

**DETERMINATION AND FINDING
FOR A SOURCE PROCUREMENT**

AGENCY, OFFICE: District of Columbia Public Schools, Office of Chief Operating Officer, Food and Nutrition Services
CAPTION: FNS Nutrition Coordinator Support (Dietician Services)
PROPOSED CONTRACTOR: Food Jonezi
CONTRACT NO. GAGA-2023-C-0020

FINDINGS

1. AUTHORIZATION:

D.C. Code 2-354.04 and 27 DCMR, Section 1304 and 1700.

2. MINIMUM NEED:

The District of Columbia Public Schools (DCPS), Office of Fiscal Strategy (OFS), Contracts and Acquisitions (OCA), on behalf of the Chief Operating Officer (OCOO), Food and Nutrition Services (FNS), is seeking a qualified contractor to ensure that all aspects of DCPS Food and Nutrition Services food quality initiatives are properly executed while operational, financial and compliance results are met. The incumbent shall assist Food and Nutrition Services in menu planning, special diets, marketing, and promotion of its new, self-operating division. The Contractor shall supply personnel that specializes in nutrition and can obtain dietetics/nutrition licensure through DC Health and will satisfy the specific needs identified in the statement of work by FNS.

3. ESTIMATED COST:

The estimated cost for the base period is \$167,086.40 from Date of Award to September 30, 2024.

4. FACTS THAT JUSTIFY A SOLE SOURCE PROCUREMENT:

FNS is required to provide meals to DCPS students as part of the scheduled school day, and the existing staffing level of the division does not account for the additional workflows. It is important to note that over 85% of DCPS students are categorized as Free or Reduced due to the overwhelming need identified in the city. As a result, there is a critical need to ensure that menus are accurately developed to comply with all USDA and DC Healthy Schools Act requirements; and that community engagement is prioritized to maximize student participation and inclusion. This includes implementing effective systems to ensure that all quality, nutritional, and fiscal targets are met, which is driven by effective promotion and engagement with FNS's internal and external stakeholders. Likewise, there is a critical need to promote and improve the efficiency of FNS's self-operated food service program in efforts to increase student participation, community engagement, and prepare for expansion.

The addition of contracted assistance is critical in ensuring that DCPS meals for school children are safe, nutritionally whole, and fully reimbursable as DCPS endeavors to meet all requirements of school meals as prescribed.

Office of Contracts and Acquisitions researched the DSLBD website and NIGP code 9483200 for contractors who could provide Dietician Services and the search resulted in the following:

Food Jonezi: Food Jonezi is a nutrition practice that specializes in medical nutrition therapy health education, whole-body wellness and prevention and dietician services and focus on areas of Diabetes Management, Cardiovascular Diseases (high blood pressure and high blood cholesterol), meal preparation and planning, eating disorder and general health and wellness.

SoHookd: SoHookd is a personal wellness and fitness business. The company provides wellness products (oils, herbals), healthy eating suggestions, clothing, exercises, and virtual therapy.

As a result of our market survey, DCSP determined that Food Jonezi is the only vendor that can provide dietician services and ensure that menus are accurately developed to comply with all USDA and DC Healthy Schools Act requirements.

5. BACKGROUND AND HISTORY:

FNS is responsible for providing food and nutrition services to all 118 DCPS school sites with meal programs, equating to over 9.5 million meals each year. Currently, two key Food Service Management Company (“FSMC”) vendors are responsible for food service at 110 of these schools, while 8 have converted to self-operation by DCPS. SodexoMagic is contracted to operate 88 schools, while DC Central Kitchen is contracted to operate 12 schools.

In 2021, FNS also expanded its work streams to a self-operation pilot of 8 schools. The pilot requires that FNS develop its own menus, procure its own ingredients, hire, train and manage additional DCPS staff, and ensure that all fiscal and regulatory requirements are met. All DCPS FNS providers employ staff members that are responsible for the oversight of menus services and compliance that meet DCPS’ robust specifications. Additionally, FNS central office staff provide additional support and accountability to ensure compliance with all USDA and DC regulations at all DC Public Schools.

6. CERTIFICATION BY PROGRAM DIRECTOR:

I hereby certify that the above findings are correct and complete to the best of my knowledge and the anticipated prices to DCPS are fair and reasonable.

Date

Program Director, OCOO-FNS

7. CERTIFICATION BY CONTRACT SPECIALIST:

I hereby certify that the above findings are correct and complete to the best of my knowledge and the anticipated prices to DCPS are fair and reasonable.

Date

Contract Specialist

CERTIFICATION AND DETERMINATION

Based on the above-certified findings in accordance cited authority, I hereby determine that it is not feasible or practical to invoke the competitive bidding process under Section 402 or 403 of the District of Columbia Procurement Practices Reform Act of 2010 (D.C. Law 18-371; DC Code 2-354.04 and 27 DCMR 1304 and 1702.

Date

LaVeta Hilton
Contracting Officer