

Nutrition Services Department
San Bernardino City Unified School District
1257 Northpark Boulevard
San Bernardino, CA 92407
Phone: (909) 881-8008 x 227, Fax: (909) 881-8016

ADDENDUM #1

RE: Bid #NSB 2019/20-4, PREPARED FOOD DELIVERY & CATERING

Wednesday, September 4, 2019

VENDOR:

In accordance with bid documents Supplemental Terms and Conditions, page 7, article 7. Addendum: "If it becomes necessary for the District to revise any part of this bid, an addendum will be posted and issued to all bidders on record of receiving the original bid. Each bidder is solely responsible to check posts and must include signed addendum within bid response."

Please be advised of the following clarifications and changes for the above referenced bid.

16. Packaging: Outer portion of packaging (boxes) shall be labeled to identify type of product (i.e. Beans, Spaghetti, Chow Mien, etc.) when delivered. Vendor shall provide satisfactory holding facilities, i.e. heavy corrugated cartons, aluminum containers, etc. Packaging material shall be of strength sufficient to prevent crushing of food.

Food that is meant to be served cold must have an internal temperature of 41 degrees or lower. All other food must be delivered hot, freshly prepared, baked daily and delivered with an internal temperature of at least ~~465~~ **140** degrees Fahrenheit in Food Grade boxes. Whenever possible, the District would like to use Environmentally Preferable Products (EPP). Related terms include "environmentally appropriate", "environmentally sensitive", and "environmentally sound". Deliveries shall be made within 15 minutes of stated delivery time as specified at time of order.

17. Preparation and Assembly: Food(s) shall be prepared under properly controlled temperatures as required by regulations. Food(s) must have an internal minimum temperature of ~~465~~ **140** degrees Fahrenheit or 41 degrees or less if food is supposed to be served cold. Failure to meet these requirements will be cause for rejection of the entire lot delivered, at vendor's expense. The vendor must take back and exchange, credit or refund, any and all product which is unsellable due to manufacturer product not meeting minimum specifications or poor quality, including take back and issue credit.

REQUIREMENTS FOR ALL VENDORS

The below requirements pertain to all Food Type Sections

1. All meal food should be delivered in buffet style unless specified as individually

- wrapped (IW) or Bowl
2. Must quote 3 party pack sizes with the first minimum pack order being for 15+ people
 3. Hot food must be at a temperature of ~~165~~ **140** degrees
 4. Cold food must be at a temperature of 41 degrees or lower
 5. Vendor must provide cutlery needed for food
 6. Vendor must provide plates needed for food
 7. Vendor must provide condiments for food
 8. Vendor must provide napkins
 9. Vendor must provide serving utensils (tongs, spoons, etc.) needed for food
 10. Must have a current health inspection
 11. Must have an **A** rating
 12. Vendors must have email to place orders and communicate.
 13. Must provide free samples of all items bid per Food Section Sample Delivery Schedule
 14. **MUST PROVIDE DELIVERY OF FOOD**

Return the signed copy Addendum #1 along with your bid documents before:

11:00 a.m. on Friday, September 13, 2019

Signature X _____

Date: _____

Company Name: _____

Thank you for your interest in our District and participation in this bidding process.