# DETERMINATION AND FINDING FOR A SOURCE PROCUREMENT

**AGENCY, OFFICE:** Office of Contracting and Acquisitions, on behalf of the District

of Columbia Public Schools (DPCS), Office of Food and

**Nutrition Services** 

**CAPTION:** FNS Nutrition Administration and Operation Support

**PROPOSED CONTRACTOR:** Food Jonezi

**CONTRACT NO.** GAGA-2023-C-0375

#### **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 Contracts and Acquisitions (OCA), on behalf of the Department of 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 the oversight of food preparation, production, and service to support its new, self-operating division. The Contractor shall supply personnel that specializes in food production and planning and will satisfy the specific needs identified in the statement of work by FNS.

#### 3. <u>ESTIMATED COST:</u>

The estimated cost for the base period is \$102,000.00 from October 1, 2023, 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 food quality exceeds satisfaction to ensure the maximum amount of participation by DCPS students. This includes implementing effective systems to ensure that all quality, nutritional, and fiscal targets are met, which is driven by effective culinary training with FNS staff. Likewise, there is a critical need to oversee the operations due to the direct link between the development of menus to the execution of the recipes for service.

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.

## 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.

As a commitment to our local partners, FNS prioritizes vendors on the DC Supply Schedule and our Community Based Enterprises.

## 5. <u>CERTIFICATION BY THE OFFICE OF SCHOOL IMPROVEMENTS AND SUPPORTS:</u>

Date	Joan Aird
	Senior Contract Specialist
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Based on the above-c	ertified findings in accordance cited authority, I hereby determine that it is
Based on the above-c not feasible or practic	