

SFA Response to Questions

- **Can you confirm if the meals are currently being delivered once a day, and delivered Hot?**

Meals are currently delivered twice a day. Once for breakfast and once for lunch. If the meal is a hot meal, they are delivered hot in cambros.

- **To help vendors provide the most competitive price; can you share the current billing structure and meal pricing? And can you confirm that is with the same service style you are requesting in this RFP?**

To ensure a fair and competitive bidding process for all participants, we do not disclose our current vendor's proprietary or billing structures. We ask that you submit your proposal with most competitive pricing and billing structure your company can offer based on the scope provided.

- **Can you confirm there is only one staff member daily, and that their wages are included in the meal cost currently?**

We are asking the FSMC to provide a server for the meal. To ensure a fair and competitive bidding process for all participants, we do not disclose our current vendor's proprietary or billing structures. We ask that you submit your proposal with most competitive pricing and billing structure your company can offer based on the scope provided.

- **Is there restriction on food drop of time?**

Breakfast cannot be delivered before 9:00 am and lunch must be delivered by 11:00 am.

- **Can you provide spec-information on the equipment you have onsite, seen at the walk-through? (Specifically, what temperature can your warmer get to?)**

Our existing equipment consists of a Beverage Air HR Refrigerator and an Alto-Shaam 1000-TH-I Full Height Cook and Hold Oven. The temperature range for the Cook and Hold oven is 200° to 325°F for cooking. 60° to 205°F for holding.

- **Can you share the current/interim FSMC agreement?**

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- **Can you clarify how meal ordering works and who is responsible for the initial meal orders?**

The office assistant/clerk is responsible for ordering the initial meal orders. Once we receive the menu, it is sent to our parents. Once their selections have been made, we send in our counts.

- **Can you share why you are currently on an interim contract going to October 1st?**

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- **Can you confirm the meal numbers on pg 22 of the RFP? Why is breakfast participation so much higher than lunch?**

The meal numbers on page 22 of the RFP are correct. Our breakfast participation has always been higher than lunch. The breakfast meals have typically been more appetizing than the lunch meals.

- **How does the pricing for the salad bar work with your current agreement?**

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- **What are the estimated offerings on the salad bar?**

The salad bar is a new addition to our meal program.

- **How many students typically choose the salad bar?**

The salad bar would be a new addition to our meal program.