"Attachment A"

Food Service Pilot Program for Portable Meals
Solicitation No.: GAGA-2010-R-0098
May 27, 2010

Questions and Answers

Q1. May we be permitted to tour the additional four school locations for which this solicitation covers? If so, we would like to request that our personnel be permitted to do so on May 20 or May 21, 2010

A1. Yes. Per Amendment No. 1 an additional site visit was scheduled.

Q2. Could you please advise if any of the capital equipment that is currently located at each school is in working order and is the property of DCPS, thus intended to be available for the successful contractor use in order to provide the scope of work required?

A2. The capital equipment currently located at the schools is in working order and is the property of the DCPS. The successful contractor may use it for the scope of work required.

Q3. How many annual serving days are expected for the schools governed by this solicitation?

A3. 180 serving days.

Q4. Section C, subsection C.3.2.2.3 indicates that *if the contractor meets the targeted participation numbers listed in Exhibit 11. DCPS shall add additional serving schools to the contract*. Based on the documents posted on the DCPS website we are not able to locate an Exhibit 11. Could you please provide the information references as Exhibit 11?

A4. Exhibit 11 is located in the body of the RFP on page 15-16 in Section C.4.11.

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Q5. Section C, subsection C.3.2.3.12.1 indicates the *Contractor shall negotiate in good faith with the existing Labor Union*. May we have a copy of the current Collective Bargaining Agreement? At a minimum would you please identify the bargaining agent that represents the workers governed by this solicitation?

A5. Delete: Section C.3.2.3.12.1 Negotiate in good faith with the existing Labor Union and;

Insert: Section C.3.2.3.12.1 If necessary, Contractor shall negotiate in good faith with the existing Labor Union. DCPS will provide copies of collective bargaining agreement upon award of the contract.

Looking for innovative cost proposals using competitive market prices for labor costs. Vendor should assume the average market hourly costs (to include union costs which can be found in the DCHR website) in their price per meal cost proposal. Please see the link below:

http://dchr.dc.gov/dcop/site/default.asp

2010 Salary Schedules: Union, Compensation Units 1 and 2 (X01 - X10)
Salary Schedules as of October 11, 2009

- X01 - Professional and Scientific*
- X02 - Technical/Paraprofessional*
- X03 - Clerical/Administrative Support*
- X04 - Corrections and Others Occupational Group*
- X05 - Social Worker/Student Trainees*
- X06 - Health Care Occupations*
- X07 - Maintenance/Trades/Labor*
- X10 - Correctional Officers/EMS*

Descriptions of Occupationally Based Schedules*

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* This document is presented in Portable Document Format (PDF). A PDF reader is required for viewing.
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Q6. Section C, subsection C.3.4, Commodities indicates among other stipulations that the *Contractor agrees to utilize USDA donated foods and processed end products made available to DCPS to the maximum extent possible in accordance with the food and nutrition quality standards herein and ensure that School receives the benefit of all refunds from processors*. Could you provide a list of the USDA Commodities ordered by DCPS for the 2010-11 school year that it expects to receive?

A6. Please see of this Amendment No. 2 (Attachment B).

Q7. Section C, subsection C.3.7.3.4 indicates that *DCPS reserves the right to purchase its own milk*. Please clarify whether the cost per half pint of milk is or is not to be included in the fixed price per meal calculation to be submitted by all interested parties.

A7. It is to be included.

Q8. Section C, Exhibits, subsection C.4.3 Exhibit 3, Nutritional Standards under detailed list, Item 1 sates *Meals shall be free of artificial preservatives, colors, flavors and sweeteners*. Could you provide more detail or definitions to what is considered to be artificial preservatives, colors, flavors and sweeteners?

A8. Please refer to attachments J.9, J.10, J.11.

Q9. Page 64, section M.3, Evaluation Criteria: Technical Criteria indicates a Total 50 Points Maximum. However, the Factors listed as A-F have assigned weights equaling 60 points. Please clarify this.

A.9 The total points for the evaluation criteria equal a total of 60 points and this correction to the RFP is being published in Amendment No. 2.

Q10. Could you please indicate if any of the schools governed by this solicitation are currently scheduled for renovation work which will impact the kitchen, serving areas and/or scope of work? If so, please provide any details or additional information available that is related to those plans.

A.10 With the exception of Wilson at University of the District of Columbia (UDC), renovations will not impact kitchen areas or scope of work of this RFP.

Q11. C.3.2.2.1-Contractor shall have adequate management and supervisory staff to fulfill the contract. How many management and supervisory staff are currently at each location included in pilot and is the new contractor required to maintain employment of these same individuals in equivalent roles?

A11. The Technical and Price Proposal should reflect the recommended appropriate staffing as required to fulfill the requirements of the contract. There is no pilot program data that you should consider in preparing your technical and price proposal.

Q12. C.3.2.3.12-As part of its transition plan, the Contractor shall:
C.3.2.3.12.1-Negotiate in good faith with the existing Labor Union:
Please provide a copy of current collective bargaining agreement? What Labor Union are the current employees organized through and who is the lead contact for contract negotiations with contact details?

A12. Please refer to response number 5.

Q13. C.3.2.12.2-Honor the pay rate and comparable benefits of current school-based employees. Please provide a list of pay rates for current school-based employees and a summary of current benefits agreement and associated costs.

A13. Please refer to response number 5.

Q14. C.3.1.12-Contractor shall serve at minimum three hot breakfasts and at least three hot lunches per week at each facility. C.3.1.25-Contractor shall offer three hot options for breakfast and two cold options for breakfasts. Is statement 3.1.25 intended to be weekly (similarly to statement 3.1.12)?

A14. Yes.

Q15. M.3.8.2 Pricing should come as close to current Federal free reimbursable rates for meals: Should this per meal pricing include labor? Can per meal pricing take into consideration the Federal COLA increases per meal?

A15. All costs must be included in per meal pricing submitted by contractor.

Q16. Is a bid bond or a performance bond required for both of these submissions?

A.16. No bid bond or performance bond is required for this RFP.

Q17. Beginning on Page 2 and continuing through Page 4 of Section B, *Items B.4.2, Price Schedule (Base Year), B.5.1 Price Schedule (Option Year One), B.6.1 Price Schedule (Option Year Two), B.7.1 Price Schedule (Option Year Three), B.8.1 Price Schedule (Option Year Four)*, exclude an Estimated Quantity for Reimbursable After School Meals. Please clarify if the service is expected to be part of the contract. If so, what amounts are to be included in the Estimated Quantity column in order to calculate a Rate and Extended Price.

A17. The estimated quantity of Reimbursable After-School Snacks is 9400. At this time breakfast, lunch, and snack are required services as listed in the RFP. The RFP states that the contractor must be willing to expand the scope of services if so requested by the DCPS.

Q18. If Exhibit 11 does not include the following information as prepared, could you also provide the following:

a. Total number of students enrolled at each school that would be available to participate in breakfast, lunch and snacks?

b. Total number of eligible students who qualify for Free and Reduced Priced price meals at each school?

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A18.

SCHOOL	ENROLLED	FREE OR REDUCED
Aiton	316	309
Amidon	323	297
Anacostia	886	673
Burrville	316	258
Eastern	335	250
Hearst	195	49
Johnson	295	251
Kelly Miller	459	385
Kenilworth	184	169
Marshall	115	81
Peabody	146	44
Prospect	108	97
Thomas	259	223
Wilson	1506	628

Q19. C.3.2.3.1-Employees assigned to work in any DCPS facility shall be carefully selected with respect to experience, background, and eligibility. How many non-management staff are currently at each location included in pilot and is the new contractor required to maintain employment of these same individuals in equivalent roles?

A19. The staffing fluctuates, and current employment numbers cannot be given. Please refer again to C.3.2.3 "Personnel Requirements" and available accessible public documents pertaining to hiring guidelines. Please also refer to Attachment J.4

Q20. Is it the intention of DCPS to provide universal breakfast in the classroom at all campuses included in this RFP?

A20. All elementary schools will be served breakfast in the classroom, all middle and secondary schools will participate in a modified universal breakfast program.

Q21. IOM standards are discussed in nutrition standards but the attachment refers to a la carte standards only. Is the intention for a la carte only or does it include meals?

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A21. The standards are for ALL meals, snacks, or other foods served under the scope of work under this RFP.

Q22. C.3.2.3.12.2 – Requires that the proposer honor the pay rate and comparable benefits of current school-based employees. How will a proposer's benefits be evaluated to ensure that current school-based employees will receive comparable benefits?

A22. All costs associated with the meals must be included in the per meal pricing submitted by the bidder thus the DCPS will evaluate the cost per meal proposed and those benefits included within the labor schedules submitted.

Q23. C.4.3 – Nutrition Standards, #10 – please define minimally processed

A23. Minimally processed can be defined as foods that remain as close to their original state when harvested and/or remain as close to natural after slaughter. A "chicken nugget" coated with breading and/or other ingredients is considered more processed than a plain "half baked" chicken with natural juices used in the cooking. A piece of cheese shredded and breaded into a "fried cheese puff" is considered more processed than the same quantity of cheese used on a salad. A fried onion ring is more processed than diced onions used in a recipe.

Q24. C3.7.3.3 – Milk Specifications – Please clarify – Are whole milk and HCFS in flavored milk allowed?

A24. Whole milk is not allowed. High fructose corn syrup is not allowed.

Q25. M.3.3.2.1 – (i) cites ' the official USDA submittal form attached'. We did not find the attachment. Could you please provide or clarify this requirement?

A25. It is Attachment J.15

Q26. M.3.6 Factor F – Portable Meal Delivery (p.70) "portable meals are defined as an evaluation criterion for Scratch Meals. Please clarify.

A26. The language this question refers to cannot be found.