated approximate amount of \$205,000, for beef products processed with USDA beef commodities per the terms and conditions of RFP No. 15-2122.

## PRICING TABULATION:

See attached tabulation.

## BACKGROUND:

Spokane Public Schools issued a solicitation for USDA bulk beef commodity processing to be made into usable school meal entrées. The goal of this particular solicitation was to partner with a USDA approved beef processor who could take the district's bulk beef allotment and make it into patties, beef taco crumbles and other finished beef products with emphasis on using 100% beef products without added fillers. The district utilized the Request for Proposal (RFP) soliciting style which allows for other product and company aspects to be considered when determining final award besides strictly awarding to the vendor with the lowest cost. This process involved product taste testing by students and staff, back of kitchen scoring conducted by district staff and reference checks verified on the eligible contractors. Of the three USDA approved beef processors who responded, only two carried a full line of beef products utilized by the district; the third processor failed to bid on the minimum 80% of products, thereby disqualifying them from competition. The remaining two processors were then scored in accordance to pricing and other attributes listed above. The recommended award is to JTM Provisions Co., Inc. who received the most points in the overall evaluation. The district has contracted with JTM for the past 10 years and find their product and service satisfactory. Expenditures from this purchase will be from the general fund.

# Processing with USDA Beef Commodities

RFP 15-2122

	A	B	C	D	E	F	G	H
	Vendor	Met Minimum RFP Qualifications	Pricing Analysis (40)	Taste Evaluation (40)	Reference Checks (10)	Package & Use (5)	Total Score	
1								
2	Integrated Foods	No †						
3	JTM Food Service	Yes	40.00	25.60	9.40	4.16	79.16 ✓	
4	Advanced Pierre's	Yes	23.60	23.40	9.30	3.76	60.06	
5								
6	✓	Apparent responsive winning vendor						
7	†	Vendor disqualified due to the inability to bid 80% of the products						

**Agenda Item Details**

Meeting	Feb 09, 2022 - Regular Meeting
Category	7. CONSENT AGENDA
Subject	D. Processing with USDA Beef Commodities, RFP 15-2122
Type	Action (Consent)

**Recommendation:**

Approve issuance of a contract to JTM Provisions Co, Inc., Harrison, OH, in the estimated amount of \$205,000, for beef products processed with USDA beef commodities per the terms and conditions of RFP No. 15-2122.

**Pricing Tabulation:**

See attached tabulation.

**Background:**

The district issued a solicitation for USDA bulk beef commodity processing to be made into usable school meal entrées. The goal of this particular solicitation was to partner with a USDA-approved beef processor who could take the district's bulk beef allotment and make it into patties, beef taco crumbles and other finished beef products with emphasis on using 100% beef products without added fillers. The district utilized the Request for Proposal (RFP) soliciting style which allows for other product and company aspects to be considered when determining final award besides strictly awarding to the vendor with the lowest cost. This process involved product taste testing by students and staff, back-of-kitchen scoring conducted by district staff, and reference checks verified on the eligible contractors. Of the three USDA-approved beef processors who responded, only two carried a full line of beef products utilized by the district; the third processor failed to bid on the minimum 80% of products, thereby disqualifying them from competition. The remaining two processors were then scored in accordance to pricing and other attributes listed above. The recommended award is to JTM Provisions Co., Inc. who received the most points in the overall evaluation. The district has contracted with JTM for the past 10 years and find their product and service satisfactory. Expenditures from this purchase will be from the general fund.

22.02.09 15-2122 Beef Eval Tab.pdf (125 KB)

*Our adopted rules of Parliamentary Procedure, Robert's Rules, provide for a consent agenda listing several items for approval of the Board by a single motion. Most of the items listed under the consent agenda have gone through Board subcommittee review and recommendation. Documentation concerning these items has been provided to all board members and the public in advance to assure an extensive and thorough review. Items may be removed from the consent agenda at the request of any board member.*

**Motion & Voting**

Motion by Director Bedford. Second by Director Lockwood.

Yes: Melissa Bedford, Nikki Lockwood, Jenny Slagle, Riley Smith, Mike Wiser.

Motion carries.

ORIGINAL



J.T.M. Provisions Co., Inc.  
200 Sales Drive  
Harrison, OH. 45030  
800.626.2308

Spokane Public Schools  
USDA Beef Commodities Processing RFP No. 15-2122  
Due: Jan. 26, 2022 @ 2:00pm

**Submitted to:**

Spokane Public Schools  
Purchasing Dept  
2815 East Garland Ave.  
Spokane, WA 99207-5899  
509-354-7174

Brian Hofmeier  
VP Education Sales  
&  
Rachel Martin  
Regional Sales Manager  
Phone: 800.626.2308

Purchasing Department  
2815 East Garland Avenue  
Spokane, WA 99207-5889

phone (509) 354-7184  
fax (509) 354-7183  
www.spokaneschools.org



January 13, 2022

**ADDENDUM NO. 1**

**RFP No. 15-2122, USDA BEEF COMMODITIES PROCESSING**

Please change Section II, Paragraph B, Item 1:

1. Award of Contract: The contract shall be awarded to the contractor with the highest score based on the RFP Evaluation Criteria (Section III, paragraph M). **This is an ALL OR NONE SOLICITATION for Processing Services utilizing USDA beef.** Therefore, to be given consideration for award, you MUST SUBMIT PRICING ON ALL REQUIRED ITEMS (items 3, 4 and 5A) AND AT LEAST 80% OF THE REMAINING NUMBER OF ITEMS OR THEIR ALTERNATES listed in Section IV. In addition, items 3, 4 and 5A listed in Section IV, Vendor Response Information, and highlighted in blue MUST have a 100% beef, allergen free option. Price scoring will be based on items specified. (See Section III, paragraph M for complete evaluation criteria.)

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Please acknowledge receipt of addendum on RFP document. All addenda will become part of the RFP contract award.

Thank you,

Pam Tatosky  
Buyer II



**Spokane Public Schools**  
*excellence for everyone*

DATE: January 2022

RFP NO.: 15-2122

SECTION I

TELEPHONE NO.: 509.354.7127

BUYER: Pam Tatosky

REQUEST FOR PROPOSALS (RFP) ON:

**USDA BEEF COMMODITIES PROCESSING**

RFPS ACCEPTED UNTIL:

**2:00:00 P.M. PST, Wednesday, January 26, 2022**

PRICES F.O.B.:

CENTRAL WAREHOUSE  
2815 East Garland Ave.  
Spokane, WA 99207

### **STANDARD TERMS AND CONDITION**

**RFP COMPLETION:** RFPs must be completed insofar as possible on the enclosed RFP documents and must include an original signature by an authorized representative. Please complete and return the signed and sealed Response Documents to **Spokane Public Schools, Purchasing Department, 2815 East Garland Avenue, Spokane, WA 99207-5899**. RFPs received at a location other than the Purchasing Department will not be accepted. (Note: Faxed copies of RFPs cannot be accepted unless otherwise indicated in the attached specifications.) RFPs will be opened at the time and date designated above.

**RFP PRICING:** Unless otherwise specified, all prices shall be for new products F.O.B. destination. **Tie-ins** will be considered where advantageous. Prices provided shall include all handling and packaging costs. Those submitting RFPs do so entirely at their own expense. There is no expressed or implied obligation by Spokane Public Schools to reimburse any firm or individual for any costs incurred in preparing or submitting proposals.

**RFP CHANGES OR WITHDRAWAL:** All changes and erasures must be made before RFP opening time and initialed. Respondent may not withdraw their RFP after the RFP opening time or prior to the award of contract(s). No alteration in any of the terms, conditions, delivery, quality, quantities or specifications of this solicitation will be considered without prior written consent of Spokane Public Schools Purchasing Director.

**ADDENDA TO THE RFP:** All official clarifications or interpretations of the RFP documents will be by written addenda. Clarification given in any other form will be informal and unofficial.

**DELIVERY:** Deliveries must be properly identified with packing list(s) or label(s) designating appropriate purchase order number(s). All products are subject to inspection and acceptance by Spokane Public Schools personnel before final payment. At sole discretion of Spokane Public Schools, **partial payments** may be made for partial deliveries.

**ACCEPTANCE/REJECTION:** The District reserves the right to accept or reject RFPs on each Item separately or as a whole, to reject any or all RFPs, to waive informalities, and to contract in the best interests of the District. Successful contractor shall enter into contract with the District within **ten** days from the date of purchase authorization from the District Board of Directors.

**SAMPLES:** In some cases samples will be requested to be furnished by contractor at no charge to the District to determine acceptability of an Item.



**TAXES:** The District is not exempt from retail sales tax unless Items ordered are food products purchased for human consumption.

**EQUAL EMPLOYMENT:** Unless exempted by rules of the Secretary of Labor issued in appropriate sections of Executive Order 11246, as amended by 11375, the Contractor agrees to supply the District a completed "Equal Employment Opportunity Compliance Certificate" if such is requested.

**ACCOMMODATIONS FOR THE DISABLED:** Individuals with disabilities who may need an accommodation to participate in a public RFP opening meeting should contact Barb Carson, Purchasing Services, by email ([barbca@spokaneschools.org](mailto:barbca@spokaneschools.org)), by phone (509-354-7186), or by fax (509-354-7183) no later than three (3) days before the scheduled meeting to request an accommodation.

**MINORITY OWNED AND WOMEN OWNED BUSINESS ENTERPRISES:** The District encourages the participation of Minority Owned and Women Owned Business Enterprises in this Request for Proposal. While the District does not give preferential treatment, it does seek equitable representation from the minority and women owned businesses.

**EMPLOYMENT PROHIBITION:** In accordance with Title 28A RCW the contractor shall prohibit any employee of contractor from working at a public school who has contact with children at the public school during the course of his or her employment and who has pled guilty to or been convicted of any felony crime involving the physical neglect of a child under Chapter 9A.42 RCW, the physical injury or death of a child under Chapter 9A.32 or 9A.36 RCW (except motor vehicle violations under Chapter 46.61 RCW), sexual exploitation of a child under Chapter 9.44 RCW where a minor is the victim, promoting prostitution of a minor under Chapter 9A.88 RCW, the sale or purchase of a minor child under RCW 9A.64.030, or violation of similar laws of another jurisdiction. Any failure by contractor to comply with this section shall be grounds for the District's immediate termination of the contract.

**PROPRIETARY INFORMATION/PUBLIC DISCLOSURE:** Under the Washington State Public Records Act, Chapter 42.56 RCW ("Public Records Act"), public records include, but are not limited to, bid or proposal submittals, agreement documents, contract work product, or other bid or proposal material. The Public Records Act requires that SPS promptly disclose public records upon request unless the Public Records Act or another Washington State statute specifically exempts records from disclosure. Exemptions are narrow and explicit and are listed in Washington State Law (reference RCW 42.56 and RCW 19.108). Proposers must be familiar with the Public Records Act and the limits of record disclosure exemptions. If any of the records you are submitting to SPS as part of your submittal are exempt from disclosure pursuant to a specific exemption, clearly and specifically identify each record and the specific exemption(s) that may apply. (If you are awarded an SPS contract, the same exemption designation will carry forward to the contract records.) Do not identify an entire page as exempt unless each sentence is within the exemption scope; instead, identify paragraphs or sentences that meet the specific exemption criteria. Only the specific records or portions of records properly identified by you as exempt will be considered for exemption. All other records will be considered fully disclosable upon request. The SPS will not assert an exemption from disclosure on your behalf. SPS will not withhold materials from disclosure simply because you take the position that they are exempt, but instead reserves the right to make its own determination. If SPS receives a public disclosure request for any records you have specifically listed as exempt, SPS may notify you of the request and, while not legally obligated to do so, may temporarily postpone disclosure in order to allow you to file a court injunction to prevent SPS from releasing the records (reference RCW 42.56.540). If you fail to obtain a court order, SPS will release the documents. By submitting a qualification packet the respondent acknowledges the obligations herein and acknowledges that SPS has no obligation or liability to the respondent if records are disclosed.

**TOBACCO/DRUG/WEAPON PROHIBITION:** District property is a tobacco free, drug free, and weapon free environment. Contractor personnel shall conform to this policy at all times while on District premises.

**SAVE HARMLESS:** Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements.

**AWARDS:** Successful contractor will be notified by Spokane Public Schools via email following purchase approval by Spokane Public Schools Board of Directors.

**QUESTIONS:** Questions regarding RFPs should be directed to the Purchasing Department, (509) 354-7174.

**BYRD ANTI-LOBBYING AMENDMENT:** In accordance with federal regulations, contractor must submit certification that it will not and has not used federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

RFP No. 15-2122  
SECTION II  
Projected Timeline

Date	Time	Event
January 5, 2022		Solicitation published and posted to District website and PublicPurchase.com
January 05 – 21, 2022	Cut off for questions: 4:30 p.m. PST	Questions regarding this solicitation must be asked in writing. They can be sent via email ( <a href="mailto:pamt@spokaneschools.org">pamt@spokaneschools.org</a> ), US Post or fax (509-354-7183). Questions must be received by 1/18/22 or they will be returned to sender.
January 5 & 12, 2022		Solicitation advertisement in newspaper of general publication (Spokesman Review)
January 19, 2022	2:00 p.m PST	Samples due into the District Warehouse
January 26, 2022	2:00:00 p.m. PST	Public opening solely to name the Firms that submitted Proposals
January 27-February 2, 2022		Evaluation and taste testing period
February 9, 2022		School Board award approval

**PROCESSING WITH USDA BEEF**  
**GENERAL TERMS AND CONDITIONS**

A. **GENERAL**

1. **Scope:** This RFP is for the purpose of soliciting pricing for Beef Processing utilizing United States Department of Agriculture (USDA) bulk Beef and is issued by Spokane Public Schools (SPS). Only those vendors who are approved as USDA processors are eligible to submit on this solicitation. Any contract entered into as a result of this solicitation should also be accessible to any other school districts that have entered into an Interlocal Agreement with SPS as listed on Attachment A, so long as the outlying districts can comply with the agreed upon conditions set forth in this solicitation.
2. **Product Access and Modifications to Scope:** This RFP is a prime vendor agreement between the Spokane Public Schools and the contractor who is awarded this RFP. Spokane Public Schools will have access to all approved contractor Summary End Product Data Schedule (SEPDS) items. If the Spokane Public Schools is not able to utilize the prime vendor option, then the district reserves the right to modify this Contract by mutual agreement between Spokane Public Schools and the Contractor, so long as such modification is not more than 20% of the entire estimated Contract value. This will allow the Nutrition Services department to choose USDA approved items which may also include newly introduced USDA approved products. Such modifications will be evidenced by issuance of a written authorized amendment by Spokane Public Schools Purchasing Department or in writing by the director of nutrition services. Products of the same nature as those specified that were modified to comply with new nutritional requirements or supply chain issues for the school meal program may be grandfathered into this bid award.
3. **Estimated Usage Quantities:** Quantities indicated in Section IV (in the specifications spreadsheet) are provided solely for the purpose of assisting Contractors in preparing their Response Documents as these are the only items that will be included in the overall pricing evaluation. Orders will be placed only on an as needed basis. Estimated usage data as stated herein shall not bind the District to purchase of said quantities. Usage estimates are based strictly upon historical data and may not reflect future requirements. The District does not represent or guarantee any minimum and/or maximum purchase

B. **DISTRICT RIGHTS**

1. **Award of Contract:** The contract shall be awarded to the contractor with the highest score based on the RFP Evaluation Criteria (Section III, paragraph M). **This is an ALL OR NONE SOLICITATION for Processing Services utilizing USDA beef.** Therefore, to be given consideration for award, you **MUST SUBMIT PRICING ON ALL REQUIRED ITEMS (items 3, 4 and 5A) AND AT LEAST 80% OF THE REMAINING NUMBER OF ITEMS OR THEIR ALTERNATES** listed in Section IV. In addition, items 3, 4 and 5A listed in Section IV, Vendor Response Information, and highlighted in blue **MUST** have a 100% beef, allergen free option. Price scoring will be based on items specified. (See Section III, paragraph M for complete evaluation criteria.)

Award of Contract by Spokane Public Schools is anticipated to be February 10, 2022. Spokane Public Schools reserves the right to reject any or all submittals, to award in the best economic interest of Spokane Public Schools, and to waive any informalities or irregularities in the solicitation process.

2. Assignment of Contract: The Contractor shall not assign this contract nor any part thereof, nor any monies due or to be due thereof, without prior written approval of Spokane Public Schools

3. Form of Contract: The contract between the parties, once completed by the parties concerned, shall be the Spokane Public Schools solicitation specifications, the Response Documents as signed by the Contractor, together with the purchase order signed by Spokane Public Schools and any other contract documentation required by this RFP.

4. Contract Duration: Contracts executed as a result of this solicitation shall be effective upon award through June 30, 2023. Spokane Public Schools reserves the option to renew this Food Processing Contract for four (4) additional one-year periods which, if all optional renewals are exercised, will end June 30, 2027, subject to contract terms and conditions. Pricing shall remain firm through the initial one-year contract term as well as all four optional renewal terms unless otherwise agreed upon as provided for in Section II, Paragraph I below.

#### C. PREPARATION OF THE RFP

1. Examination of the Specifications: Contractors shall thoroughly examine and be familiar with the specifications. Failure of any respondent to examine response form, instruments, addenda, or documents, as well as failure to be acquainted with existing conditions, shall in no way relieve them from the obligations of this solicitation or the contract. Submissions shall be taken as prima facie evidence of compliance with this section.

2. Interpretation of Specifications: If a Contractor finds discrepancies in, omissions from these specifications, or questions their meaning, Contractor is requested to immediately notify Pam Tatosky, Purchasing Services, Spokane Public Schools at [pamt@spokaneschools.org](mailto:pamt@spokaneschools.org). If necessary, Spokane Public Schools will issue a written interpretation of the solicitation as an addendum to all contractors. It is the responsibility of each contractor to be aware of all addenda issued. The District will not be responsible for any oral interpretation of the intent or meaning of the specification or other pre-solicitation documents. Questions received after January 21, 2022, cannot be answered. All addenda issued will become part of the basic RFP and any contract that may result there from. Any submittal which fails to include the requirements of all addenda may be rejected on the grounds that it fails to meet the specifications.

3. Form of the Solicitation (Response Document): Proposals shall be made upon the enclosed form (See Section IV, "Response Document"). Only the amount of information asked for in the document will be considered. Also note that erasures, inter-lineations or other corrections must be initialed by the persons signing the response document.

Contractors should prepare their responses by entering unit and extended prices in the spaces following each Item on the Response Document. The unit price for each Item proposed shall include packaging. All prices bid shall include Federal Taxes, if any, and exclude Washington State Sales Tax. However, invoices submitted for payment shall include Washington State Sales Tax if applicable.

4. Submission of RFPs: All RFPs shall be submitted as outlined in the Terms and Conditions. Any responses received after the date and hour scheduled for Opening will be returned unopened to respondent.

5. Modification of RFP: No oral modifications will be allowed for any RFP submission.

6. Withdrawal of Response: No Respondent may withdraw an RFP after the date and hour for the opening and before the award of contract, unless said award is delayed for a period exceeding forty-five (45) days.

7. Federal Restrictions on Lobbying: By responding, the Respondent certifies that under the requirements of Lobbying Disclosure Act, 2 U.S.C., Section 1601 et seq., no Federal appropriated funds have been paid or will be paid, by or on behalf of the Respondent, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

#### D. LIQUIDATED DAMAGES

Spokane Public Schools has an immediate requirement for the materials, equipment or services specified herein. Respondents are urged to give very careful consideration to Spokane Public Schools delivery requirements and the manufacturer's production capabilities when establishing a delivery date(s).

Liquidated damages in this solicitation are defined as the cost to procure locally, or on the open market, the replacement on any rejected or undelivered contract items. The Contractor covenants and agrees that in the event suit is instituted by the purchaser for any non-performance, breach or default on the part of the contractor, and the Contractor is adjudged by a court of competent jurisdiction, Contractor shall pay purchaser all costs, expense expended or incurred by the purchaser in connection therewith, and reasonable attorney's fees.

E. FORCE MAJEURE

The term “force majeure” means an occurrence that causes a delay that is beyond the control of the party affected and could not have been avoided by exercising reasonable diligence. Force majeure shall include acts of God, war, riots, strikes, fire, floods, epidemics, or other similar occurrences.

Exceptions: Except for payment of sums due, neither party shall be liable to the other or deemed in breach under this Contract if, and to the extent that, such party's performance of this Contract is prevented by reason of force majeure.

Notification: If either party is delayed by force majeure, said party shall provide written notification within forty-eight (48) hours. The notification shall provide evidence of the force majeure to the satisfaction of the other party. Such delay shall cease as soon as practicable and written notification of same shall likewise be provided. So far as consistent with the Rights Reserved below, the time of completion shall be extended by Contract amendment for a period of time equal to the time that the results or effects of such delay prevented the delayed party from performing in accordance with this Contract.

Rights Reserved: Spokane Public Schools reserves the right to authorize an amendment to this Contract, terminate the Contract, and/or purchase materials, supplies, equipment and/or services from the best available source during the time of force majeure, and Contractor shall have no recourse against Spokane Public Schools.

F. CONFLICT OF INTEREST

Spokane Public Schools officers and employees may not accept or receive, directly or indirectly, a personal financial benefit; or accept any gift, token, membership, or service, as a result of a district purchase entered into, or anticipated in the future, from any person, firm, or corporation. District employees, within the course of their employment, are prohibited from accepting any gratuity (including food or beverage) from a supplier of goods or services to the District.

G. MANDATORY DISPUTE RESOLUTION PROCEDURE

In the event that a dispute shall arise regarding the terms, conditions, or breach of this Solicitation, the parties shall, as a condition precedent to taking any action and as a condition precedent to seeking arbitration, mediate the dispute using the services of a mutually agreed upon independent mediator. Each party shall split the expenses of the mediator and the facility for the mediation. Each party shall otherwise pay its own expenses.

## H. INTERLOCAL AGREEMENTS

Spokane Public Schools has entered into Interlocal Purchase Agreements with other governmental agencies pursuant to RCW 39.34. Vendor may agree to sell additional Items at the RFP price, terms and conditions to other governmental agencies (See **Attachment A**). Spokane Public Schools accepts no responsibility for the payment of any purchase by other governmental agencies. If minimum quantities are required by other agencies to receive the RFP pricing, please indicate this on your response form. Spokane Public Schools will not be responsible for, nor does it guarantee any Contract participation by other districts, which shall be voluntary, with no guaranties either expressed or implied that all or any of these districts will participate. In all instances where this contract is accessed, initiation with additional districts will be at the sole discretion of those districts listed in **Attachment A**.

## I. PRICE ADJUSTMENTS

At the renewal of each optional contract year, in the event of unusual circumstances such as changes in local, state or federal taxes, laws, specifications, regulations, or certain production expenses that could not have been foreseen or budgeted in the original proposal, which cause the Contractor's costs to hereunder increase, then parties shall determine a reasonable and just amount to cover such documented increase. Price adjustments may be taken into consideration by the Purchasing Department when determining whether to extend this Contract. Price increases will not be considered without supporting documentation sufficient to justify the requested increase. Under no circumstances shall any cost increase be applied retroactively.

**Contractors shall not make extensions contingent on price adjustments.**

Documentation must be based on published indices such as the Producer Price Index and/or the result of increases at the manufacturer's level, incurred after contract commencement date. The grant of any price adjustment will be at the sole discretion of Spokane Public Schools and, if granted, shall not produce a higher profit margin for the Contractor than that established by the original contract pricing. The Contractor shall be notified in writing by the Purchasing Department of any price adjustment granted by Spokane Public Schools, and such price increases shall be set forth in a written amendment to the contract. Price increases granted by Spokane Public Schools shall remain unchanged for the ensuing fiscal period (the period between July 1 and June 30 of the following year), and no request for additional increased adjustments in price will be considered during the balance of that fiscal year. The only exception to a mid-year increase request would be in extreme and unprecedented circumstances which must be accompanied by well supported documentation showing the need for such increase. In any event, the District will make the sole and final decision as to whether an increase is acceptable. Likewise, during the contract period, price decreases at manufacturer's and wholesaler's levels shall be passed on dollar for dollar to the district(s) retroactive to the date they were effective to the vendor.



J. INDEMNIFICATION

The Contractor shall defend, indemnify, hold and save harmless Spokane Public Schools, their agents, representatives and employees (“Indemnitees”) from all loss, damage, liability, claims, allegations or expenses (including attorney fees and all expenses of litigation), resulting from any actual or alleged injury or death of any person, or from any actual or alleged loss of or damage to any real or personal property, caused by or resulting from any act or omission relating to or arising from Contractor’s discharge of its responsibilities contained in this contract regardless of whether such conditions result from negligence of Spokane Public Schools. This agreement to defend, indemnify and hold harmless shall be triggered upon the assertion of any claim against any Indemnatee within the scope of the Contractor’s said defense, indemnification and hold harmless obligations. Attorney fees and litigation expenses incurred by any Indemnatee in successfully enforcing the obligation of this Paragraph shall be paid by the contractor.

The Contractor further agrees that its defense, indemnity and hold harmless obligations shall apply to claims made by its own employees against an Indemnatee, but in that instance only to the extent of the Contractor’s own negligence or fault in whole or part causing the claimant’s damages. To that extent, the Contractor therefore knowingly and expressly waives any immunity that it otherwise might have been entitled to invoke under Title 51 RCW.

K. DELIVERY

All products for Spokane Public Schools, including the samples discussed in Section III paragraph B “PRODUCT SAMPLING,” shall be clearly labeled with vendors name and **USDA RFP. No. 15-2122 SAMPLES**. Samples are to be delivered FOB to the Spokane Public Schools site shown below.

Central Warehouse  
2815 E. Garland Avenue  
Spokane, WA 99207

The District reserves the option of choosing the “Net Off Invoice” or Indirect Sales Discount method. Should this be the selected method, all products (with the exception of the “PRODUCT SAMPLING” items) will be delivered FOB to the District’s prime vendor. The inability of a Contractor to provide this type of delivery service will not exclude them from consideration for award.

L. FAIR TRADE/DISCOUNTS

The supplier shall warrant that any cash discount offered to Spokane Public Schools fairly represents manufacturing, selling or delivery cost savings resulting from the quantity sale and that such discount is reasonably available to all purchasers. Cash discounts will be considered when evaluating prices proposed. However, discounts less than 1 percent or discount periods less than 20 working days after receipt of Items will not be considered as evaluation factors in the award of contracts.

M. INVENTORY REDUCTIONS

Non-Substitutable Commodity Foods: For all end products utilizing a non-substitutable USDA Commodity, the amount of USDA Commodity actually contained in the end product as identified in the SEPDS shall be the only basis for inventory reduction on the monthly performance report. The reduction in inventory can be shown only after there has been pass through to Spokane Public Schools of the value of the USDA Commodity.

N. TRANSFERS OF USDA COMMODITY FOODS

USDA Commodity may be transferred only with the concurrence of the Office of Superintendent of Public Instruction (OSPI) or the USDA Food and Nutrition Service, if applicable. All transfers of USDA Commodity shall be documented. Such documentation shall be maintained in accordance with Section II, par O.

O. PERFORMANCE REPORTING

The Processor shall submit monthly reports pertaining to relative performance to Spokane Public Schools and OSPI postmarked, transmitted electronically, or have such available by website no later than 30 days after the close of the reporting period. **If no activity took place during the reporting month, a performance report shall be submitted to reflect no activity.**

Spokane Public Schools will monitor Processors to ensure that the quantity of USDA Commodity on hand does not exceed a six-month supply based on the Processor's average monthly usage.

Processors failing to submit monthly performance reports within the established time limits may be considered in noncompliance with this Agreement which may result in Liquidated Damages and/or Agreement termination by Spokane Public Schools.

Monthly performance reports shall be submitted only in an OSPI approved format (provide a sample report with RFP response), which shall include:

1. USDA Commodity inventory at the beginning of the reporting period;
2. Total quantity of USDA Commodity received during the reporting period specifying the sources of such USDA Commodity such as backhaul from Spokane Public Schools or OSPI, direct shipments arranged by OSPI, and/or transfers into OSPI or Spokane Public Schools account and year to date totals;
3. Total number of units/cases of approved end products by product identification code or brand name delivered to Spokane Public Schools during the reporting period for which Spokane Public Schools has received;
4. Total pounds of USDA Commodity reduced from inventory and year to date totals;
5. USDA Commodity inventory at the end of the reporting period;

6. A certification statement that sufficient USDA Commodity is in inventory or on order for the next production cycle to account for quantities needed for production of end product for Spokane Public Schools processing contracts and that the Processor has on hand or on order adequate quantities of foods purchased commercially to meet the Processor's production requirements for commercial sales.

P. WARRANTY

Product must be warranted and guaranteed to be merchantable by the supplier and fit for the purpose for which intended.

Q. INVOICE

The supplier shall submit an itemized invoice after delivery of food products including an itemized inventory report for any unused USDA diversion. Payment for inaccurate invoices shall be held by Spokane Public Schools until accurate documents are received by the District. **Absolutely no fuel surcharges or carrying fees are to be invoiced as a separate line item for any deliveries made from this contract.** Invoices for Spokane Public Schools shall be addressed and mailed to: Spokane Public Schools, Attn: Accounts Payable, 200 North Bernard St., Spokane, WA 99201. **An example of the Contractor's invoice and billing statement shall accompany this RFP response.**

R. MANNER OF PAYMENT

Payment will be made following approval and acceptance by the Director of Nutrition Services (or their designee) within 30 days receipt of an acceptable invoice, or receipt of the product, whichever is later.

S. ADDITIONAL PRODUCT ORDERS

Spokane Public Schools reserves the right to order any other USDA approved product items not specifically named on this solicitation within the limits of this RFP (See Section II, paragraph A.2). Please supply a complete list of all USDA approved products processed by your firm with the RFP submission. For additional district informational purposes, the corresponding pricing for each of these USDA approved products based on an order of 200 cases of any given product would be appreciated. The pricing component of this request is optional and failure to provide will **not** disqualify the vendor from award. New or reformulated products proposed by Contractor must meet the requirements established in this solicitation document or subsequent revisions. If approved by Spokane Public Schools the new products will be added to the Contract by written amendment must be given immediate benefit of such lower prices and rates.

T. PRICE DECREASES

If, during any term of the awarded Contract, lower prices and rates become effective for like quantities of products under similar terms and conditions through reduction in Manufacturer's or

Contractor's list prices, promotional discounts, or other circumstances, Spokane Public Schools must be given immediate benefit of such lower prices and rates.

U. INSURANCE

During the term of this Agreement, contractor shall maintain in force at its own expense, General Liability Insurance on an occurrence basis, with a combined single limit of not less than \$1,000,000 each occurrence and \$2,000,000 aggregate for bodily injury and property damage. It shall include premises and operations, independent contractors, products and completed operations, personal injury liability, and contractual liability coverage for the indemnity provided under this Agreement;

There shall be no cancellation, material change, or reduction of limits or intent not to renew insurance coverage(s) without thirty (30) days written notice from Contractor to Spokane Public Schools. Contractor shall furnish acceptable insurance certificates. Such certificates shall include applicable policy endorsements, the thirty (30) day cancellation clause, and the deduction or retention level.

V. RETENTION OF RECORDS

The Contractor shall maintain all books, records, documents, data and other evidence relating to this Contract and the provision of materials, supplies, services and/or equipment described herein, including, but not limited to, accounting procedures and practices which sufficiently and properly reflect all direct and indirect costs of any nature expended in the performance of this Contract. Contractor shall retain such records for a period of six (6) years following the date of final payment. At no additional cost, these records, including materials generated under the Contract, shall be subject at all reasonable times to inspection, review, or audit by Spokane Public Schools and/or OSPI, personnel duly authorized by Spokane Public Schools or OSPI, the Washington State Auditor's Office, and federal and state officials so authorized by law, regulation or agreement.

If any litigation, claim or audit is started before the expiration of contract, the records shall be retained until final resolution of all litigation, claims, or audit findings involving the records.

W. SEVERABILITY

If any provision of this Contract or any provision of any document incorporated by reference shall be held invalid, such invalidity shall not affect the other provisions of this Contract that can be given effect without the invalid provision, and to this end the provisions of this Contract are declared to be severable.

X. PERSONAL LIABILITY

It is agreed by and between the parties hereto that in no event shall any official, officer, employee or agent of Spokane Public Schools and/or OSPI when executing their official duties in good faith, be in any way personally liable or responsible for any agreement herein contained

whether expressed or implied, nor for any statement or representation made herein or in any connection with this agreement.

Y. CONTRACT FORMATION

A submission in response to this solicitation is an offer to contract with Spokane Public Schools. Proposals become a contract only when legally awarded and accepted in writing by SPS.

Z. CONTRACT INFORMATION AVAILABILITY AFTER AWARD

After school board approval of award, information regarding results of the solicitation may be obtained by accessing the SPS solicitation website: <http://www.spokaneschools.org/solicitations>.

AA. NO COSTS OR CHARGES

Costs or charges under the proposed Contract incurred before the Contract is fully executed will be the sole responsibility of the Contractor.

BB. “Buy American” Provision:

The Code of Federal Regulation 7 CFR 210.21(d) requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. Food products are to be substantially produced and processed in the United States using agricultural commodities that are produced in the United States. “Substantially” means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. The district expects the successful bidder to monitor product specification and notify the Nutrition Services office immediately if any product is no longer substantially produced in the U.S. When a food product is not available domestically the district is allowed to accept imported substitutions. The successful bidder must monitor seasonal changes and notify the Nutrition Services office if an imported product is being substituted (for example tomatoes, strawberries, and grapes in November-March).

**PROCESSING WITH USDA BEEF**  
**TECHNICAL SPECIFICATIONS**

A. **GENERAL**

These specifications are issued to provide for processing services utilizing USDA beef commodities; all pricing shall be based on F.O.B. Spokane Public Schools destination. The approved vendor must be able to coordinate with our State Agency (OSPI) to receive product from the USDA.

B. **PRODUCT SAMPLING**

USDA certified preproduction commodity samples must be supplied by **2:00 p.m. PST, January 19, 2022**. These samples must be accompanied by a USDA Certification. Also, samples must be clearly labeled on the outside with vendor name, **USDA RFP. No. 15-2122 SAMPLES** and arrive frozen to:

Spokane Public Schools Central Warehouse  
Attn: Alex Navarrete  
2815 E. Garland Avenue  
Spokane, WA 99207

Samples must be supplied for each product indicated in **Attachment B**. Contractor must submit one complete case of each requested product indicated for evaluation purposes. Samples **MUST** be in the same full case packaging representative of the products that would be received if contractor is awarded bid. Email Alex Navarrete at [alexnav@spokaneschools.org](mailto:alexnav@spokaneschools.org) with questions related to samples. **NOTE: Failure to provide at least one item (either A, B or both) from all requested sample product item numbers for testing may result in bidder disqualification.**

C. **PRODUCT PACKAGING AND LABELING**

Certificates of Nutritional content or evidence of Child Nutrition (CN) Labeling Program approval and grading for all USDA products MUST be sent to Nutrition Services Department prior to shipping product; Email Doug Wordell at [dougw@spokaneschools.org](mailto:dougw@spokaneschools.org). The purpose of this requirement is to ensure that meals served under the National School Lunch Program meet program requirements and provide a means for properly determining the contribution of these products toward meal pattern requirements. This includes the samples discussed in Paragraph B.

All packaging and labeling shall conform to industry standards as required by the United States Department of Agriculture (USDA) and the United States Food and Drug Administration. Ingredients of all products, name and location of all processing, and all code date information shall be furnished by successful respondent to the Nutrition Services director upon request. Prior to each school year the vendor shall supply to Nutrition Services a current copy of food product specification sheets and child nutrition labels as required by the USDA school meal program. Any change must be supplied within 30 days.

D. NUTRITIONAL REQUIREMENTS

Each product provided must be CN labeled or a Certificate of Nutritional Content (See Section III, paragraph C above). Additionally, products provided must meet the following USDA school lunch program meal patterns:

Each individual serving item must contain:

- 2 Meat/Meat Alternate
- No more than 20% fat
- No more than 500 mg sodium

The commodity item to be diverted and processed is fresh combo beef or frozen course ground beef 100154.

E. CHANGE OF REGULATIONS

Should any additional federal or governing agency regulations be imposed affecting the processing of USDA commodity products, Spokane Public Schools retains the option to amend specifications to conform to such regulations.

F. HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) REPORT

O. Peter Snyder, Jr., Ph.D., Hospitality Institute of Technology and Management, in his report on “Implementing a HACCP Self-Control Program”, stated the following: “Current surveillance data from CDC confirm that traditional inspection methods have not solved the food borne illness problem in the United States. Food borne illness is increasing. Raw food is more contaminated than ever before in U.S. history, and a new approach must be sought, one which is a PREVENTION approach. Hazard Analysis and Critical Control Points (HACCP) is a pre-operation prevention approach that allow food establishment owners, operators and government inspectors to focus on the public health risk items before operations start. Safe operating policies, procedures and standards are then implemented by the operator, in cooperation with the regulatory authority and enforced by the operator, so that the potential hazards are always controlled.” In order to determine manufacturers, who have shown interest in doing business with Spokane Public Schools, have implemented a HACCP program, the Nutrition Services Department requests that each vendor affirm the existence of their plan and make available for review to Spokane Public Schools representatives if requested.

**G. DISTRIBUTION OPTIONS**

Contractors are asked to quote prices on two different methods of product distribution:

1. Fee-For-Service (FFS) - Spokane Public Schools is invoiced directly from processor on a per pound/case basis excluding the value of the commodity. Shipment will be made directly to Spokane Public Schools' warehouse. Contractor will need to indicate on SECTION IV, Response Document, Question No. 18, the minimum delivery drop size for the Fee For Service Option (Number of cases or shipment pounds) as well as Question No. 19, required lead time for delivery.

2. Net Off Invoice (NOI) or Indirect Sales Discount - Spokane Public Schools is invoiced from a third party distributor on a net price plus distribution fees basis. Processor's product costs less commodity value (net price) will be paid by the distributor directly to the processor. Processor will need to provide an auditable web-based means of tracking all sales data including a running total of commodity product available for processing. This information will need to contain the pass through value of commodity contained in the finished product sent to distributor. If unused commodity product exists at the end of a school year, the processor will hold that product at no additional cost to Spokane Public Schools for a period of time as agreed upon by Spokane Public Schools and processor for use during the next school year.

Contractor's inability to provide the second method of distribution will not disqualify them from this solicitation process. The District reserves the option of the different pricing structures of these two different distribution methods.

**H. RECALL PROCEDURES**

Contractor must verify that they have a traceability system in place from receipt of commodity to delivery of finish product to designated delivery site. The Contractor must provide an easily accessible (website preferable) means for Spokane Public Schools to access the specific location of lot number and item code location on products. Contractors must have a public notification system capability on their website to provide updates on hold and recall data. The successful contractor will be required, upon request, to conduct a mock recall.

**I. FOOD PROCESSING STANDARDS**

1. Quantities: Since quantities of food products donated by USDA will dictate quantities shipped to the processing plant, Spokane Public Schools is unable to provide an exact amount of any product to be processed. It is anticipated that the shipment for Spokane Public Schools will be approximately 130,000 lbs. annually based solely on the district's needs. Contractor will coordinate with the Office of Superintendent of Public Instruction (OSPI) distributing agency to arrange for shipment and receipt of USDA goods.



2. **Quality of Food:** Quality of the food processed must meet or exceed USDA requirement governing the processing of beef commodities. The product must have proper USDA certification.
3. **Summary End Product Data Schedules (SEPDS):** Summary end product data schedules must have prior approval from the USDA Food and Nutrition Service (FNS). Processing Agreements may be structured before the solicitation is awarded with no obligation to process pending the outcome of the contract award. Each product must have end product data schedules submitted with proposed pricing.
4. **Safety and Health:** All products proposed shall meet or exceed the requirements of USDA Regulations, "Washington Industrial Safety and Health Standards Act", and the "State Board of Health Standards for Primary and Secondary Schools", as applicable. Respondents must represent that all products proposed have been manufactured in compliance with Federal, Washington State and local laws, orders, rules, regulations and ordinances, including, but not limited to those relating to industrial insurance, medical aid, unemployment compensation, social security, minimum wages, equal employment safety standards, affirmative action, and building codes. The Contractor shall hold harmless Spokane Public Schools from any liability claim or expense, including but not limited to attorney fees caused by failure of the manufacturer or any of his sub-contractors to comply with such laws. Processor shall agree to absorb lab costs and reimburse Spokane Public Schools for such costs incurred on product which has tested positive for harmful bacteria.
5. **Processing Inspection:** Contractor shall provide right of access to its facilities to Spokane Public Schools and/or OSPI, and/or any of Spokane Public School's or OSPI's officers or authorized agent(s) and/or official of the State of Washington or the Federal Government, at all reasonable times, in order to monitor and evaluate performance, compliance, and/or quality assurance under this Contract.

J. **SANITATION/SHIPPING REQUIREMENTS**

All meat products must be produced and handled under the requirements of, and in facilities conforming to, all standards of the USDA Federal Meat and Poultry Inspection Program. All frozen meat products must be transported and delivered at a temperature not to exceed 0°F to 10°F. All products are subject to a temperature test before acceptance.

K. PRODUCT INSTRUCTIONS

Heating/cooling instructions must be attached to or included in each case/carton of shipment. It shall include proper cooking/re-thermalization methods, specifically times and temperatures using:

1. Conventional Ovens
2. Convection Ovens
3. Microwave Ovens at 1200 watts
4. Other recommendations such as stirring, turning or rotating products during the cooking process shall also be included.

L. REFERENCES

Respondents are required to provide three (3) references from school districts, preferably located in the Pacific Northwest United States, with contracts of similar size, duration and scope. These references shall include the District name, contractor's sales representative (or equivalent person for the purpose of facilitating product processing and movement) servicing that account, dates, duration and dollar value of the contract, district contact name and email address, district address, telephone number and fax number. See Section III, Paragraph M.4 for more specific Reference requirements.

M. EVALUATION AND AWARD

The contract will be awarded on an all or none basis to the contractor scoring the highest number of points as indicated below. Such determination will, of necessity, require some judgmental evaluations by district representatives and students. Other industry specialists may be used in the evaluation process at the discretion of Spokane Public Schools. The decision resulting from the evaluation process as to which product best meets the needs of the district remains the sole responsibility of the district and is final. To be awarded this contract, all items listed in the Minimum Qualification Criteria must be met and the contractor must then score the highest point value of the other 4 qualifications (maximum 90 points possible) which are:

- |   |           |
|---|-----------|
| • Pricing                                 | 40 Points |
| • Admin, Staff, Student Sample Evaluation | 40 Points |
| • Reference Checks                        | 10 Points |
| • Packaging & Preparation                 | 5 Points  |

1. Minimum Qualification Criteria to be eligible for Award (failure to meet any of the following three qualifications will render the contractor non-responsive):

- a. Meet or exceed all USDA, Washington State and OSPI processing requirements
- b. Meet or exceed and provide documentation as requested for all terms, conditions and requirements of this solicitation.
- c. Provide pricing for at least 80% of the Items and **MUST** provide pricing on any required items noted in light blue and **BOLD** as requested in Section IV (To qualify for this provision, only one item per item number needs to be priced, however, price as many within the item number as your firm supplies.)

2. **Pricing Evaluation (40 points)** will be based on overall pricing for all products on the RFP specification. Low price will be calculated on a per serving cost from the contractor's Net Case Cost which will then be extended to a uniform case price based on 96 servings per case.

Item Number	Vendor	Qty	Net Cost/Case	Servings/Case	Cost/Serving	Multiplied by 96	Cost/96 Case
1	ABC	1800	45.00	48	\$.9375	X 96	\$90.00
1	DEF	1800	67.00	72	\$.9306	X 96	\$89.34
1	GHI	1800	55.00	60	\$.9167	X 96	\$88.00
2	ABC	2400	62.00	60	\$1.033	X 96	\$99.20
2	DEF	2400	79.00	72	\$1.097	X 96	\$105.33
2	GHI	2400	92.00	96	\$.9583	X 96	\$92.00

If the RFP was based on only the two items above, the cost per case of 96 will be multiplied by the historic quantities indicated in the quantity column of Section IV response document. In this example, the overall pricing results would be:

	<u>Item 1</u>	<u>Item 2</u>	<u>Overall Total</u>
Vendor ABC:	\$162,000.00	\$238,080.00	\$400,080.00
Vendor DEF:	\$160,812.00	\$252,792.00	\$413,604.00
Vendor GHI:	\$158,400.00	\$220,800.00	\$379,200.00

Vendor GHI would be deemed the low respondent and receive all 40 possible points for pricing. The other vendors would be given a score based on their percentage of cost above the lowest contractor. In this case, Vendor ABC would receive 37.8 points and Vendor DEF would receive 36.4 points.

3. **Acceptable product and taste test outcome (40 points)**: Respondents must supply the samples as noted in Section III, paragraph B and in Section IV. Each item sample will be evaluated by the district administrative team, the district kitchen staff, and a taste test with district staff and representatives of the student body.
- Administrative/Kitchen Staff review – 20 points possible
  - Staff and student taste test (60% of testers must rate this product acceptable for the school meal program) – 20 points possible

Points will be awarded as follows:

**Administrative/Kitchen Staff Review:** Points will be awarded based on established rubric. The vendor who receives the highest percentage over the lowest acceptable percentage of 60% will receive all 20 possible points for Overall Product Quality. The other vendors will be given a score based on their percentage of customer quality rating below the highest ranked contractor. In this case, Vendor GHI scored the full 20 points based on a high quality approval score of 82%; Vendor ABC would be next with 19.2 points awarded for their score of 78% and Vendor DEF would come in last with 18.0 points for an acceptable percentage of 72%.

**Student and Staff Taste Test** – This will be subjective opinion based on scores from students and staff. 10 points will be awarded for appearance and 10 points will be awarded for taste.

	Appearance	Taste	Overall Quality	Score
Vendor ABC	7.8	7.2	19.2	34.2
Vendor DEF	6.0	6.2	18.0	30.2
Vendor GHI	6.9	8.8	20.0	35.7

4. **Reference Checks (10 points):** References will be evaluated on the answers received from reference contacts (from references provided by contractor and from other customers contacted by the district) and Spokane Public Schools' previous experience with the contractor that will include, but not be limited to, the following issues:

- a. Contractor products
- b. Contractor reliability and customer service
- c. Contractor responsiveness when issues arise
- d. Contractor invoicing and on-line services
- e. Ease of interpreting invoice
- f. Web resources and the ability to navigate
- g. Interface with warehouse and Net Off Invoice tracking

Scoring will be based on a list of specific questions posed to each reference contact. It is up to each contractor to provide reference contacts that will respond to Spokane Public Schools' reference request. . **If a reference contact call is made and no return call is made, it is possible that the contractor will receive zero points for that reference.**

5. **Product Packaging and Ease of Use (5 points):** 1 point will be awarded for each of the following criteria; these will be evaluated by kitchen and district Nutrition Services staff:
- a. Ease of use: Packaging material, product separation.
  - b. Product spoilage or breakage
  - c. Clarity of cooking directions
  - d. Pre-scored or cut products and portion consistency
  - e. Out of oven quality.

Final award calculation:

Vendor	Minimum Qualification	Pricing Analysis	Taste Evaluation	Reference Checks	Package & Use	Total Score
Vendor ABC	Yes	37.8	34.2	7.0	4.1	83.1
Vendor DEF	Yes	36.4	30.2	8.1	4.2	78.9
Vendor GHI	Yes	40.0	35.7	6.9	3.8	86.4^

^ - In the sample presented above, Vendor GHI would be awarded this particular contract.

January 2022

RFP 15-2122

SECTION IV

**PROCESSING WITH USDA BEEF**  
**RESPONSE DOCUMENT**

Bids are subject to all requirements furnished with this response document. By signing bid document, vendor affirms having read the terms and conditions and specifications and agrees thereto and warrants that pricing supplied herein conform to specifications herein, except if otherwise stated in a special condition by Spokane Public Schools.

Receipt of Addenda numbered No. 1 is hereby acknowledged.  
(fill in number of each addenda received)



RETURN RFP TO:

Purchasing Office  
2815 East Garland Ave.  
Spokane, WA 99207

FIRM NAME: \_\_\_\_\_JTM Provisions Co., Inc.\_\_\_\_\_

ADDRESS: \_\_\_\_\_200 Sales Ave\_\_\_\_\_

\_\_\_\_\_Harrison, OH 45030\_\_\_\_\_

PHONE NO. 800-626-2308 FAX NO. \_\_\_\_\_

BY (Please Print): \_\_\_\_\_Brian Hofmeier\_\_\_\_\_

TITLE: \_\_\_\_\_VP Education Sales\_\_\_\_\_

EMAIL: \_\_\_\_\_brianhofmeier@jtmfoodgroup.com\_\_\_\_\_

January 2022  
RFP 15-2122

SECTION IV

**PART I: STATEMENT REGARDING EQUAL EMPLOYMENT OPPORTUNITY**

We hereby certify that we have made a conscientious effort to comply with federal, state and local equal employment opportunity requirements in bidding this project and we will make the same efforts in fulfilling the requirements if awarded the Contract.

We further designate the following as the person who has been charged with the responsibility for securing compliance with and reporting progress on affirmative efforts.

Name: Brian Hofmeier

Title: VP Education Sales

Phone Number: 800-626-2308

**PART II: CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION**

In submitting the proposal to do the work as outlined in the Contract Specifications, we hereby certify that we have not been suspended or in any way are excluded from Federal procurement actions by any Federal agency. We fully understand that, if information contrary to this certification subsequently becomes available, such evidence may be grounds for non-award or nullification of the Contract.

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Participant's responsibilities.

Signed: 

Date: 1/20/2022

Title: VP Education Sales

Firm: JTM

Address: 200 Sales Ave.

City State & Zip: Harrison, OH 45030

**PART III: BYRD ANTI-LOBBYING AMENDMENT CERTIFICATION**

In accordance with federal regulations, contractor must submit certification that it will not and has not used federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

By signature below, our firm certifies that it is in full compliance of the Byrd Anti-Lobbying Amendment and further certifies that they do not contract with other firms or individuals who are in violation of this Amendment.

Signed: 

Printed Name: Brian Hofmeier Title: VP Education Sales

Firm: JTM

**THIS FORM MUST BE COMPLETED AND SUBMITTED WITH BID DOCUMENTS  
FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.**

**PROCESSING WITH USDA BEEF**  
**RESPONSE DOCUMENT**

**VENDOR MINIMUM QUALIFYING FACTORS**

- |   |              |  |
|---|--------------|--|
| 1. Vendor must bid all required items and 80% of all the items listed, alternates may be considered. District is currently using 100% beef patties and 100% beef taco meat.       | Yes <u>✓</u> | No <u>      </u>                                     |
| 2. Vendor shall supply monthly reporting as requested and a sample report is included (See Section II, par O).  | Yes <u>✓</u> | No <u>      </u>                                     |
| 3. Hazard Analysis and Critical Control Points has been implemented and is on file for review by District representative if requested.  | Yes <u>✓</u> | No <u>      </u>                                     |
| 4. Vendor has passed USDA and applicable state warehouse inspections.   | Yes <u>✓</u> | No <u>      </u>                                     |
| 5. Vendor affirms that the items being quoted on this solicitation are processed domestically and are grown domestically or contain a minimum of 51% domestically grown products. | Yes <u>✓</u> | No <u>      </u>                                     |
| 6. Does your firm offer an electronic or internet-based system whereby the district can track and manage their commodity account?   | Yes <u>✓</u> | No <u>      </u> <i>K-12</i>                         |
| 7. Has your firm forwarded the samples and nutrition information referenced in Section III, par B?  | Yes <u>✓</u> | No <u>      </u>                                     |
| 8. Have references been included with your submittal? (See Section III, par L and M)  | Yes <u>✓</u> | No <u>      </u>                                     |
| 9. Is your firm an approved 2022 USDA processor?  | Yes <u>✓</u> | No <u>      </u>                                     |
| 10. Has your firm provided a "Summary End Product Data Schedule" with bid? (Section III, Paragraph I.3)   | Yes <u>✓</u> | No <u>      </u>                                     |
| 11. Debarment certification form has been completed and returned with this response.  | Yes <u>✓</u> | No <u>      </u>                                     |
| 12. Processor will allow district access to unused commodity products at end of year. Processor coordinates with OSPI Food Distribution to allow carry over?                      | Yes <u>✓</u> | No <u>      </u><br><i>State will specify</i> Months |
| 13. Sample invoice and Billing Statement has been provided with RFP (Section II, par Q).  | Yes <u>✓</u> | No <u>      </u>                                     |
| 14. Is a list of all USDA approved product items processed at your firm attached to your submission? (Pricing of these items is requested but optional.)                          | Yes <u>✓</u> | No <u>      </u>                                     |
| 15. Do all products meet or exceed the nutritional guidelines per Section III, par D?   | Yes <u>✓</u> | No <u>      </u>                                     |

**Failure to answer all questions above with a yes and supply requested information or failure to provide required service shall result in disqualification of vendor. Unsatisfactory reference checks or negative reaction to product sampling may also disqualify vendor.**



**Optional inquiry:**

16. Vendor agrees to extend pricing to districts that have entered into an Interlocal Agreement with Spokane Public Schools. (Attachment A)

Yes ✓ No       

17. Does your firm have the ability to receive and track delivered USDA commodity products utilizing a Net Off Invoice tracking system?

Yes ✓ No       

18. What is the minimum deliver drop size for the Fee for Service Options? (Number of cases or shipment pounds)

Case 140 Pds 4200

19. Required Lead Time for deliveries

21 Calendar days

20. NOTE: ALLERGEN FREE: Confirm that your 100% beef products are free of the major allergens (eggs, soy, wheat, gluten, milk, fish, shellfish, nuts, tree nuts). If your 100% beef product is NOT allergen free, note the allergens contained in each product.

Confirm: Yes ✓ No       

Allergens: \_\_\_\_\_

\_\_\_\_\_

**ATTACHMENT A**

**DISTRICTS WITH  
INTERLOCAL  
AGREEMENTS**

Almira School District  
Asotin-Anatone School District  
Central Valley School District  
Cheney School District  
Chewelah School District  
Clarkston School District  
Colfax School District  
College Place School District  
Colville School District  
Coulee Hartline School District  
Creston School District  
Culdesac Joint School District,  
Idaho  
Cusick School District  
Davenport School District  
Dayton School District  
Deer Park School District  
East Valley School District  
Ephrata School District  
Everett School District  
Evergreen School District  
Finley School District  
Freeman School District  
Garfield School District  
Grandview School District  
Harrington School District  
Keller School District  
Kelso School District  
Kettle Falls School District  
Kiona-Benton City School  
District  
Lamont School District

Liberty School District  
Lind School District  
Longview School District  
Loon Lake School District  
Mary Walker School District  
Mead School District  
Medical Lake School District  
Methow Valley School District  
Nespelem School District  
Newport School District  
Nine Mile Falls School District  
North Franklin School District  
Northport School District  
Northshore School District  
Oakesdale School District  
Odessa School District  
Orient School District  
Othello School District  
Pomeroy School District  
Palouse School District  
Pasco School District  
Pateros School District  
Pomeroy School District  
Prescott School District  
PRIDE Prep Charter School  
Pullman School District  
Reardan-Edwall School District  
Republic School District  
Riverside School District  
Ritzville School District  
Rosalia School District  
Royal School District

Selkirk School District  
Soap Lake School District  
South Kitsap School District  
Spokane International Academy  
Sprague School District  
Stanfield School District,  
Oregon  
Summit Valley School District  
Sumner School District  
Tekoa School District  
Umatilla School District,  
Oregon  
Valley School District  
Vancouver School District  
Wahluke School District  
Waitsburg School District  
Walla Walla School District  
Warden School District  
Washougal School District  
Washtucna School District  
Wellpinit School District  
West Valley School District  
Wilbur School District  
Wilson Creek School District

**LIST OF SAMPLING PRODUCT**

**ATTACHMENT B**

- 3. Charbroiled/Flame Broiled 100% beef patties, fully cooked, bulk packed, 2.4-2.6 oz. serving.**
- 4. 100% Beef Crumbles**
- 5A. 100% Beef Taco Crumbles**

**SPOKANE PUBLIC SCHOOL DISTRICT 81**  
**PROCESSING with USDA BEEF**  
**Section IV - FEE FOR SERVICE**

**VENDOR RESPONSE INFORMATION**

		VENDOR NAME:	JTM Provisions Co.,Inc.	
		VENDOR REPRESENTATIVE:	Rachel Martin	
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE
SAMPLE	1000	CHARBROILED/FLAME BROILED BEEF PATTY	SERVINGS PER CASE	125.00
		FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE.	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	2.20
			USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	15.00
			GROSS CASE WEIGHT (IN POUNDS)	18.00
			GROSS CASE COST	\$ 77.15
			COMMODITY REBATE VALUE PER CASE	\$ 50.54
			NET CASE COST	\$ 26.61
			COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 20,436.48
1A	25	CHARBROILED/FLAME BROILED 100% BEEF PATTY	SERVINGS PER CASE	195.00
		FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			GROSS CASE WEIGHT (IN POUNDS)	31.56
			GROSS CASE COST	\$ 146.25
			COMMODITY REBATE VALUE PER CASE	\$ 105.82
			NET CASE COST	\$ 40.43
			COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 497.60

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - FEE FOR SERVICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co.,Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
18	25	CHARBROILED/FLAME BROILED BEEF PATTY  FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING. MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ., HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	31.43	SERVINGS PER CASE	228.00
			TOTAL CALORIES PER SERVING	130	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.20
			TOTAL % FAT PER SERVING	55%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	27.32
			TOTAL FAT PER SERVING (IN GRAMS)	8	GROSS CASE WEIGHT (IN POUNDS)	33.23
			SODIUM PER SERVING (IN MILIGRAMS)	262.89	GROSS CASE COST	\$ 116.90
			DIETARY FIBER PER SERVING (IN GRAMS)	1.09	COMMODITY REBATE VALUE PER CASE	\$ 77.50
			SOY PROTEIN % PER SERVING	9%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 39.40
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.17
					EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 414.74
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5661			

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - FEE FOR SERVICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co.,Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
2A	25	CHARBROILED/FLAME BROILED 100% BEEF PATTY, LOW SODIUM FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 175 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ. HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	195.00
			TOTAL CALORIES PER SERVING	165	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			TOTAL % FAT PER SERVING	65%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILLIGRAMS)	196.05	GROSS CASE COST	\$ 146.25
			DIETARY FIBER PER SERVING (IN GRAMS)	0.54	COMMODITY REBATE VALUE PER CASE	\$ 105.82
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 40.43
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5670		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 497.60
2B	25	CHARBROILED/FLAME BROILED BEEF PATTY, LOW SODIUM FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 175 MG/SERVING, MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ. HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.38	SERVINGS PER CASE	216.00
			TOTAL CALORIES PER SERVING	141	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.25
			TOTAL % FAT PER SERVING	63%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	31.37
			TOTAL FAT PER SERVING (IN GRAMS)	10	GROSS CASE WEIGHT (IN POUNDS)	33.23
			SODIUM PER SERVING (IN MILLIGRAMS)	161.41	GROSS CASE COST	\$ 125.71
			DIETARY FIBER PER SERVING (IN GRAMS)	0.80	COMMODITY REBATE VALUE PER CASE	\$ 88.99
			SOY PROTEIN % PER SERVING	6%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 36.72
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.17
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5682		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 408.00

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - FEE FOR SERVICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co.,Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
3	3700	CHARBROILED/FLAME BROILED 100% BEEF PATTY  FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 500 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.4 TO 2.6 OZ. HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED. OTHER PRODUCT SPECIFICATIONS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	195.00
			TOTAL CALORIES PER SERVING	165	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			TOTAL % FAT PER SERVING	65%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILLIGRAMS)	196.05	GROSS CASE COST	\$ 146.25
			DIETARY FIBER PER SERVING (IN GRAMS)	0.54	COMMODITY REBATE VALUE PER CASE	\$ 105.82
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 40.43
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
					EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 73,644.80
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5670			

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - FEE FOR SERVICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co.,Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
4	500	<p><b>BEEF CRUMBLES</b></p> <p>FROZEN COOKED BEEF CRUMBLES, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, MAY USE SOY PROTEIN NO MORE THAN 10% VPP DRY WEIGHT, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, OTHERS MAY BE CONSIDERED, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.</p>	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	196.00
			TOTAL CALORIES PER SERVING	160	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.44
			TOTAL % FAT PER SERVING	68%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	27.70
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILLIGRAMS)	172.13	GROSS CASE COST	\$ 106.82
			DIETARY FIBER PER SERVING (IN GRAMS)	0.70	COMMODITY REBATE VALUE PER CASE	\$ 78.58
			SOY PROTEIN % PER SERVING	5%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 28.24
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.14
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5868		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 6,915.92
5A	2100	<p><b>100% BEEF TACO CRUMBLES</b></p> <p>FROZEN COOKED BEEF CRUMBLES, TACO FLAVORING ADDED, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, 100% BEEF, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.</p>	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	177.00
			TOTAL CALORIES PER SERVING	124	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.71
			TOTAL % FAT PER SERVING	51%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	31.89
			TOTAL FAT PER SERVING (IN GRAMS)	7	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILLIGRAMS)	287.38	GROSS CASE COST	\$ 122.45
			DIETARY FIBER PER SERVING (IN GRAMS)	0.84	COMMODITY REBATE VALUE PER CASE	\$ 90.47
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 31.98
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.18
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5249		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 36,424.68



SPOKANE PUBLIC SCHOOL DISTRICT 81			VENDOR RESPONSE INFORMATION			
PROCESSING with USDA BEEF			VENDOR NAME:		JTM Provisions Co.,Inc.	
Section IV - FEE FOR SERVICE			VENDOR REPRESENTATIVE:		Rachel Martin	
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
5B	2100	TACO CRUMBLES  FROZEN COOKED BEEF CRUMBLES, TACO FLAVORING ADDED, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, MAY USE NO MORE THAN 10% VPP DRY WEIGHT SOY PROTEIN, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	151.00
			TOTAL CALORIES PER SERVING	113	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	3.17
			TOTAL % FAT PER SERVING	40%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	16.95
			TOTAL FAT PER SERVING (IN GRAMS)	5	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILIGRAMS)	295.74	GROSS CASE COST	\$ 76.43
			DIETARY FIBER PER SERVING (IN GRAMS)	1.96	COMMODITY REBATE VALUE PER CASE	\$ 48.09
			SOY PROTEIN % PER SERVING	2%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 28.34
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.19
					EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 37,836.72
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5250			

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - FEE FOR SERVICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co.,Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
6	500	BEEF SPAGHETTI SAUCE  EACH 5.3-5.9 OZ SERVING OF SPAGHETTI SAUCE WITH BEEF FULLY COOKED SHOULD PROVIDE 2 OZ MEAT/MEAT ALTERNATE AND 1/2 CUP RED/ORANGE VEGETABLE, CN LABELED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	85.00
			TOTAL CALORIES PER SERVING	180	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	5.60
			TOTAL % FAT PER SERVING	40%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	15.01
			TOTAL FAT PER SERVING (IN GRAMS)	8	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILLIGRAMS)	309.04	GROSS CASE COST	\$ 71.94
			DIETARY FIBER PER SERVING (IN GRAMS)	2.30	COMMODITY REBATE VALUE PER CASE	\$ 42.58
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 29.36
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.35
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5578		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 16,579.76
7	100	MEATBALLS  FROZEN COOKED MEATBALLS, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 10 GRAMS FAT PER SERVING, MAY USE SOY PROTEIN NO MORE THAN 10% VPP DRY WEIGHT, SODIUM CONTENT OF NO MORE THAN 600 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	192.00
			TOTAL CALORIES PER SERVING	151	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.50
			TOTAL % FAT PER SERVING	60%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.58
			TOTAL FAT PER SERVING (IN GRAMS)	10	GROSS CASE WEIGHT (IN POUNDS)	31.50
			SODIUM PER SERVING (IN MILLIGRAMS)	330.94	GROSS CASE COST	\$ 143.03
			DIETARY FIBER PER SERVING (IN GRAMS)	0.60	COMMODITY REBATE VALUE PER CASE	\$ 106.61
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 36.42
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.19
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5049		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 1,821.00

SPOKANE PUBLIC SCHOOL DISTRICT 81		VENDOR RESPONSE INFORMATION				
PROCESSING with USDA BEEF		JTM Provisions Co., Inc.				
Section IV - NET OFF INVOICE		Rachel Martin				
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
	1000	CHARBROILED/FLAME BROILED BEEF PATTY	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	125.00
		FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE.	TOTAL CALORIES PER SERVING	340	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	2.20
			TOTAL % FAT PER SERVING	15.00	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	15.00
			TOTAL FAT PER SERVING (IN GRAMS)	9.00	GROSS CASE WEIGHT (IN POUNDS)	18.00
			SODIUM PER SERVING (IN MLI/GRAMS)	250.00	GROSS CASE COST	\$ 77.15
			DIETARY FIBER PER SERVING (IN GRAMS)	0.00	COMMODITY REBATE VALUE PER CASE	\$ 50.54
			SOY PROTEIN % PER SERVING	17.45		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2.00	NET CASE COST	\$ 26.61
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:			EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 20,436.48

SPOKANE PUBLIC SCHOOL DISTRICT 81			VENDOR RESPONSE INFORMATION			
PROCESSING with USDA BEEF			VENDOR NAME:		JTM Provisions Co., Inc.	
Section IV - NET OFF INVOICE			VENDOR REPRESENTATIVE:		Rachel Martin	
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
1A	25	CHARBROILED/FLAME BROILED 100% BEEF PATTY  FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	195.00
			TOTAL CALORIES PER SERVING	165	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			TOTAL % FAT PER SERVING	65%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILLIGRAMS)	196.05	GROSS CASE COST	\$ 146.25
			DIETARY FIBER PER SERVING (IN GRAMS)	0.54	COMMODITY REBATE VALUE PER CASE	\$ 105.82
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 40.43
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5670		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 497.60
18	25	CHARBROILED/FLAME BROILED BEEF PATTY  FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	31.43	SERVINGS PER CASE	228.00
			TOTAL CALORIES PER SERVING	130	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.20
			TOTAL % FAT PER SERVING	55%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	27.32
			TOTAL FAT PER SERVING (IN GRAMS)	8	GROSS CASE WEIGHT (IN POUNDS)	33.23
			SODIUM PER SERVING (IN MILLIGRAMS)	262.89	GROSS CASE COST	\$ 116.90
			DIETARY FIBER PER SERVING (IN GRAMS)	1.09	COMMODITY REBATE VALUE PER CASE	\$ 77.50
			SOY PROTEIN % PER SERVING	9%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 39.40
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.17
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5661		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 414.74

**SPOKANE PUBLIC SCHOOL DISTRICT 81**  
**PROCESSING with USDA BEEF**  
**Section IV - NET OFF INVOICE**

**VENDOR RESPONSE INFORMATION**

**VENDOR NAME:** JTM Provisions Co., Inc.  
**VENDOR REPRESENTATIVE:** Rachel Martin

LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
2A	25	<b>CHARBROILED/FLAME BROILED 100% BEEF PATTY, LOW SODIUM</b> FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 175 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE. BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	195.00
			TOTAL CALORIES PER SERVING	165	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			TOTAL % FAT PER SERVING	65%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILIGRAMS)	196.05	GROSS CASE COST	\$ 146.25
			DIETARY FIBER PER SERVING (IN GRAMS)	0.54	COMMODITY REBATE VALUE PER CASE	\$ 105.82
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 40.43
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	CP5670		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 497.60

2B	25	<b>CHARBROILED/FLAME BROILED BEEF PATTY, LOW SODIUM</b> FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 175 MG/SERVING, MAY USE SOY PROTEIN OF NO MORE THAN 10% VPP DRY WEIGHT, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.1 TO 2.3 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.38	SERVINGS PER CASE	216.00
			TOTAL CALORIES PER SERVING	141	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.25
			TOTAL % FAT PER SERVING	63%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	31.37
			TOTAL FAT PER SERVING (IN GRAMS)	10	GROSS CASE WEIGHT (IN POUNDS)	33.23
			SODIUM PER SERVING (IN MILIGRAMS)	161.41	GROSS CASE COST	\$ 125.71
			DIETARY FIBER PER SERVING (IN GRAMS)	0.80	COMMODITY REBATE VALUE PER CASE	\$ 88.99
			SOY PROTEIN % PER SERVING	6%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 36.72
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.17
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	CP5682		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 408.00

SPOKANE PUBLIC SCHOOL DISTRICT 81			VENDOR RESPONSE INFORMATION			
PROCESSING with USDA BEEF			VENDOR NAME:		JTM Provisions Co., Inc.	
Section IV - NET OFF INVOICE			VENDOR REPRESENTATIVE:		Rachel Martin	
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
3	3700	CHARBROILED/FLAME BROILED 100% BEEF PATTY  FROZEN CHARBROILED BEEF BURGERS, GROUND BEEF NOT MORE THAN 20% FAT, SODIUM CONTENT OF NO MORE THAN 500 MG/SERVING, 100% BEEF PATTY, CN LABELED - PROVIDES 2 OZ. MEAT/MEAT ALTERNATE, BEEF PATTIES TO BE FULLY COOKED, PACKED IN OVEN SAFE SLEEVE, BULK PACKED IN CASE. PREFERRED FINISHED COOKED WEIGHT OF 2.4 TO 2.6 OZ, HOWEVER, OTHER WEIGHTS MAY BE CONSIDERED. OTHER PRODUCT SPECIFICATIONS MAY BE CONSIDERED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	195.00
			TOTAL CALORIES PER SERVING	165	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.45
			TOTAL % FAT PER SERVING	65%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.30
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILIGRAMS)	196.05	GROSS CASE COST	\$ 146.25
			DIETARY FIBER PER SERVING (IN GRAMS)	0.54	COMMODITY REBATE VALUE PER CASE	\$ 105.82
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 40.43
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.21
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5670		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 73,644.80
4	500	BEEF CRUMBLES  FROZEN COOKED BEEF CRUMBLES, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, MAY USE SOY PROTEIN NO MORE THAN 10% VPP DRY WEIGHT, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, OTHERS MAY BE CONSIDERED, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	196.00
			TOTAL CALORIES PER SERVING	160	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.44
			TOTAL % FAT PER SERVING	68%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	27.70
			TOTAL FAT PER SERVING (IN GRAMS)	12	GROSS CASE WEIGHT (IN POUNDS)	31.56
			SODIUM PER SERVING (IN MILIGRAMS)	172.13	GROSS CASE COST	\$ 106.82
			DIETARY FIBER PER SERVING (IN GRAMS)	0.70	COMMODITY REBATE VALUE PER CASE	\$ 78.58
			SOY PROTEIN % PER SERVING	5%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 28.24
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.14
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5868		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 6,915.92

SPOKANE PUBLIC SCHOOL DISTRICT 81 PROCESSING with USDA BEEF Section IV - NET OFF INVOICE			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	JTM Provisions Co., Inc.		
			VENDOR REPRESENTATIVE:	Rachel Martin		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
5A	2100	100% BEEF TACO CRUMBLES  FROZEN COOKED BEEF CRUMBLES, TACO FLAVORING ADDED, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, 100% BEEF, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	177.00
			TOTAL CALORIES PER SERVING	124	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.71
			TOTAL % FAT PER SERVING	51%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	31.89
			TOTAL FAT PER SERVING (IN GRAMS)	7	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILIGRAMS)	287.38	GROSS CASE COST	\$ 122.45
			DIETARY FIBER PER SERVING (IN GRAMS)	0.84	COMMODITY REBATE VALUE PER CASE	\$ 90.47
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 31.98
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.18
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	CP5249		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 36,424.68
5B	2100	TACO CRUMBLES  FROZEN COOKED BEEF CRUMBLES, TACO FLAVORING ADDED, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 8 GRAMS FAT PER SERVING, MAY USE NO MORE THAN 10% VPP DRY WEIGHT SOY PROTEIN, PREFERRED MINIMUM PORTION WEIGHT OF 2.2 OUNCES, SODIUM CONTENT OF NO MORE THAN 300 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	151.00
			TOTAL CALORIES PER SERVING	113	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	3.17
			TOTAL % FAT PER SERVING	40%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	16.95
			TOTAL FAT PER SERVING (IN GRAMS)	5	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILIGRAMS)	295.74	GROSS CASE COST	\$ 76.43
			DIETARY FIBER PER SERVING (IN GRAMS)	1.96	COMMODITY REBATE VALUE PER CASE	\$ 48.09
			SOY PROTEIN % PER SERVING	2%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 28.34
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.19
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	CP5250		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 37,836.72

SPOKANE PUBLIC SCHOOL DISTRICT 81			VENDOR RESPONSE INFORMATION			
PROCESSING with USDA BEEF			VENDOR NAME:		JTM Provisions Co., Inc.	
Section IV - NET OFF INVOICE			VENDOR REPRESENTATIVE:		Rachel Martin	
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
6	500	BEEF SPAGHETTI SAUCE  EACH 5.3-5.9 OZ SERVING OF SPAGHETTI SAUCE WITH BEEF FULLY COOKED SHOULD PROVIDE 2 OZ MEAT/MEAT ALTERNATE AND 1/2 CUP RED/ORANGE VEGETABLE, CN LABELED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	85.00
			TOTAL CALORIES PER SERVING	180	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	5.60
			TOTAL % FAT PER SERVING	40%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	15.01
			TOTAL FAT PER SERVING (IN GRAMS)	8	GROSS CASE WEIGHT (IN POUNDS)	31.30
			SODIUM PER SERVING (IN MILIGRAMS)	309.04	GROSS CASE COST	\$ 71.94
			DIETARY FIBER PER SERVING (IN GRAMS)	2.30	COMMODITY REBATE VALUE PER CASE	\$ 42.58
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 29.36
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.35
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5578		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 16,579.76
7	100	MEATBALLS  FROZEN COOKED MEATBALLS, GROUND BEEF NOT MORE THAN 20% FAT, MAXIMUM OF 10 GRAMS FAT PER SERVING, MAY USE SOY PROTEIN NO MORE THAN 10% VPP DRY WEIGHT, SODIUM CONTENT OF NO MORE THAN 600 MG/SERVING, CN LABELED - PROVIDES 2 OZ MEAT/MEAT ALTERNATE, FULLY COOKED, BULK PACKED.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	192.00
			TOTAL CALORIES PER SERVING	151	SERVING SIZE (IN OUNCES - CASE WEIGHT / SERVINGS PER CASE)	2.50
			TOTAL % FAT PER SERVING	60%	USDA DONATED BEEF VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	37.58
			TOTAL FAT PER SERVING (IN GRAMS)	10	GROSS CASE WEIGHT (IN POUNDS)	31.50
			SODIUM PER SERVING (IN MILIGRAMS)	330.94	GROSS CASE COST	\$ 143.03
			DIETARY FIBER PER SERVING (IN GRAMS)	0.60	COMMODITY REBATE VALUE PER CASE	\$ 106.61
			SOY PROTEIN % PER SERVING	0%		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	\$ 36.42
					COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	\$ 0.19
		PROVIDE VENDOR CODE FOR THIS ITEM -->:	CP5049		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	\$ 1,821.00



Processor ID	Processor Name	Report Month	Report Year	State	COOP	USDA Material	Carry Over Inventory	Monthly Beginning Inventory	Received this Month	Used/Reduced this Month	Used/Reduced YTD	Transfer +/- this Month	Transfer +/- YTD	Adjustments +/- this Month	Adjustments +/- YTD	Monthly Ending Inventory	Current Month on Hand (MOH)	Prior SY Used/ Reduced YTD	Prior SY Avg Monthly Usage (AMU)
0607-0051	JTM	11	2021	WA	ALL	100154	192,474.85	102,601.76	0.00	42,000.00	177,880.28	0.00	0.00	0.00	0.00	56,594.57	2	261,151	-26,115
0607-0051	JTM	11	2021	WA	ALL	100863	12,658.96	12,658.96	0.00	0.00	0.00	0.00	0.00	0.00	0.00	12,658.96	45	2,811	-281
0607-0051	JTM	11	2021	WA	ALL	110242	10,275.42	20,770.22	0.00	14,930.00	4,839.40	0.00	0.00	0.00	0.00	20,397.02	24	8,628	-863

SAMPLE MONTHLY REPORT



## **HAZARD ANALYSIS AND CRITICAL CONTROL POINTS**

JTM has been operating under a Hazard Analysis and Critical Control Points (HACCP) program since 1999, as required by USDA Code of Federal Regulations 9 CFR 417, which meets all the requirements of the USDA and third-party auditors. Our CCP's (Critical Care Points) are all temperature control points, through the process of receiving, processing, cooking and chilling our products. The full plan is available for review by our customers at our facility at any time within normal business hours.

The key features of our program, which is routinely audited by government and other third-party agencies, include:

- A HACCP team, comprised of members from across the plant, have been established and meets on a routine basis. The team includes personnel trained in a formal, external HACCP course.
- Each product has been described, and current process flow diagrams maintained.
- A documented HACCP program, detailing the 7 principles, is established and up-to-date. A hazard analysis has been completed.
- CCP's (Critical Control Points) have been identified. The critical control points are identified on the process flow chart as well as in the documented HACCP plan.
- Critical limits have been scientifically established and are documented.
- CCPs are monitored at regularly scheduled intervals. Monitoring procedures are documented and monitoring records are maintained.
- Corrective action procedures have been identified and are taken, if critical limits are not met.
- Corrective action records are maintained. Product disposition is documented.
- Appropriate verification procedures have been established. They are documented, and verification records are maintained.
- All records are appropriately signed/initialed and dated.
- The HACCP plan is verified annually through an independent audit. The verification audit is documented by a report. The verification audit results are maintained in the HACCP plan's historical records.
- JTM utilizes an outside USDA certified laboratory as needed for product testing.
- Our Food Security Plan is approved and active with USDA. Our plan number is 19428996794

JTM contact information:

Larry Kutzleb, Operations Manager  
200 Sales Dr.  
Harrison, OH 45030  
Toll Free 800-626-2308 Ext. 123  
Fax 513-367-1132  
[larrykutzleb@jtmfoodgroup.com](mailto:larrykutzleb@jtmfoodgroup.com)

## CERTIFICATE

WQS, LLC., accreditation ID#1226 certifies that, having conducted an audit

At J. T. M. Food Group

(Legacy; Innovation Solutions Plant; Automated Storage Retrieval System)

Site Code: 2090242

Legacy - 200 Sales Drive, Harrison, Ohio 45030

Innovation Solutions Plant (ISP) - 270 Industrial Drive, Harrison, Ohio 45030

Automated Storage Retrieval System (ASRS) - 275 Industrial Drive, Harrison, Ohio 45030

United States

Has achieved Grade: AA

Meets the requirements set out in the

**GLOBAL STANDARD For FOOD SAFETY**  
**ISSUE 8: AUGUST 2018**

**For the scope of activities** Production of ready to cook meals, and fully cooked and frozen meals: meats (taco meat, meatballs, sausages, hamburger patties); macaroni and cheese, baked buns, specialty rolls, soups, IQF sauces, IQF dips and potato products. The site has traded products: breadsticks and pretzels.

**Exclusions:** None

**Product categories:** 08 - Cooked meat/fish products

10 - Ready meals and sandwiches; ready to eat desserts

11 - Low/high acid in cans/glass

14 - Bakery

**Auditor number:** 20986

**Audit programme:** Announced

**Date(s) of audit: from:** May 24, 2021

**to:** May 26, 2021

**Certificate Issue date:** July 06, 2021

**Re-audit due date: from:** May 03, 2022

**to:** May 31, 2022

**Certificate expiry date:** July 12, 2022

Authorised by Leonardo Clizmic



Food Safety

CERTIFICATED

#1226  
ISO/IEC 17065  
Product Certification Body

WQS, LLC

Quail Plaza 7621 Little Avenue, Suite 200 - Charlotte, NC - 28226

brc@wqscert.com | www.wqscert.com | This certificate remains the property of WQS

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the Tell BRC Hot line +44 (0)20 7717 5959. Visit the BRC Directory (www.brcdirectory.com) to validate the authenticity of this certificate

Doc. Code LC-FR-031 Rev.# 002

Page 1 of 1



**Buy American Provisions**

April 7, 2021

Dear Valued Customer:

In response to your recent request, we are pleased to provide the following regarding J.T.M. Food Group efforts related to Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998, also known as the "Buy American Provisions."

The Buy American Provisions require schools and institutions participating in the National School Lunch Program (NSLP) and/or the School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP or SBP. The legislation defines "domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States substantially using agricultural commodities that are produced in the United States. The report accompanying the legislation stipulated that "substantially" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically.

J.T.M. Food Group certifies that, as of the date of this certificate, that all Education Division products **meet or exceed** the requirements of Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998.

If there are additional questions, please feel free to contact me directly.

Brian Hofmeier,

A handwritten signature in cursive script that reads "Brian Hofmeier".

Vice President of Education Sales

[brianhofmeier@jtmfoodgroup.com](mailto:brianhofmeier@jtmfoodgroup.com)

Phone: 800-626-2308

Fax: 513-367-3508

J.T.M. Food Group 200 Sales Dr. Harrison, OH 45030  
[www.jtmfoodgroup.com](http://www.jtmfoodgroup.com)

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**LIST OF REFERENCES****Portland Public Schools**

Natalie Polishchuk

(503) 916-3033

[Nataliep@pps.k12.or.us](mailto:Nataliep@pps.k12.or.us)

501 N. Dixon St.

Portland, OR 97227

School Year 20-21 Estimated dollar value \$40,250.00

**Beaverton School District**

Daniel Kolp

(503)356-3960

[Daniel\\_kolp@beaverton.k12.or.us](mailto:Daniel_kolp@beaverton.k12.or.us)

10740 NE Walker Rd.

Hillsboro, OR 97006

School Year 20-21 Estimated dollar value \$11,480.00

**Ontario School District**

Pam Suyematsu

(541)889-5374

[psuyematsu@ontario.k12.or.us](mailto:psuyematsu@ontario.k12.or.us)

195 SW 3<sup>rd</sup> Ave.

Ontario, OR 97914-2694

School Year 20-21 Estimated dollar value \$7,780.00

# NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA

Revised 12/27/2021

School Year	Processor Name	Product Status A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSUM USDA Foods Material Code	WBSUM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY23	JTM Food Group	A	519	Cincy Style Chili	30.00	86.02	5.58	100154	BEEF COARSE GROUND FRZ CTN-60 LB	15.31	\$2.8369	\$43.43	11/1/2021
SY23	JTM Food Group	R	545	Fully Cooked Reduced Fat Beef Sloppy Joe	30.00	132.23	3.63	100332	TOMATO PASTE FOR BULK PROCESSING	2.12	\$0.5921	\$1.26	11/1/2021
SY23	JTM Food Group	R	545	Fully Cooked Reduced Fat Beef Sloppy Joe	30.00	132.23	3.63	100154	BEEF COARSE GROUND FRZ CTN-60 LB	18.72	\$2.8369	\$53.11	11/1/2021
SY23	JTM Food Group	R	552	Fully Cooked Pork Sausage Gravy	30.00	121.52	3.95	100193	PORK PICNIC BNLS FRZ CTN-60 LB	10.97	\$1.6570	\$18.18	11/1/2021
SY23	JTM Food Group	R	579	Fully Cooked Reduced Fat Chili w/Beans	30.00	82.33	5.83	100154	BEEF COARSE GROUND FRZ CTN-60 LB	8.11	\$2.8369	\$23.01	11/1/2021
SY23	JTM Food Group	R	5030	Fully Cooked Reduced Sodium Beef Meatballs (5 mb = 2 oz. M/MA)	30.00	171.43	2.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.96	\$2.8369	\$67.97	11/1/2021
SY23	JTM Food Group	A	5035	Reduced Sodium Beef Meatball (4 mb - 2 oz. M/MA)	30.00	184.62	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.55	\$2.8369	\$66.81	11/1/2021
SY23	JTM Food Group	A	5036	Reduced Sodium Pork Meatballs (4 mb = 2 oz. M/MA)	30.00	176.47	2.72	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.94	\$1.6570	\$38.01	11/1/2021
SY23	JTM Food Group	A	5040	Beef Meatball (4 mb = 2 oz M/MA)	30.00	200.00	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.34	\$2.8369	\$77.56	11/1/2021
SY23	JTM Food Group	A	5046	Fully Cooked Beef Meatballs (4 mb = 2 oz M/MA)	30.00	230.77	2.08	100154	BEEF COARSE GROUND FRZ CTN-60 LB	34.44	\$2.8369	\$97.70	11/1/2021
SY23	JTM Food Group	A	5047	Fully Cooked Beef Meatball	30.00	171.43	2.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.94	\$2.8369	\$65.08	11/1/2021
SY23	JTM Food Group	R	5049	Soy Free Beef Meatball	30.00	192.00	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.58	\$2.8369	\$106.61	11/1/2021
SY23	JTM Food Group	A	5051	Fully Cooked Turkey Meatballs	30.00	168.42	2.85	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	19.92	\$2.2956	\$45.73	11/1/2021
SY23	JTM Food Group	A	5052	Fully Cooked Turkey Meatballs	30.00	184.62	2.60	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	23.40	\$2.2956	\$53.72	11/1/2021
SY23	JTM Food Group	A	5054	Fully Cooked Beef Meatballs	30.00	208.70	2.30	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.31	\$2.8369	\$74.64	11/1/2021
SY23	JTM Food Group	A	5057	Cooked Beef Meatball	30.00	190.48	2.52	100154	BEEF COARSE GROUND FRZ CTN-60 LB	35.96	\$2.8369	\$102.01	11/1/2021

# NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA Revised 12/27/2021

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SY23	JTM Food Group	R	5090	Turkey Mini Corn Dogs	30.15	119.00	4.02	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	17.04	\$2.2956	\$39.12	11/1/2021
SY23	JTM Food Group	A	5091	Mini Pancake and Turkey Sausage Bite	30.15	120.00	4.02	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	25.70	\$2.2956	\$59.00	11/1/2021
SY23	JTM Food Group	A	5113	Creamy Tomato Soup	30.00	80.00	6.00	100332	TOMATO PASTE FOR BULK PROCESSING	6.00	\$0.5921	\$3.55	11/1/2021
SY23	JTM Food Group	A	5114	Broccoli & Cheese Soup	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$1.7375	\$8.90	11/1/2021
SY23	JTM Food Group	R	5151	Cheeseburger Mac	30.00	100.00	4.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	9.15	\$2.8369	\$25.96	11/1/2021
SY23	JTM Food Group	R	5151	Cheeseburger Mac	30.00	100.00	4.80	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.58	\$1.7375	\$6.22	11/1/2021
SY23	JTM Food Group	R	5163	Cheeseburger Mac Portion Pack	11.25	30.00	6.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	3.76	\$2.8369	\$10.67	11/1/2021
SY23	JTM Food Group	A	5163	Cheeseburger Mac Portion Pack	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.34	\$1.7375	\$2.33	11/1/2021
SY23	JTM Food Group	A	5164	Turkey Sausage Breakfast Scramble	30.00	131.00	3.65	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	6.32	\$2.2956	\$14.51	11/1/2021
SY23	JTM Food Group	A	5164	Turkey Sausage Breakfast Scramble	30.00	131.00	3.65	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	4.32	\$1.7375	\$7.51	11/1/2021
SY23	JTM Food Group	A	5165	Fiesta Scramble	30.00	128.00	3.75	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.00	\$1.7375	\$10.43	11/1/2021
SY23	JTM Food Group	A	5202	Turkey Taco Filling	30.00	139.00	3.45	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	24.91	\$2.2956	\$57.18	11/1/2021
SY23	JTM Food Group	R	5205	Fully Cooked Reduced Fat Pork Taco Filling	30.00	151.42	3.17	100332	TOMATO PASTE FOR BULK PROCESSING	2.77	\$0.5921	\$1.64	11/1/2021
SY23	JTM Food Group	R	5205	Fully Cooked Reduced Fat Pork Taco Filling	30.00	151.42	3.17	100193	PORK PICNIC BNLS FRZ CTN-60 LB	16.79	\$1.6570	\$27.82	11/1/2021
SY23	JTM Food Group	A	5221	Turkey Taco Filling w/Chorizo Seasoning	30.00	134.00	3.58	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	24.00	\$2.2956	\$55.09	11/1/2021
SY23	JTM Food Group	A	5230	Pork Carnitas	30.00	105.26	4.56	100193	PORK PICNIC BNLS FRZ CTN-60 LB	19.95	\$1.6570	\$33.06	11/1/2021

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SY23	JTM Food Group	R	5232	Fully Cooked Reduced Fat Beef Taco Filling	30.00	166.09	2.89	100154	BEEF COARSE GROUND FRZ CTN-60 LB	9.02	\$2.8369	\$25.59	11/1/2021
SY23	JTM Food Group	A	5235	Turkey Taco Filling	30.00	139.13	3.45	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	18.30	\$2.2956	\$42.01	11/1/2021
SY23	JTM Food Group	R	5249	Allergen - Free Beef Taco Filling	30.00	177.12	2.71	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.89	\$2.8369	\$90.47	11/1/2021
SY23	JTM Food Group	R	5250	Fully Cooked Reduced Fat Reduced Sodium Beef Taco Filling	30.00	151.42	3.17	100332	TOMATO PASTE FOR BULK PROCESSING	1.97	\$0.5921	\$1.17	11/1/2021
SY23	JTM Food Group	R	5250	Fully Cooked Reduced Fat Reduced Sodium Beef Taco Filling	30.00	151.42	3.17	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.95	\$2.8369	\$48.09	11/1/2021
SY23	JTM Food Group	A	5252	Fully Cooked Beef Taco Filling	32.00	174.15	2.94	100332	TOMATO PASTE FOR BULK PROCESSING	0.64	\$0.5921	\$0.38	11/1/2021
SY23	JTM Food Group	R	5252	Fully Cooked Beef Taco Filling	32.00	174.15	2.94	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.02	\$2.8369	\$56.79	11/1/2021
SY23	JTM Food Group	A	5254	Fully Cooked Turkey Taco Filling	32.00	157.00	3.26	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	19.33	\$2.2956	\$44.37	11/1/2021
SY23	JTM Food Group	R	5258	Beef Taco Filling	30.00	158.42	3.03	100154	BEEF COARSE GROUND FRZ CTN-60 LB	13.02	\$2.8369	\$36.94	11/1/2021
SY23	JTM Food Group	A	5258	Beef Taco Filling	30.00	158.42	3.03	100332	TOMATO PASTE FOR BULK PROCESSING	2.77	\$0.5921	\$1.64	11/1/2021
SY23	JTM Food Group	A	5267	Allergen Free Beef Taco Filling	30.00	151.42	3.17	100154	BEEF COARSE GROUND FRZ CTN-60 LB	28.51	\$2.8369	\$80.88	11/1/2021
SY23	JTM Food Group	N	5271	Taco Filling Made with Beef and Chicken	30.00	127.32	3.77	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.65	\$2.8369	\$33.05	12/2/2021
SY23	JTM Food Group	A	5309	Chili with Beans	30.00	99.59	4.82	100154	BEEF COARSE GROUND FRZ CTN-60 LB	14.22	\$2.8369	\$40.34	11/1/2021
SY23	JTM Food Group	A	5320	Hog Dog Chili Sauce w/Beef	30.00	104.35	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	9.12	\$2.8369	\$25.87	11/1/2021
SY23	JTM Food Group	R	5333	Fully Cooked Reduced Fat Beef Chill w/o Beans	30.00	93.20	5.15	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.87	\$2.8369	\$36.51	11/1/2021
SY23	JTM Food Group	A	5337	Southwestern Beef Chill Con Carne w/bean	30.00	85.11	5.64	100154	BEEF COARSE GROUND FRZ CTN-60 LB	8.13	\$2.8369	\$23.06	11/1/2021



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SY23	JTM Food Group	R	5338	Fully Cooked Southwestern Chili Con Carne w/o Beans	30.00	96.00	5.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.53	\$2.8369	\$35.55	11/1/2021
SY23	JTM Food Group	A	5343	Fully Cooked Turkey Chili w/Beans	30.00	82.33	5.83	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	7.29	\$2.2956	\$16.73	11/1/2021
SY23	JTM Food Group	A	5347	Southwest Turkey Chili without Beans	30.00	96.00	5.00	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	17.25	\$2.2956	\$39.60	11/1/2021
SY23	JTM Food Group	A	5360	Spaghetti with Cincy Style Chili	15.00	30.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	5.64	\$2.8369	\$16.00	11/1/2021
SY23	JTM Food Group	A	5383	Three Bean Chili	30.00	120.00	4.00	100332	TOMATO PASTE FOR BULK PROCESSING	1.81	\$0.5921	\$1.07	11/1/2021
SY23	JTM Food Group	A	5385	Three Bean Chili Portion Pack Bowl	15.00	30.00	8.00	100332	TOMATO PASTE FOR BULK PROCESSING	0.91	\$0.5921	\$0.54	11/1/2021
SY23	JTM Food Group	A	5401	Fully Cooked Reduced Fat Pork Sloppy Joe	30.00	139.53	3.44	100193	PORK PICNIC BNLS FRZ CTN-60 LB	20.00	\$1.6570	\$33.14	11/1/2021
SY23	JTM Food Group	A	5406	Fully Cooked Pork BBQ	30.00	120.00	4.00	100193	PORK PICNIC BNLS FRZ CTN-60 LB	19.71	\$1.6570	\$32.66	11/1/2021
SY23	JTM Food Group	R	5407	Hot Honey Sloppy Joe	30.00	122.45	3.92	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.88	\$2.8369	\$62.07	11/1/2021
SY23	JTM Food Group	R	5501	Fully Cooked Spirals with Beef and Sauce Portion Pack Bowls	15.00	30.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	5.70	\$2.8369	\$16.17	11/1/2021
SY23	JTM Food Group	A	5502	Fully Cooked Spaghetti with Beef and Sauce Portion Pack Bowls	15.00	30.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	5.67	\$2.8369	\$16.09	11/1/2021
SY23	JTM Food Group	A	5515	Reduced Fat Spaghetti Sauce w/Beef	30.00	85.71	5.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	14.94	\$2.8369	\$42.38	11/1/2021
SY23	JTM Food Group	A	5521	Reduced Fat Pork Spaghetti Sauce	30.00	81.22	5.91	100193	PORK PICNIC BNLS FRZ CTN-60 LB	14.31	\$1.6570	\$23.71	11/1/2021
SY23	JTM Food Group	A	5528	Beef Italian Entrée Topping	30.00	120.00	4.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	14.03	\$2.8369	\$39.80	11/1/2021
SY23	JTM Food Group	A	5532	Fully Cooked Turkey Spaghetti Meat Sauce	30.00	80.00	6.00	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	14.29	\$2.2956	\$32.80	11/1/2021
SY23	JTM Food Group	A	5533	Fully Cooked Spaghetti Sauce with Beef	32.00	90.78	5.64	100332	TOMATO PASTE FOR BULK PROCESSING	6.64	\$0.5921	\$3.93	11/1/2021

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SY23	JTM Food Group	R	5533	Fully Cooked Spaghetti Sauce with Beef	32.00	90.78	5.64	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.15	\$2.8369	\$45.82	11/1/2021
SY23	JTM Food Group	N	5538	Meat Sauce made with Beef and Chicken	30.00	85.71	5.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	8.52	\$2.8369	\$24.17	12/2/2021
SY23	JTM Food Group	R	5543	Spiral with Beef and Sauce	30.00	64.52	7.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.76	\$2.8369	\$33.36	11/1/2021
SY23	JTM Food Group	R	5578	Fully Cooked Reduced Fat Beef Spaghetti Sauce	30.00	85.71	5.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	15.01	\$2.8369	\$42.58	11/1/2021
SY23	JTM Food Group	R	5590	Spaghetti with Beef and Sauce	30.00	64.52	7.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.63	\$2.8369	\$32.99	11/1/2021
SY23	JTM Food Group	A	5591	Rollini w/Beef Meat and Sauce - WGR	30.00	64.52	7.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.36	\$2.8369	\$32.23	11/1/2021
SY23	JTM Food Group	A	5601	Fully Cooked Reduced Sodium Beef Patty	30.00	274.29	1.75	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.69	\$2.8369	\$89.90	11/1/2021
SY23	JTM Food Group	R	5610	Fully Cooked Premium Beef Patty	30.00	192.00	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	38.20	\$2.8369	\$108.37	11/1/2021
SY23	JTM Food Group	A	5630	Fully Cooked Beef Hoagie Patty	30.00	226.42	2.12	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.98	\$2.8369	\$79.38	11/1/2021
SY23	JTM Food Group	A	5631	Fully Cooked Meatloaf Slices	30.00	150.00	3.20	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.12	\$2.8369	\$65.59	11/1/2021
SY23	JTM Food Group	R	5632	Fully Cooked Salisbury Steak Patty	30.00	172.66	2.78	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.09	\$2.8369	\$74.01	11/1/2021
SY23	JTM Food Group	A	5635	Fully Cooked Pork Breakfast Patty w/APP (1 pat=1M/MA)	30.00	366.41	1.31	100193	PORK PICNIC BNLS FRZ CTN-60 LB	24.34	\$1.6570	\$40.33	11/1/2021
SY23	JTM Food Group	A	5637	Fully Cooked Beef Patties with Mushrooms	30.00	195.12	2.46	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.36	\$2.8369	\$66.27	11/1/2021
SY23	JTM Food Group	R	5646	Fully Cooked Pork Sausage Patty	30.00	384.00	1.25	100193	PORK PICNIC BNLS FRZ CTN-60 LB	35.66	\$1.6570	\$59.09	11/1/2021
SY23	JTM Food Group	R	5649	Fully Cooked Enhanced Pork Sausage Patty	30.00	360.90	1.33	100193	PORK PICNIC BNLS FRZ CTN-60 LB	26.91	\$1.6570	\$44.59	11/1/2021
SY23	JTM Food Group	R	5653	Fully Cooked Enhanced Pork Sausage Link	30.00	352.94	1.36	100193	PORK PICNIC BNLS FRZ CTN-60 LB	29.03	\$1.6570	\$48.10	11/1/2021

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SY23	JTM Food Group	R	5659	Fully Cooked Beef Patty	30.00	192.00	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.16	\$2.8369	\$74.21	11/1/2021
SY23	JTM Food Group	A	5661	Fully Cooked Beef Patty	31.43	228.00	2.20	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.32	\$2.8369	\$77.50	11/1/2021
SY23	JTM Food Group	A	5669	Fully Cooked Mini Beef Patty	30.00	417.39	1.15	100154	BEEF COARSE GROUND FRZ CTN-60 LB	24.72	\$2.8369	\$70.13	11/1/2021
SY23	JTM Food Group	A	5670	Fully Cooked Premium Beef Patty	30.00	195.92	2.45	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.30	\$2.8369	\$105.82	11/1/2021
SY23	JTM Food Group	A	5671	Fully Cooked Beef Patties with Mushrooms	30.00	213.33	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	36.81	\$2.8369	\$104.43	11/1/2021
SY23	JTM Food Group	A	5674	Fully Cooked Pork Sausage Patties (sandwich size)	30.00	360.90	1.33	100193	PORK PICNIC BNLS FRZ CTN-60 LB	26.11	\$1.6570	\$43.26	11/1/2021
SY23	JTM Food Group	A	5678	Fully Cooked Salisbury Steak with Mushrooms	30.00	195.92	2.45	100154	BEEF COARSE GROUND FRZ CTN-60 LB	35.71	\$2.8369	\$101.31	11/1/2021
SY23	JTM Food Group	R	5679	Fully Cooked Beef Patty	30.00	221.20	2.17	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.35	\$2.8369	\$63.40	11/1/2021
SY23	JTM Food Group	R	5682	Fully Cooked Reduced Sodium Beef Patty	30.38	216.00	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.37	\$2.8369	\$88.99	12/27/2021
SY23	JTM Food Group	A	5683	Fully Cooked Premium Beef Patty	29.25	156.00	3.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.15	\$2.8369	\$105.39	11/1/2021
SY23	JTM Food Group	A	5685	Fully Cooked Turkey Sausage Patties	30.00	369.00	1.30	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	24.23	\$2.2956	\$55.62	11/1/2021
SY23	JTM Food Group	A	5689	Premium Fully Cooked Beef Patty	30.00	403.36	1.19	100154	BEEF COARSE GROUND FRZ CTN-60 LB	40.73	\$2.8369	\$115.55	11/1/2021
SY23	JTM Food Group	A	5690	Fully Cooked Pork Rib Patty with BBQ Sauce	29.40	168.00	2.80	100193	PORK PICNIC BNLS FRZ CTN-60 LB	24.22	\$1.6570	\$40.13	11/1/2021
SY23	JTM Food Group	A	5694	Fully Cooked Breaded Pork Chop Shaped Patty - WGR	28.89	137.98	3.35	100193	PORK PICNIC BNLS FRZ CTN-60 LB	19.10	\$1.6570	\$31.65	11/1/2021
SY23	JTM Food Group	R	5695	Fully Cooked Beef Patty	28.89	137.98	3.35	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.16	\$2.8369	\$57.19	11/1/2021
SY23	JTM Food Group	A	5703	Marinara Sauce	30.00	137.14	3.50	100332	TOMATO PASTE FOR BULK PROCESSING	9.00	\$0.5921	\$5.33	11/1/2021

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SY23	JTM Food Group	A	5704	Buffalo Sauce	30.00	480.00	1.00	100332	TOMATO PASTE FOR BULK PROCESSING	7.50	\$0.5921	\$4.44	11/1/2021
SY23	JTM Food Group	A	5705	Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5707	Fully Cooked Sriracha Sauce	30.00	480.00	1.00	100332	TOMATO PASTE FOR BULK PROCESSING	4.50	\$0.5921	\$2.66	11/1/2021
SY23	JTM Food Group	A	5708	Jalapeno Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5711	Barbeque Sauce	30.00	384.00	1.25	100332	TOMATO PASTE FOR BULK PROCESSING	6.03	\$0.5921	\$3.57	11/1/2021
SY23	JTM Food Group	A	5715	Reduced Fat Cheese Sauce	30.00	252.63	1.90	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.10	\$1.7375	\$14.07	11/1/2021
SY23	JTM Food Group	A	5718	Queso Blanco	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5722	Alfredo Sauce	30.00	262.30	1.83	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.11	\$1.7375	\$14.09	11/1/2021
SY23	JTM Food Group	A	5724	Reduced Fat Nacho Cheese Sauce	30.00	253.97	1.89	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.10	\$1.7375	\$14.07	11/1/2021
SY23	JTM Food Group	A	5725	Reduced Fat Queso Blanco Cheese Sauce	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	11.10	\$1.7375	\$19.29	11/1/2021
SY23	JTM Food Group	A	5730	Three Cheese Sauce	30.00	268.00	1.79	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5731	Golden Queso	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5734	Reduced Sodium Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$1.7375	\$26.06	11/1/2021
SY23	JTM Food Group	A	5736	Cheese Sauce	30.00	120.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	10.34	\$1.7375	\$17.97	11/1/2021
SY23	JTM Food Group	A	5737	Marinara	30.00	160.00	3.00	100332	TOMATO PASTE FOR BULK PROCESSING	11.25	\$0.5921	\$6.66	11/1/2021
SY23	JTM Food Group	A	5756	Homestyle Reduced Fat Mac & Cheese Whole Grain Elbow Noodle-WGR	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$1.7375	\$8.90	11/1/2021

# NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA Revised 12/27/2021

School Year	Processor Name	Product Status A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSM USDA Foods Material Code	WBSM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY23	JTM Food Group	A	5757	Homestyle Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5758	Homestyle Reduced Fat Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.08	\$1.7375	\$8.83	11/1/2021
SY23	JTM Food Group	A	5759	Homestyle Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5761	Homestyle Reduced Fat Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.02	\$1.7375	\$8.72	11/1/2021
SY23	JTM Food Group	A	5764	Penne in Alfredo Sauce	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$1.7375	\$8.90	11/1/2021
SY23	JTM Food Group	A	5765	Whole Grain Rich Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$1.7375	\$8.90	11/1/2021
SY23	JTM Food Group	A	5767	Whole Grain Rich Mac & Cheese	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$1.7375	\$8.90	11/1/2021
SY23	JTM Food Group	A	5768	Homestyle Reduced Fat Whole Grain Rich Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5769	Homestyle Reduced Fat Whole Grain Rich Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5773	Three Cheese Mac and Cheese	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5774	Penne Alfredo	30.00	83.04	5.78	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	2.56	\$1.7375	\$4.45	11/1/2021
SY23	JTM Food Group	A	5776	Homestyle Reduced Sodium Whole Grain Rich Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.26	\$1.7375	\$12.61	11/1/2021
SY23	JTM Food Group	A	5781	Homestyle Reduced Fat Mac & Cheese Straight Noodle Portion Pack Bowls	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.92	\$1.7375	\$3.34	11/1/2021
SY23	JTM Food Group	A	5782	Homestyle Reduced Fat Mac & Cheese Large Elbow Portion Pack Bowls	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.92	\$1.7375	\$3.34	11/1/2021
SY23	JTM Food Group	A	5783	Penne in Alfredo Sauce Portion Pack	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.92	\$1.7375	\$3.34	11/1/2021
SY23	JTM Food Group	A	5797	Three Cheese Mac and Cheese	27.00	54.00	8.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.48	\$1.7375	\$11.26	11/1/2021

# NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA Revised 12/27/2021

School Year	Processor Name	Product Status A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSOM USDA Foods Material Code	WBSOM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY23	JTM Food Group	A	5798	Homestyle Reduced Whole Grain Rich Mac & Cheese Elbow Noodle	27.00	54.00	8.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.48	\$1.7375	\$11.26	11/1/2021
SY23	JTM Food Group	A	5799	Homestyle Reduced Whole Grain Rich Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	7.20	\$1.7375	\$12.51	11/1/2021
SY23	JTM Food Group	A	5813	Fully Cooked Seasoned Beef Steak	30.00	167.83	2.86	100154	BEEF COARSE GROUND FRZ CTN-60 LB	33.31	\$2.8369	\$94.50	11/1/2021
SY23	JTM Food Group	A	5862	Beef Crumbles	30.00	172.00	2.79	100154	BEEF COARSE GROUND FRZ CTN-60 LB	30.19	\$2.8369	\$85.65	11/1/2021
SY23	JTM Food Group	R	5868	Fully Cooked Beef Crumble Mix, Braised Beef	30.00	196.72	2.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.70	\$2.8369	\$78.58	11/1/2021
SY23	JTM Food Group	A	5869	Cooked Pork Crumble Mix, Braised Pork	30.00	196.72	2.44	100193	PORK PICNIC BNLS FRZ CTN-60 LB	26.50	\$1.6570	\$43.91	11/1/2021
SY23	JTM Food Group	A	5955	Cheddar Grits	30.00	60.00	8.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.88	\$1.7375	\$3.27	11/1/2021
SY23	JTM Food Group	A	5980	Queso Blanco Sauce Portion Pack	18.00	72.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	9.00	\$1.7375	\$15.64	11/1/2021
SY23	JTM Food Group	A	5981	Cheddar Cheese Sauce Portion Pack	18.00	72.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	9.00	\$1.7375	\$15.64	11/1/2021
SY23	JTM Food Group	A	5982	Cheese Sauce and Beef Taco Filling Portion Pack	11.25	36.00	5.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	4.71	\$2.8369	\$13.36	11/1/2021
SY23	JTM Food Group	A	5982	Cheese Sauce and Beef Taco Filling Portion Pack	11.25	36.00	5.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.37	\$1.7375	\$5.86	11/1/2021
SY23	JTM Food Group	A	5983	Queso Blanco Sauce and Turkey Taco Filling Portion Pack	11.25	36.00	5.00	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	3.62	\$2.2956	\$8.31	11/1/2021
SY23	JTM Food Group	A	5983	Queso Blanco Sauce and Turkey Taco Filling Portion Pack	11.25	36.00	5.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.37	\$1.7375	\$5.86	11/1/2021
SY23	JTM Food Group	A	5984	Mini Turkey Corn Dogs and Macaroni and Cheese Portion Pack	14.29	36.00	6.35	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	4.30	\$2.2956	\$9.87	11/1/2021
SY23	JTM Food Group	A	5984	Mini Turkey Corn Dogs and Macaroni and Cheese Portion Pack	14.29	36.00	6.35	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.15	\$1.7375	\$2.00	11/1/2021
SY23	JTM Food Group	A	5988	Penne Pasta Alfredo and Cooked Turkey Meatballs Portion Pack	16.43	36.01	7.30	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	2.74	\$2.2956	\$6.29	11/1/2021

# NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA Revised 12/27/2021

School Year	Processor Name	Product Status A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSM USDA Foods Material Code	WBSM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY23	JTM Food Group	A	5988	Penne Pasta Alfredo and Cooked Turkey Meatballs Portion Pack	16.43	36.01	7.30	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	1.11	\$1.7375	\$1.93	11/1/2021
SY23	JTM Food Group	A	75150	Queso Blanco	20.00	154.22	2.08	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	9.65	\$1.7375	\$16.77	11/1/2021



JTM Provisions Co. Inc.  
dba JTM Food Group

Please Remit by ACH to:  
KeyBank  
ABA Routing# 041001039  
Account# 700333321  
Please email remittance to AR@jtmfoodgroup.com

Please Mail Checks to:  
JTM Provisions Co. Inc.  
P.O. Box 711134  
Cincinnati, OH 45271-1134  
Please Reference the Invoice Number with Payment

**INVOICE # 559079**

INVOICE DATE	ORDER NUMBER
<b>19-Nov-21</b>	<b>723200</b>
TERMS	CUSTOMER NUMBER
<b>Net 30 Days</b>	<b>WA32081</b>
CUSTOMER REFERENCE	
<b>220169B</b>	

AUTO E

BILL

**SPOKANE PUBLIC SHCOOLS**

BUDGET & ACCOUNTING  
200 N BERNARD STREET  
SPOKANE, WA  
99201-

Phone: (509) 354-7244

SHIP

**SPOKANE PUBLIC SHCOOLS**

CENTRAL WAREHOUSE  
2815 E. GARLAND AVE  
SPOKANE, WA  
99207-

Phone: (509) 354-7134

LINE NO.	PART #	DESCRIPTION	Net Wt	QTY	UoM	CASE PRICE	LINE VALUE
1	CP5670	Medium Premium Beef Patty 6 BAGS GTIN: 10049485056703	30.00	384.00	BX	\$31.48	\$12,088.32
2	CP5578	Beef Drained Spag Sauce 6/5# 30# GTIN: 10049485055782	30.00	140.00	BX30	\$28.58	\$4,001.20
3	CP5249	Beef Taco Filling 6/5# 30# GTIN: 10049485052491	30.00	420.00	BX30	\$24.25	\$10,185.00

Total Gross Weight: 29,647.04 LBS

Total Net Weight: 28,320.00 LBS

Total Case Count: 944.00

Gross Line Total **\$26,274.52**

Freight/Misc **\$0.00**

Order Discount **\$0.00**

Net Invoice Total **\$26,274.52**

**THANK YOU FOR YOUR BUSINESS**

Questions? Please contact Accounts Receivable @ 1.800.626.2308 or AR@jtmfoodgroup.com

JTM Food Group 200 Sales Dr. Harrison, OH 45030 Fax: 513-367-3688



# School Year 22-23

Updated:

1/17/2022

Minimum Weight for Direct Delivery: 4,200 lbs. (Approx. \*140 cases)

\*Can be a mix of various products



USDA Foods+			PRODUCT SPECIFICATIONS							CN Contribution				Key Nutritional			Order Parameters		IMERC		
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	HEALTH			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Sodium	Min. Order (Layer)	Full Pallet	Product Code
				Gluten Free	Allergen Free	Other															

Coarse Ground Beef: 100154

## Coarse Ground Beef: 100154

### Sloppy Joe

Beef	21.88	CP5407	PREMIUM Hot Honey Sloppy Joe	•	•	NO Carmel Color	30.00	6 Boilable Bags	122	3.92	2			CN	183	7	2.7	332	10	70	5407CE
Beef	18.72	CP545	SIGNATURE Beef Sloppy Joe	•			30.00	6 Boilable Bags	132	3.63	2		1/8	CN	145	6	2.2	669	10	70	545CE

### Taco Fillings

Beef	28.51	CP5267	PREMIUM Beef Taco Filling	•	•	NO Carmel Color	30.00	6 Boilable Bags	151	3.17	2		1/8	CN	146	7	2.81	378	10	70	5267CE
Beef	31.89	CP5249	PREMIUM Beef Taco Filling	•	•	NO Carmel Color	30.00	6 Boilable Bags	177	2.71	2			CN	124	7	2.7	287	10	70	5249CE
Beef	11.65	CP5271	PREMIUM Beef & Chicken Taco Filling	•	•	NO Carmel Color	30.00	6 Boilable Bags	127	3.77	2			CN	182	14	4.2	340	10	70	5271CE
Beef	16.95	CP5250	SIGNATURE Beef Taco Filling	•			30.00	6 Boilable Bags	151	3.17	2		1/8	CN	113	5	1.8	296	10	70	5250CE
Beef	20.02	CP5252	SIGNATURE Taco Filling w/ Beef	•			32.00	4 Boilable Bags	174	2.94	2			CN	154	10	3.9	356	10	70	5252CE
Beef	9.02	CP5232	VALUE Beef Taco Filling	•			30.00	6 Boilable Bags	166	2.89	2		1/8	CN	91	3	1.0	218	10	70	5232CE
Beef	13.02	CP5258	VALUE Beef Taco Filling	•			30.00	6 Boilable Bags	158	3.03	2		1/8	CN	135	8	2.9	233	10	70	5258CE
Commercial ONLY			SIGNATURE Chicken Taco Filling	•			30.00	6 Boilable Bags	165	2.90	2			CN	153	10	2.7	272	10	70	5201CE

### Chili

Beef	15.31	CP519	PREMIUM Cincy Style Chili	•	•	NO Carmel Color	30.00	6 Boilable Bags	86	5.58	2		1/8	CN	226	16	6.0	350	10	70	519CE
Beef	14.22	CP5309	PREMIUM Beef Chili w/ Beans	•	•	NO Carmel Color	30.00	6 Boilable Bags	99	4.84	2		1/8	CN	155	6	2.3	230	10	70	5309CE
Beef	8.11	CP579	SIGNATURE Beef Chili w/ Beans	•			30.00	6 Boilable Bags	82	5.83	2		3/8	CN	158	5	1.7	266	10	70	579CE
Beef	9.12	CP5320	SIGNATURE Hot Dog Chili	•		NO Carmel Color	30.00	6 Boilable Bags	104	4.60	1		1/2	CN	121	4	1.5	338	10	70	5320CE
Beef	12.87	CP5333	SIGNATURE Beef Chili (No Beans)	•			30.00	6 Boilable Bags	93	5.15	2		1/2	CN	161	6	2.3	352	10	70	5333CE
Beef	12.53	CP5338	SELECT Southwest Beef Chili con Carne (No Beans)	•			30.00	6 Boilable Bags	96	5.00	2		1/8	CN	195	12	4.4	372	10	70	5338CE

USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritional			Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	<u>HEALTH</u>			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Sodium	Min. Order (Layer)	Full Pallet	Product Code	
				Gluten Free	Allergen Free	Other																

### Pasta Sauces

Beef	16.15	CP5533	PREMIUM Beef Spaghetti Sauce		●	●	NO Carmel Color	32.00	4 Boilable Bags	90	5.64	2	1/8	CN	251	15	5.9	364	10	70	5533CE
Beef	15.01	CP5578	PREMIUM Zesty Beef Spaghetti Sauce		●	●	NO Carmel Color	30.00	6 Boilable Bags	85	5.60	2	1/2	CN	180	8	2.9	309	10	70	5578CE
Beef	8.52	CP5538	PREMIUM Beef & Chicken Spaghetti Sauce		●	●	NO Carmel Color	30.00	6 Boilable Bags	85	5.60	2	1/2	CN	224	14.3	4.2	310	10	70	A Foods C

### WGR Pasta Entrees

Beef	9.15	CP5151	SIGNATURE Cheeseburger Mac (100154 REQUIRED)		NO Carmel Color		30.00	6 Boilable Bags	100	4.80	2	1/2		CN	263	15	6.8	499	10	70	5151CE
+ Cheese	3.58		* <i>Plus Optional Cheese (110242) Credit</i>																		
Beef	11.63	CP5590	SIGNATURE Spaghetti w/ Italian Meat Sauce		NO Carmel Color		30.00	6 Boilable Bags	64	7.44	2	1/2	1/2	CN	310	16	6.2	447	10	70	5590CE
Beef	11.36	CP5591	SIGNATURE Rotini w/ Italian Meat Sauce		NO Carmel Color		30.00	6 Boilable Bags	64	7.44	2	1/2	1/2	CN	315	16	6.2	621	10	70	5591CE
Beef	11.76	CP5543	SIGNATURE Rotini w/ Italian Meat Sauce * 3.34# Bags		NO Carmel Color		30.00	9 Boilable Bags	64	7.44	2	1/2	1/2	CN	315	16	6.2	621	10	60	A Foods C

USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution		Key Nutritional				Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION		HEALTH		Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order (Layer)	Full Pallet	Product Code	
			Gluten Free	Allergen Free	Other																
Individual PET Trays																					
Beef	4.71	CP5982	PREMIUM Allergen-Free Beef Taco Filling (CP5249) (100154 REQUIRED) & Cheddar Cheese Sauce (5705)			●	NO Carmel Color	11.25	2 Compartment Tray	36	5.00	3		PFS	359	20	10.4	12	36	A Foods C	
+ Cheese	3.37		* Plus Optional Cheese (110242) Credit																		
WGR Pasta Entrees - BOWLS																					
Beef	3.76	CP5163	SIGNATURE Cheeseburger Mac - BOWLS (100154 REQUIRED)				NO Carmel Color	11.25	PET Individual	30	6.00	2.5	1		CN	363	19	8.8	6	42	5163CE
Cheese	1.34		* Plus Optional Cheese (110242) Credit																		
Beef	5.70	CP5501	SIGNATURE Rotini w/ Italian Meat Sauce - BOWLS				NO Carmel Color	15.00	PET Individual	30	8.00	2	1	1/8	CN	339	16	6.5	6	42	5501CE
Beef	5.67	CP5502	SIGNATURE Spaghetti w/ Italian Meat Sauce - BOWLS				NO Carmel Color	15.00	PET Individual	30	8.00	2	1	1/8	CN	339	16	6.5	6	42	5502CE
Beef	5.64	CP5360	Spaghetti w/ Cincy Style Chili - BOWLS				NO Carmel Color	15.00	PET Individual	30	8.00	2	1	1/8	CN	327	17	6.5	6	42	A Foods C
Crumbles																					
Beef	27.70	CP5868	SIGNATURE Cooked Ground Beef Crumbles w/ VPP			●		30.00	6 Boilable Bags	196	2.44	2			CN	160	12	4.5	10	70	5868CE
Meatballs																					
Beef	37.58	CP5049	PREMIUM Beef Meatball (5 ct.)			●	NO Carmel Color	30.00	6 Poly Bags	192	2.50	2			CN	151	10	4.0	8	32	5049CE
Beef	23.96	CP5030	SIGNATURE Beef Meatball (5 ct.)				NO Carmel Color	30.00	6 Poly Bags	171	2.80	2			CN	164	10	3.8	8	32	5030CE
Beef	23.55	CP5035	SIGNATURE Beef Meatball (4 ct.)				NO Carmel Color	30.00	6 Poly Bags	184	2.60	2			CN	152	9	3.6	8	32	5035CE
Commercial ONLY			VALUE Beef & Chicken Meatball (5 ct.)				NO Carmel Color	30.00	6 Poly Bags	184	2.60	2			CN	165	11	4.0	8	32	5055CE
Premium Beef Steak Patty																					
Beef	38.20	CP5610	PREMIUM Beef Steak Patty			●	NO Carmel Color	30.00	6 Poly Bags	192	2.50	2			CN	177	13	4.9	6	24	5610CE
Beef	37.30	CP5670	PREMIUM Beef Steak Patty			●	NO Carmel Color	30.00	6 Poly Bags	195	2.45	2			CN	165	12	4.8	6	24	5670CE
Beef	37.15	CP5683	PREMIUM Beef Steak Patty			●	NO Carmel Color	29.25	6 Poly Bags	156	3.00	2.5			CN	211	15	5.8	6	24	5683CE
Beef Patties w/ VPP																					
Beef	31.37	CP5682	SIGNATURE Beef Patty			●	NO Carmel Color	30.38	6 Poly Bags	216	2.25	2			CN	141	10	3.9	6	24	5682CE

USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritional				Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	HEALTH			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Sodium	Min. Order (Layer)	Full Pallet	Product Code		
				Gluten Free	Allergen Free	Other																	
Beef	27.32	CP5661	SIGNATURE Beef Patty	●		NO Carmel Color	31.43	6 Poly Bags	228	2.20	2			CN	130	8	3.2	263	6	24	5661CE		
Beef	26.16	CP5659	SIGNATURE Beef Patty	●		NO Carmel Color	30.63	6 Poly Bags	196	2.50	2			CN	148	10	3.7	299	6	24	5659CE		
Beef	22.35	CP5679	VALUE Beef Patty	●		NO Carmel Color	30.00	6 Poly Bags	221	2.17	2			CN	117	7	2.7	231	6	24	5679CE		
Commercial ONLY			SIGNATURE Beef Patty with Mushrooms	●			30.00	6 Poly Bags	195	2.46	2			CN	127	8	3.0	237	6	24	5637CE		

WGR Breaded

Beef	20.16	CP5695	SIGNATURE WGR Breaded Beef Patty			NO Carmel Color	28.89	6 Poly Bags	137	3.35	2	1/2		CN	260	17	5.0	340	8	32	5695CE
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USDA Foods+			PRODUCT SPECIFICATIONS							CN Contribution				Key Nutritionals			Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	HEALTH		Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order	Full Pallet (Layer)	Product Code
				Gluten Free	Allergen Free	Other													
Boneless Pork Picnics: 100193																			

Taco Filling

Pork	16.79	CP5205	SIGNATURE Pork Taco Filling		•	30.00	6 Boilable Bags	151	3.17	2		1/8	CN	120	5	1.8	297	10	70	5205CE
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Sloppy Joe

Pork	20.00	CP5401	SIGNATURE Pork Sloppy Joe		•	NO Carmel Color	30.00	6 Boilable Bags	142	3.36	2		1/8	CN	170	8.4	2.9	640	10	70	5401CE
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Sausage Gravy

Pork	10.97	CP552	SIGNATURE Homestyle Pork Sausage Gravy			NO Carmel Color	30.00	6 Boilable Bags	121	3.95	1			CN	174	12	6.9	510	10	70	552CE
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Pasta Sauce

Pork	14.31	CP5521	PREMIUM Pork Spaghetti Sauce		•	•	NO Carmel Color	30.00	6 Boilable Bags	81	5.91	2		1/2	CN	183	8	2.7	447	10	70	5521CE
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Meatballs

Pork	22.94	CP5036	SIGNATURE Pork Meatball (4 ct.)			NO Carmel Color	30.00	6 Poly Bags	176	2.72	2			CN	162	9	3.3	224	8	32	5036CE
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Ribs

Pork	24.22	CP5690	SIGNATURE Pork Rib Patty w/ Honey BBQ		•		29.40	6 Poly Bags	168	2.80	2			CN	170	10	3.5	400	8	40	5690CE
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Breakfast

Pork	35.66	CP5646	PREMIUM Pork Sausage Patty		•	•	NO Carmel Color	30.00	6 Poly Bags	384	1.25	1		CN	90	7	2.5	150	8	32	5646CE
Pork	26.91	CP5649	PREMIUM Homestyle Pork Sausage Patty		•	•	NO Carmel Color	30.00	6 Poly Bags	360	1.33	1		CN	120	10	3.8	197	8	32	5649CE

WGR Breaded

Pork	19.10	CP5694	SIGNATURE WGR Breaded Pork Chop Patty			NO Carmel Color	28.89	6 Poly Bags	137	3.35	2		1/2	CN	260	17	4.5	330	8	32	5694CE
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Turkey Thighs: 100883

Breakfast

Turkey	25.70	5091	Mini Turkey Sausage Pancake Bites (6 ct.)				30.15	6 Poly Bags	120	4.02	2.00	1.5		CN	256	5	0.9	586	6	24	5091
Turkey	6.32	5164	Country Breakfast Scramble																		
Cheese	4.32				•	NO Carmel Color	30.00	6 Boilable Bags	131	3.65	2			CN	186	11	4.6	429	10	70	5164
BOTH			(Turkey, Egg, Cheese & Potatoes)																		

USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritional			Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	<u>HEALTH</u>			Net Case Weight	Pack Type	<u>FULL</u> Servings	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order (Layer)	Full Pallet	Product Code		
					Gluten Free	Allergen Free	Other															

Taco Fillings

Turkey	24.91	5202	PREMIUM Turkey Taco Filling				●	●	NO Carmel Color	30.00	6 Boilable Bags	139	3.45	2			CN	167	10	2.8	249	10	70	5202
Turkey	18.30	5235	SIGNATURE Turkey Taco Filling				●			30.00	6 Boilable Bags	139	3.45	2		1/8	CN	148	7	2.0	274	10	70	5235
Turkey	19.33	5254	SIGNATURE Turkey Taco Filling				●			32.00	4 Boilable Bags	157	3.26	2			CN	129	6	1.9	393	10	70	5254

Chili

Turkey	17.25	5347	PREMIUM Southwest Turkey Chili (no beans)				●	●	NO Carmel Color	30.00	6 Boilable Bags	96	5.00	2		1/8	CN	202	8	2.5	731	10	70	5347
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Mini Corn Dogs

Turkey	17.04	5090	WGR Turkey Mini Corn Dogs (6 ct.)				NO Carmel Color			30.15	6 Poly Bags	119	4.02	2	2		CN	257	10	1.8	362	6	36	5090
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Pasta Sauce

Turkey	14.29	5532	PREMIUM Zesty Turkey Spaghetti Sauce				●	●	NO Carmel Color	30.00	6 Boilable Bags	80	6.00	2		1/2	CN	201	8	2.5	388	10	70	5532
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USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution		Key Nutritional		Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	<u>HEALTH</u>	Net Case Weight	Pack Type	<u>FULL</u> Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order (Layer)	Full Pallet	Product Code	

Cheddar Cheese: 110242

Breakfast

Cheese	4.32																		
Turkey	6.32	5164				Country Breakfast Scramble	30.00	6 Boilable Bags	131	3.65	2			CN	186	11	4.6	429	70
	BOTH					(Turkey, Egg, Cheese & Potatoes)													5164
Cheese	6.00	5165				Fiesta Scramble	30.00	6 Boilable Bags	128	3.75	2		1/8	CN	188	11	5.1	469	70
																			5165

Individual PET Trays

Cheese	9.00	5980				PREMIUM Queso Blanco Sauce (5718)	18.00	1 compartment	72	4.00	2.00			PFS	243	19	11.1	872	8	40	5980
Cheese	9.00	5981				PREMIUM Cheddar Cheese Sauce (5705)	18.00	1 compartment	72	4.00	2.00			PFS	247	19	10.8	910	8	40	5981
Cheese	3.37					PREMIUM Allergen-Free Turkey Taco Filling (5202) & PREMIUM Queso Sauce (5718)	11.25	2 Compartment Tray	36	5.00	2.5			PFS	281	20	10.2	752	12	36	5983
	BOTH																				
Cheese	1.15					5 ct. Mini Turkey Corn Dogs (5090) & WGR Macaroni & Cheese (5765)	14.29	2 Compartment Tray	36	6.35	2	2		PFS	357	14	4.7	632	12	36	5984
Turkey	4.30	5984																			
	BOTH																				
Cheese	1.11					PREMIUM 3 ct. Turkey Meatballs (5052) & PREMIUM Penne Alfredo (5774)	16.43	2 Compartment Tray	36	7.30	2	1		PFS	301	9.9	4.9	977	12	36	5988
Turkey	2.74	5988																			
	BOTH																				

Cheese Sauces

Cheese	15.00	5705				PREMIUM Cheddar Cheese Sauce	30.00	6 Boilable Bags	263	1.82	1			CN	112	9	4.9	414	10	70	5705
Cheese	15.00	5734				PREMIUM Cheddar Cheese Sauce	30.00	6 Boilable Bags	263	1.82	1			CN	112	9	4.9	209	10	70	5734
Cheese	15.00	5708				PREMIUM Jalapeño Cheese Sauce	30.00	6 Boilable Bags	263	1.82	1			CN	113	9	4.9	414	10	70	5708
Cheese	15.00	5718				PREMIUM Queso Blanco Sauce	30.00	6 Boilable Bags	240	2.00	1			CN	122	9.6	5.6	437	10	70	5718
Cheese	15.00	5730				PREMIUM Three Cheese Sauce	30.00	6 Boilable Bags	268	1.79	1			CN	113	9	4.9	415	10	70	5730

USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritional				Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	HEALTH			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Sodium	Min. Order (Layer)	Full Pallet	Product Code		
				Gluten Free	Allergen Free	Other																	
Cheese	15.00	5731	PREMIUM Golden Hatch Queso Sauce	●			30.00	6 Boilable Bags	240	2.00	1			CN	122	9.7	5.56	437	10	70	5731		
Cheese	8.10	5715	SIGNATURE Cheddar Cheese Sauce	●			30.00	6 Boilable Bags	252	1.90	1			CN	94	6	3.2	383	10	70	5715		
Cheese	8.11	5722	SIGNATURE Alfredo Sauce	●			30.00	6 Boilable Bags	262	1.83	1			CN	90	5	3.1	374	10	70	5722		
Cheese	8.10	5724	SIGNATURE Nacho Jalapeño Cheese Sauce	●			30.00	6 Boilable Bags	253	1.89	1			CN	94	6	3.2	381	10	70	5724		
Cheese	11.10	5725	SIGNATURE Spicy Queso Blanco Cheese Sauce	●			30.00	6 Boilable Bags	240	2.00	1			CN	107	7	4.2	435	10	70	5725		
Cheese	9.65	75150	Queso Blanco	●			20.00	4 Boilable Bags	150	3.36	1			PFS	183	14	8.2	747	10	90	75150		



USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritional			Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	<u>HEALTH</u>			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order	Full Pallet (Layer)	Product Code		
				Gluten Free	Allergen Free	Other																

WGR Pasta Entrees

Cheese	7.20	5768	PREMIUM (Elbow) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		CN	317	16	8.9	779	10	70	5768
Cheese	7.26	5776	PREMIUM (Elbow) Macaroni & Cheese					Level 2 Sodium	30.00	6 Boilable Bags	80	6.00	2	1		CN	317	16	8.9	577	10	70	5776
Cheese	7.20	5769	PREMIUM (Stick) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		CN	304	15	8.7	780	10	70	5769
Cheese	5.12	5764	PREMIUM Alfredo Sauce w/ Penne Pasta						30.00	6 Boilable Bags	80	6.00	2	1		CN	305	12	7.3	706	10	70	5764
Cheese	7.20	5773	PREMIUM Three Cheese Cavatappi						30.00	6 Boilable Bags	80	6.00	2	1		CN	321	16	9.2	803	10	70	5773
Cheese	7.20	5799	PREMIUM (Elbow) Macaroni & Cheese * 3# Bags						30.00	10 Boilable Bags	80	6.00	2	1		CN	317	16	8.9	779	10	70	5799
Cheese	5.12	5756	SIGNATURE (Elbow) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		CN	299	12	6.7	650	10	70	5756
Cheese	5.12	5765	SIGNATURE (Stick) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		CN	286	11	6.5	650	10	70	5765
Cheese	5.12	5767	VALUE (Elbow) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		CN	286	12	6.5	441	10	70	5767

WGR Macaroni & Cheese - BOWLS

Cheese	1.92	5781	Macaroni & Cheese (Stick) - BOWLS						11.25	PET Individual	30	6.00	2	1		CN	284	11	6.5	789	6	42	5781
Cheese	1.92	5782	Macaroni & Cheese (Elbow) - BOWLS						11.25	PET Individual	30	6.00	2	1		CN	288	12	6.7	785	6	42	5782
Cheese	1.92	5783	Penne in Alfredo Sauce - BOWLS						11.25	PET Individual	30	6.00	2	1		CN	296	12	7.2	667	6	42	5783

Macaroni & Cheese (ENRICHED)

Cheese	7.20	5757	PREMIUM (Elbow) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		PFS	315	16	8.9	781	10	70	5757
Cheese	7.20	5759	PREMIUM (Stick) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		PFS	310	16	9.2	779	10	70	5759
Cheese	5.08	5758	SIGNATURE (Elbow) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		PFS	298	12	6.6	779	10	70	5758
Cheese	5.02	5761	SIGNATURE (Stick) Macaroni & Cheese						30.00	6 Boilable Bags	80	6.00	2	1		PFS	291	12	7	765	10	70	5761

Soup

Cheese	5.12	5114	Broccoli & Cheese Soup						30.00	6 Boilable Bags	80	6.00	2		1/4	CN	205	11	6.4	583	10	70	5114
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USDA Foods+			PRODUCT SPECIFICATIONS										CN Contribution				Key Nutritionals				Order Parameters		IMERC
USDA Foods	USDA Foods Lb. / Case	USDA Foods Product Code	DESCRIPTION	HEALTH			Net Case Weight	Pack Type	FULL Serving s	CN Serving Size (oz. by wt)	M/M A	Equiv. Grain	Veg.	CN Label / PFS	Kcal	Total Fat	Sat. Fat	Min. Order (Layer)	Full Pallet	Product Code			
				Gluten Free	Allergen Free	Other																	
Commercial ONLY Items																							

Commercial ONLY Items

Sauces, Soup, Vegan Chili & Gravy

Tom P	0.91	5385	PREMIUM Three Bean Chili (VEGAN) - BOWLS	● ●	15.00	PET Individual	30	8.00	2		1/2	PFS	261	7	1.1	538	6	42	5385
Tom P	1.81	5383	PREMIUM Three Bean Chili (VEGAN)	● ●	30.00	6 Boilable Bags	60	8.00	1		1/4	PFS	131	4	0.6	266	10	70	5383
Tom P	6.00	5113	Creamy Tomato Soup	●	30.00	6 Boilable Bags	80	6.00			1/2	PFS	119	3.6	3	467	10	70	5113
Tom P	9.00	5703	Marinara Sauce	● ● ●	30.00	6 Boilable Bags	137	3.50			1/2	PFS	75	2	0.3	80	10	70	5703
Tom P	7.50	5704	Buffalo Style Sauce	●	30.00	6 Boilable Bags	480	1.00				PFS	54	5	1.9	122	10	70	5704
Tom P	6.03	5711	Barbecue Sauce (Clean Label)	● ● ●	30.00	6 Boilable Bags	384	1.25			1/2	PFS	48	0	0.0	138	10	70	5711
			Reduced Sodium Brown Gravy	● ● ●	30.00	6 Boilable Bags	216	2.22					17	0	0.0	266	10	70	5115
			Salsa Verde (w/ Tomatillos & Hatch Chilies)	● ● ●	20.00	4 Boilable Bags	302	1.06					11	0	0.0	79	10	90	5719CE

Pretzel Bites

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Soaring Dragon™ Asian Sauces

Thai Sweet Chili Sauce	●	●																54	0	0.0	303	10	70	73480
General Tso	●																	66	1	0.1	207	10	70	73450
Korean BBQ Sauce	●																	51	0	0.1	193	10	70	73400
Asian Brown Sauce	●																	39	0	0.0	217	10	70	73430
Sweet Teriyaki Sauce	●																	50	0	0.0	193	10	70	73470
Sweet and Sour Sauce	●																	43	0	0.0	67	10	70	73460
Hunan Orange Sauce	●																	32	0	0.0	114	10	70	73420

**Recall Action Team Responsibilities and Procedures**

In the event of a possible Product Recall situation, the owners are to be notified immediately: Tony Maas (H: 513-941-0745, C: 513-503-6050), Jack Maas (H: 513-564-6083 or 812-744-4370, C: 513-503-6055 or 513-503-6056), Joe Maas (H: 513-367-2212, C: 513-503-6070), and Jerry Maas (H: 513-574-3366, C: 513-503-6065). Following consultation with one or more of the owners, the following must then be immediately notified (if team member not available, not, if alternate):

<b>Team Member</b>	<b>Alternate</b>	<b>Responsibility</b>
<b>Jack Hart</b> Recall Coordinator H: 513-741-3851 C: 513-503-6031	<b>Larry Kutzleb</b>  H: 513-922-8220 C: 513-503-6074	Identify likely source of problem, classification, depth and scope. Notify CFO and regulatory agency if appropriate. Provide necessary analysis of product. On completion, summarize recall and identify corrective measures required.
<b>Patrick Rees</b> Quality Control H: 812-576-5762 C: 513-545-2785	<b>Steve Osuna</b>  H: 859-586-9082 C: 513-205-7221	Identify quantity of affected product, materials used, production and shipment dates. Assemble all relevant production records. Determine quantity of and isolate any product remaining under JTM's control.
<b>Jeff Jung</b> IT H: none C: 513-503-6072	<b>Jason Herrmann</b>  H: none C: 513-254-1732	Ensure computer support is available, identify affected customers who received or may have received affected product.
<b>Denise Sellet</b> Customer Service H: none C: 513-300-0494	<b>Tara Sherman</b>  H: none C: 513-283-4893	Notify customers to determine from them the amount of product they have on hand, provide instructions as to how to handle product, and how JTM will handle retrieval and/or replacement.
<b>Chris Wandstrat</b> Transportation H: 812-432-5251 C: 513-504-8854	<b>Paul Burton</b>  H: 765-647-5220 C: 513-5036038	Arrange for pickup of product, segregate product on its return to JTM, and maintain accurate records of product quantities and locations.
<b>Joe Maas</b> Vice President H: 513-367-2212 C: 513-503-6070	<b>Jack Hart</b>  H: 513-741-3851 C: 513-503-6031	Handle all external communication with media, etc. All inquiries related to the recall will be referred to this individual.

Original Issue:  
11/1/2006Revision Date:  
8/7/2018Version:  
8Owner:  
**QA MANAGER**Location :  
Harrison, OH

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# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

03/08/2021

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).

<b>PRODUCER</b> W.P. Dolle, LLC 201 E. Fifth Street Suite 1000 Cincinnati OH 45202		<b>CONTACT NAME:</b> <b>PHONE (A/C, No, Ext):</b> (513) 421-6515 <b>FAX (A/C, No):</b> (513) 421-0130 <b>E-MAIL ADDRESS:</b>	
<b>INSURED</b> J T M Provisions Co Inc, J T M Food Group 200 Sales Dr. Harrison OH 45030		<b>INSURER(S) AFFORDING COVERAGE</b> <b>INSURER A:</b> The Charter Oak Fire Ins. Co. 25615 <b>INSURER B:</b> The Travelers Ind. Co. of Amer 25666 <b>INSURER C:</b> Travelers Property Casualty Co. of America 25674 <b>INSURER D:</b> The Travelers Indemnity Co. 25658 <b>INSURER E:</b> <b>INSURER F:</b>	

**COVERAGES** **CERTIFICATE NUMBER:** CL213810020 **REVISION NUMBER:**

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 WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> <b>COMMERCIAL GENERAL LIABILITY</b> <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC <input type="checkbox"/> OTHER:			Y-630-7C908081-COF-21	03/11/2021	03/11/2022	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 \$
	<input checked="" type="checkbox"/> <b>AUTOMOBILE LIABILITY</b> <input checked="" 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			Y-840-7C908081-COF-21	03/11/2021	03/11/2022	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
	<input checked="" type="checkbox"/> <b>UMBRELLA LIAB</b> <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input checked="" type="checkbox"/> RETENTION \$ 0			ZUP-15N33640-21-NF	03/11/2021	03/11/2022	EACH OCCURRENCE \$ 15,000,000 AGGREGATE \$ 15,000,000 \$
	<input checked="" type="checkbox"/> <b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below Y/N <input type="checkbox"/> N/A			UB-0K497584-21-14-G	03/11/2021	03/11/2022	<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)

**CERTIFICATE HOLDER**

J T M Provisions Inc. 200 Sales Dr.  Harrison OH 45030	<b>CANCELLATION</b>  SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.  <b>AUTHORIZED REPRESENTATIVE</b> 
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## **Section 2: Employment and Procedure**

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### **Drug-Free Workplace Act Of 1988**

#### **Policy Statement**

Under the federal Drug-Free Workplace Act, it is our policy that any location at which Company business is conducted, whether at this or any other site, is declared to be a drug-free workplace.

#### **Guidelines:**

1. All employees of J.T.M. are absolutely prohibited from unlawfully manufacturing, distributing, dispensing, possessing, or using controlled substances in the workplace. Controlled substances include (but are not limited to) the following.
  - Narcotics (heroin, morphine, etc.)
  - Cannabis (marijuana, hashish)
  - Stimulants (cocaine, diet pills, etc.)
  - Depressants (tranquilizers)
  - Hallucinogens (PCP, LSD, "designer drugs", etc.)
2. J.T.M. has a formal drug testing policy that all managers and supervisors must be familiar with.
3. Any employee convicted of violating a criminal drug statute must inform the Company of such conviction (including pleas of guilty or nolo contendere) within five (5) days of the conviction occurring. Failure to so inform the Company subjects the employee to disciplinary action, up to and including termination for the first offense.
4. The Company reserves the right to offer employees convicted of violating a criminal drug statute in the workplace participation in an approved rehabilitation or drug-abuse assistance program as an alternative to discipline. If such a program is offered, and accepted by the employee, then the employee must satisfactorily participate in the program as a condition of continued employment.
5. Any questions or clarifications of this policy should be directed to supervisors or the Human Resource Director.

## Equal Employment Opportunity Policy Statement

It is the policy of JTM to provide equal employment opportunity "EEO" without regard to race, color, creed, religion, sex, age, national origin, disability, or veteran status.

### **Guidelines:**

1. All employees and job applicants are guaranteed equality of employment opportunity. JTM will not discriminate against any employee or applicant on the basis of race, color, creed, religion, sex, age, national origin, disability, or veteran status.
2. Recruitment, selection, placement, training, and layoff decisions will be based solely on the job related qualifications and abilities of candidates. In some cases, length of service may be considered in the selection process.
3. Employees who apply for a promotion or transfer will be given equal consideration. When an opening exists, the qualifications of candidates for a promotion or transfer will be determined on the basis of an individual's ability, merit, and length of service where applicable.
4. All other personnel policies and practices including compensation, benefits, discipline, and safety and health programs, as well as social and recreational activities, will be administered and conducted without regard to an individual's race, color, creed, religion, sex, age, national origin, disability, or veteran status.
5. JTM will take all necessary steps to ensure that our work environment is free of unlawful discrimination or harassment based on race, color, creed, religion, sex, age, national origin, disability, or veteran status.
6. JTM will continually review its personnel practices and procedures to ensure that all supervisors and managers are adhering to the organization's commitment to EEO principles. Employees who have EEO-related questions, problems, or complaints should first communicate their concerns to their immediate supervisor. If they are dissatisfied with the supervisor's handling of the matter, they may pursue their complaint through the formal dispute-resolution procedure.



**Product Title:**

FULLY COOKED BEEF PATTIES

JTM Item Numbers: CP5670

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.45	3.53
Serving Size (g)	69.50	100
Servings Per Case	195.00	
Calories (kcal)	164.79	237.11
Protein (g)	11.96	17.21
Carbohydrates (g)	0.83	1.19
Dietary Fiber (g)	0.54	0.78
Total Sugar (g)	0.06	0.09
Added Sugar (g)	0.01	0.01
Fat (g)	12.39	17.83
Saturated Fat (g)	4.75	6.83
Trans Fatty Acid (g)	0.8	1.1
Cholesterol (mg)	49.19	70.78
Vitamin D (mcg)	0.07	0.10
Calcium (mg)	21.58	31.05
Iron (mg)	1.37	1.97
Potassium (mg)	484.31	696.85
Sodium (mg)	196.05	282.09

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SPICES.

**CN Statement:**

**CN ID Number:** 098961

Each 2.45 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-20.)

**Product Specifications:**

UPC (GTIN)	10049485056703
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.56 lbs
Case Length	23.53 in
Case Width	12.91 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	548 days

**Allergens:**

**Preparation:**

FROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM.

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

*\*\*This Product is Gluten-Free*

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**Product Title:**

FULLY COOKED BEEF PATTIES

**JTM Item Numbers: CP5682**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.25	3.53
Serving Size (g)	63.79	100
Servings Per Case	216.00	
Calories (kcal)	140.53	220.30
Protein (g)	12.93	20.27
Carbohydrates (g)	1.10	1.72
Dietary Fiber (g)	0.80	1.25
Total Sugar (g)	0.07	0.11
Added Sugar (g)	0.01	0.02
Fat (g)	9.60	15.05
Saturated Fat (g)	3.93	6.16
Trans Fatty Acid (g)	0.6	0.9
Cholesterol (mg)	36.19	56.73
Vitamin D (mcg)	0.13	0.20
Calcium (mg)	24.56	38.50
Iron (mg)	1.41	2.21
Potassium (mg)	572.93	898.15
Sodium (mg)	161.41	253.03

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), ENCAPSULATED SALT, DRY BEEF STOCK, ONION POWDER, SPICES.

**CN Statement:**

**CN ID Number:** 098963

Each 2.25 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-20.)

**Product Specifications:**

UPC (GTIN)	10049485056826
Case Pack	30.375# 6 Bags
Net Weight	30.38 lbs
Gross Weight	33.23 lbs
Case Length	23.53 in
Case Width	12.91 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	548 days

**Preparation:**

FROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timer sounds, check for internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM.

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

**Allergens:**

Soy

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**Product Title:**

FULLY COOKED BEEF PATTIES

**JTM Item Numbers: CP5661**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.20	3.53
Serving Size (g)	62.37	100
Servings Per Case	228.00	
Calories (kcal)	129.85	208.19
Protein (g)	12.54	20.11
Carbohydrates (g)	1.41	2.26
Dietary Fiber (g)	1.09	1.75
Total Sugar (g)	0.09	0.14
Added Sugar (g)	0.01	0.02
Fat (g)	8.45	13.55
Saturated Fat (g)	3.21	5.15
Trans Fatty Acid (g)	0.5	0.8
Cholesterol (mg)	34.24	54.90
Vitamin D (mcg)	0.05	0.08
Calcium (mg)	36.92	59.20
Iron (mg)	1.58	2.53
Potassium (mg)	576.96	925.06
Sodium (mg)	262.89	421.50

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), VEGETABLE PROTEIN BLEND (hydrolyzed soy protein, soy protein concentrate, carrageenan), SALT, DRY BEEF STOCK, SPICES.

**CN Statement:**

**CN ID Number:** 098948

Each 2.20 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-20.)

**Product Specifications:**

UPC (GTIN)	10049485056611
Case Pack	6 Bags
Net Weight	31.43 lbs
Gross Weight	33.23 lbs
Case Length	23.53 in
Case Width	12.91 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	548 days

**Allergens:**

Soy

**\*\*This Product is Gluten-Free**

**Preparation:**

FROM FROZEN (0-10 Degrees): Convection Oven (Preheated to 350 Degrees): Place frozen beef patties flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree F preheated oven and set timer for 7-9 minutes. When timers sounds, check for Internal temperature of 160 degrees F or higher. Remove from oven. Steamer: Place bag of beef patties in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees F. Cook time will depend on amount of product in steamer. For more detailed heating instructions and other methods, please contact JTM.

**Statement:**

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**Product Title:**

COOKED BEEF PATTY MIX

CARAMEL COLOR ADDED

**JTM Item Numbers: CP5868**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.44	3.53
Serving Size (g)	69.17	100
Servings Per Case	196.00	
Calories (kcal)	160.03	231.34
Protein (g)	12.51	18.08
Carbohydrates (g)	0.79	1.14
Dietary Fiber (g)	0.70	1.01
Total Sugar (g)	0.08	0.12
Added Sugar (g)	0.00	0.00
Fat (g)	11.81	17.07
Saturated Fat (g)	4.51	6.52
Trans Fatty Acid (g)	0.7	1.0
Cholesterol (mg)	41.65	60.21
Vitamin D (mcg)	0.06	0.09
Calcium (mg)	25.74	37.21
Iron (mg)	1.51	2.18
Potassium (mg)	243.09	351.42
Sodium (mg)	172.13	248.84

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF SODIUM PHOSPHATES, HYDROLYZED SOY PROTEIN, CARAMEL COLOR, HYDROLYZED CORN PROTEIN.

**CN Statement:**

**CN ID Number:** 099060

This 30 lb. case provides 196 servings 2.44 oz each. Each 2.44 oz serving (by weight) of Cooked Beef Patty Mix provides 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-20.)

**Product Specifications:**

UPC (GTIN)	10049485058684
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.56 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	7.38 in
Case Cube	0.78 ft
TixHi	10x7
Shelf Life (frozen)	730 days

**Preparation:**

For best results, thaw product in cooler (less than 40F) for 48 -72 hrs.

From thawed state

1. Add thawed Beef Crumbles to the unheated desired sauce
2. Add desired seasoning, spices and vegetables
3. Bring up to 160 degrees F.
4. Simmer the finished product for 30 min to 1 hour
5. Hold hot for service or place into service

\*Note - Cooking times may vary with equipment

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

**Allergens:**

Soy

*\*\*This Product Is Gluten-Free*

**LET'S CREATE GREAT DISHES TOGETHER:**

**Product Title:**

BEEF TACO FILLING

**JTM Item Numbers: CP5249**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.71	3.53
Serving Size (g)	76.83	100
Servings Per Case	177.00	
Calories (kcal)	123.70	161.00
Protein (g)	13.67	17.79
Carbohydrates (g)	1.96	2.55
Dietary Fiber (g)	0.84	1.09
Total Sugar (g)	0.16	0.21
Added Sugar (g)	0.01	0.01
Fat (g)	6.83	8.89
Saturated Fat (g)	2.74	3.57
Trans Fatty Acid (g)	0.4	0.5
Cholesterol (mg)	49.14	63.96
Vitamin D (mcg)	0.17	0.22
Calcium (mg)	16.86	21.94
Iron (mg)	1.60	2.08
Potassium (mg)	492.55	641.09
Sodium (mg)	287.38	374.05

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA POWDER, PAPRIKA EXTRACT.

**CN Statement:**

**CN ID Number:** 098174

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-19.)

**Product Specifications:**

UPC (GTIN)	10049485052491
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	730 days

**Preparation:**

KEEP FROZEN

Place sealed bag in a steamer or in boiling water.  
Heat Approximately 45 minutes or until product reaches serving temperature.  
CAUTION: Open bag carefully to avoid being burned.

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

**Allergens:**

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**Product Title:**

TACO FILLING WITH BEEF AND TEXTURED VEGETABLE PROTEIN

CARAMEL COLOR ADDED

**JTM Item Numbers: CP5250**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	3.17	3.53
Serving Size (g)	89.87	100
Servings Per Case	151.00	
Calories (kcal)	113.10	125.85
Protein (g)	12.78	14.22
Carbohydrates (g)	5.28	5.88
Dietary Fiber (g)	1.96	2.18
Total Sugar (g)	2.08	2.31
Added Sugar (g)	0.01	0.01
Fat (g)	4.81	5.35
Saturated Fat (g)	1.80	2.00
Trans Fatty Acid (g)	0.3	0.3
Cholesterol (mg)	34.46	38.34
Vitamin D (mcg)	0.05	0.06
Calcium (mg)	46.46	51.70
Iron (mg)	1.90	2.11
Potassium (mg)	822.76	915.51
Sodium (mg)	295.74	329.08

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, TEXTURED VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF TEXTURED VEGETABLE PROTEIN (soy flour, caramel color), SEASONING (potassium chloride, flavor [contains maltodextrin]), DEHYDRATED ONION, SALT, CHILI PEPPER, DEHYDRATED GARLIC, CARAMEL COLOR, VINEGAR, SPICES, PAPRIKA EXTRACT.

**CN Statement:**

**CN ID Number:** 098046

This 30 lb. case provides 151 servings 3.17 oz each. Each 3.17 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat/meat alternate and 1/8 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-19.)

**Product Specifications:**

UPC (GTIN)	10049485052507
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	730 days

**Preparation:**

KEEP FROZEN

Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature.

CAUTION: Open bag carefully to avoid being burned.

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

**Allergens:**

Soy

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**Product Title:**

SPAGHETTI SAUCE WITH BEEF

**JTM Item Numbers: CP5578**

<b>Nutritional Information:</b>	<b>CH Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	5.60	3.53
Serving Size (g)	158.76	100
Servings Per Case	85.00	
Calories (kcal)	180.13	113.46
Protein (g)	15.75	9.92
Carbohydrates (g)	11.26	7.09
Dietary Fiber (g)	2.30	1.45
Total Sugar (g)	6.57	4.14
Added Sugar (g)	1.57	0.99
Fat (g)	7.65	4.82
Saturated Fat (g)	2.91	1.83
Trans Fatty Acid (g)	0.5	0.3
Cholesterol (mg)	57.47	36.20
Vitamin D (mcg)	0.08	0.05
Calcium (mg)	46.93	29.56
Iron (mg)	2.38	1.50
Potassium (mg)	1,097.48	691.28
Sodium (mg)	309.04	194.66

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, CONTAINS LESS THAN 2% OF ONIONS, SUGAR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SEASONING (sugar, onion, spice, garlic), SALT, SPICES, DEHYDRATED GARLIC, SOYBEAN OIL, CITRIC ACID, DEHYDRATED PARSLEY.

**CN Statement:**

**CN ID Number: 098048**

This 30 lb. case provides 85 servings 5.60 oz each. Each 5.60 oz serving (by weight) of Spaghetti Sauce with Beef provides 2.00 oz equivalent meat and 1/2 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-19.)

**Product Specifications:**

UPC (GTIN)	10049485055782
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.44 in
Case Width	11.81 in
Case Height	6.88 in
Case Cube	0.73 ft
TixHi	10x7
Shelf Life (frozen)	730 days

**Allergens:**

**Preparation:**

KEEP FROZEN  
Place sealed bag in a steamer or in boiling water.  
Heat Approximately 45 minutes or until product reaches serving temperature.  
CAUTION: Open bag carefully to avoid being burned.

**Statement:**

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**Product Title:**

COOKED BEEF MEATBALLS

**JTM Item Numbers: CP5049**

<b>Nutritional Information:</b>	<b>CN Serving Size</b>	<b>100g Serving</b>
Serving Size (oz.)	2.50	3.53
Serving Size (g)	70.87	100
Servings Per Case	192.00	
Calories (kcal)	150.85	212.85
Protein (g)	11.77	16.61
Carbohydrates (g)	1.93	2.72
Dietary Fiber (g)	0.60	0.85
Total Sugar (g)	0.85	1.20
Added Sugar (g)		
Fat (g)	10.48	14.79
Saturated Fat (g)	4.02	5.67
Trans Fatty Acid (g)	0.6	0.9
Cholesterol (mg)	48.13	67.91
Vitamin D (mcg)		
Calcium (mg)	22.82	32.20
Iron (mg)	1.42	2.00
Potassium (mg)		
Sodium (mg)	330.94	466.97

**Ingredients:**

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SUGAR, CITRUS FLOUR, DEHYDRATED GARLIC, SPICES, ONION POWDER.

**CN Statement:**

**CN ID Number:** 097953

Five 0.50 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02-19.)

**Product Specifications:**

UPC (GTIN)	10049485050497
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	19.81 in
Case Width	11.31 in
Case Height	10.50 in
Case Cube	1.36 ft
TixHi	8x4
Shelf Life (frozen)	548 days

**Allergens:**

**Preparation:**

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

**Statement:**

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

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**Heating Instructions:**

Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

CP5670

Jul 20 2020

FULLY COOKED  
BEEF PATTIES

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SPICES.

*Copy not for documenting Federal Meal Requirement*

CN

098961

Each 2.45 oz Fully Cooked Beef Patty provides 2.00 oz equivalent meat  
CN for Child Nutrition Meal Pattern Requirements. (Use of this logo and  
statement authorized by the Food and Nutrition Service, USDA 07-20.)

CN

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KEEP FROZEN

NET WT. 30 LB.



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CP5661

20202 09:00

**Heating Instructions:**

Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

CP5661

Jul'20 2020

FULLY COOKED  
BEEF PATTIES

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), VEGETABLE PROTEIN BLEND (hydrolyzed soy protein, soy protein concentrate, carrageenan), SALT, DRY BEEF STOCK, SPICES.

CONTAINS: Soy

*Copy not for documenting Federal Meal Requirement*

CN CN

Each 2.20 oz Fully Cooked Beef Patty provides 2.00 oz equivalent CN meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-20.)

CN

098948

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Manufactured by JTM Provisions Co.  
Harrison, OH 45030 800.628.2308

KEEP FROZEN

NET WT. 31.43 LB.



(01) 1 0049485 05661 1 (10) 20202



NOT FOR  
RETAIL SALE



10049485058684

CP5868  
20255 09:00

**Heating Instructions:**  
Place sealed bag in a steamer or in boiling water.  
Heat approximately 30 minutes or until product  
reaches serving temperature. Open bag carefully  
to avoid being burned.

CP5868

Sep 11 2020

COOKED BEEF PATTY MIX  
CARAMEL COLOR ADDED

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, TEXTURED VEGETABLE  
PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF SODIUM  
PHOSPHATES, HYDROLYZED SOY PROTEIN, CARAMEL COLOR, HYDROLYZED CORN  
PROTEIN.

CONTAINS: Soy

*Copy not for documenting Federal Meal Requirement*

CN CN 099060  
This 30 lb. case provides 196 servings 2.44 oz each. Each 2.44 oz serving (by  
weight) of Cooked Beef Patty Mix provides 2.00 oz equivalent meat/meat  
alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and  
statement authorized by the Food and Nutrition Service, USDA 08-20.)

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KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05868 4 (10) 20255

NOT FOR  
RETAIL SALE



10049485052491

CP5249  
19239 08:00

**Heating Instructions:**

Place sealed bag in a steamer or in boiling water.  
Heat approximately 30 minutes or until product  
reaches serving temperature. Open bag carefully  
to avoid being burned.

CP5249

Aug 27 2019

BEEF TACO FILLING

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF  
DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains  
mallo-dextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA  
POWDER, PAPRIKA EXTRACT.

*Copy not for documenting Federal Meal Requirement*

CN

098174

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz  
CN serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for CN  
Child Nutrition Meal Pattern Requirements. (Use of this logo and  
statement authorized by the Food and Nutrition Service, USDA 05-18.)

CN

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KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05249 1 (10) 19239

NOT FOR  
RETAIL SALE



10049485052507

CP5250

19152 08:00

**Heating Instructions:**

Place sealed bag in a steamer or in boiling water.  
Heat approximately 30 minutes or until product  
reaches serving temperature. Open bag carefully  
to avoid being burned.

CP5250

Jun 1 2019

TACO FILLING WITH BEEF AND  
TEXTURED VEGETABLE PROTEIN  
CARMEL COLOR ADDED

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, TEXTURED  
VEGETABLE PROTEIN (soy protein concentrate, caramel color), CONTAINS LESS THAN 2% OF  
TEXTURED VEGETABLE PROTEIN (soy flour, caramel color), SEASONING (potassium chloride,  
flavor [contains maltodextrin]), DEHYDRATED ONION, SALT, CHILI PEPPER, DEHYDRATED  
GARLIC, CARMEL COLOR, VINEGAR, SPICES, PAPRIKA EXTRACT.

CONTAINS: Soy

*Copy not for documenting Federal Meal Requirement*

CN

098046

This 30 lb. case provides 151 servings 3.17 oz each. Each 3.17 oz serving (by  
weight) of Taco Filling provides 2.00 oz equivalent meat/meat alternate and 1/8 cup  
red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo  
and statement authorized by the Food and Nutrition Service, USDA 03-19.)

CN

CN

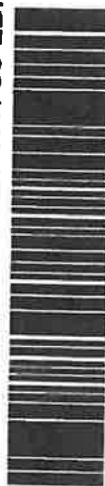
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KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05250 7 (10) 19152

CP5578

Jun 1 2019

SPAGHETTI SAUCE  
WITH BEEF

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, TOMATO PASTE, CONTAINS LESS THAN 2% OF ONIONS, SUGAR, SEASONING (potassium chloride, flavor (contains maltodextrin)), SEASONING (sugar, onion, spice, garlic), SALT, SPICES, DEHYDRATED GARLIC, SOYBEAN OIL, CITRIC ACID, DEHYDRATED PARSLEY.

Copy not for documenting Federal Meal Requirement

CN

This 30 lb. case provides 85 servings 5.60 oz each. Each 5.60 oz serving (by weight) of Spaghetti Sauce with Beef provides 2.00 oz equivalent meat and 1/2 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 03-19.)

CN

CN

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Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05578 2 (10) 19152

NOT FOR  
RETAIL SALE



10049485055782

CP5578

19152 08:00

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

NOT FOR  
RETAIL SALE



10049485050497

CP5049

19152 08:00

**Heating instructions:**

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.  
STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

CP5049

Jun 1 2019

COOKED BEEF MEATBALLS

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, SUGAR, CITRUS FLOUR, DEHYDRATED GARLIC, SPICES, ONION POWDER.

*Copy not for documenting Federal Meal Requirement*

CN

097953

Five 0.50 oz Cooked Beef Meatballs provide 2.00 oz equivalent meat for CN Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02-19.)

CN

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KEEP FROZEN

NET WT. 30 LB.



(01) 1 0049485 05049 7 (10) 19152

NOT FOR  
RETAIL SALE



10049485056826

CP5682  
20202 09:00

**Heating Instructions:**

Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.

CP5682

Jul 20 2020

FULLY COOKED  
BEEF PATTIES

**INGREDIENTS:**

GROUND BEEF (no more than 20% fat), WATER, TEXTURED SOY PROTEIN CONCENTRATE, CONTAINS LESS THAN 2% OF SEASONING (potassium chloride, flavor [contains maltodextrin]), ENCAPSULATED SALT, DRY BEEF STOCK, ONION POWDER, SPICES.

CONTAINS: Soy

*Copy not for documenting Federal Meal Requirement*

CN

098963

Each 2.25 oz Fully Cooked Beef Patty provides 2.00 oz equivalent CN meat/meat alternate for Child Nutrition Meal Pattern Requirements. CN  
(Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-20.)

CN

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Harrison, OH 45030 800.626.2308

KEEP FROZEN

NET WT. 30.375 LB.



(01) 1 0049485 05682 6 (10) 20202