

ADDENDUM # 1

TO: All Prospective Bidders
FROM: Leigh Hansen
DATE: March 11, 2013
SUBJECT: Addendum No. 1 to Contract Documents for Request for
Proposals FS13-03A
Food Services Management

You are instructed to read and to note the following described changes, corrections, clarifications, omissions, deletions, additions, approvals and statements pertinent to the Request for Proposals.

The Addendum #1 is a part of the Request for Proposals and shall govern in the performance of the work.

The following chart addresses the described changes, corrections, clarifications, omissions, deletions, additions, approvals and statements pertinent to the Request for Proposals.

Question/Clarification	Please note the following edit, clarification, or response to potential bidders question.
Table of Contents Proposal and Contract Documents, Exhibit B-Meal Prices/Income	Replace section Exhibit B-Meal Prices/Income to match the Exhibit B Table of Contents with the following: Average Daily Participation 2012 02 Average Participation 2011 10 Claim Year Summary 2010 2011 Claim Year Summary 2011 2012 Commodities Usage 2011 2012 CRE Letter 2012 September 12 Federal & State Receivables 2010 2011 Food Service Account Statement of Operation Food Service Pricing and A la Carte Items Lunch Meal Pattern 2012 Monthly Claims by Location 2011 10 Sponsor Claims for Reimbursement Staffing 2012-2013 Weekly Operating Report 2012 October 26 Weekly Sales Report 2012 November Summary
Instructions/Information for Bidders Article 16	Strike the verbiage and the chart and replace verbiage with "The approximate daily sales to students at each site can be found in Exhibit B-Meal Prices/Income, Average Daily Participation Revised 03/06/2013.
Instructions/Information for Bidders Article 22	In the sentence "The surplus food available should exceed a market value of \$0.10 per meal." replace \$0.10 with "\$0.2275"
Instructions/Information for Bidders	Strike all verbiage in Section 5.a. following, "The

Article 33. Section 5.a.	financial schedules should be completed by each bidder and submitted with bidder's proposal."
Exhibit A	Add WSH Exemption to Ed Code 45103.5 (Attached to this addendum)
Exhibit B-Meal Prices/Income, Average Daily Participation	Replace chart with the chart Average Daily Participation Revised 03/06/2013. (Attached to this addendum)
Frequently Asked Questions	Replace the answer to the question, "What are the financial arrangements for costs associated with the food service program?" with "The cost of all food supplies and operating expenses shall be paid by the District and labor and fringe benefits shall be paid by the contractor and reimbursed by the District."
Is the District exempt from Ed Code 45103.5?	Yes.
Does each school site prepare their own meals?	Distribution kitchen facilities exist on most sites. Bowman High school prepares the food for Sequoia Charter School and West Ranch High School prepares the food for Academy of the Canyons.
Are the kitchens open after school or on Saturdays?	Golden Oak Adult School uses the facility at West Ranch for culinary classes on Saturdays 9 AM to 2 PM. West Ranch offers a culinary class through the ROP program on their site 4 days per week beginning at 4PM.
Is all the food preparation equipment we saw during the job-walk staying as part of the program?	Yes, except the deep fryers.
Is there additional equipment that was not seen during the job walk that is part of the program?	Yes. There are two trucks. A 2013 F450 and a 2006 F350.
Are the kitchens open during the periods between classes?	Most principals do not allow kitchens open during periods between classes. There are exceptions, open period is determined by each school site principal.
Do we use the currently empty refrigerators at Rancho Pico JHS?	Yes.