



MAGNOLIA PUBLIC SCHOOLS

Board Of Directors

Board Agenda Item #	II D
Date:	June 6, 2016
To:	Magnolia Board of Directors
From:	Caprice Young, Ed.D., CEO & Superintendent
Staff Lead:	Kelly Hourigan, Chief Operations Officer
RE:	RFP for meal program

Proposed Board Recommendation

I move that the board approve Better4You meal program to provide meal services at Magnolia Science Academy 2 for the 2016-2017 school year.

Background

MPS is committed to providing healthy breakfasts and lunches to its students and meeting all standards and regulations relating to the National School Lunch and Breakfast programs, as well as California health and school rules and regulations.

MPS posted the RFP on our schools website and emailed to vendors to assure a fair bidding process.

The selection of the winning proposal will be based upon the following criteria:

1. Qualifications and experience of the vendor's management team.
2. Adequacy of client references.
3. Adequacy of required corporate documentation.
4. Adequacy of controls for compliance with food safety regulations and National School Lunch program (NSLP) requirements.
5. Proposed cost per unit breakfast and lunch.
6. Design of the meal pattern.
7. Commitment to on-time delivery and back-up plans in the event of weather, etc.

Contract Period: This agreement shall become effective on August 1st, 2016 and terminate on June 30th , 2017, unless an extension is agreed to in accordance with the terms

Budget Implications: The estimated value of this contract ranges approximately around \$100,000 which is already included in the schools budget and is aligned with the school lunch funding program.

Name of Staff Originator: Kelly Hourigan, Chief Operations Officer

Attachments:

- Better 4 You RFP
- LAUSD RFP

FY2016-17 CALCULATION OF NET PRICE FOR BILLING WITH LAUSD AS SCHOOL FOOD AUTHORITY

Assumes that cafeteria will collect copay if Pricing

REQUIRED BASIC INFORMATION FOR INPUT

separate	Type of location: Enter either <u>Co-located</u> or <u>Separate</u>
Pricing	Type of claiming: Enter either <u>Pricing</u> , <u>P2</u> or <u>CEP</u>
MS	School Level: Enter <u>ES</u> or <u>MS</u> or <u>HS</u>
Basic	Type of breakfast: Enter either <u>Needy</u> or <u>Basic</u> .

LUNCH	FREE	REDUCED	FULL
Vended Price	\$5.40	\$5.40	\$5.40
Minus: Reimbursement Rates	(\$3.38)	(\$2.98)	(\$0.37)
Minus: Copay	\$0.00	(\$0.40)	(\$3.00)
Billing Rate	\$2.02	\$2.02	\$2.03

BREAKFAST	FREE	REDUCED	FULL
Vended Price	\$3.30	\$3.30	\$3.30
Minus: Reimbursement Rates	(\$1.89)	(\$1.59)	(\$0.29)
Minus: Copay	\$0.00	(\$0.30)	(\$2.50)
Billing Rate	\$1.41	\$1.41	\$0.51

SNACK	FREE	REDUCED	FULL
Vended Price	\$1.73	\$1.73	\$1.73
Minus: Reimbursement Rates	(\$0.84)	(\$0.42)	(\$0.07)
Billing Rate	\$0.89	\$1.31	\$1.66

SUPPER	FREE
Vended Price	\$5.40
Minus: Reimbursement Rates	(\$3.31)
Billing Rate	\$2.09

FY2015-16 NSLP REIMBURSEMENT RATES			
	FREE	REDUCED	FULL
LUNCH			
Federal	\$ 3.1500	\$ 2.7500	\$ 0.3700
State	\$ 0.2271	\$ 0.2271	\$ -
Total	\$ 3.3771	\$ 2.9771	\$ 0.3700
BREAKFAST NEEDY			
Federal	\$ 1.9900	\$ 1.6900	\$ 0.2900
State	\$ 0.2271	\$ 0.2271	\$ -
Total	\$ 2.2171	\$ 1.9171	\$ 0.2900
BREAKFAST BASIC			
Federal	\$ 1.6600	\$ 1.3600	\$ 0.2900
State	\$ 0.2271	\$ 0.2271	\$ -
Total	\$ 1.8871	\$ 1.5871	\$ 0.2900
SNACKS			
Federal	\$ 0.8400	\$ 0.4200	\$ 0.0700
State	\$ -	\$ -	\$ -
Total	\$ 0.8400	\$ 0.4200	\$ 0.0700
SUPPER			
Federal	\$ 3.0700		
Cash in Lieu	\$ 0.2375		
Total	\$ 3.3075		

FY2016-17 COPAY		REDUCED	FULL
LUNCH	ES	\$ 0.40	\$ 2.75
	MS	\$ 0.40	\$ 3.00
	HS	\$ 0.40	\$ 3.25
BREAKFAST	ES	\$ 0.30	\$ 2.25
	MS	\$ 0.30	\$ 2.50
	HS	\$ 0.30	\$ 2.75



School Food Services Proposal

School Year 2016-2017

Prepared Specially For:



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Cover Letter

Fresh Start Meals Inc. is delighted to submit for your consideration the following proposal to provide vended meals and work as a Food Service Management Company for Magnolia Science Academy-2 for the 2016-2017 school year.

We are very excited to have the opportunity to partner with you in providing healthy meals to your students and look forward to a positive response.

Willingness to Perform Requested Services

Fresh Start hereby expresses its willingness to provide nutritious, high-quality meals to students and participants in the School Food Service Program for School Breakfast and School Lunch, as well as the Child & Adult Care Food Program, that meet U.S.D.A. standards, to accommodate special diets where medically necessary, improve the nutritional quality of meals, and maintain a financially viable nonprofit food service program.

Ability to Perform Services Required

Our school meal program is broad in capability and expansive in offerings. We are fully aware that your schools have individual needs and taste preferences. Therefore, we will build each meal program around your needs and special requirements; working closely with school administrators, parents and students to find ways to increase participation in addition to enhancing menu appeal.

It is through competitive pricing, great flexibility and dedication to providing the ultimate customer service that allowed us such longevity in an ever changing business. We offer a great many workshops to help grow community wide participation in the meal program and are always looking for new and inventive ways to assist our schools.

We are very proud to operate a scratch kitchen. All of our meals are made fresh every single day! We do not prepare any fried foods or cook from bulk processed goods. Our menu goes beyond the typical cafeteria selections. Our chefs are constantly creating new recipes to maintain variety and interest in the program. We use many types of fruit like cantaloupe, watermelon and pineapple when in season; as well as offering special caterings to keep things fresh and interesting for students. In addition, our in-house bakery makes most of the bake items we serve such as muffins, coffee cake, dinner rolls, hoagie rolls, croutons and garlic bread. We also provide therapeutic and vegetarian menus for those students with medical needs.

We follow the New Meal Pattern without sacrificing taste, quality or presentation. Offering menus that are fully compliant with the School Breakfast Program and National School Lunch Program, we take immense pride in successfully navigating our schools through the Administrative Review process.

FRESH START MEALS INC

Proprietary Information

The following information is proprietary and shall not be disclosed to any third party without Fresh Start Meal's express and written consent:

- 1) Client List
- 2) Meal Prices
- 3) Three Level Workshop
- 4) Sample Menus

Primary Liaison

The following individual will be your designated liaison:

Name and Title: Veronica Alcaraz, Business Development Director
Phone: (818) 515-7749
Email: freshstartmeals@yahoo.com

Name and Title: G. Tom Sawyer, Sales Representative
Phone: (714) 695 -1292
Cell: (714) 396 – 4164
Email: thomp123@pacbell.net

Authorized Representative

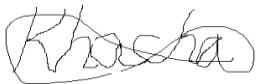
The following individual has the authority to bind Fresh Start Meals Inc. Inc. in contract:

Name and Title: Khachatur Budagyan Phone: (818) 361 - 1800
Email: chris@bestwaysandwiches.com

Certification

By signing this cover letter, I certify that the information contained in this proposal is accurate and that all attachments required to be submitted as part of the proposal are certified to be true and binding upon our company.

Sincerely,



Khachatur Budagyan, CEO

Fresh Start Meals

Federal Employer Identification Number: 81 - 1716979

Fee Proposal

PROPRIETARY INFORMATION

The costs included in the Cost per Meal table comprise the fixed price per meal. The fees are agreed upon by both parties and represent allowable food service costs in accordance with 2 CFR parts 225 and 230 as applicable.

Meal Type	PRICE
Grab and Go Breakfast	1.95
Lunch w/ Servers Included	2.95
Grab and Go Lunch w/ Servers Included	2.95
Snack	.82
Supper	2.95

❖ **Servers are available at no extra charge with a minimum of 125 served meals, with an additional server provided for every 100 meals after that.**

❖ Prices are inclusive of all paper goods (napkins, utensil, and plates), milk and serving utensils. Emergency meals are charged at the same rate. Biodegradable options are available at an additional cost of 10¢ per ordered meal.

❖ BBQs are available two times a year for the same price as a regular reimbursable meal, and can be used to replace the regular lunch as a special treat to students. Additional BBQs and catering are available to be negotiated upon completion of contract.

❖ Equipment such as refrigerator and warmers are available to fulfill the needs of the schools listed in each of the scope categories.

❖ For no additional cost, breakfast meals can be separated for each individual classroom as part of the Universal Breakfast program, providing every student with a meal. Hot breakfast is available up to 3 times a week.

❖ Also available for order is a salad bar option that provides students with a bevy of fresh veggies, tasty toppings and savory dressings to enhance the lunch experience. There is an additional charge of 5¢ per ordered meal for this option. Equipment is included.

❖ **In case of emergency, such as inclement weather conditions or any program related incidents, Fresh Start Meals is able to adjust your schools counts, meal or serving style to guarantee your students are fed, no matter what the circumstances. We can provide back-up meals to safely store at the school or can facilitate alternative meal options in needed.**

FRESH START Experience

With a keen focus on customer relations, attentiveness and flexibility, we work together with school administrators to reach program goals; which include feeding every eligible recipient, reducing costs and staying in compliance to avoid fiscal penalties during audits.

Fresh Start Meals has extensive experience working with several SFAs and set the standard of catering to the needs of our school partners that many of our competitors attempt to emulate. We provide Serve Safe certified onsite personnel for meal distribution, a Transportation Department that is charged with delivery and pickup of all program related items, as well as a dedicated Account Specialist to assist with menu selection and order placement.

Our in house Nutrition Department ensures that all menus are compliant with SBP and NSLP standards in relation to the New Meal Pattern and provides guidance on Administrative Reviews. Fresh Start also handles all food purchases and, if needed, can provide warmers and refrigeration to maintain meal items at the proper temperature.

School Food Services Offered

We provide complete school meal service for your school including the School Breakfast Program (SBP), the National School Lunch Program (NSLP), Child & Adult Care Food Program (CACFP), USDA Donated Foods, After School Supper and Snack. Since opening our doors in 2002, we have served over 70 million meals!

We recognize that our clients have individual needs and taste preferences. Therefore, we build each meal program around these needs and special requirements to provide a truly individualized experience. This service model, as well as the close partnership we develop with our schools has helped us retain and expand our customer base.

Our Story

Since we first began servicing schools in 1993, we have always been at the forefront of innovation and have always sought to be a full support provider. By that we mean taking on several more duties and responsibilities than a usual vendor would in order to lighten the burden that comes with maintaining a working food program. Long before any other servicer, we've provided serving personnel and flexible menu options.

Fresh Start Meals was born from the idea that our children deserve more than a tasteless, frozen food aisle, cookie cutter meal and founded on the belief that our kids are entitled to a freshly made meal that was prepared with the freshest ingredients, daily. Our USDA certified facility, with over 40,000 sq ft of production space in San Fernando produces over 100,000 meals per day and over 15 million school meals annually.

With over a century's worth of combined experience in the food industry and decades of working with some of the largest school districts and CMOs in the country, the Fresh Start team has unparalleled experience understanding and meeting the needs of our schools. We strive to fulfill the varying wishes of our schools, providing supreme customer service and a personal touch that no one can duplicate.

Our Philosophy

- We believe that meals must be tasty and meet dietary guidelines for a nutritious and balanced diet.
- We only use fresh ingredients to prepare wholesome meals that encourage healthy lifestyles.
- We provide a flexible menu that can be adapted to your individual needs.

Customer Satisfaction and Relationships

Fresh Start prides itself on providing our schools with top of the line customer service. Our Client Services Department representatives will work with designated school administrators on a daily basis to minimize waste in ordering and ensure all eligible recipients are receiving the meals they enjoy. A client representative will be assigned to your school and will get to know individual needs and requirements.

Your client services representative will work with you to help you fine-tune your individual meal program to maximize participation. Throughout this process, Fresh Start will be your partner, not just another vendor. We believe that a close working relationship is the only way to maintain a partnership.

Accessibility and Complaint Management

Fresh Start is constantly working to improve the quality of service and attention to our clients. We will assign a dedicated client services representative whom will ensure that clients have immediate access to information and seek assistance quickly. The client representative is available to answer any questions and help resolve any problems that may arise.

In addition to your assigned representative, the Fresh Start Business Development and Field Quality Assurance teams conduct regular visits to ensure that each site's needs are met. Team members are available to schedule monthly meetings or as needed, to review ordering practices, discuss changes and answer questions regarding meal service.

Administrative Reviews

Our Nutrition Department has processed numerous audits and Six Cent Certification packets for schools. Fresh Start has submitted all our menus, recipes, nutritional CN Labels, etc. for these audits and they have all been approved. We are in excellent standing with the State of California Department of Education.

We at Fresh Start approach everyday as though we are being reviewed. In the event of an Administrative Review, Fresh Start will provide all the support necessary and required documents to ensure that the review is successful. This includes assisting with the acquisition of any needed equipment or signage, as well as regularly conducting on-site training throughout the school year.

Meal Transportation

We operate a large fleet of temperature-controlled vans to ensure on-time meal delivery to every school. All food is checked for the appropriate temperature before leaving on route.

The temperatures are recorded on to Transportation Record before leaving the kitchen. Upon arrival at the school, the temperatures are measured again and recorded on the same document.

A copy for the school is left at the delivery site for their records and another is retained at Fresh Start for three years.

Temperature Control

Fresh Start Meals ensures that your meals arrive and maintain their proper temperature by sending them in air tight insulation boxes, also known as cambros, which help keep the food at a safe to serve temperature.

When the meal is hot, our meals are put into metal trays straight out of the oven and closed up to trap the heat. They are then stored in hot boxes and delivered to the school within minutes of serving time. When the option is cold, the meals are sent in similar insulated boxes that have been frozen overnight and accompanied by ice blankets to keep them cool.

Milk is sent in ice chests, with a limits to how many can be sent per ice chest to ensure a sufficient amount of ice to maintain proper temperature.

With flexibility in delivery time, effective process and a wide array of temperature controlling tools, Fresh Start Meals ensures that your meals arrive safe and ready to eat!

Equipment

Fresh Start Meals offers a vast amount of varying equipment, depending on the needs of your school; most of which we offer at no additional charge. We offer items such as floor racks, table cloths, chafing stands, sanitizer, utensils, plating, condiment bottles and much more!

While our services do not require equipment such as warmers and refrigerators for most of our serving options, Fresh Start Meals is able to provide refrigeration and warming equipment at the school's request.

We are also able assist your school in acquiring special equipment grants that can aid your school in the purchase of refrigerators and warmers to be used for the meal program.

Transition Plan

When Fresh Start is chosen, our first step is establishing our on-site contact for each school and working with them to immediately identify that school's needs for the coming year. Finding out our first day of service and bell schedule, we will begin to shape the best possible transportation route and delivery times. Our Field Personnel Supervisor will procure the necessary number of servers for each individual site.

A member of our Business Development team will visit the school sites to assess serving area and schedule Parent and Student Workshops in order to build interest in the food program and ingratiate ourselves with the community. This is beneficial in that it allows parents to see what their students will be eating at school, giving them confidence that their child will be provided with healthy and flavorful meals daily. This also gives us the opportunity to get feedback directly from our most valued clientele, the students.

An Account Specialist will be assigned and will assist the school contact in constructing a favorable menu to ensure the school year starts on a high note. Based on enrollment, the previous year's average counts and free/reduced percentage of the site, initial counts will be generated. Participation will be monitored by the Account Specialist, who will adjust the counts accordingly in the first couple weeks of the new school year to avoid waste or shortages.

Our Commitment to Healthy Food Options

Healthy and Delicious Meals

We are very proud to operate a scratch kitchen. All of our meals are made fresh every single day! We do not prepare any fried foods or cook from bulk processed goods. Our menu goes beyond the typical cafeteria selections. We use many types of fruit like cantaloupe, watermelon and plums when in season.

Our chefs are constantly creating new recipes to maintain variety and interest in the program. We follow the New Meal Pattern without sacrificing taste, quality or presentation. In addition, our in-house bakery makes most of the bake items we serve such as muffins, coffee cake, focaccia, dinner rolls, croutons and garlic bread.

Vegetarian and Vegan Options

Fresh Start Meals is proud to offer a number of alternative meal options, including fully compliant vegetarian and vegan meals at no additional cost. We offer these meals at the same rate as a regular lunch, because of our strong belief in providing every possible student who wants a meal the opportunity to get one, regardless of dietary needs or choices.

Individualized Service

We understand that no two clients are alike. That is why we prefer an individualized approach instead of a cookie cutter system. We work closely with administrators to find ways to increase participation and enhance menu appeal. Be it through student surveys, orientations or workshops; Fresh Start is committed providing each one of our schools a highly personalized experience and the attention they deserve.

Our Quality Standards

We follow strict food quality and safety standards to ensure that our meals are both delicious and safe to eat. Our food production operations meet the most rigorous food safety and quality standards. We have adopted the three major tenets of HACCP* Kitchen Operations and carefully follow them throughout every phase of the food process.

We emphasize team accountability for preventing food-borne illness and bacterial cross-contamination. Our food preparation and delivery personnel are all "SERVSAFE" certified.

Commodities Program

Fresh Start Meals is happy to announce that we are an authorized vendor for the USDA commodities program. The USDA's Schools/Child Nutrition Programs support American agricultural producers by providing cash reimbursements for meals served in schools, but also by providing nutritious, USDA-purchased food to the National School Lunch Program (NSLP), Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP). This service allows our schools to earn larger savings on their meal programs through credits that are obtained through use of the program.

Model to Eliminate Waste

Waste Reduction and Ordering Flexibility

Waste reduction and ordering flexibility are two more ways in which Fresh Start helps schools reduce waste and lower food program costs. By being proactive and listening to the clients' needs, we can fine-tune the menu options to minimize waste.

Fresh Start works directly with schools to reduce waste by allowing for order count changes up to 48 hours before the day of service. Meal ordering can be done on a monthly or weekly basis, depending on which strategy best suits the school. However, whenever changes are necessary, they can be submitted as late as 3pm 2 days before the day of service. This ensures more accuracy in meal orders and avoids costly overages.

Another way to minimize waste is through smart menu planning. The Fresh Start Team is available to meet on a monthly basis to overview ordering practices and will modify or remove meals that are not being received favorably by the students. We strongly believe that listening to the customer and being flexible with the menu are of paramount importance.

Lower School Meal Costs, Higher Participation

Fresh Start helps schools reduce overall meal program costs by offering meals at a rate well below SBP and NSLP reimbursement rates. We do so without sacrificing quality and taste, opting to avoid supposed money saving supply programs that offer lower quality ingredients.

Instead, we choose to provide our schools with the freshest and most appetizing meals possible at an affordable price. Using this model has proven very effective, with our schools typically seeing a sharp rise in participation in their first year with us. This is accomplished by focusing our efforts on ensuring that every student that wants a meal gets one.

Offer vs. Serve

Offer vs. Serve is a concept that pertains to the meal patterns used in the School Nutrition Programs, which allows students to decline two of the five food components offered in a school lunch, while still allowing programs to claim those meals as complete and reimbursable. The program goals are to reduce food waste and allow students to choose foods that they prefer.

Fresh Start is committed to helping schools implement the Offer vs. Serve concept to ensure that schools allow students to eat only the meal components they want and receive full meal reimbursement.

Share Table

In an effort to reduce the amount of food waste and encourage the consumption of food served, many school food service operations have established "sharing tables." Sharing tables are carts and/or tables where children can place unconsumed food and beverage items (pre-packaged food and beverages, unopened wrapped food and beverages, or food items with a peel) that they choose not to eat/drink. These tables provide an opportunity for other children to take additional helpings of food or beverages at no cost to them. In many instances, food and beverage items, especially unopened milk, have been reused by food service operations as part of a reimbursable meal, served a la carte, and/or used in cooking.

While the United States Department of Agriculture (USDA) guidance has permitted the use of both sharing tables and the recycling of food and beverages, including milk, State food safety laws are more restrictive; therefore, this practice is only acceptable when in compliance with applicable State and local health codes.

Additional Services

Fresh Start utilizes various materials and methods to grow interest in the meal program. We provide great many additional services, such as, our Three Level Workshop that is meant to familiarize ourselves with every aspect of a school and allows parents, students and school staff a taste of the Fresh Start treatment. Some of the added services we offer are:

- Three Level Workshop
- Student Raffles
- Toy Drives
- Fully Compliant Student BBQs
- Culinary Workshops
- Graduation Breakfast and Lunch
- Fundraisers
- Special Caterings
- And many more!

We offer parent orientations to introduce the food program to the family of the students. We address the New Meal Pattern, explain the programs guidelines and give them a chance to try the food that their students will be eating every day. This way, the parents get involved with making sure their kids eat daily and lets them know that the school providing them delicious, nutritious meal.

Building on our parent orientation, we work closely with the school's Student Council and ASB programs to allow our students an avenue to provide their feedback and inspire them to go out and encourage their fellow classmates to participate.

Fresh Start prides itself on being an all-around partner to our schools and are available to provide catered food service (with times and prices to be mutually agreed upon) for a vast array of events including fundraisers, PTA Meetings, Open House Night, Graduation and any other special events that may arise throughout the school year.

As an added value to our customers, we offer meal service personnel certified in food handling to assist with meal operations.

In addition to our regular meal options, we offer therapeutic and special allergen meals at no additional cost for any student in need.

Successful Strategies to Increase Student Participation

Fresh Start works with school administrators to find ways increase participation in the School Breakfast and National School Lunch Programs. Some of the more successful strategies include expanding the traditional model of serving breakfast and implementing alternative service models.

PROPRIETARY INFORMATION

Three Level Workshop

Fresh Start has managed to increase and maintain participation throughout our schools by employing a Three Level Workshop model that is meant to educate students, parents and staff on the SBP and NSLP programs.

We offer parent orientations to introduce the food program to the family of the students. We address the New Meal Pattern, explain the program guidelines and give them a chance to try the food that their students will be eating every day. This way, the parents get involved with making sure their kids eat daily and lets them know that the school providing them delicious, nutritious meals.

Building on our parent orientation, we work closely with the school's Student Council and ASB programs to allow our students an avenue to provide their feedback and inspire them to go out and encourage their fellow classmates to participate.

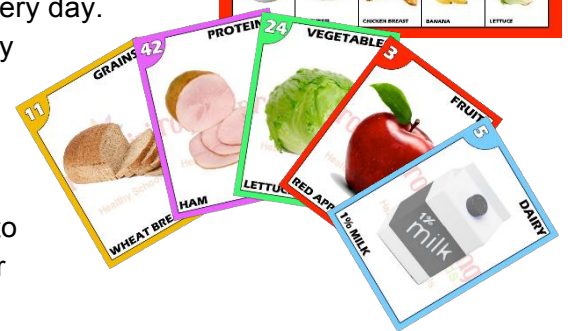
Lastly, we provide a workshop to the school staff and point of service (POS) personnel, educating them on Offer Versus Serve protocols, what constitutes a compliant meal, proper line set up and POS strategies to improve line flow.

Utilizing such a program allows us to connect with the entire school community and identify how to best to serve them in the coming year.

Creative Menu Planning

At Fresh Start, we take student participation and feedback very seriously. In addition to our Student Workshop, we offer follow up meetings with the students for menu planning. We provide surveys to assist us in identifying which meals your kids are enjoying and bring samples of potential new items they might like to see added to their menu.

Our staff will go through each day allowing the students to directly choose what they will be eating, providing suitable alternatives and guiding them through the menu planning process. This takes pressure off of school management and staff to construct a menu that the students will enjoy and allows the kids a chance to communicate.



Alternative Meal Service Models

Breakfast in the Classroom is an Alternative Meal Service Model offered by Royal Dining where students eat breakfast in their classroom after the official start of the school day. Breakfast meals consist of easy-to-eat and easy-to-clean items, such as breakfast sandwiches or burritos, low-fat muffins or cereals, plus milk and fruit or juice. Breakfast in the Classroom usually takes about 10–15 minutes to prepare, eat, and clean up. The Breakfast in the Classroom model can happen simultaneously during morning tasks such as attendance and morning work or it can be easily integrated with other instructional activities.

Student participation can increase dramatically when Breakfast in the Classroom is combined with Universal School Breakfast. Universal Breakfast in the Classroom increases participation by eliminating some of the barriers attached to a traditional cafeteria-based breakfast such as social stigma and the need to get to school early.

Grab n' Go is another Alternative Meal Service Model offered by Fresh Start Meals where students pick up conveniently packaged breakfasts from mobile service carts in hallways and/or entryways or in the cafeteria when they arrive at school. Students can eat Grab n' Go meals in the cafeteria or in the classroom.

2nd Chance Breakfast is also an Alternative Meal Service Model where students eat breakfast during a break in the morning, usually after first period for secondary students or midway between breakfast and lunch for elementary students. Fresh Start meals for 2nd Change Breakfast are individually packaged and served in the same manner as they are with Grab n' Go breakfast.

By serving a reimbursable meal at this time, students who were not hungry first thing in the morning, or those who ate breakfast very early, now have a chance to eat a healthy meal. Schools that offer 2nd Chance Breakfast are able to increase participation because they more students have the opportunity to eat breakfast at school.

Fresh Start offers breakfast meals that are ideal for Universal Breakfast and can be served using any of the Alternative Meal Service Models explained earlier. Our main goal is to make it easy for schools to provide breakfast to every student. Our Universal Breakfast Program is neat, simple and appetizing. Meals are pre-packed individually and consist of a fresh fruit and bread/grain item served with milk. Meals meet all USDA nutrition guidelines for compliance. Each meal pack includes napkins and required utensils. Meals are built for easy distribution and items are consumed without making a mess to clean.

Sample Universal Breakfast Meals include:

- Yogurt with Crackers, Apple and Milk
- Blueberry Muffin, Pear and Milk
- Cereal with Banana and Milk
- Packaged French Toast, Tangerine and Milk
- Egg and Cheese English Muffin, Apple and Milk.
- Tamale, Melon and Milk

Especially Needy Breakfast Program

The Especially Needy Breakfast Program offers higher rates of reimbursement for sites with 40% or more free/reduced participation rates. Qualifying schools receive an additional reimbursement, which is currently 30 cents. Schools participating in this program must report program cost and revenue information quarterly. Schools are highly encouraged to take advantage of the additional funding available to them.

FRESH START MEALS INC

Universal School Breakfast

Universal School Breakfast refers to any program that offers breakfast at no charge to every student, regardless of income status. Several studies have shown that Universal School Breakfast programs significantly increase student participation in the School Breakfast Program.

Research shows that one of the barriers to school breakfast participation is the stigma attached to eating breakfast at school as something that “only poor students do” and as a result, many of the students who are eligible for free or reduced-price School Breakfast do not participate in the program. Universal School Breakfast reduces the stigma attached to eating breakfast at school by offering the morning meal free of charge of all students resulting in an increased number of students that participate in the program.

Provision 2 Status

One of the most successful strategies that can help schools become eligible to offer Universal School Breakfast is to apply for Provision 2 status under the National School Lunch Act.

Provision 2 is a federal School Breakfast Program (and National School Lunch Program) option for schools that reduces paperwork and simplifies the logistics of operating school meals programs. Provision 2 allows schools to provide free meals without the burden of collecting student applications and tracking school meal data every year.

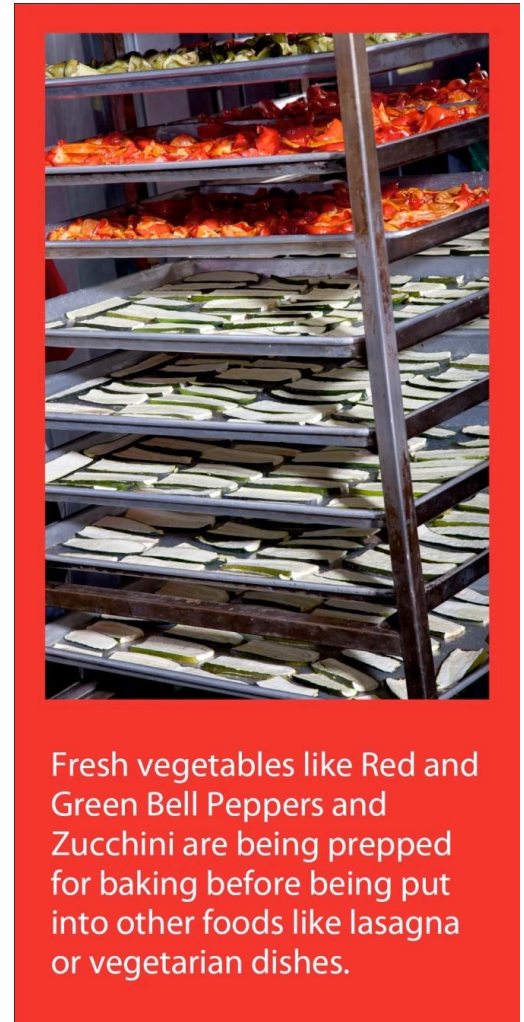
Any school that participates in the National School Lunch Program or the School Breakfast Program can apply for Provision 2. Provision 2 is highly recommended as a good strategy for increasing student participation for schools with a high percentage (over 75 percent) of low-income students.

Under Provision 2:

- All students are eligible to receive free meals, regardless of family income level.

- Schools collect applications, record and track meal categories and conduct meal verifications every four years, which greatly reduces the administrative burden. The use of lunch tickets, PIN numbers and ID cards for breakfast is eliminated since all students eat for free.

- Schools are responsible for paying the difference between the cost of providing the meals at no charge to all students and the amount of federal and state reimbursement for those meals. However, in most cases, the administrative savings and increased meal participation often offset the added cost of providing Universal School Breakfast.



Fresh vegetables like Red and Green Bell Peppers and Zucchini are being prepped for baking before being put into other foods like lasagna or vegetarian dishes.

Eliminating Reduced-Price Breakfast

Another useful strategy used by schools to increase School Breakfast Program participation is to completely eliminate reduced-price breakfast and only offer two prices for breakfast, either free or full price.

Schools serve federally reimbursable breakfasts as they normally do. The only difference is that breakfast is offered at no charge to students who qualify for reduced-price meals and free meals. Even though schools use two meal price categories for charging students, schools still claim the federal reimbursement at the correct income category for each student.

Schools that eliminate reduced-priced breakfast are likely to increase School Breakfast participation because often students who qualify for reduced price meals still have to pay a certain amount for the meal even though their family may not be able to afford it.



When schools do away with reduced-price breakfasts this population of students is more likely to participate. Eliminating reduced-price breakfasts is a successful strategy for schools with low breakfast participation from reduced-price students.

Breakfast in the Classroom

Most schools implement the traditional school breakfast model of serving breakfast in the cafeteria before school. However, this model of serving breakfast may not be the best method for your school. There are alternative ways to serve breakfast that can dramatically increase student participation.

Traditional School Breakfast or Breakfast in the Cafeteria is where breakfast is served in the cafeteria before the start of the school day. Some of the benefits of this model are that meals can be served easily and do not require transportation or special packaging. Schools use existing space to accommodate students in one central location. However, in some instances this model limits student participation in the School Breakfast Program.

Many students who need breakfast do not eat because they can't get to school early enough to eat it. In addition, many students do not eat breakfast because they want to avoid the stigma of being labeled as "poor" that is often associated with eating in school. Breakfast in the Classroom allows every student the chance at a nutritious meal to start their day and provide them with much needed energy to take on the day's

lessons. While this model can be tedious for schools who do not wish to separate the meals themselves, Fresh Start is happy to assist the school in dividing up the breakfast per classroom at our facility.

Respondent References

Over the last 13 years, Fresh Start has had the pleasure of working with some of the largest Charter Management Organizations throughout Southern California. Serving hundreds of individual charters in the process and supporting them in every possible way to assist in ensuring their success and growth.

Similar School References

PROPRIETARY INFORMATION



Academia Avance Charter Schools
115 N. Ave 53, Los Angeles, CA 90042

Our Partner has provided school food services to the Academia Avance Charter Schools since 2006.

Contact: Ricardo Mireles, Executive Director
Phone: (323) 216-8177



academia
moderna

Academia Moderna
2410 Broadway, Huntington Park, CA 90255

Our partner has provided school food services to Academia Moderna since 2010.

Contact: Xavier Reyes, Chief Executive Officer
Phone: (323) 839-3286

FRESH START MEALS INC



Bert Corona Charter School

9400 Remick Avenue, Arleta CA 91331

Our partner has provided school food services to Bert Corona Charter School since 2007.

Contact: Diana Gamez, Director of Operations
Phone: (818) 834-5805



CHAMPS Charter High School of the Arts

6842 Van Nuys Blvd, Van Nuys CA 91405

Our Partner has provided school food services to CHAMPS Charter High School since 2014.

Contact: Amelia Marshall, Assistant Principal
Phone: (818) 694-9234

FRESH START MEALS INC



6842 Van Nuys Blvd
Van Nuys CA 91405

To Whom It May Concern,

Let me share with you my experience with our partner. CHAMPS Charter is an independent high school. We have been at our current location for over 8 years. In all that time, we were never able to offer a Free and Reduced Lunch program. Consequentially, we had zero expertise or even knowledge. Furthermore we lacked a school culture that would support such a program.

Our students have the ability to dine from the assorted food trucks that line our sidewalks daily. We lease a facility on the property of a church. The church has a kitchen with a cook that prepares food for our students, but is not affiliated with our school.

Needless to say, I handed our partner a very tall order. How can we get students to come to the table? How can we get students to bypass the \$ 1.50 French fries and eat a whole grain, low sodium, balanced meal? Let me tell you. It hasn't been easy. But they has stuck with us, worked with us and we are seeing the results!

The staff at our partner has listened to our concerns. They have made wonderful suggestions that have also contributed to the cultural turn around. They have gone above and beyond to educate our parents and staff about nutrition. Above all they have demonstrated that their chef possesses the skills to prepare healthy, balance meals, yet truly delicious meals.

Our students are thrilled. It is heartwarming to see students eagerly come to the table. Some of these students are ones who might previously gone hungry because of some imagined stigma. Our students are not shy about expressing their opinions. Our partner encouraged us to actively seek their opinion. I am so pleased with all our "likes".

I think that you will be thrilled with the attention, responsiveness and meals you will receive from our partner.

Sincerely,

A handwritten signature in black ink, appearing to read "Amelia Marshall", with a horizontal line extending to the right.

Amelia Marshall

FRESH START MEALS INC

Partial List of Existing Clients

- ❖ ACADEMIA AVANCE
 - ❖ ACADEMIA AVANCE – BOYS & GIRLS
 - ❖ ACADEMIA MODERNA
 - ❖ ACADEMIA MODERNA PREPA TEC
 - ❖ ACADEMIA SEMILLAS DEL PUEBLO
 - ❖ ALLIANCE CHRISTINE O'DONOVAN MIDDLE ACADEMY
 - ❖ ALLIANCE COLLINS FAMILY COLLEGE-READY HIGH SCHOOL
 - ❖ ALLIANCE JUDY IVIE BURTON TECHNOLOGY ACADEMY HS
 - ❖ ALLIANCE DR. OLGA MOHAN HS
 - ❖ ALLIANCE LEADERSHIP MIDDLE ACADEMY
 - ❖ ALLIANCE MARGARET M. BLOOMFIELD HIGH SCHOOL
 - ❖ ALLIANCE PATTI & PETER NEUWIRTH LEADERSHIP ACADEMY
- ❖ ALLIANCE RENEE & MEYER LUSKIN ACADEMY HS
 - ❖ ALLIANCE SUSAN & ERIC SMIDT TECHNOLOGY HIGH SCHOOL
 - ❖ ALLIANCE WILLIAM & CAROL OUCHI HS
 - ❖ ANIMO - JACKIE ROBINSON
 - ❖ ANIMO – COLLEGE PREP
 - ❖ BERT CORONA
 - ❖ CHAMPS CHARTER
 - ❖ CROWN PREPARATORY ACADEMY
 - ❖ ILEAD LANCASTER
 - ❖ ILEAD PACOIMA
 - ❖ LIFESOURCE
 - ❖ MATH & SCIENCE COLLEGE PREP
 - ❖ MONSEÑOR OSCAR ROMERO
 - ❖ NEW HORIZON CHARTER SCHOOL
 - ❖ PATHWAYS COMMUNITY SCHOOL

FRESH START MEALS INC

List of Clients within Last 5 Years

PROPRIETARY INFORMATION

All of the following schools received meals in accordance with SBP, NSLP, Afterschool Snack and/or CACFP nutritional guidelines.

ACADEMIA AVANCE
ACADEMIA AVANCE BOYS & GIRLS
ACADEMIA MODERNA
ACADEMIA PREPA TEC 6TH
ACADEMIA PREPA TEC 7-8TH
ACADEMIA SEMILLAS DEL PUEBLO
ALLIANCE - CHRISTINE O'DONOVAN MIDDLE ACADEMY
ALLIANCE - CINDY & BILL SIMON TECHNOLOGY ACADEMY
ALLIANCE - COLLEGE READY NO.16
ALLIANCE - COLLINS FAMILY
ALLIANCE - DR. OLGA MOHAN HIGH SCHOOL
ALLIANCE - ENVIRONMENTAL SCIENCE AND TECHNOLOGY
ALLIANCE - MORGAN MCKINZIE
ALLIANCE - JACK H. SKIRBALL MIDDLE SCHOOL
ALLIANCE - JUDY IVIE BURTON TECH HIGH SCHOOL
ALLIANCE - PATTI & PETER NEUWIRTH HIGH SCHOOL
ALLIANCE - SIMON TECH
ALLIANCE - SUSAN & ERIC SMIDT TECH HIGH SCHOOL
ALLIANCE - WILLIAM & CAROL OUCHI HIGH SCHOOL
ANIMO - COLLEGE PREP
ANIMO - JACKIE ROBINSON
BERT CORONA
CHAMPS CHARTER HIGH SCHOOL
CROWN PREPARATORY ACADEMY
ILEAD ANTELOPE VALLEY
ILEAD LANCASTER
ILEAD PACOIMA
LA ACADEMY OF ARTS AND ENTERPRISE HIGH SCHOOL
LA ACADEMY OF ARTS AND ENTERPRISE MIDDLE SCHOOL
LEARNING ENRICHMENT AFTER SCHOOL PROGRAM
LIFE SOURCE CHARTER SCHOOL
LIFE SOURCE PRE-K
MATH & SCIENCE COLLEGE PREP
MONSEÑOR OSCAR ROMERO
NEW HEIGHTS CHARTER SCHOOL - ARLINGTON
NEW HEIGHTS CHARTER SCHOOL - HOBART
NEW HORIZON CHARTER SCHOOL
PATHWAYS CHARTER SCHOOL
VALLEY CHARTER MIDDLE SCHOOL
YPI CHARTER SCHOOL

Professional Standards

FSMC Employees Professional Standards

Federal Register Vol. 80, No. 40, dated March 2, 2015, referred to as the “Final Rule,” establishes minimum professional standards for school nutrition personnel who manage and operate the National School Lunch and School Breakfast Programs. In the Final Rule, the following definitions are established:

1. **School Nutrition Program Director.** The school nutrition program director is any individual directly responsible for the management of the day-to-day operation of school food service for all participating schools under the jurisdiction of the school food authority.
2. **School Nutrition Program Manager.** The school nutrition manager is any individual directly responsible for the management of the day-to-day operation of school food service for a participating school(s).
3. **School Nutrition Program Staff.** School nutrition program staff are those individuals, without managerial responsibilities, involved in day-to-day operations of school food service for a participating school(s).

The Final Rule establishes that these definitions apply to the function/role rather than the specific title within the school food service structure, and that the definitions apply whether or not the school food service is operated by an FSMC. Therefore, as of the effective date of this contract, the minimum professional standards established by the Final Rule, and described therein, shall apply to FSMC staff performing any of the duties described above.

The FSMC shall only place staff for work in the school district that meet the minimum professional standards outlined in Title 7, *Code of Federal Regulations (7 CFR)*, Section 210.30, which can be viewed at the following Web page: http://www.fns.usda.gov/sites/default/files/cn/profstandards_flyer.pdf.

- The SFA shall ensure that all staff the FSMC proposes for placement meet the minimum professional standards.
- The FSMC shall ensure their employees take the required annual training as outlined in the professional standards and provide certification of such training to the SFA. The FSMC shall remove from the SFA premises any staffs who fail to take the required annual training.
- The FSMC shall provide the SFA with a list of proposed employees and evidence that they meet the professional standards.

Menus

PROPRIETARY INFORMATION

The sample menus attached meet the specified National School Lunch Program (NSLP) meal requirement and 6-Cent production worksheets, the School Breakfast Program (SBP) meal requirement and the Snack Program meal requirement. Also included is a menu for the Child and Adult Care Food Program (CACFP) Supper.

Breakfast, Lunch and Snack Sample Menu Order Form

Our program involves a simple to use master menu that allows our schools the ability to choose fully customized menus with quickness and ease. Menus are released a month in advance in order to allow time to go over the different menu options or set up menu planning meetings, of which Fresh Start Meals is extremely experienced in coordinating.

Orders not submitted before 5 day deadline will receive the first option for that particular week. Order counts may be changed within a 48 hour notice.
All grains/breads are whole grain rich food items.

April Menu

Served with Milk & Fruit

Last Updated: 03/06/2016 12:00 pm

School Name :						Grades K-12
		Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 Choice	Week 1 Options	Starchy 3/28/16	Dark Green 3/29/16	Red & Orange 3/30/16	Beans & Peas 3/31/16	Other Veggies 4/1/16
	BK					
	1					
	2					
	3					
	Snack					
Week 2 Choice	Week 2 Options	Starchy 4/4/16	Dark Green 4/5/16	Red & Orange 4/6/16	Beans & Peas 4/7/16	Other Veggies 4/8/16
	BK	Pancake & Sausage w/ Syrup	Banana Muffin	Chicken Tamale	Chex Cereal & Crackers	Coffee Cake with String Cheese
	4	Beef Hot Dog with Sweet Potato Tater Tots (1c)	Chicken Quesadilla with Black Beans (1c)	Beef Meatball & Cheese Hoagie Sandwich with Mashed Potatoes (1c)	Chicken Teriyaki with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Cheesy Mac & Cheese (1c) with Broccoli (1c)
	5	Pepperoni Pizza with Sweet Potato Tater Tots (1c)	Hawaiian Chicken with Brown Rice Pilaf (1c) & Black Beans (1c)	Prepack Wednesday OR	Chicken Fettuccine (1c) Alfredo with Mixed Vegetables (1c)	Herb Chicken Breast with Brown Rice Pilaf (1c) & Broccoli (1c)
	6	Caesar Chicken Tortilla Wrap with Carrot Sticks (1/2c) & Ranch	Turkey & Cheese Sandwich with BBQ Bean Salad (3/4c)	BBQ Chicken Hoagie Roll Sandwich with Baked Chips & Basil Corn Salad (3/4c)	Ham & Cheese Torta with Three Way Salad (1 1/2c)	Oriental Chicken Tortilla Wrap with Carrot Sticks (1/2c) & Ranch
	Snack	Blueberry Muffin	Oatmeal Cookie	Goldfish Crackers	Mini Chicken Snack Wrap	Apple Muffin
Week 3 Choice	Week 3 Options	Starchy 4/11/16	Dark Green 4/12/16	Red & Orange 4/13/16	Beans & Peas 4/14/16	Other Veggies 4/15/16
	BK	Cinnamon French Toast w/ Syrup	Bagel with Cream Cheese	Egg & Sausage English Muffin	Honey Nut Cheerios & Crackers	Bean & Cheese Burrito
	7	Cheeseburger with Tater Tots (1c)	Turkey Carnitas & Cheese Nachos (2oz) with Pinto Beans (1c)	Chicken Pretzel Dog with Sweet Potato Wedges (1c)	Orange Chicken with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Creamy Chicken Chipotle (1/2c) over Penne Pasta (1c) with Spinach Green Salad (2c)
	8	Pepperoni Pizza with Tater Tots (1c)	Chicken Tamale with Pinto Beans (1/2c) & Mexican Corn (1/2c)	OR	Spanish Chicken Adobo with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Lemon Pepper Chicken with Brown Rice Pilaf (1c) & Spinach Green Salad (2c)
	9	Roasted Pepper Chicken Tortilla Wrap with Carrot Sticks (1/2c) & Ranch	Turkey & Cheese Hoagie Roll Sandwich with Cilantro Bean Salad (3/4c)	Pastrami & Cheese Hoagie Roll Sandwich with Baked Chips, Carrot Sticks (1c) & Ranch	Creamy Basil Chicken Tortilla Wrap with BBQ Corn Salad (1/2c)	Ham & Cheese Sandwich with Spinach Green Salad (1c)
	Snack	Banana Muffin	Cheese & Crackers	Orange Muffin	Mini Turkey Snack Wrap	Graham Crackers
Week 4 Choice	Week 4 Options	Starchy 4/18/16	Dark Green 4/19/16	Red & Orange 4/20/16	Beans & Peas 4/21/16	Other Veggies 4/22/16
	BK	Pancake & Sausage w/ Syrup	Blueberry Muffin	Cheese & Bean Quesadilla	Rice Krispies & Crackers	Egg, Cheese & Potato Burrito
	10	Chicken Parmesan Sandwich with Sweet Potato Tater Tots (1c)	Chicken Picatta with Mashed Potatoes (1c) & a Dinner Roll (2oz)	Beef Lasagna with Mixed Vegetables (3/4c)	Chicken Taquitos (2) with Pinto Beans (1c)	Chicken Fettuccine (1c) Alfredo with Green Salad (2c)
	11	Pepperoni Pizza with Sweet Potato Tater Tots (1c)	Cheeseburger with Mashed Potatoes (1c)	OR	Chicken Tostada Rice & Beans (1c) Bowl	Bean & Cheese Burrito with Taco Sauce & Green Salad (2c)
	12	Cilantro Turkey Tortilla Wrap with Carrot Sticks (1/2c) & Ranch	House BBQ Chicken Hoagie Roll Sandwich with Basil Corn Salad (3/4c)	Roast Beef & Cheese Hoagie Roll Sandwich with Baked Chips, Carrot Sticks (1c) & Ranch	Turkey & Cheese Sandwich with BBQ Bean Salad (3/4c)	Caesar Chicken Tortilla Wrap with Green Salad (1c)
	Snack	Apple Muffin	Oatmeal Cookie	Mini Pretzels	Mini Chicken Snack Wrap	Banana Muffin
Week 5 Choice	Week 5 Options	Starchy 4/25/16	Dark Green 4/26/16	Red & Orange 4/27/16	Beans & Peas 4/28/16	Other Veggies 4/29/16
	BK	Cinnamon French Toast w/ Syrup	Bagel with Cream Cheese	Grilled Cheese Wheat Sandwich	Frosted Flakes & Crackers	Coffee Cake with String Cheese
	13	Philly Cheese Steak Sandwich with Tater Tots (3/4c)	Chicken Bean, Cheese Burrito with Taco Sauce & Spinach Green Salad (2c)	Double Dog Chicken Hot Dogs with Sweet Potato Wedges (1c)	Chicken (1/2c) Chow Mein (1c) with Mixed Vegetables (1c)	Beef & Beans Chili (1c) with a Dinner Roll (2oz) & Three Way Salad (1c)
	14	Pepperoni Pizza with Tater Tots (1c)	Cheeseburger with Spinach Green Salad (2c)	OR	Creamy Chicken Chipotle (1/2c) over Penne Pasta (1c) with Mixed Vegetables (1c)	Breaded Chicken Patty Sandwich with BBQ Baked Beans (1c)
	15	Oriental Chicken Wheat Tortilla Wrap with Carrot Sticks (1/2c) & Ranch	Italian Turkey, Ham & Cheese Hoagie Roll Sandwich with BBQ Corn Salad (3/4c)	Ham & Cheese Croissant Sandwich with Baked Chips, Carrot Sticks (1c) & Ranch	Roasted Pepper Chicken Tortilla Wrap with Three Way Salad (1c)	Ham & Cheese Torta with Cilantro Bean Salad (3/4c)
	Snack	Carrot Muffin	Oatmeal Cookie	Goldfish Crackers	Mini Turkey Snack Wrap	Apple Muffin

All entrées are 2oz eq M/MMA (protein). Snacks are served with juice unless it is fruit and then it will be given with milk. Fruits are subject to change depending on availability of product.

Breakfast

The most important meal of the day! Providing your kids with something substantial and healthy to prepare them for a day of learning is a top priority for us.

Fresh Start offers a number of hot and cold breakfast options for our Grab and Go program. Working with your Account Specialist and the rest of the Fresh Start Team, we can find the perfect combination to guarantee your students start their day off right!

Just a few of the items we have to offer:

- Pancake with Sausage
- Bagel with Cream Cheese
- Egg & Cheese English Muffin
- Cold Cereal with Banana
- Cheese Quesadilla, Breakfast Burrito and Tamale

Lunch

Our main goal is to ensure that every student that wants a meal gets one. For this reason, we have always and will always strive to offer our schools as many meal options as possible. Prior to the start of every month, we provide three fully compliant menus to choose from and holding true to our commitment to the personal touch, allow further customization to construct the ideal menu for your students. With assistance from our Nutrition Team, we will make sure that every meal is fully compliant with all NSLP standards without sacrificing your school's wants and needs.

Whether it is regular hot or cold lunch options, individual daily salads, sack lunches, vegetarian or vegan lunch options, Fresh Start has something for you. We also offer special allergen menus for students with special dietary needs, when accompanied by a signed medical form from the child's doctor.

Some sample Lunch items that are provided by Fresh Start Meals:

- Chicken Tamale, Burrito and Enchiladas
- Vegetarian Lasagna and Chicken Fettuccine
- Roasted Pepper Chicken Sandwich on Hoagie Roll, Double Dogs and Pretzel Dogs
- Oriental Chicken Salad, Greek Salad and Chicken Caesar Salad
- Chicken Chow Mein with Steamed Mixed Vegetables

Snack

Our desire to provide your students with quality food doesn't end with breakfast and lunch. We are dedicated to the principal of shattering the perception of boring school food and along with adding more breakfast and lunch meals, we have revamped our snack menus to provide even more, tasty and nutritious items for the 2016-2017 school year.

A few of these new items include:

- Chicken and Turkey Snack Wraps and Spicy Chicken and Cheese Sandwich
- Mini Bagels with Sun Butter & Cream Cheese Spread
- Carrot & Celery Sticks with SunButter
- Jicama & Cucumber Sticks with Tajin Packet & Lemon Slice with Crackers

Supper

Ideal for schools with any number of after school activities, the Child and Adult Care Food Program Supper provides students with a more substantial after school meal. Fresh Start is happy to offer a combination of both hot and cold supper items depending on the needs of your school.

A sampling of available Supper Program options:

- Turkey & Cheese Panini
- Bean & Cheese Burrito
- Italian Sandwich on Hoagie Roll
- Chicken, Sausage and Rice Jambalaya
- Sun Butter & Jelly Sandwich

Breakfast, Lunch, Supper, Salad, Vegetarian and Vegan Sample Menus:

Authorization Agreement

Request for Proposal for Food Service Management Company
RFP Number: MSA-2

We, Fresh Start Meals, by our signature on this document certify the following:

1. That we will operate in accordance with all applicable California state and federal laws, regulations, and statutes.
2. That the terms, conditions, warranties, and representations made within this RFP and our proposal shall be binding upon us and shall be considered a part of the Contract as if incorporated therein.
3. That the proposal submitted is a firm and irrevocable offer good for one (1) year.
4. That we have carefully examined all terms and conditions set forth in the RFP Model Contract issued by Magnolia Science Academy-2.
5. That we have made examination and verifications, and are fully conversant with all conditions under which services are to be performed for Magnolia Science Academy-2.
6. That negligence in the preparation or presentation of, errors in, or omissions from proposals shall not relieve us from fulfillment of any and all obligations and requirements in the resulting contract.

FSMC Name: FRESH START MEALS

Address: 1530 1ST STREET

City: SAN FERNANDO State: CA Zip: 91340

E-mail Address: chris@bestwaysandwiches.com

Web site: BESTWAYSANDWICHES.COM

Name of Authorized Representative: KHACHATUR "CHRIS" BUDAGYAN

Title of Authorized Representative: CEO



Signature of Authorized Representative

Date Signed: 5/25/2016

Certifications Regarding Lobbying, Debarment, Suspension, and Other Responsibility Matters

Applicants should refer to the regulations cited below to determine the certification to which they are required to attest. Applicants should also review the instructions for certification included in the regulations before completing this form. Signature of this form provides for compliance with certification requirements under 7 CFR, Part 3018, "New Restrictions on Lobbying," 7 CFR, Part 3017, "Governmentwide Debarment and Suspension (Nonprocurement)" and 7 CFR, Part 3021, "Governmentwide Requirements for Drug-Free Workplace (Grants)." The certification shall be treated as a material representation of fact upon which reliance will be placed when the SFA determines to award the covered transaction, grant, or cooperative agreement.

1. LOBBYING

As required by Section 1352, Title 31 of the U.S. Code, and implemented at 7 CFR Part 3018, for a person entering into a grant or cooperative agreement over \$25,000, as defined at 7 CFR Part 3018.105, the applicant certifies that:

(a) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the making of any federal grant, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any federal grant or cooperative agreement;

(b) If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form g LLL, "Disclosure Form to Report Lobbying," in accordance with these instructions; and


(c) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subgrants, contracts under grants and cooperative agreements, and subcontracts) and that all subrecipients shall certify and disclose accordingly.

FRESH START MEALS INC

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31U.S.C.1352

(See next page for public burden disclosure)

1. Type of Federal Action: a. Contract b. Grant c. Cooperative agreement d. Loan e. Loan guarantee f. Loan insurance		2. Status of Federal Action: a. Bid/Offer/Application b. Initial Award c. Post-Award		3. Report Type: a. Initial filing b. Material change For Material Change Only: Year _____ Quarter _____ Date of last report _____		<div style="border: 1px solid black; padding: 2px;">N/A</div>
N/A		N/A				
4. Name and Address of Reporting Entity: Prime Subawardee Tier, if known Congressional District, if known: N/A				5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime: N/A Congressional District, if known:		
6. Federal Department/Agency: N/A				7. Federal Program Name/Description: N/A CFDA Number, if applicable:		
8. Federal Action Number, if known: N/A				9. Award Amount, if known: N/A \$		
10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI): Khachatur Chris Budagyan Jack Khandzyan				c. Individuals Performing Services (including address if different from No. 10a) (last name, first name, MI)		
11. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi- annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.				Signature: 		
				Print Name: KHACHATUR BUDAGYAN		
				Title: CEO		
				Telephone No: (818) 361 -1800		Date: 5/25/2016
FEDERAL USE ONLY:				<i>Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)</i>		

INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether sub-awardee or prime federal recipient, at the initiation or receipt of a covered federal action, or a material change to a previous filing, pursuant to Title 31 U.S.C. Section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered federal action.
2. Identify the status of the covered federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or sub-award recipient. Identify the tier of the sub-awardee, e.g., the first sub-awardee of the prime is the 1st tier. Sub-awards include but are not limited to subcontracts, sub-grants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Sub-awardee," then enter the full name, address, city, state, and zip code of the prime federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the federal program name or description for the covered federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate federal identifying number available for the federal action identified in item 1 (e.g., RFP number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the federal agency). Include prefixes, e.g., "RFP-DE-90-001."
9. For a covered federal action where there has been an award or loan commitment by the federal agency, enter the federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, state, and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered federal action.
(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and phone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB Control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503.

DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

As required by Executive Order 12549, Debarment and Suspension, and implemented at 7 CFR Part 3017, Section 3017.510, for prospective participants in primary covered transactions, as defined at 7 CFR, Part 3017.200:

- A. The contractor certifies that it and its principals:
 - (a) Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any federal department or agency;
 - (b) Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state, or local) transaction or contract under a public transaction; violation of federal or state antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 - (c) Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (federal, state, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
 - (d) Have not within a three-year period preceding this application had one or more public transactions (federal, state, or local) terminated for cause or default.

- B. Where the applicant is unable to certify to any of the statements in this certification, he or she shall attach an explanation to this application.

Fresh Start Meals

Contractor/Company Name

Award Number, Contract Number, or Project Name

Khachutar Budagyan

CEO

Name(s) and Title(s) of Authorized Representatives



5/25/2016

Signature(s)

Date

CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

Both the school food authority and vendor shall execute this Certificate of Independent Price Determination.

Fresh Start Meals

Name of FSMC

Magnolia Science Academy - 2

Name of SFA

A. By submission of this offer, the offeror (FSMC) certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

- (1) The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
- (2) Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening the case of an advertised procurement, directly or indirectly to any other offeror or to any competitor; and
- (3) No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.

B. Each person signing this offer on behalf of the offeror certifies that:

- (4) He or she is the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
- (5) He or she is not the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Vendor and its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:



Signature of FSMC's
Authorized Representative

CEO
Title

5/25/2016
Date

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred to above.

Signature of Sponsor's
Authorized Representative

Title

Date

NOTE: Accepting a Respondent's offer does not constitute award of the contract

FRESH START MEALS INC

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs – Jan. 2012

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
	Meal Pattern					
	Amount of Food ^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^c	5 (1) ^c	5 (1) ^c	2½ (½)	2½ (½)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3¾ (¾)	3¾ (¾)	5 (1)
Dark green ^f	0	0	0	½	½	½
Red/Orange ^f	0	0	0	¾	¾	1¼
Beans/Peas (Legumes) ^f	0	0	0	½	½	½
Starchy ^f	0	0	0	½	½	½
Other ^{f,g}	0	0	0	½	½	¾
Additional Vegetables to Reach Total ^h	0	0	0	1	1	1½
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq) ^k	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n,p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

- In the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-14). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see § 220.23).
- Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup.
- One quarter-cup of dried fruit counts as 1/2 cup of fruit; 1 cup of leafy greens counts as 1/2 cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.
- For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).
- The fruit quantity requirement for the SBP (5 cups/week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014- 2015).

FRESH START MEALS INC

- f) Larger amounts of these vegetables may be served.
- g) This category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).
- h) Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
- i) At least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013), and in the SBP beginning July 1, 2013 (SY 2013-2014). All grains must be whole grain-rich in both the NSLP and the SBP beginning July 1, 2014 (SY 2014-15).
- j) In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).
- k) There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.
- l) Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).
- m) The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
- n) Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, Trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1percent milk fat are not allowed.
- o) In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).
- p) Final sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 0.8(f)(3) for breakfast

HACCP-Based Standard Operating Procedures (SOP)

Transporting Food to a Remote Site

PURPOSE: To prevent food borne illness by ensuring that food temperatures are maintained during transportation and contamination is prevented.

SCOPE: This procedure applies to foodservice employees who transport food from a central kitchen to remote sites.

KEY WORDS: Hot Holding, Cold Holding, Reheating, Cooling, Transporting Food

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.
2. Follow State or local health department requirements.
3. If State or local health department requirements are based on the *2001 FDA Food Code*:
 - Keep frozen foods frozen during transportation.
 - Maintain the temperature of refrigerated, potentially hazardous foods at 41 °F or below and cooked foods that are transported hot at 135 °F or above.
4. Use only food carriers for transporting food approved by the National Sanitation Foundation International or that have otherwise been approved by the state or local health department.
5. Prepare the food carrier before use:
 - Ensure that all surfaces of the food carrier are clean.
 - Wash, rinse, and sanitize the interior surfaces.
 - Ensure that the food carrier is designed to maintain cold food temperatures at 41 °F and hot food temperatures at 135 °F or above.
 - Place a calibrated stem thermometer in the warmest part of the carrier if used for transporting cold food, or the coolest part of the carrier if used for transporting hot food. Refer to the Using and Calibrating Thermometers SOP.
 - Pre-heat or pre-chill the food carrier according to the manufacturer's recommendations.
6. Store food in containers suitable for transportation. Containers should be:
 - Rigid and sectioned so that foods do not mix.
 - Tightly closed to retain the proper food temperature.
 - Nonporous to avoid leakage.
 - Easy-to-clean or disposable.
 - Approved to hold food.
7. Place food containers in food carriers and transport the food in clean trucks, if applicable, to remote sites as quickly as possible.
8. Follow Receiving Deliveries SOP when food arrives at remote site.
 - Ensure delivery items are appropriately placed in clean safe receiving area.
 - Monitor temperature to ensure meals are at the appropriate degree – to be noted on the daily transportation/production record.

HAZARD ANALYSIS CRITICAL CONTROL POINT
CERTIFICATION

AWARDED TO

Chris Budagyan

FOR SUCCESSFULLY COMPLETING A COURSE FOR THE DEVELOPMENT AND IMPLEMENTATION OF HACCP,
THIS CLASS FULFILLS USDA FSIS AND FDA REGULATORY REQUIREMENTS FOR HACCP TRAINING AND
THE SQF INSTITUTE HACCP TRAINING REQUIREMENTS FOR EXPERTS PRACTITIONERS.

Awarded this 14 day of 8, 2012



RIBBEN S MEDINA

Food Safety Consulting Services
1534 Steele Ave Los Angeles, CA 90063

FRESH START MEALS INC

- Ensure all meal components are delivered to the destination with accompanying supplies.

MONITORING:

1. Check the air temperature of the food carrier to ensure that the temperature suggested by the manufacturer is reached prior to placing food into it.
2. Check the internal temperatures of food using a calibrated thermometer before placing it into the food carrier. Refer to the Holding Hot and Cold Potentially Hazardous Foods SOP for the proper procedures to follow when taking holding temperatures.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue heating or chilling food carrier if the proper air temperature is not reached.
3. Reheat food to 165 °F for 15 seconds if the internal temperature of hot food is less than 135 °F. Refer to the Reheating Potentially Hazardous Foods SOP.
4. Cool food to 41 °F or below using a proper cooling procedure if the internal temperature of cold food is greater than 41 °F. Refer to the Cooling Potentially Hazardous Foods SOP for the proper procedures to follow when cooling food.
5. Discard foods held in the danger zone for greater than 4 hours.

VERIFICATION AND RECORD KEEPING:

Before transporting food to remote sites, foodservice employees will record food carrier temperature, food product name, time, internal temperatures, and any corrective action taken on the Hot and Cold Holding Temperature Log. Upon receipt of food at remote sites, foodservice employees will record receiving temperatures and corrective action taken on the Receiving Log.

The foodservice manager at central kitchens will verify that foodservice employees are following this SOP by visually observing employees and reviewing and initialing the Hot and Cold Holding Temperature Log daily. The foodservice manager at the remote site(s) will verify that foodservice employees are receiving foods at the proper temperature and following the proper receiving procedures by visually observing receiving practices during the shift and reviewing and initialing the Receiving Log daily. All logs are kept on file for a minimum of 1 year.

Serving Food

PURPOSE: To prevent food-borne illness by ensuring that all foods are served in a sanitary manner.

SCOPE: This procedure applies to foodservice employees who serve food.

KEY WORDS: Cross-Contamination.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow the employee health policy. (Employee health policy is not included in this resource.)
3. Wash hands before putting on gloves, each time the gloves are changed, when changing tasks, and before serving food with utensils. Refer to the Washing Hands SOP.
4. Avoid touching ready-to-eat foods with bare hands. Refer to the Using Suitable Utensils when Handling Ready-To-Eat Foods SOP.
5. Handle plates by the edge or bottom; cups by the handle or bottom; and utensils by the handles.
6. Store utensils with the handles up or by other means to prevent contamination.
7. Hold potentially hazardous food at the proper temperature. Refer to the Holding Hot and Cold Potentially Hazardous Foods SOP.
8. Serve food with clean and sanitized utensils.
9. Store in-use utensils properly. Refer to the Storing In-Use Utensils SOP.
10. Date mark and cool potentially hazardous foods or discard leftovers. Refer to the Date Marking Ready-to-Eat, Potentially Hazardous Foods, and Cooling Potentially Hazardous Foods SOPs.

MONITORING:

A designated foodservice employee will visually observe that food is being served in a manner that prevents contamination during all hours of service.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Replace improperly handled plates, cups, or utensils.
3. Discard ready-to-eat food that has been touched with bare hands.
4. Follow the corrective actions identified in the Washing Hands; Using Suitable Utensils When Handling Ready-To-Eat Foods; Date Marking Ready-to-Eat, Potentially Hazardous Foods; Cooling Potentially Hazardous Foods; and Holding Hot and Cold Potentially Hazardous Foods SOPs.

VERIFICATION AND RECORD KEEPING:

The foodservice manager will regularly check the storage and use of utensils during service. In addition, the foodservice manager will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for a minimum of 3 years.

General Liability



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
04/22/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

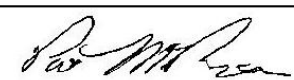
PRODUCER PATRICK MCRAE INSURANCE SERVICES 1290 N. HANCOCK ST., SUITE 210 ANAHEIM HILLS, CA 92807		CONTACT NAME: PHONE (A/C, No, Ext): (714) 779-6999 FAX (A/C, No): (714) 779-6903 E-MAIL ADDRESS: p.mcrae@sbcglobal.net	
		INSURER(S) AFFORDING COVERAGE NAIC # INSURER A: UNITED FIRE & CASUALTY COMPANY 13021 INSURER B: INSURER C: INSURER D: INSURER E: INSURER F:	
INSURED BESTWAY SANDWICHES, INC 1530 FIRST ST San Fernando CA 91340			

COVERAGES **CERTIFICATE NUMBER:** **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL SUBR		POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
		INSD	WVD					
A	X COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:	X	X	60464626	07/17/2015	07/17/2016	EACH OCCURRENCE	\$ 1,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence)	\$ 100,000
							MED EXP (Any one person)	\$ 5,000
							PERSONAL & ADV INJURY	\$ 1,000,000
							GENERAL AGGREGATE	\$ 2,000,000
							PRODUCTS - COMP/OP AGG	\$ 2,000,000
								\$
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS						COMBINED SINGLE LIMIT (Ea accident)	\$
							BODILY INJURY (Per person)	\$
							BODILY INJURY (Per accident)	\$
							PROPERTY DAMAGE (Per accident)	\$
								\$
A	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$			60464626	07/17/2015	07/17/2016	EACH OCCURRENCE	\$ 4,000,000
							AGGREGATE	\$ 4,000,000
								\$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below						PER STATUTE	
							OTH-ER	
							E.L. EACH ACCIDENT	\$
							E.L. DISEASE - EA EMPLOYEE	\$
							E.L. DISEASE - POLICY LIMIT	\$
A	PROPERTY			60464626	07/17/2015	07/17/2016	PROPERTY B/EE	\$1,200,000
							PROPERTY BPP INCLUDING STOCK	\$1,000,000
							PROPERTY-FOOD SPOILAGE	\$250,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
AS EVIDENCE OF INSURANCE

CERTIFICATE HOLDER 	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE 

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SOI8996



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
2/18/2015

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Commercial Lines Wells Fargo Insurance Services USA, Inc. 6100 Fairview Road Charlotte, NC 28210	CONTACT NAME: PHONE (A/C, No, Ext): 888-572-2412 FAX (A/C, No): E-MAIL ADDRESS: certs@trinet.com	
	INSURER(S) AFFORDING COVERAGE NAIC # INSURER A: Indemnity Insurance Company of North America 43575 INSURER B: INSURER C: INSURER D: INSURER E: INSURER F:	
INSURED Strategic Outsourcing, Inc. L/C/F Bestway Sandwiches, Inc. PO Box 241448 Charlotte, NC 28224		

COVERAGES **CERTIFICATE NUMBER: 8737892** **REVISION NUMBER: See below**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
	COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:						EACH OCCURRENCE	\$
							DAMAGE TO RENTED PREMISES (Ea occurrence)	\$
							MED EXP (Any one person)	\$
							PERSONAL & ADV INJURY	\$
							GENERAL AGGREGATE	\$
							PRODUCTS - COM/OP AGG	\$
								\$
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS						COMBINED SINGLE LIMIT (Ea accident)	\$
							BODILY INJURY (Per person)	\$
							BODILY INJURY (Per accident)	\$
							PROPERTY DAMAGE (Per accident)	\$
								\$
	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$						EACH OCCURRENCE	\$
							AGGREGATE	\$
								\$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N N	N/A	WLRC48565165	03/01/2015	03/01/2016	X PER STATUTE	OTH-ER
							E.L. EACH ACCIDENT	\$ 1,000,000
							E.L. DISEASE - EA EMPLOYEE	\$ 1,000,000
							E.L. DISEASE - POLICY LIMIT	\$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
 Workers' Compensation coverage is limited to employees leased to Bestway Sandwiches, Inc. by Strategic Outsourcing, Inc.





CERTIFICATE HOLDER Bestway Sandwiches, Inc. 1530 First Street San Fernando, CA 91340	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
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ACORD 25 (2014/01)

County of Los Angeles Public Health Permit

Attached is a copy of Bestway Sandwiches Inc current health permit for the facility at which meals will be prepared and food items stored.

 COUNTY OF LOS ANGELES Public Health  Jeffrey D. Gunzenhauser, M.D., M.P.H. Interim Health Officer	THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES		
Public Health Permit FY 2015/2016 Valid Until 6/30/2016			
PR Number: PR0128927 Program ID: BESTWAY SANDWICHES Description: FOOD PROCESSING WHOLESALE (6,000 + SQ. FT.)			
Facility Owner - Mail Address BESTWAY SANDWICHES, INC. 1530 1ST ST SAN FERNANDO, CA 91340-2708	WFA	Facility Location BESTWAY SANDWICHES 1530 1ST ST SAN FERNANDO, CA 91340-2708	

For Your Consideration



Eat Right, Be Bright!

March 2016

Breakfast & Lunch Menu

Serve w/ Milk & Fruit

Menus subject to change.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
B		1	Blueberry Muffin	2	Grilled Cheese Sandwich	3	Little Bites Chocolate Mini Wheats & Crackers	4	Cheese Quesadilla
L			Chicken Quesadilla with Spanish Brown Rice (1/2c) & Refried Pinto Beans (1c)		Three Cheese Lasagna with Corn & Carrots (1c)		Chicken Parmesan over Spaghetti (1/2c) with Green Salad (2c)		Roasted Pepper Chicken Tortilla Wrap with Carrot Sticks (1c) & Ranch
B	7	8	Banana Muffin	9	Chicken Tamal	10	Rice Chex & Crackers	11	Bean & Cheese Burrito
L			Chicken Wheat Fettuccine (1/2c) Alfredo with a Dinner Roll (1oz) & Green Salad (2c)		Chicken & Cheese Enchiladas with Black Beans (3/4c)		Cheesy Mac & Cheese (3/4c) with a Dinner Roll (1oz), Carrot Sticks (1c) & Ranch		Beef Teriyaki Burger Sandwich with Coleสลaw (1c)
B	14	15	Bagel with Cream Cheese	16	Grilled Cheese Sandwich	17	Coco Puffs & Crackers	18	Cheese Quesadilla
L			Cinnamon French Toast w/Syrup		Chicken Pretzel Dog with Sweet Potato Wedges (1c)		Cheeseburger w/ Green Salad (2c)		Pepperoni Pizza w/ Basil Corn Salad (1c)
B	21	22	Blueberry Muffin	23	Sunbutter & Jelly Sandwich	24	Reduced Sugar Trix Cereal & Crackers	25	Egg, Cheese & Potato Burrito
L			Pancakes & Sausage w/Syrup		Ham & Cheese Croissant Sandwich with Baked Chips & BBQ Corn Salad (3/4c)		Chicken Quesadilla with Spanish Brown Rice (1/2c) & Refried Pinto Beans (1c)		Chicken Teriyaki with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)
L	28	29	Bean & Cheese Burrito with Taco Sauce & Green Salad (2c)	30	Spring Break	31	Spring Break		
B			Seasoned Baked Chicken with Brown Rice Pilaf (1c) & Steamed Carrots (1c)		Spring Break		Spring Break		
L			Spring Break		Spring Break		Spring Break		

This institution is an equal opportunity provider.

Breakfast fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”



April 2016

Breakfast & Lunch Menu

Serve w/ Milk & Fruit

Menus subject to change.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
B					1	
L					SPRING BREAK	
B	4 Pancake & Sausage w/Syrup	5 Banana Muffin	6 Chicken Tamal	7 Frosted Flakes & Crackers	8 Coffee Cake & String Cheese	
L	Pepperoni Pizza with Sweet Potato Tater Tots (1c)	Hawaiian Chicken with Brown Rice Pilaf (1c) & Black Beans (1c)	BBQ Chicken Hoagie Roll Sandwich with Baked Chips & Basil Corn Salad (3/4c)	Chicken Fettuccine (1c) Alfredo with Mixed Vegetables (1c)	Cheesy Mac & Cheese (1c) with Broccoli (1c)	
B	11 Cinnamon French Toast w/Syrup	12 Bagel with Cream Cheese	13 Blueberry Muffin	14 Apple Jacks & Crackers	15 Bean & Cheese Burrito	
L	Cheeseburger with Tater Tots (1c)	Chicken Tamal with Pinto Beans (1/2c) & Mexican Corn (1/2c)	Pastrami & Cheese Hoagie Roll Sandwich with Baked Chips, Carrot Sticks (1c) & Ranch	Spanish Chicken Adobo with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Lemon Pepper Chicken with Brown Rice Pilaf (1c) & Spinach Green Salad (2c)	
B	18 Pancake & Sausage w/Syrup	19 Blueberry Muffin	20 Cheese & Bean Quesadilla	21 Rice Krispies & Crackers	22 Egg, Cheese & Potato Burrito	
L	Chicken Parmesan Sandwich with Sweet Potato Tater Tots (1c)	Chicken Picatta with Mashed Potatoes (1c) & a Dinner Roll (2oz)	Beef Lasagna with Mixed Vegetables (3/4c)	Chicken & Cheese Enchilada (1) with Pinto Beans (1c)	Chicken Fettuccine (1c) Alfredo with Green Salad (2c)	
B	25 Cinnamon French Toast w/Syrup	26 Bagel with Cream Cheese	27 Pancakes & Sausage w/ Syrup	28 Frosted Mini Wheats & Crackers	29 Coffee Cake & String Cheese	
L	Philli Cheese Steak Sandwich with Tater Tots (3/4c)	Chicken Bean, Cheese Burrito with Taco Sauce & Spinach Green Salad (2c)	Double Dog Chicken Hot Dogs with Sweet Potato Wedges (1c)	Chicken (1/2c) Chow Mein (1c) with Mixed Vegetables (1c)	Breaded Chicken Patty Sandwich with BBQ Baked Beans (1c)	

This institution is an equal opportunity provider.

Breakfast/fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1/2 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”



May 2016

Breakfast & Lunch Menu

Serve w/ Milk & Fruit

Menus subject to change.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
B	2 Pancake & Sausage w/Syrup	3 Banana Muffin	4 Egg & Cheese Burrito	5 Reduced Sugar Cinnamon Toast	6 Fresh Fruit Yogurt Granola Parfait				
L	Cheeseburger with Tater Tots (1c)	Chicken Teriyaki with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	BBQ Chicken Hoagie Roll Sandwich with Baked Chips, Carrot Sticks (3/4c) & Ranch	Chicken Quesadilla with Black Beans (1c)	Chipotle Macaroni & Cheese with Mixed Vegetables (1c)				
B	9 Cinnamon French Toast w/Syrup	10 Bagel with Cream Cheese	11 Turkey & Cheese Croissant Sandwich	12 Multi Grain Cheerios & WG Crackers	13 Coffee Cake & String Cheese				
L	Pepperoni Pizza with Sweet Potato (1c)	Spaghetti (1c) & Meat Sauce (3/4c) with Mixed Vegetables (1c)	Chicken & Cheese Enchiladas with Black Beans (3/4c)	Orange Chicken with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Chicken & Waffles with Mashed Potatoes (1c)				
B	16 Pancake & Sausage w/Syrup	17 Blueberry Muffin	18 Cheese & Bean Quesadilla	19 Reduced Sugar Trix & WG Crackers	20 Fresh Fruit Yogurt Granola Parfait				
L	Eggs, Sausage, Hashbrown & Cheese Bowl with a Sweet Roll	Chicken (1/2c) Chow Mein (1c) with Mixed Vegetables (1c)	Beef Hot Dog with Sweet Potato (1c)	Chicken Tamal with Pinto Beans (1/2c) & Mexican Corn (1/2c)	Cajun Chicken Pasta with Mixed Vegetables (1c)				
B	23 Cinnamon French Toast w/Syrup	24 Bagel with Cream Cheese	25 Orange Muffin	26 Rice Chex & WG Crackers	27 Egg, Cheese & Potato Burrito				
L	Spicy Breaded Chicken Sandwich with Sweet Potato (1c)	Beef Lasagna with Mixed Vegetables (1c)	Turkey Carnitas & Cheese Nachos (2oz) with Pinto Beans (1c)	Cheeseburger with Spinach Green Salad (2c)	BBQ Chicken Tenders with Dinner Roll & Mashed Potatoes (1c)				
L	30  <i>Memorial Day</i>	31 Apple Muffin							

This institution is an equal opportunity provider.

Breakfast fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”



April 2016

Daily Salad Menu

Serve w/ Milk & Fruit

Menus subject to change.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
B L				1 Sante Fe Chicken Salad with Dinner Roll
4 L	5 Chef Salad with Dinner Roll	6 Oriental Chicken Salad with Dinner Roll	7 Greek Salad with Dinner Roll	8 Sante Fe Chicken Salad with Dinner Roll
Caesar Chicken Salad with Dinner Roll				
B L				15 Sante Fe Chicken Salad with Dinner Roll
11 L	12 Chef Salad with Dinner Roll	13 Oriental Chicken Salad with Dinner Roll	14 Greek Salad with Dinner Roll	
Caesar Chicken Salad with Dinner Roll				
B L				22 Sante Fe Chicken Salad with Dinner Roll
18 L	19 Chef Salad with Dinner Roll	20 Oriental Chicken Salad with Dinner Roll	21 Greek Salad with Dinner Roll	
Caesar Chicken Salad with Dinner Roll				
B L				29 Sante Fe Chicken Salad with Dinner Roll
25 L	26 Chef Salad with Dinner Roll	27 Oriental Chicken Salad with Dinner Roll	28 Greek Salad with Dinner Roll	
Caesar Chicken Salad with Dinner Roll				

This institution is an equal opportunity provider.

Breakfast fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1/2 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”



April 2016

Supper Menu

Serve w/ Milk & Fruit

Menus subject to change.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
B					1
L					BBQ Chicken Sandwich on a Hoagie Roll with Fresh Fruit
B					
L	4	5	6	7	8
	Ham & Cheese Sandwich with Fresh Fruit	Cilantro Turkey Tortilla Wrap with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Creamy Basil Chicken Sandwich on a Hoagie Roll with Fresh Fruit	Roasted Pepper Chicken Tortilla Wrap with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Italian Sandwich on a Hoagie Roll with Fresh Fruit
B	11	12	13	14	15
L	Turkey & Cheese Torta with Fresh Fruit	Italian Sandwich with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Oriental Chicken Tortilla Wrap with Fresh Fruit	BBQ Chicken Sandwich on a Hoagie Roll with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Caesar Chicken Tortilla Wrap with Fresh Fruit
B	18	19	20	21	22
L	Ham & Cheese Sandwich on a Hoagie Roll with Fresh Fruit	Santa Fe Chicken Tortilla Wrap with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Turkey & Cheese Sandwich with Fresh Fruit	Cilantro Chicken Tortilla Wrap with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Roasted Pepper Chicken Sandwich on a Hoagie Roll with Fresh Fruit
B	25	26	27	28	29
L	Italian Sandwich on a Hoagie Roll with Fresh Fruit	Turkey & Cheese Torta with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	Caesar Chicken Tortilla Wrap with Fresh Fruit	Sun Butter & Jelly Sandwich with Carrot Sticks (1/2c), Ranch Packet & Fresh Fruit	BBQ Chicken Sandwich on a Hoagie Roll with Fresh Fruit

This institution is an equal opportunity provider.

Breakfast fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1/2 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”



April 2016

Vegetarian Menu

Serve w/ Milk & Fruit

Menus subject to change.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
B					1 Bean & Cheese Burrito
L					Shredded Cheese (2oz) Nachos (2oz) with Refried Beans (1c)
B	4 Pancake & String Cheese w/Syrup	5 Banana Muffin	6 Cheese Tamal	7 Frosted Flakes & Crackers	8 Egg, Cheese & Potato Burrito
L	Cheese Pizza with Sweet Potato Tater Tots (1c)	Cheese Quesadilla with Black Beans (1c)	Bean & Cheese Torta with Baked Chips, Carrot Sticks (1c) & Ranch	Teriyaki Tofu (1/2c) with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Cheesy Mac & Cheese (1c) with Broccoli (1c)
B	11 Cinnamon French Toast w/Syrup	12 Bagel with Cream Cheese	13 Egg & Cheese English Muffin	14 Apple Jacks & Crackers	15 Bean & Cheese Burrito
L	Cheese Pizza with Tater Tots (1c)	Cheese Tamal with Pinto Beans (1/2c) & Mexican Corn (1/2c)	Garden Burger with Sweet Potato Wedges (1c)	Orange Tofu (1/2c) with Brown Rice Pilaf (1c) & Mixed Vegetables (1c)	Creamy Chipotle Penne Pasta (1c) with Shredded Cheese (2oz) & Spinach Green Salad (2c)
B	18 Pancake & String Cheese w/Syrup	19 Blueberry Muffin	20 Cheese & Bean Quesadilla	21 Rice Krispies & Crackers	22 Egg, Cheese & Potato Burrito
L	Cheese Pizza with Sweet Potato Tater Tots (1c)	Garden Burger with Mashed Potatoes (1c)	Three Cheese Lasagna with Mixed Vegetables (3/4c)	Cheese Quesadilla with Pinto Beans (1c)	Fettuccine (1c) Alfredo with Shredded Cheese (2oz) & Green Salad (2c)
B	25 Cinnamon French Toast w/Syrup	26 Bagel with Cream Cheese	27 Grilled Cheese Wheat Sandwich	28 Frosted Mini Wheats & Crackers	29 Bean & Cheese Burrito
L	Cheese Pizza with Tater Tots (1c)	Bean & Cheese Burrito with Taco Sauce & Spinach Green Salad (2c)	Fresh Veggie, Bean & Cheese Wheat Tortilla Wrap with Baked Chips, Carrot Sticks (1c) & Ranch	Tofu (1/2c) Chow Mein (1c) with Mixed Vegetables (1c)	Garden Burger with BBQ Baked Beans (1c)

This institution is an equal opportunity provider.

School Notes:



“Eat Right, Be Bright!”



April 2016

Vegan Menu

Serve w/ Soy Milk & Fruit

Menus subject to change.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
B					1 English Muffin w/Jelly (2)
L					Pineapple Tofu (1/2c) w/Mixed Vegetables (1c) & Brown Rice Pilaf (1c)
B	4 Bagel w/ Jelly (2)	5 Frosted Flakes w Graham Crackers	6 Sunbutter & Jelly Sandwich on Wheat Greek Salad with Garbanzo Beans (1/2c) (No Chicken/Cheese/Ranch) w/Corn Salad (1/2c) & Dinner Roll (2oz)	7 Coco Puffs w Graham Crackers Fresh Veggie & Bean Tortilla Wrap with Carrot Sticks (1c) & Oriental Viniagrette	8 English Muffin w/Jelly (2) Penne Pasta (1c) & Marinara Sauce (1/2c) with Grilled Tofu (1/2c), Green Salad (1c) & Oriental Viniagrette
L	Chow Mein (1c) w/Tofu (1/2c) & Mixed Vegetables (1c)	Grilled Veggie & Beans Sandwich on a Hoagie Roll with Green Salad (1 1/2c) & Oriental Viniagrette	Greek Salad with Garbanzo Beans (1/2c) (No Chicken/Cheese/Ranch) w/Corn Salad (1/2c) & Dinner Roll (2oz)	Fresh Veggie & Bean Tortilla Wrap with Carrot Sticks (1c) & Oriental Viniagrette	Penne Pasta (1c) & Marinara Sauce (1/2c) with Grilled Tofu (1/2c), Green Salad (1c) & Oriental Viniagrette
B	11 Bagel w/ Jelly (2)	12 Frosted Flakes w Graham Crackers	13 Sunbutter & Jelly Sandwich on Wheat Sante Fe Salad with Black Beans (1/2c) (No Chicken/Cheese/Ranch) w/Corn Salad (1/2c) & Dinner Roll (2oz)	14 Coco Puffs w Graham Crackers	15 English Muffin w/Jelly (2) Tofu Taco Salad (3/4c) (No Cheese/Meat) w/Spanish Brown Rice (1c) & Refried Beans (3/4c)
L	Grilled Vegetable Fajitas (1/2c) w/Tofu (1/2c) w/Corn Tortillas (2) & Refried Beans (1/2c)	Refried Beans (1/2c) Nachos (2oz) & Green Salad (2c) & Oriental Viniagrette		Bean (1/2c) Torta with & Carrot Sticks (1c) & Oriental Viniagrette	
B	18 Bagel w/ Jelly (2)	19 Frosted Flakes w Graham Crackers	20 Sunbutter & Jelly Sandwich on Wheat	21 Coco Puffs w Graham Crackers	22 English Muffin w/Jelly (2)
L	2 Veggie & Bean (1/2c) Tacos (No Cheese/Meat) w/Corn Salad (Oil & Vinegar) (3/4c)	Beans Chili (No Meat/Cheese) (3/4c) w/Dinner Roll (2oz) & Carrot Sticks (1c) w/Oriental Viniagrette	Chinese Salad (No Chicken) w/ Dinner Roll (2oz) & Bean Salad (Oil & Vinegar) (1/2c)	Refried Beans & Rice Burrito & Green Salad (2c) w/Oriental Viniagrette	23 Pineapple Tofu (1/2c) w/Mixed Vegetables (1c) & Brown Rice Pilaf (1c)
B	25 Bagel w/ Jelly (2)	26 Frosted Flakes w Graham Crackers	27 Sunbutter & Jelly Sandwich on Wheat	28 Coco Puffs w Graham Crackers	29 English Muffin w/Jelly (2)
L	Chow Mein (1c) w/Tofu (1/2c) & Mixed Vegetables (1c)	Grilled Veggie & Beans Sandwich on a Hoagie Roll with Green Salad (1 1/2c) & Oriental Viniagrette	Greek Salad with Garbanzo Beans (1/2c) (No Chicken/Cheese/Ranch) w/Corn Salad (1/2c) & Dinner Roll (2oz)	Fresh Veggie & Bean Tortilla Wrap with Carrot Sticks (1c) & Oriental Viniagrette	

This institution is an equal opportunity provider.

Breakfast fruit/juice portions: 1 cup & Lunch fruit/juice portions: 1 cup (Juice cannot exceed 50% of total weekly servings.) Milk (1 Cup) (1%/Non-fat/Non-fat Choc)

School Notes:



“Eat Right, Be Bright!”





Proposal for Magnolia Science Academy #2 Food Service

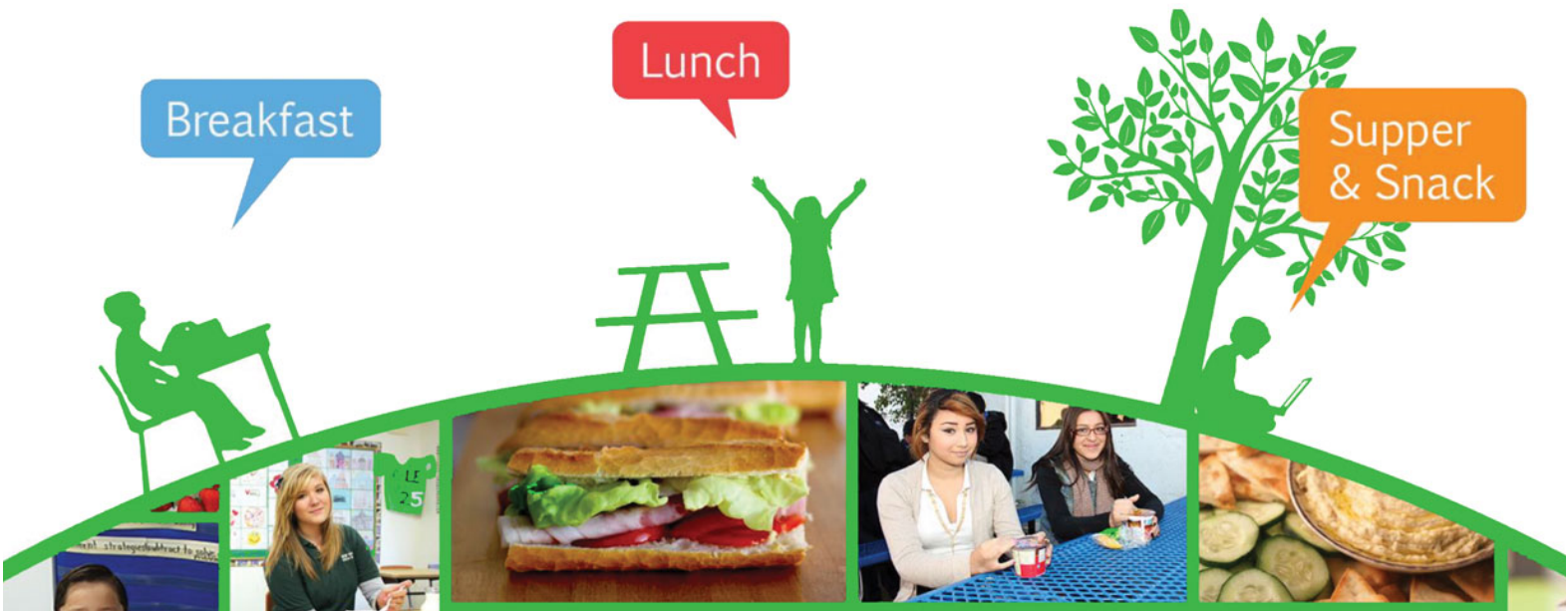
Magnolia Public Schools
c/o Mr. Suat Acar
250 East 1st Street, Ste 1500
Los Angeles, CA 90012

May 24th, 2016

Breakfast

Lunch

Supper
& Snack



May 24th, 2016

Dear Mr. Acar

On behalf of Better 4 You Meals Inc., please allow us to express our gratitude for the opportunity to submit this Proposal for Food Services.

We are confident that Better 4 You Meals will prove to be the ideal meal provider to meet your organization's needs. Better 4 You Meals has the team, resources, menu, and customer service team in place to deliver excellent service to Magnolia Science Academy #2. Over the last two years we have grown as an organization and as a school partner. We are committed to providing your students with fresh, tasty, and 100% compliant meals every day.

Should you or your staff have any questions or require additional information, please do not hesitate to contact us. We look forward to providing a sample tasting of our meals, should your team request one. We are confident that your students & staff will enjoy them.

Proprietary documents are clearly marked "Proprietary" in the upper right corner.

Thank you again for this opportunity. We look forward to working with Magnolia Science Academy #2 and believe the partnership and collaboration we can foster with Unity will be one that is positive and one that your school community can be proud of.

Sincerely,



Fernando Castillo
Chief Executive Officer
Authorized Corporate Officer for Binding Contract
fcastillo@better4youmeals.com
(323) 838-5555

By signing this cover letter, I (we) certify that the information contained in this proposal is accurate, and that all attachments required to be submitted as part of the proposal, are certified to be true and binding upon our company.

Federal Tax ID:	90-06577888
SFA Liaison:	Steven A Holguin - sholguin@better4youmeals.com
Mailing Address:	5743 Smithway Street, Los Angeles, CA 90040
Contact Numbers:	Office (323) 838-5555 Fax (323) 838-5419

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About Us

Chances are, your charter school was created to meet the unique or unmet needs of the students in your community. Every charter school leader has a rooted belief that the big box, one size fits all service model does not work in public education, and it especially does not work in servicing the daily meal needs of charter school students. In 2011, the Los Angeles Times published an article identifying the dramatic disparity in charter school meal services, specifically with the statewide lack of breakfast services to low-income students. The call from charter school leaders, parents, and students was loud! They wanted new options and choices to provide their students with the proper nourishment required to actively learn and engage.

It is no coincidence that also in 2011, charter school leaders from some of the top schools and CMOs in the state responded to that call and created Better 4 You Breakfast (B4YB), a food service company as creative and unique as your own charter. The reaction from charter schools throughout Southern California was swift and dramatic. B4YB quickly became one of California's largest breakfast providers, serving over 20,000 charter school breakfasts each morning.

The last few years have been an amazing journey of growth and innovation for the Better 4 You team. The call from charter schools to expand services beyond breakfast was strong and in the summer of 2014, B4YB became Better 4 You Meals (B4YM) offering charter schools a full selection of breakfast, lunch, snack, and after school supper services. The team at B4YM could not have been more humbled and honored by the almost immediate response we received. In our second year of full service operation, B4YM is now providing over 35,000 charter school meals and an additional 25,000 private and district school meals per day throughout the greater Southern California region.

The future for B4YM services becomes more exciting each day. We've expanded our state-of-the-art kitchen and distribution center in the City of Commerce, sharing a first-class food processing facility with prestigious brands such as Otis Spunkmeyer Cookies and Challenge Butter. In 2015-16, we rolled out a brand new fleet of 100% natural gas powered delivery trucks, created exciting new menu items based on student feedback surveys and tastings, became the exclusive provider of fresh & ready to heat meals for Compton Unified School District, and became the first non-store front licensee of Pick Up Stix.

With decades of combined charter school and food service experience, B4YM is uniquely positioned to meet the needs of your schools and your students. The creativity of our team and the sheer size of our organization allows us to provide schools with the best possible price point, often well under the state and federal reimbursement rates. In many cases, this allows schools to generate revenues to reinvest into their meal program.

We look forward to the opportunity to work with your school and we thank you for the opportunity to submit this proposal.

School Food Authority & RFP Profile

SFA Name: Magnolia Public Schools – MSA -2
Site Address: 17125 Victory Blvd, Van Nuys, CA 91406

Contact Person: Mr. Suat Acar
sacar@magnoliapublicschools.org

Submission Due Date: 5:00pm Wednesday May 25th, 2016

The selection of the winning proposal will be based upon the following criteria:

Criteria	Relevant Pages
Qualifications and experience of the vendor's management team.	6 – 8
Adequacy of client references.	10
Adequacy of required corporate documentation.	40 – 46
Adequacy of controls for compliance with food safety regulations and National School Lunch program (NSLP) requirements.	32 – 37, & 39
Proposed cost per unit breakfast and lunch.	9
Design of the meal pattern.	11
Commitment to on-time delivery and back-up plans in the event of weather, etc.	24 – 26

Proposal Exhibits included:

Exhibit Submitted	Contents Included	Relevant Pages
Exhibit A	Cover Page & Contact Information	2 & 6
Exhibit B	Summary of food service contracts comparable in size, with contact information	10
Exhibit C	3 Months Sample Menus	12 – 23
Exhibit D	2016-17 Fee Proposal	9
Exhibit E	a. Time of meal delivery	24
	b. Required refrigeration and heating	25
	c. Plan for assisting MSA-2 in acquiring equipment	25
	d. Protocol for accepting/declining meal deliveries	25
	e. Timing of monthly menu release & ordering plan	26
	f. Expectations for invoicing, emergency plans, weather contingencies	24

Vendor Contact Information

Better 4 You Meals
 5743 Smithway St, Ste 103
 Commerce, CA 90040
 (323) 838-5555
 www.better4youmeals.com

Primary Proposal Contact

Steven A. Holguin
 Vice President of Sales & Marketing
 (323) 838-5555 Office
 (310) 678-5958 Cell
 sholguin@better4youmeals.com

Additional Company Contacts

Fernando Castillo, MBA
 Chief Executive Officer
 (323) 838-5555
 fcastillo@better4youmeals.com

Daphne Roberts
 Chief Commercial Officer
 (323) 838-5555 x108
 droberts@better4youmeals.com

Better 4 You Meals Company Service Profile

- 175,000 – Average number of lunches served by B4YM every week
- 125,000 – Average number of breakfasts served by B4YM every week
- 69,800 – Total number of students enrolled in schools served by B4YM
- 50,000 – Square feet at the B4YM kitchen and distribution facility in the City of Commerce
- 15,000 – Average number of suppers served by B4YM every week
- 406 – Employees currently on the B4YM team
- 250 – Current number of school sites B4YM delivers
- 4 – Total counties served by B4YM (Los Angeles, San Bernardino, Riverside, & Orange Counties)

Better 4 You Meals Service Capacity

Our company leadership has helped launch charter schools, operated within the back offices of charter schools, started food programs at charters, and also operated general businesses over the last 25 years. In 2014-15, we sustained 100% growth in a single year, while also improving the overall level of customer satisfaction.

In 2015-16 we again realized 100% year over year growth, and now serve over 60,000 meals per day to over 250 school sites. Financially the company is very sound with a strong projected net income and access to capital. We have no liens, bankruptcies, judgments, or current legal cases against us.

Better 4 You Meals is holding our 2016-17 growth target to a modest 17% projected growth rate, focusing on increasing customer satisfaction and creating model systems and processes for optimal efficiency and meal consistency.

Better 4 You Meals Experience & Customer Service

As the only school meal vendor founded by individuals with actual charter school operational leadership experience, our entire model was designed to better serve the charter schools throughout Southern California. The positive response and encouragement from the charter school community has been resounding and very humbling.

In Fall 2014, the first year of expansion from breakfast service to full meal operation, 120 charter schools approved Better 4 You Meals as their vendor of choice. Serving an average of 30,000 meals per day, we quickly developed the infrastructure and procedures to best serve our schools.

From there the request for service has continued to increase dramatically. In the Summer of 2015, we were awarded to be the vendor for 80 Los Angeles Archdiocese K-8 schools, while also contracting with an additional 25 charter schools for full service. In January 2016, we began service for Compton Unified, which employs a cold delivery and heat on site model.

We are now serving an average of 60,000 meals per day across 255 sites throughout Southern California.

Even with our rapid growth, we have continued to keep laser focus on what has helped our meal service endeavor grow so significantly – our commitment to our schools and to our customer service.

No other vendor retains the wide array of services that Better 4 You Meals has such as:

- Therapeutic Meals for students with special meal needs
- On site BBQ's for special event days or to reward students for performance
- Partnership with popular known brands such as Pick Up Stix, Dominos Pizza, & Pizza Hut
- Catering for school special events, training, meetings, and more
- Approved USDA Commodities processor – helping schools save thousands each year

Customer Service

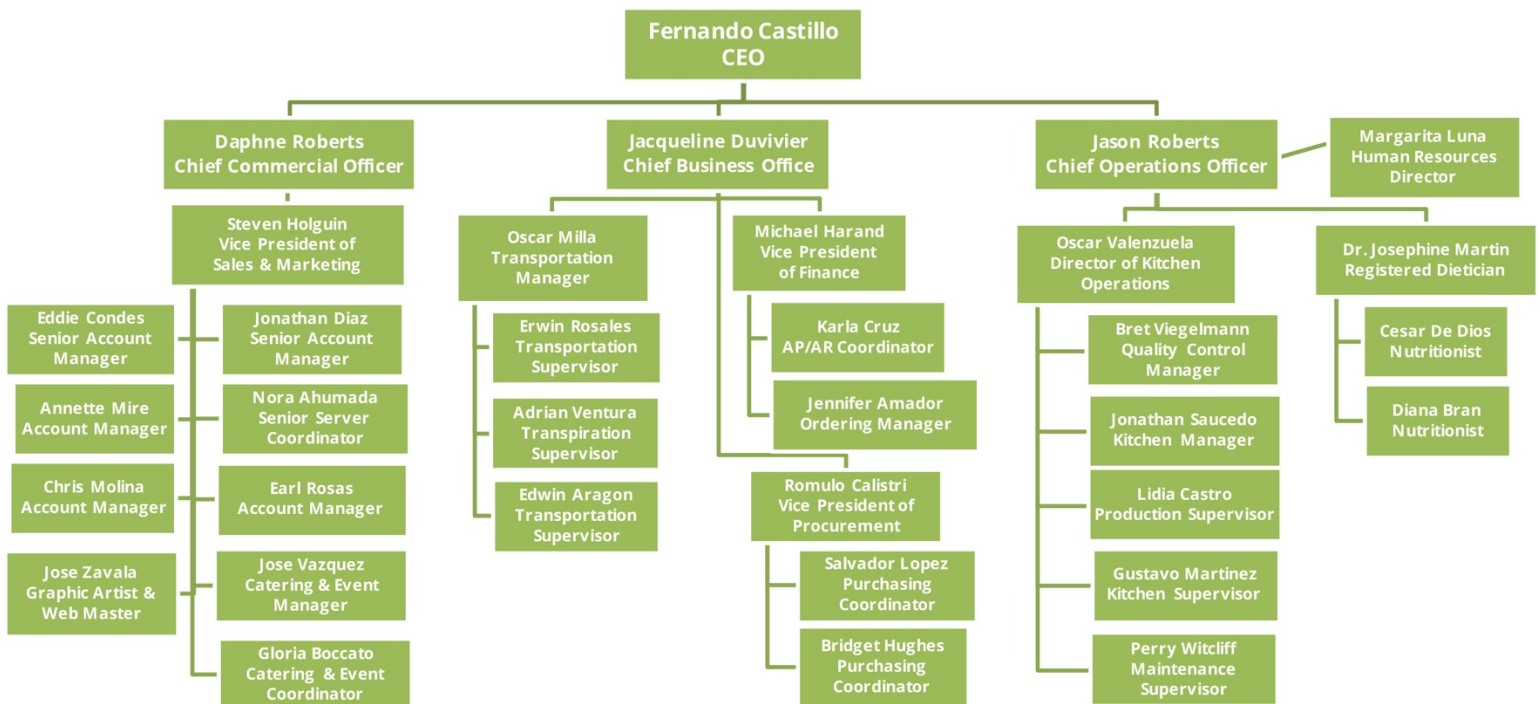
Better 4 You Meals has also recently updated many features of our customer service model. Our online ordering system has been updated and improved to allow for ordering features such as milk type ratios, field trip lunches, therapeutic meals. Many technological upgrades have gone into, and will continue going into, our ordering system to make ordering faster and to reduce errors.

We have also changed our school support model to make it easier for school to interact with the exact Better 4 You Meals team member that they need. Our customer service line is open every morning at 6:30am until 5:00pm to help with any immediate issues such as meal changes, missing items and delivery changes. Every school is also assigned a dedicated Account Manager to help with their student engagement, participation, troubleshooting, training, and more.

Client satisfaction is at the forefront of every decision and task that we take on. You have our commitment to continue to lead the path to providing your students with healthy and delicious meal options.

Better 4 You Meals Organizational Chart

Proprietary



Fee Proposal

Magnolia Science Academy #2

The costs included in the Cost per Meal table comprise the fixed price per meal. The fees are agreed upon by both parties and represent allowable food service costs in accordance with 2 CFR parts 225 and 230 as applicable.

“Ready to Eat” Hot Meal Service No Equipment Needed for Service

Meal Type	Type of Service	Proposed 2016-17 Price Per Meal
Breakfast <i>no server</i>	Grab & Go	\$1.90
Lunch <i>no server</i>	Pre-Packed Meal	\$2.99
Lunch <i>with 1 server per site</i>	Pre-Packed Meal or Family Style Serving	\$3.10
Snack	Grab & Go	\$0.85

Pricing Disclosures for Additional Options and Upgrades

Additional Server for Lunch: \$0.12 per daily meal

Premium Lunch Fruit Upgrade (delivered once per week): \$.06 per daily meal

Meals for Staff Members: \$ Same prices as stated above

Soy Milk per meal: (non medically required): \$.40

Vegan Lunches: (price per meal): \$6.50

Special Therapeutic Meals (medically requested/required):

Breakfast: \$ No Additional Price

Lunch: \$ No Additional Price

All meals are served complete and fully reimbursable by USDA & NSLP standards. Included with every meal is:

- Full serving of vegetable
- Full serving of fruit or fruit juice
- Plates, trays, sporks, napkins
- Milk – 1%, Fat Free, & Chocolate options
- Meal appropriate condiments

Vendor References

Reference 1

Organization Name	YPI Charter Schools
Contact Person	Yvette King-Berg
Title	Executive Director
Mailing Address	9400 Remick Ave, Arleta, CA 91331
Phone Number	(818) 834-5805
Email Address	ykingberg@ypics.org
Dates of Service	2011 - Present
Number of Sites	3
Enrollment Count	1,000
Meals Served	Breakfast <input type="checkbox"/> Lunch <input checked="" type="checkbox"/> Snack <input checked="" type="checkbox"/> Supper <input type="checkbox"/>

Reference 2

Organization Name	Celerity Education Group
Contact Person	Miguel Portillo
Title	CFO/Director of Operations
Mailing Address	2069 West Slauson Ave, Los Angeles, CA 90047
Phone Number	(213) 831-8484
Email Address	mportillo@celerityschools.org
Dates of Service	2014 - Present
Number of Sites	13
Enrollment Count	3,400
Meals Served	Breakfast <input checked="" type="checkbox"/> Lunch <input checked="" type="checkbox"/> Snack <input checked="" type="checkbox"/> Supper <input checked="" type="checkbox"/>

Reference 3

Organization Name	James Jordan Middle School
Contact Person	Victor Albores
Title	Office Manager / Food Service Coordinator
Mailing Address	7911 Winnetka Ave, Winnetka, CA 91306
Phone Number	818-882-2496
Email Address	albores@jamesjordanms.com
Dates of Service	August 2014 - Present
Number of Sites	1
Enrollment Count	390
Meals Served	Breakfast <input checked="" type="checkbox"/> Lunch <input checked="" type="checkbox"/> Snack <input checked="" type="checkbox"/> Supper <input checked="" type="checkbox"/>

Meal Pattern Compliance Commitment

Meal Pattern	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
	Amount of Food ^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2½ (½)	2½ (½)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3¼ (¾)	3¼ (¾)	5 (1)
Dark green ^f	0	0	0	½	½	½
Red/Orange ^f	0	0	0	¾	¾	1¼
Beans/Peas (Legumes) ^f	0	0	0	½	½	½
Starchy ^f	0	0	0	½	½	½
Other ^{f,g}	0	0	0	½	½	¾
Additional Veg to Reach Total ^h	0	0	0	1	1	1½
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat	< 10	< 10	< 10	< 10	< 10	< 10
(% of total calories) ^{n,o}						
Sodium (mg) ^{p,p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of <u>trans</u> fat per serving.					

- a) In the SBP, the above age-grade groups are required beginning July 1, 2013 (SY 2013-14). In SY 2012-2013 only, schools may continue to use the meal pattern for grades K-12 (see § 220.23).
- b) Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is ⅓ cup.
- c) One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable offerings may be in the form of juice. All juice must be 100% full-strength.
- d) For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or “Other vegetables” subgroups as defined in §210.10(c)(2)(iii).
- e) The fruit quantity requirement for the SBP (5 cups/week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014- 2015).
- f) Larger amounts of these vegetables may be served.
- g) This category consists of “Other vegetables” as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, “Other vegetables” requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).
- h) Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.
- i) At least half of the grains offered must be whole grain-rich in the NSLP beginning July 1, 2012 (SY 2012-2013), and in the SBP beginning July 1, 2013 (SY 2013-2014). All grains must be whole grain-rich in both the NSLP and the SBP beginning July 1, 2014 (SY 2014-15).
- j) In the SBP, the grain ranges must be offered beginning July 1, 2013 (SY 2013-2014).
- k) There is no separate meat/meat alternate component in the SBP. Beginning July 1, 2013 (SY 2013-2014), schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.
- l) Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored).
- m) The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).
- n) Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, Trans fat, and sodium. Foods of minimal nutritional value and fluid milk with fat content greater than 1percent milk fat are not allowed.
- o) In the SBP, calories and trans fat specifications take effect beginning July 1, 2013 (SY 2013-2014).
- p) Final sodium specifications are to be reached by SY 2022-2023 or July 1, 2022. Intermediate sodium specifications are established for SY 2014-2015 and 2017-2018. See required intermediate specifications in § 210.10(f)(3) for lunches and § 0.8(f)(3) for breakfast



Signature of Vendor's Authorized Representative

Vice President, Sales & Marketing

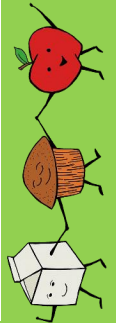
Title

5/22/2016

Date

Sample Menus - Breakfast

Breakfast Menu		better 4 you MEALS	
March 2016		Indicates Warm Breakfast	
Monday	Tuesday	Wednesday	Thursday
29 February Bean & Cheese Burrito Hot Sauce Fruit Milk	1 Better 4 You Breakfast Round 100% Fruit Juice Fruit Milk	2 Strawberry Delight String Cheese Apple Sauce Fruit Milk	3 Whole Grain Cereal Graham Crackers Fruit Milk
7 Chicken Sausage Pancake Sandwich V: Mini Pancakes Fruit Milk	8 Muffin 100% Fruit Juice Fruit Milk	9 Bagel w/ Cream Cheese Apple Sauce Fruit Milk	10 Whole Grain Cereal Whole Grain Bites Fruit Milk
14 Blueberry Pancake Sandwich Fruit Milk	15 Pan Dulce 100% Fruit Juice Fruit Milk	16 Coffee Cake Apple Sauce Fruit Milk	17 Whole Grain Cereal Graham Crackers Fruit Milk
21 Chicken & Waffle V: Waffle Fruit Milk	22 Apple Cinnamon Chewie Bar 100% Fruit Juice Milk	23 Banana Bread Apple Sauce Fruit Milk	24 Whole Grain Cereal Whole Grain Bites Fruit Milk
28 English Muffin w/ Egg & Cheese Fruit Milk	29 Zucchini Bread 100% Fruit Juice Fruit Milk	30 Yogurt w/ Nut-free Granola Apple Sauce Fruit Milk	31 Whole Grain Cereal Graham Crackers Fruit Milk
			4 French Toast Sticks Fruit Milk
			11 Cheese Tamale Fruit Milk
			18 Green Chile & Potato Burrito V: Bean & Cheese Burrito w/ Hot Sauce Fruit Milk
			25 French Toast Fruit Milk
			1 April Cheese Tamale Fruit Milk



R2-4-15

MENU SUBJECT TO CHANGE WITHOUT NOTICE

Breakfast includes one entrée, fruit, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

Indicates Warm Breakfast

Breakfast Menu

April 2016

Monday	Tuesday	Wednesday	Thursday	Friday
28 March English Muffin w/ Egg & Cheese Fruit Milk	29 Zucchini Bread 100% Fruit Juice Fruit Milk	30 Yogurt w/ Nut-free Granola Apple Sauce Fruit Milk	31 Whole Grain Cereal Whole Grain Bites Fruit Milk	1 April Cheese Tamale Fruit Milk
4 Blueberry Pancake Sandwich Fruit Milk	5 Apple Cinnamon Chewie Bar 100% Fruit Juice Milk	6 Pan Dulce Apple Sauce Fruit Milk	7 Whole Grain Cereal Whole Grain Bites Fruit Milk	8 Chicken & Waffle w/ Syrup V: Bean & Cheese Burrito w/ Hot Sauce Fruit Milk
11 Bean & Cheese Burrito Hot Sauce Fruit Milk	12 Blueberry Muffin 100% Fruit Juice Fruit Milk	13 Yogurt w/ Nut-Free Granola Apple Sauce Fruit Milk	14 Whole Grain Cereal Whole Grain Bites Fruit Milk	15 Chicken Sausage Pancake Sandwich V: Mini Pancakes Fruit Milk
18 French Toast Stix Fruit Milk	19 Coffee Cake 100% Fruit Juice Fruit Milk	20 Strawberry Chewie Bar Apple Sauce Milk	21 Whole Grain Cereal Whole Grain Bites Fruit Milk	22 Green Chile & Potato Burrito V: Waffle Fruit Milk
25 Cheese Tamale Fruit Milk	26 B4Y Freshly Baked Round 100% Fruit Juice Fruit Milk	27 Proball String Cheese Apple Sauce Fruit Milk	28 Whole Grain Cereal Whole Grain Bites Fruit Milk	29 Cinnamon Waffle Fruit Milk



MENU SUBJECT TO CHANGE WITHOUT NOTICE

Breakfast includes one entrée, fruit, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

R2-18-16

Breakfast Menu

May 2016

Indicates Warm Breakfast

Monday	Tuesday	Wednesday	Thursday	Friday
2 English Muffin w/ Egg & Cheese Fruit Milk	3 Bagel w/ Cream Cheese 100% Fruit Juice Fruit Milk	4 Apple Cinnamon Chewie Bar Apple Sauce Milk	5 Whole Grain Cereal & Pan Dulce Fruit Milk	6 Pancake on a Stick w/ Turkey Sausage V. Waffle Fruit Milk
9 Bean & Cheese Burrito Hot Sauce Fruit Milk	10 Zucchini Bread 100% Fruit Juice Milk	11 Yogurt w/ Nut-Free Granola Apple Sauce Fruit Milk	12 Whole Grain Cereal Whole Grain Bites Fruit Milk	13 French Toast Fruit Milk
16 Green Chile Potato Burrito (Contains No Meat) Fruit Milk	17 Coffee Cake 100% Fruit Juice Fruit Milk	18 Banana Bread Apple Sauce Fruit Milk	19 Whole Grain Cereal Whole Grain Bites Fruit Milk	20 Cheese Tamale Fruit Milk
23 Mini Pancakes Fruit Milk	24 Strawberry Chewie Bar Apple Sauce Milk	25 Pan Dulce Apple Sauce Fruit Milk	26 Whole Grain Cereal Whole Grain Bites Fruit Milk	27 Bean & Cheese Burrito Hot Sauce Fruit Milk
30 Memorial Day No School	31 French Toast Stix Fruit Milk	1 June	2	3



R3-25-16

MENU SUBJECT TO CHANGE WITHOUT NOTICE

Breakfast includes one entrée, fruit, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

Sample Menus - Hot Lunch



Lunch Menu 9-12 March 2016

Monday	Tuesday	Wednesday	Thursday	Friday
29 February Turkey Hot Dog Potato Wedges 100% Fruit Juice & Fruit Milk	1 Chicken Chow Mein Steamed Vegetables Fruit Milk	2 Chicken Fajitas Refried Beans & Rice Tortilla Chips 100% Fruit Juice & Fruit Milk	3 Breaded Chicken Strips Sweet Potato Tots Dessert Fruit Milk	4 Cheese Pupusas Refried Beans Cabbage Salad 100% Fruit Juice & Fruit Milk
7 Beef & Bean Chili Tortilla Chips 100% Fruit Juice & Fruit Milk	8 Mushroom & Beef Hamburger Potato Wedges Fruit Milk	9 Chicken & Cheese Enchiladas Refried Beans 100% Fruit Juice & Fruit Milk	10 Ground Turkey Lasagna Steamed Carrots Fruit Milk	11 Pizza Calzone Side Salad w/ Ranch 100% Fruit Juice & Fruit Milk
14 Orange Chicken Brown Rice Steamed Broccoli 100% Fruit Juice & Fruit Milk	15 Rotini Pasta w/ Meat Sauce Steamed Carrots Fruit Milk	16 Chicken Sopos Refried Beans w/ Hot Sauce Fruitables Juice Fruit Milk	17 Chicken Bites Mashed Potatoes Dessert Fruit Milk	18 Cheese Tamales Mixed Vegetables Apple Sauce & Fruit Milk
21 Beef Hot Dog Potato Wedges 100% Fruit Juice & Fruit Milk	22 Chicken Chile Verde Spanish Brown Rice & Beans Fruit Milk	23 Breaded Chicken Patty Burger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk	24 Ground Turkey, Beans & Cheese Nachos Tortilla Chips Fruit Milk	25 Mozzarella Pasta Steamed Carrots 100% Fruit Juice & Fruit Milk
28 Teriyaki Chicken Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Milk	29 Philly Cheese Steak Sandwich Potato Wedges Fruit Milk	30 Chicken Fajita Burrito Fruitable Juice Fruit Milk	31 BBQ Chicken Strips Sweet Potato Tots Dessert Fruit Milk	1 April Cheeseburger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk



R02-03-16

MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.



Lunch Menu 9-12

April 2016

Monday	Tuesday	Wednesday	Thursday	Friday
28 March Teriyaki Chicken Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Milk	29 Philly Cheese Steak Sandwich Baked Fries Fruit Milk	30 Chicken Fajita Burrito w/ Beans Fruitable Juice Fruit Milk	31 BBQ Chicken Strips Sweet Potato Tots Dessert Fruit Milk	1 April Cheeseburger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk
4 Beef Hot Dog Baked Fries 100% Fruit Juice & Fruit Milk	5 Chicken Patty Burger Lettuce & Tomato Set Fruit Milk	6 Beef & Bean Chili Tortilla Chips 100% Fruit Juice & Fruit Milk	7 Rotini Pasta w/ Meat Sauce Steamed Carrots Fruit Milk	8 Chicken Tamale Mixed Vegetables 100% Fruit Juice & Fruit Milk
11 Cheese Pupas Refried Beans Cabbage Salad 100% Fruit Juice & Fruit Milk	12 Pizza Calzone Side Salad w/ Thousand Island Fruit Milk	13 Chicken Bites Mashed Potatoes Dessert 100% Fruit Juice & Fruit Milk	14 Build Your Own Meatball (Turkey) Sandwich French Roll Steamed Carrots Fruit Milk	15 Chicken Chile Verde Rice Fruitables Juice Fruit Milk
18 Bean & Cheese Burrito Salsa Mexicana 100% Fruit Juice & Fruit Milk	19 BBQ Beef Sandwich Sweet Potato Tots Fruit Milk	20 Chicken Fajitas Refried Beans Tortilla Chips 100% Fruit Juice & Fruit Milk	21 Orange Chicken Steamed Broccoli & Rice Fruit Milk	22 Chicken & Cheese Enchiladas Steamed Corn 100% Fruit Juice & Fruit Milk
25 Teriyaki Chicken Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Veggie Dippers Milk	26 Sloppy Joe Baked Fries Whole Grain Bun Fruit Milk	27 Ground Turkey, Bean & Cheese Nachos Tortilla Chips 100% Fruit Juice & Fruit Milk	28 Chicken Mozzarella Pasta Steamed Carrots Fruit Milk	29 Cheese Tamale Mixed Vegetables 100% Fruit Juice & Fruit Milk



MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

R3-1-16



Lunch Menu 9-12

May 2016

Monday	Tuesday	Wednesday	Thursday	Friday
2 BBQ Chicken Sandwich Sweet Potato Tots 100% Fruit Juice & Fruit Milk	3 Cheeseburger Lettuce & Tomato Set Fruit Milk	4 BBQ Chicken Nuggets Mashed Potatoes 100% Fruit Juice/Fruit Milk	5 Chicken Fajita Burrito w/ Beans Cucumbers & Tajin Fruit Milk	6 Philly Steak Sandwich Crinkle Cut French Fries 100% Fruit Juice & Fruit Milk
9 Beef Hot Dog Crinkle Cut French Fries 100% Fruit Juice & Fruit Milk	10 Chicken Patty Burger Lettuce & Tomato Set Fruit Milk	11 Beef & Bean Chili Tortilla Chips 100% Fruit Juice & Fruit Milk	12 Rotini Pasta w/ Meat Sauce Steamed Carrots Fruit Milk	13 Chicken Tamale Mixed Vegetables 100% Fruit Juice & Fruit Milk
16 Cheese Pupas Refried Beans Cabbage Salad 100% Fruit Juice & Fruit Milk	17 Chicken Chile Verde w/ Rice Fruit Milk	18 Chicken Bites Mashed Potatoes Dessert 100% Fruit Juice & Fruit Milk	19 Build Your Own Meatball (Turkey) Sandwich French Roll Steamed Carrots Fruit Milk	20 Shredded Beef, Potato, & Beans Burrito 100% Fruit Juice & Fruit Milk
23 Bean & Cheese Burrito Salsa Mexicana 100% Fruit Juice & Fruit Milk	24 BBQ Beef Sandwich Sweet Potato Tots Fruit Milk	25 Chicken Fajitas Refried Beans Tortilla Chips 100% Fruit Juice & Fruit Milk	26 Orange Chicken Steamed Broccoli & Rice Fruit Milk	27 Chicken & Cheese Enchiladas Steamed Corn 100% Fruit Juice & Fruit Milk
30 Memorial Day No School	31 Sloppy Joe Crinkle Cut French Fries Whole Grain Bun Fruit Milk	1 June	2	3



MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

RS-25-16

Sample Menus - Hot Vegetarian Lunch



Lunch Vegetarian 9-12

March 2016

Monday	Tuesday	Wednesday	Thursday	Friday
29 February Veggie Hot Dog Potato Wedges 100% Fruit Juice & Fruit Milk	1 Tofu Chow Mein Steamed Vegetables Fruit Milk	2 Tofu Fajitas Refried Beans & Rice Tortilla Chips 100% Fruit Juice & Fruit Milk	3 Tofu Strips Sweet Potato Tots Dessert Fruit Milk	4 Cheese Pupusas Refried Beans Cabbage Salad Fruit Milk
7 Vegetarian Chili Tortilla Chips 100% Fruit Juice & Fruit Milk	8 Veggie Burger Potato Wedges Fruit Milk	9 Cheese Enchiladas Refried Beans 100% Fruit Juice & Fruit Milk	10 Cheese Lasagna Steamed Carrots Fruit Milk	11 Pizza Calzone Side Salad w/ Ranch 100% Fruit Juice & Fruit Milk
14 Orange Tofu Brown Rice Steamed Broccoli 100% Fruit Juice & Fruit Milk	15 Rotini Pasta w/ Marinara & Cheese Sauce Steamed Carrots Fruit Milk	16 Bean & Cheese Sopes Refried Beans w/ Hot Sauce Fruitables Juice Fruit Milk	17 Tofu Bites Mashed Potatoes Dessert Fruit Milk	18 Cheese Tamales Mixed Vegetables Apple Sauce & Fruit Milk
21 Veggie Hot Dog Potato Wedges 100% Fruit Juice & Fruit Milk	22 Tofu Chile Verde Spanish Brown Rice & Beans Sunflower Seeds Fruit Milk	23 Veggie Burger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk	24 Beans & Cheese Nachos Tortilla Chips 100% Fruit Juice & Fruit Milk	25 Mozzarella Pasta Steamed Carrots 100% Fruit Juice & Fruit Milk
28 Teriyaki Tofu Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Milk	29 Cheese & Vegetables Sandwich Potato Wedges Fruit Milk	30 Bean & Cheese Burrito Fruitable Juice Fruit Milk	31 BBQ Tofu Bites Sweet Potato Tots Dessert Fruit Milk	1 April Veggie Burger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk



R02-03-16

MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.



Lunch Vegetarian 9-12

April 2016

Monday	Tuesday	Wednesday	Thursday	Friday
28 March Teriyaki Tofu Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Veggie Dippers Milk	29 Cheese & Vegetables Sandwich Baked Fries Fruit Milk	30 Bean & Cheese Burrito Fruitable Juice Fruit Milk	31 BBQ Tofu Bites Sweet Potato Tots Dessert Fruit Milk	1 April Veggie Cheese Burger Lettuce & Tomato Set 100% Fruit Juice & Fruit Milk
4 Veggie Hot Dog Baked Fries 100% Fruit Juice & Fruit Veggie Dippers Milk	5 Veggie Burger Lettuce & Tomato Set Fruit Milk	6 Vegetarian Chili Tortilla Chip 100% Fruit Juice & Fruit Milk	7 Rotini Pasta w/ Marinara Sauce String Cheese Steamed Carrots Fruit Milk	8 Cheese Tamale Mixed Vegetables 100% Fruit Juice & Fruit Veggie Dippers Milk
11 Cheese Pupusas Refried Beans Cabbage Salad 100% Fruit Juice & Fruit Milk	12 Pizza Calzone Side Salad w/ Thousand Island Fruit Milk	13 Tofu Bites Mashed Potatoes Dessert 100% Fruit Juice & Fruit Veggie Dippers Milk	14 Cheese Lasagna Steamed Carrots Fruit Milk	15 Tofu Chile Verde Rice Fruitables Juice Fruit Milk
18 Bean & Cheese Burrito Salsa Mexicana 100% Fruit Juice & Fruit Milk	19 BBQ Veggie Burger Sweet Potato Tots Fruit Milk	20 Vegetarian Fajitas Refried Beans Tortilla Chips 100% Fruit Juice & Fruit Milk	21 Orange Tofu Steamed Broccoli & Rice Fruit Milk	22 Cheese Enchiladas Steamed Corn 100% Fruit Juice & Fruit Milk
25 Teriyaki Tofu Brown Rice Steamed Broccoli & Carrots 100% Fruit Juice & Fruit Veggie Dippers Milk	26 BBQ Tofu Bites Baked Fries Whole Grain Bun Sunflower Seeds Fruit Milk	27 Bean & Cheese Nachos Tortilla Chips 100% Fruit Juice & Fruit Milk	28 Mozzarella Pasta Steamed Carrots Fruit Milk	29 Cheese Tamale Mixed Vegetables 100% Fruit Juice & Fruit Veggie Dippers Milk



R3-1-16

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Lunch Menu 9-12 Vegetarian

May 2016

Monday	Tuesday	Wednesday	Thursday	Friday
2 BBQ Tofu Sandwich Sweet Potato Tots 100% Fruit Juice & Fruit Milk	3 Veggie Cheese Burger Lettuce & Tomato Set Fruit Milk	4 BBQ Tofu Bites Mashed Potatoes Fruit Milk	5 Bean & Cheese Burrito Cucumbers and Tajin Fruit Milk	6 Cheese and Vegetables Sandwich Crinkle Cut French Fries 100% Fruit Juice & Fruit Milk
9 Veggie Hot Dog Crinkle Cut French Fries 100% Fruit Juice & Fruit Milk	10 Veggie Burger Lettuce & Tomato Set Fruit Milk	11 Vegetarian Chili Tortilla Chip 100% Fruit Juice & Fruit Milk	12 Rotini Pasta w/ Marinara Sauce String Cheese Steamed Carrots Fruit Milk	13 Cheese Tamale Mixed Vegetables 100% Fruit Juice & Fruit Veggie Dippers Milk
16 Cheese Pupusas Refried Beans Cabbage Salad 100% Fruit Juice & Fruit Milk	17 Tofu Chile Verde Rice Fruitables Juice Fruit Milk	18 Tofu Bites Mashed Potatoes Dessert 100% Fruit Juice & Fruit Milk	19 Build Your Own (Veggie) Meatball Sandwich French Roll Steamed Carrots Fruit Milk	20 Potato & Beans Burrito 100% Fruit Juice & Fruit Milk
23 Bean & Cheese Burrito Salsa Mexicana 100% Fruit Juice & Fruit Milk	24 BBQ Veggie Burger Sweet Potato Tots Fruit Milk	25 Vegetarian Fajitas Refried Beans Chips 100% Fruit Juice & Fruit Milk	26 Orange Tofu Steamed Broccoli & Rice Fruit Milk	27 Cheese Enchiladas Steamed Corn 100% Fruit Juice & Fruit Milk
30 Memorial Day No School	31 BBQ Tofu Bites Crinkle Cut French Fries Whole Grain Bun Sunflower Seeds Fruit Milk	1 June	2	3



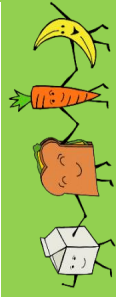
MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

R3-25-16

Sample Menus - Cold Sandwich / Sack Lunch

Sandwich & Sack Lunch Menu 9-12 March 2016				
Monday	Tuesday	Wednesday	Thursday	Friday
29 February Turkey & Provolone Cheese Croissant Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	1 March Deli Chicken & Cheddar Cheese Torta Cucumber Slices w/ Tajin Fruit Milk	2 Turkey & Swiss Cheese Bagel Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	3 Turkey & Hummus Pita Sandwich Baby Carrots w/ Ranch Fruit Milk	4 Chicken & Provolone Cheese Submarine Sandwich Fruitables Juice Fruit Milk
7 Turkey & American Cheese Bagel Sandwich Fruitables Fruit Milk	8 Turkey & Hummus Pita Sandwich Cold Sweet Corn w/ Tajin Fruit Milk	9 Provolone Cheese & Turkey Croissant Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	10 Deli Chicken & Monterey Jack Cheese Torta Baby Carrots w/ Ranch Fruit Milk	11 Turkey & Swiss Cheese Sandwich Cucumber w/ Ranch 100% Fruit Juice & Fruit Milk
14 Turkey & American Cheese Bagel Sandwich Baby Carrots w/ Ranch 100% Fruit Juice & Fruit Milk	15 Turkey & Swiss Cheese Sandwich Cucumber Slices w/ Tajin Fruit Milk	16 Provolone Cheese & Turkey Croissant Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	17 Turkey & Hummus Pita Sandwich Cold Sweet Corn w/ Tajin Fruit Milk	18 Deli Chicken & Monterey Jack Cheese Torta Celery w/ Ranch Apple Sauce & Fruit Milk
21 Turkey & Swiss Cheese Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	22 Deli Chicken & Monterey Jack Cheese Torta Edamame Beans w/ Ranch Fruit Milk	23 Turkey & American Cheese Bagel Sandwich Celery w/ Ranch 100% Fruit Juice & Fruit Milk	24 Provolone Cheese & Turkey Croissant Sandwich Fruitables Fruit Milk	25 Turkey & Hummus Pita Sandwich Baby Carrots w/ Ranch 100% Fruit Juice & Fruit Milk
28 Turkey & American Cheese Bagel Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	29 Turkey & Hummus Pita Sandwich Celery w/ Ranch Fruit Milk	30 Turkey & Swiss Cheese Sandwich Edamame w/ Ranch 100% Fruit Juice & Fruit Milk	31 Provolone Cheese & Turkey Croissant Sandwich Baby Carrots w/ Ranch Fruit Milk	1 April Deli Chicken & Monterey Jack Cheese Torta Cucumber Slices w/ Tajin 100% Fruit Juice & Fruit Milk



R02-01-16

MENU SUBJECT TO CHANGE WITHOUT NOTICE
 Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk.
 This institution is an equal opportunity provider.

Sandwich & Sack Lunch Menu 9-12

April 2016

Monday	Tuesday	Wednesday	Thursday	Friday
28 March Turkey & American Cheese Bagel Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	29 Turkey & Hummus Pita Sandwich Celery w/ Ranch Fruit Milk	30 Turkey & Swiss Cheese Sandwich Edamame w/ Ranch 100% Fruit Juice & Fruit Milk	31 Provolone Cheese & Turkey Croissant Sandwich Baby Carrots w/ Ranch Fruit Milk	1 April Deli Chicken & Monterey Jack Cheese Torta Cucumber Slices w/ Tajin 100% Fruit Juice & Fruit Milk
4 Deli Chicken & Cheddar Cheese Torta Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	5 Turkey & Provolone Italian Sandwich Celery w/ Ranch Fruit Milk	6 Cranberry Chicken Salad Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	7 Chicken & Provolone Submarine Sandwich Baby Carrots w/ Ranch Fruit Milk	8 Turkey & Swiss Cheese Croissant Sandwich Cucumber Slices w/ Tajin 100% Fruit Juice & Fruit Milk
11 Deli Chicken & Cheddar Cheese Torta Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	12 Chicken & Provolone Submarine Sandwich Cucumber Slices w/ Tajin Fruit Milk	13 Turkey & Swiss Cheese Croissant Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	14 Cranberry Chicken Salad Sandwich Baby Carrots w/ Ranch Fruit Milk	15 Turkey & Provolone Italian Sandwich Fruitables Juice Fruit Milk
18 Turkey & Provolone Italian Sandwich Fruitables Juice 100% Fruit Juice & Fruit Milk	19 Turkey & Swiss Cheese Croissant Sandwich Baby Carrots w/ Ranch Fruit Milk	20 Deli Chicken & Cheddar Cheese Torta Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	21 Chicken & Provolone Submarine Sandwich Cucumber w/ Tajin Fruit Milk	22 Cranberry Chicken Salad Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk
25 Chicken & Provolone Submarine Sandwich Baby Tomatoes w/ Ranch 100% Fruit Juice & Fruit Milk	26 Turkey & Swiss Cheese Croissant Sandwich Cold Sweet Corn w/ Tajin Fruit Milk	27 Cranberry Chicken Salad Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	28 Deli Chicken & Cheddar Cheese Torta Baby Carrots w/ Ranch Fruit Milk	29 Turkey & Provolone Italian Sandwich Cucumber Slices w/ Tajin 100% Fruit Juice & Fruit Milk



MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

R2-16-16



Sandwich & Sack Lunch Menu 9-12

May 2016

Monday	Tuesday	Wednesday	Thursday	Friday
2 Turkey & Provolone Cheese Croissant Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	3 Turkey Pastrami & Cheese Sandwich Baby Carrots w/ Ranch Fruit Milk	4 Chicken & Provolone Cheese Submarine Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	5 Turkey & Swiss Cheese Bagel Sandwich Cucumber Slices w/ Tajin Fruit Milk	6 Deli Chicken & Cheddar Cheese Torta Fruitables Juice Apple Sauce & Fruit Milk
9 Hawaiian Chicken & Pineapple Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	10 Cranberry Chicken Salad Croissant Sandwich Fruitables Juice Fruit Milk	11 Build Your Own Mexican Chicken Salad Tostadas Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	12 Turkey & Provolone Cheese Croissant Sandwich Baby Carrots w/ Ranch Fruit Milk	13 Turkey Pastrami & Cheese Sandwich Cucumber Slices w/ Ranch 100% Fruit Juice & Fruit Milk
16 Chicken & Provolone Cheese Submarine Sandwich Cold Sweet Corn w/ Tajin 100% Fruit Juice & Fruit Milk	17 Turkey & Swiss Cheese Bagel Sandwich Fruitables Fruit Milk	18 Deli Chicken & Cheddar Cheese Torta Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	19 Hawaiian Chicken & Pineapple Sandwich Baby Carrots and Ranch Fruit Milk	20 Cranberry Chicken Salad Croissant Sandwich Cucumber w/ Ranch 100% Fruit Juice & Fruit Milk
23 Build Your Own Mexican Chicken Salad Tostadas Cold Sweet Corn and Tajin 100% Fruit Juice & Fruit Milk	24 Turkey & Provolone Cheese Croissant Sandwich Cucumber Slices w/ Tajin Fruit Milk	25 Turkey Pastrami & Cheese Sandwich Edamame Beans w/ Ranch 100% Fruit Juice & Fruit Milk	26 Chicken & Provolone Cheese Submarine Sandwich Fruitables Fruit Milk	27 Turkey & Swiss Cheese Bagel Sandwich Baby Carrots w/ Ranch 100% Fruit Juice & Fruit Milk
30 Memorial Day No School	31 Deli Chicken & Cheddar Cheese Torta Cucumber Slices w/ Tajin Fruit Milk	1 June	2	3



RS-25-16

MENU SUBJECT TO CHANGE WITHOUT NOTICE

Lunch includes one entrée, vegetable, 1/2 cup fruit serving, and fat free white milk or 1% white milk. This institution is an equal opportunity provider.

Service Commitments & Operational Requirements

Daily Delivery Time

Better 4 You Meals does not initially establish a set delivery time for breakfast and lunch meals. With each school that we support, the school informs us of information such as:

- School bell schedule
- School meal service start and end time
- 60 Minute window for desired delivery time of each meal
- Time that earliest staff member is on campus

Once the information above is received, B4YM adds the school to a local delivery route with the target of delivering each meal within the requested 60-minute window set by the school. In the current 2015-16 school year, B4YM currently possesses a 98% daily delivery window success rate.

Contingency Plans for Delivery Exceptions

In currently serving over 250 school sites, B4YM has encountered many different types of situations that may impact the daily delivery of meals. Below are a few scenarios which B4YM has encountered and the steps taken to resolve each matter.

1. B4YM cannot deliver due to truck failure on road: In the event that the B4YM delivery truck is unable to complete its delivery in the event of engine failure or a car accident, B4YM has two immediate resolutions in place.
 - a. Time permitting, we have additional trucks and licensed drivers on hand and can dispatch a truck to pick up the meals and complete the route
 - b. When it is not feasible to dispatch another vehicle in time to complete the deliveries, B4YM has many local vendor partners in place such as Pick Up Stix, Dominos Pizza, Pizza Hut, and Little Caesar's Pizza that can quickly deliver food when needed. Although it may not constitute a complete and reimbursable meal, it is of the utmost priority to assure that students are provided with a meal.
 - c. In the case of either of the options below, if a meal is significantly late or unable to meet NSLP or SBP guidelines, then the school is not charged for that day's service.
2. Delivery cannot be completed due to unforeseen circumstance such as weather, power outage, or school site lock down:
 - a. In the event that school is still in session but meal delivery cannot be completed due to a situation outside the control of either the school or B4YM, then all possible solutions to still provide food to the school will be evaluated. B4YM will remain in contact with school site for information and direction.
 - b. If the delivery exception is temporary, B4YM will continue its route with the expectation of returning to the school at the quickest time possible.
 - c. In cases such as listed above, charges for the specific meals will be evaluated on a case by case basis.

- d. B4YM does work with schools to help assure there is shelf stable food housed at the school in the case of short term emergencies like lock downs.

Site Equipment Needs

B4YM can provide either manner of heating and meal storage service that the school may wish. Most charter schools in Southern California elect for the “Ready to Eat” service model in which hot and cold meals are delivered each day at proper holding and serving temperature in proper insulated equipment. In this service model there is no equipment for the school to buy, store, clean, or maintain. All equipment used in the daily delivery is picked up and returned to B4YM each day for sanitation.

Schools that elect for the “Ready to Heat” model require refrigeration and heating units. Should MSA-2 elect this model, B4YM Operations Staff will visit the school site for a space, set-up, and electrical assessment. If it’s decided that the school can sustain such model, B4YM can arrange for the procurement of equipment on the school’s behalf through one of the many vendors that B4YM has pre-established discounted pricing with. The school can then elect to be billed for the equipment over the course of the year through a small increase in daily meal costs or can be billed for the full amount of the equipment directly. If the school wishes to procure the equipment on its own, B4YM Operations Staff can provide recommendations of equipment best suited to meet the daily meal needs of the school and also assist the school in evaluating any solicited bids.

Protocols for the Preparation, Acceptance, and Refusal of Meals

Preparation, Delivery, & Service of Meals

- a. Better 4 You Meals will prepare meals at a site that maintains all appropriate state and local health permits and certifications for our facilities, and will maintain all permits and certifications at all times. Better 4 You Meals will notify Magnolia Public Schools within 72 hours should any change in current permit or certifications occur.
- b. Magnolia Public Schools shall have all state or local certifications as needed for each of their schools sites and shall maintain certification for the duration of this agreement.
- c. Better 4 You Meals shall assure that each meal provided to Magnolia Public Schools under this Agreement meets the minimum requirements for reimbursable meals that meet the Public Law 111-296, the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). The Vendor must follow the single Food-Based Menu Planning (FBMP) meal patterns as described in 7 CFR §210.10 for NSLP and §220.8 for SBP. The meal shall include the following components; fruits, vegetables, grains, meat/meat alternates, and milk. The Vendor shall meet grade level caloric, saturated fat, sodium and trans fat requirements.
- d. Better 4 You Meals shall make deliveries of meals within the hours and on the days listed on the attached Better 4 You Meals School Information Sheet. Better 4 You Meals will deliver meals in equipment such as ice chests and insulated food grade delivery containers. This equipment is the property of Better 4 You Meals and solely for use of transporting meal items. Equipment should not be moved from the eating areas or used for other storage. Equipment must be

returned daily. If equipment is moved, Magnolia Public Schools is responsible for moving it back to the eating area before end of service so that it can be picked up by Better 4 You Meals delivery staff.

- e. Magnolia Public Schools will be responsible for monitoring, recording, and charging (if applicable) of all students that receive a meal. Better 4 You Meals will not accept any cash payments for daily meals nor will keep records of specific pupils who receive a meal. Additional recordkeeping terms are delineated below in Section 5.
- f. Magnolia Public Schools shall ensure that a Magnolia Public Schools representative is available at each delivery site, for the entirety of the specified delivery window, on each specified delivery day to receive, inspect, and sign for the requested number of meals. This individual will verify the temperature, quality, and quantity of each meal delivery. Magnolia Public Schools assures Better 4 You Meals that this individual will be trained and knowledgeable in the record keeping and meal requirements of the SBP/NSLP/CACFP and with local health and safety codes.
- g. In the vent of spoiled, or unwholesome food, Magnolia Public Schools shall notify B4YM immediately upon delivery or immediately upon noticing food unable to be served. If B4YM is unable to provide suitable alternative meals within the same serving time as established by the school, Magnolia Public Schools shall make no payment for meals that, in their determination, are spoiled or unwholesome at the time of delivery, do not meet detailed food component specifications as developed by for the meal pattern, or do not otherwise meet the requirements of the service agreement.

Menu Ordering

By the 10th of each month, B4YM releases an electronic file of our menu for the subsequent month. B4YM asks each school to submit their orders via our online ordering system by the 15th of each month.

The ordering system is quick to process and easy to learn. An average schools spends about 15-20 minutes each month submitting their orders for the subsequent month.

Schools are allowed to make changes to their orders up to 3 school days before the actual day of service.

Whenever there are issues with submitting an order, B4YM provided on-call assistance from 7:30am – 5:00pm Mon-Fri.

Invoicing

B4YM provides each school with their monthly invoice by the 5th of each month, and payment terms are Net 30.

Additional Documents

Student Engagement & Participation for All

Better 4 You Meals is so much more than just your everyday lunch provider. We know that fun activities, special events, and on-site food preparation can help engage your scholars at a much greater level.

BBQs at Your School

B4YM can bring out the BBQ team to your school and prep an amazing and NSLP reimbursable lunch right in front of your students. B4YM team members can tow our state of the art BBQ trailer directly to your school, or if space is a challenge, we can bring one of our mobile BBQs. Schools enjoy our BBQs for special events like jog-a-thons, grade promotions, testing completion, and many other activities. If parents or community guests are going to be attending your special events, schools can order meals for those guests as well at a minimal cost.



Catering for Staff and Parent Special Events

Oftentimes schools host meetings and events such as Professional Development Training, Parent Appreciation Nights, Recognition Breakfasts, Board Meetings, and much more. Searching for a caterer that can provide an enjoyable and affordable meal for your events can be difficult and time consuming when you factor all your normal day-to-day duties. B4YM helps to take the burden off of your staff by serving as a one-stop shop for catering support.

We have provided special event meal services for groups as small as 10 and as large as 1,500. Along with the meals we are able to prepare in our 50,000 square foot kitchen facility, we have a large number of catering partnerships that allow us the opportunity to create many different varieties of menus at an affordable and often below market cost.



Ticket 2 Wellness

Ticket 2 Wellness is B4YM's daily game to get students excited about participating in the school meal program. At the start of each month, schools are given posters announcing the T2W prize for the month. Each day, a winning ticket is taped the bottom of a meal. One lucky student will receive a ticket each day entering them into the drawing for the monthly prize. Students can receive more than one ticket per month and the more often they participate in the meal program, the greater their chances of entering the drawing. Announcing and then placing "winning" tickets under random school meals resulted in many schools increasing overall participation by over 7%.



Winning students were then allowed to select their teacher that "Makes Everyday Better" and recognize them for their daily efforts. Semi annual awards are also given out with lucky students winning bikes and teachers winning travel gift certificates.

B4YM encourages a focus on health and wellness by providing prizes that boost student physical activity and fun. Past prizes have included bicycles, jump ropes, soccer balls, Frisbees, free dress days, and gift cards. Selected teacher prizes include plaques, gift cards, and travel vouchers.

Field Trips & Learning Opportunities

We are very proud of our kitchen and distribution facility. Schools that have attended our recent Open Houses have expressed a desire to bring their students to our facility so they can see first hand how their food is stored, prepared, packaged, and distributed to their schools.



Daily work at B4YM is a great opportunity to engage students on health, nutrition, math, engineering, technology, safety, science, and much more. We encourage you to visit your current vendor's facility and compare it to the first rate food-only center that we operate in. Our facility shares space with major food companies like Challenge Butter, Otis Spunkmeyer Cookies, and Alta Dena Dairy.

Therapeutic Meals

Very few meal vendors meet the unique and often challenging needs of those students who require therapeutic meals. Working with our in-house nutritionist, we create a menu plan that will be enjoyable and hopefully increase the variety of tailored offerings available to your students with the need for therapeutic meals.



Name Brand Partnerships

B4YM is committed to being a life-long learner of food services. We know we must consistently create new menu items, recipes, and improved methods of service to keep your students actively engaged in the meal program. A significant part of our drive is to stay fresh and innovative by seeking new and unique meal offerings.

Pick Up Stix



B4YM is currently the only vendor with a direct partnership with Pick Up Stix to serve Southern California charter schools. Based on Pick Up Stix's wildly popular NSLP compliant meals, B4YM is the first licensee approved to cook students in our own kitchen. In 2015-16, B4YM will have served over 125,000 Pick Up Stix meals and our schools increased their lunch order by an average of 15% on Pick Up Stix days.

Domino's Pizza Smart Slice

Better 4 You Meals currently is the only 3rd party meal vendor providing schools with Domino's Pizza for lunch and supper. Domino's Pizza has a NSLP compliant and reimbursable Smart Slice pizza that your students are sure to love. Compared with the standard Domino's pizza, the Smart Slice uses a whole grain crust, 1/3 less fat in the pepperoni, 1/3 less salt in the sauce, and cheese with just half the usual fat — all changes made to fit the new NSLP standards.



Pizza Hut A+ Pizza



Also joining the National School Lunch Program pizza party is Pizza Hut with their A+ Pizza. With a crust consisting of 18 grams of Whole Grain and 3 grams of fiber, Pizza Hut is working to help change the way school pizza is viewed. Featured A+ Pizzas also include toppings with 30% less fat and 55% less sodium. Pizza days at B4YM have become very popular and they can be the draw that excites your students too!

Ramona's Burritos

Making some of the freshest and tastiest burritos in Los Angeles since 1954, Ramona's Burritos is a family tradition and institution for many South Los Angeles and South Bay residents. In 2015, Better 4 You Meals partnered with Ramona's to create a line of preservative free, NSLP compliant burritos based on their widely popular existing burrito menu line.



Sample Breakfast Items Served

Below is a list of the wide array of products we serve throughout the school year. Every meal is served with 8 ounces of rBST-free non-fat or reduced fat milk. We are constantly evaluating our menu, testing new recipes, and sampling new products at schools. To better serve our students, we encourage schools to provide us feedback regularly and engage their parents and students on favorite healthy foods.

Sausage and Cheese Bagel
 Green Chile & Potato Burrito
 Cheese Tamale
 Baked Chicken & Waffle Sandwich
 Whole Wheat Coffee Cake
 Apple Cinnamon Chewie Breakfast Bar
 Whole Grain Pan Dulce
 Whole Wheat Grilled Cheese Sandwich
 Blueberry Pancake Sandwich
 Breakfast Bean & Cheese Burrito
 Bagel-Ful Fruit Bars
 Egg & Sausage Burrito
 Turkey Sausage & Cheese Croissant
 Low Fat Yogurt
 Reduced Sugar Frosted Mini-Wheats
 Reduced Sugar Frosted Flakes
 Whole Grain Cinnamon Roll

Whole Grain Mini Pancakes
 Sweet Potato Cinnamon Square
 Honey Nut Scooters Cereal
 Whole Wheat Waffle
 Blueberry/Apple Mini Loafs
 Whole Wheat Pan Dulce
 Whole Wheat Zucchini Bread
 Whole Wheat Banana Bread
 Toasty O's Cereal
 Whole Grain Pancake
 Whole Grain French Toast - Cinnamon Glaze
 Whole Wheat Bagel with SunButter and Jelly
 Whole Wheat Bean and Cheese Burrito
 Whole Wheat Breakfast Pizza
 Whole Wheat Blueberry Muffin
 Proball and String Cheese
 Whole Wheat Round - Oatmeal Raisin Flavor



Sample Lunch Items Served

Below is a list of the wide array of products we serve throughout the school year. Every meal is served with 8 ounces of rBST-free non-fat or reduced fat milk. We are constantly evaluating our menu, testing new recipes, and sampling new products at schools. To better serve our students, we encourage schools to provide us feedback regularly and engage their parents and students on favorite healthy foods.

Diced Pollo Bowl w/ Beans & Mexican Brown Rice
 Ground Turkey & Cheese Lasagna
 Chicken Chile Verde
 Pick Up Stix House Chicken & Veggies
 Domino's Pizza School Smart Slice
 Whole Wheat Cheese Pizza
 Beef Hamburger w/ Lettuce, Tomato and Pickle
 Beef & Cheese Nachos
 Pizza Calzone
 Bean & Cheese Burrito w/ Salsa
 Green Chile & Cheese Pupusas
 Chicken Fajitas & Beans
 Baked Breaded Chicken Patty w/ Potato Wedges
 Beef/Chicken & Bean Burritos
 Chicken & Cheese Burrito
 Chicken Fettuccini Alfredo
 Chicken & Cheese Tamales
 Chicken Teriyaki w/ Vegetables and Brown Rice
 Sweet & Sour Chicken w/ Chow Mein Noodles
 Pizza Hut A+ School Slice
 Breaded Chicken Bites w/ Mashed Potatoes
 Chicken Fajitas w/ Spanish Brown Rice
 Beef & Bean Chili Bowl
 Chicken Italian Sandwich

Diced Chicken Sopes
 Beef & Vegetable Picadillo w/ Spanish Brown Rice
 Cranberry Chicken Salad Sandwich
 Ham/Turkey & Cheese Sandwich
 Cajun Chicken Wrap
 BBQ Riblet Sandwich
 Chinese Chicken Salad
 Parmesan Three Cheese Pasta
 Penne Pasta w/ Meat Sauce
 Philly Cheese Steak Sandwich
 Cheese/Chicken Quesadilla
 Rotini Pasta w/ Meat Sauce
 Chicken Taquitos w/ Refried Beans
 Spaghetti w/ Ground Turkey Marinara
 Tuna Salad Sandwich
 Turkey & Hummus Pita Sandwich
 Hot Chicken Chipotle w/ Seasoned Brown Rice
 Turkey Steak w/ Mashed Potatoes
 Turkey/Beef Hot Dog
 Macaroni & Cheese
 Submarine Sandwich
 Cilantro Chicken Sandwich
 Cesar Salad Wrap
 Hot Roast Beef Sandwich



USDA Commodities

Almost every week, a B4YM team member hears a school leader say, "I've heard about commodities, but what exactly are they and how do they work?" Helping schools understand how to participate in and utilize USDA Commodities, in their meal program, is something the team at B4YM takes great pride in.

What is the USDA Commodities Program?

Every year, with funding from the Federal Government, the USDA purchases 100% American grown foods from local farmers and growers. The USDA then makes those products available to community organizations and educational institutions at drastic discounts compared to the retail market.

USDA Commodities, also known as USDA Foods, currently account for 15%-20% of all food served to schools across the country. Until recently, only large school districts with significant storage capabilities participated in the Commodities Program because the purchases are so large. Based on your enrollment and lunches served the previous year, each of your schools will be issued an amount of eligible monetary credits to purchase USDA Commodities.

How Do Charters Participate & Take Advantage of USDA Commodities?

In 2011, charter school leaders throughout Southern California created a Co-Op and requested the State approve them as eligible to access USDA Commodities. The member schools in the Charter School Commodities Co-Op meet annually to decide what products they'd like purchased with their USDA credits.

There is no cost to join the Co-Op, so there is no up-front money needed from your school. Items are purchased on your behalf by the Co-Op and transported to your food vendor for proper storage. Your vendor then incorporates those foods into meals for your students. Your food vendor must be an approved processor of USDA Commodities and must be willing to use the commodities of your choosing. The Co-Op retains a small administrative fee for the processing and oversight to offset the costs involved in the program.



What Are the Fiscal Benefits of Using USDA Commodities?

The savings to charter schools that use commodities are huge! On average, a charter school in the Co-Op can receive enough credits to offset a significant amount of their daily lunch cost. Over an entire year, schools can reduce their total lunch costs by 6%-8%, which can be translated into your school saving about \$.20 per lunch per day.

Imagine you are a school of 500 students and serve 400 lunches per day. If you were participating in the USDA Commodities Charter School Co-Op you could be eligible to receive annual credits

totaling around \$14,500. Those credits would be taken right off of your food vendor’s invoice which helps your school’s monthly cash flow output. Could your school use an additional \$14,500 per year?

What Kinds of Foods Does B4YM Make with USDA Commodities?

B4YM has become an expert in utilizing the commodities chosen by the Co-Op and turning them into meals that are extremely popular with students. Products eligible to be purchased through USDA Commodities include:

- Grilled chicken fajitas strips
- Lean ground beef & turkey
- Sliced turkey
- Sliced chicken breast
- Hamburger patties
- Fresh produce
- Frozen vegetables
- Whole grain tortillas & pasta
- Brown rice
- Low sodium cheese

Popular meals that B4YM makes with commodities food are:

- Chicken Fajitas w/ Rice & Beans
- Cheeseburgers
- Turkey & Hummus Pitas
- Rotini with Marinara Meat Sauce
- Chipotle Chicken Sandwich
- Cranberry Chicken Sandwich
- Chicken Fettuccine Alfredo
- Chicken Quesadilla
- Turkey Submarine Sandwich
- Chicken Chile Verde & Beans
- BBQ Chicken Sandwich
- Chicken & Veggie Stir-fry

What Can Your School Do With Savings From USDA Foods?

Federal and State law requires that all NLSP related reimbursements go directly to support the meal program at the school. So if your school has significant cost savings from participating in the USDA Commodities Program, what can you spend those funds on? Some examples of allowable use of surplus meal funds are:

- Purchasing covered structures for the eating area
- New lunch benches
- Tables and chairs for eating area
- Serving carts for meal distribution
- Technology for operating the meal program (laptop, scanner, keypad)
- Insulated bags for food transporting
- Offsetting the cost of employees directly supporting the meal program



There are numerous ways to effectively use your surplus meal funds, but should you be unsure or question whether a purchase or use of funds is an allowable expense, we recommend that you contact the CDE for further clarification.

Commitment to Ensuring Healthy Food Options

Every day, the Better 4 You Meals team is working tirelessly to ensure that every meal we serve is tasty, fresh, healthy, and is in line with all requirements of the Healthy, Hunger-Free Kids Act and the Let's Move Initiative of the White House. While definitely stringent, the new standards and initiatives of the USDA have placed students on a path to a healthier and more food conscience future.

Better 4 You Meals dietitians and culinary professionals have been working to develop menu strategies and systems that will help your school meet the new standards efficiently and cost-effectively, while maintaining student participation in, and satisfaction with, their school meal programs.

- Our menus feature low and non-fat dairy options; lean protein choices; access to a wide variety of fruits and vegetables; assorted whole grain products; and 100 percent fruit juice.
- We continue to reduce added fats, sugar, and salt while promoting and expand the availability of breakfast.
- Our recipes are designed to meet the nutritional standards, but also to focus on student acceptability, so students will participate in a healthy school food service program.

Expanded Vegetable & Fruit Option

In line with the USDA's initiative to increase the variety of fruits and vegetables that is offered to students, Better 4 You Meals has employed strategies to increase your student satisfaction and consumption of fresh fruit and vegetables.



- Offering a Salad Bar with a variety of fresh vegetables and salsa
- Providing Low Sodium Tajin with fresh vegetables
- Providing schools with food service tools like the Sunkist Sectionizer for easy and safe fruit cutting at the school site
- Offering schools a cut fruit and premium fruit upgrade to expand the current fruit rotation

Whole Grain Foods

All breads, pasta, tortillas, baked goods, other grain based items that Better 4 You Meals serves are Whole Grain rich and meet all USDA NSLP requirements. Whole grains contain fiber, vitamins, minerals, and antioxidants. Fiber helps children feel full longer. Whole grains may reduce the risk of several chronic diseases including coronary heart disease, and may help maintain a healthy weight.

Decreasing Sodium in All Meals

Sodium, also known as salt, is often added to foods during processing, cooking, or at the table. While the body needs some sodium, almost everyone eats more than the body needs. Too much sodium plays a role in high blood pressure, which makes it harder for the heart to do its job. By offering lower sodium versions of popular menu items and recipes at the beginning of a school year, students' tastes can change. Adding less or no salt and using tasty sodium-free alternatives, such as herbs and spices, can help students learn to like foods with a less salty flavor. Our goal is that they will not even notice the difference!

Enjoyable & Culturally Relevant Meal Options

As the push to improve school meals grows, it's important to never lose focus that the student is the ultimate consumer of the meal. If the meal is not fresh, tasty, visually appealing, and overall enjoyable to your students, then the likelihood they will take and eat the meal decreases substantially. And those students who never take a meal or immediately throw it in the trash, the likelihood they go without food for the day or reach for the first junk food option in site rises very dramatically.



Better 4 You Meals seeks to find that allusive perfect balance of fresh, healthy, and tasty meals that speaks to the students and creates an enjoyable meal experience. Using meals that students recognize, associate good feelings with, and are interested in trying has been a significant factor in our rapid growth throughout Southern California.



We seek ways to replicate those meals that the students may have grown up with and that they love, but in a healthier version. This shows students that the extra salt, oil, fat, and grease is not needed to have a delicious meal.

Some meals that Better 4 You Meals has recreated into a healthier version and have proven to be very popular with students include:

- Baked breaded chicken nuggets
- Baked breaded orange chicken
- Baked sopos with refried beans and diced chicken breast
- Baked Pupusas with green chile and cheese
- Chicken and cheese tamales made without manteca (lard)
- Burritos in whole grain tortillas
- Whole grain rich croissants and bagels
- Whole grain breakfast coffee cake – reminiscent of the famous LAUSD coffee cake

Better 4 You Meals Daily Commitment

Better 4 You Meals has made the commitment to continue to reformulate our products to be free of ingredients you don't want and we are almost 100% there!

Within the coming years, we will proudly be free of the following ingredients:

- | | |
|--|--|
| <ul style="list-style-type: none"> • No Trans Fat • No MSG • No Artificial Coloring • No Artificial Flavoring • No Artificial Sweeteners • No Starch Non-enriched Flour • No Bromated Flour | <ul style="list-style-type: none"> • No High Fructose Corn Syrup (HFCS) • No Palm Oil and Partially Hydrogenated Oils • No Added Animal Fats • No Artificial Fat- Olestra • No Caffeine |
|--|--|



Food & Cost Waste Reduction Best Practices

Every charter school and school district faces the challenging scenario of reducing food and money waste in the meal program. Because of the potential for a school's meal program to incur costs above the total reimbursement amount and ultimately encroach on the school's general fund, Better 4 You Meals works closely with schools to ensure that they are utilizing best practices throughout the meal program.

Ordering

Better 4 You Meals has an easy to use ordering system that allows schools to order specifically those meals that they believe the students will be most interested in for that particular day. We allow increase or decrease changes up to 72 hours prior to the serving day to help schools ensure they are only ordering the amount they believe will be consumed.

Better 4 You Meals Meal Ordering Evaluation

Occasionally meals are ordered for students based on the assumptions or preferences of the school staff rather than student preferences. This can result in meal fatigue or dissatisfaction of the students due to repetitive meals or an abundance of one type of meal. To help alleviate this scenario, Better 4 You Meals Account Managers evaluate the meal orders for the subsequent month to look for possible trends, anomalies, errors, or repetitive orders. We then reach out to the schools to discuss our findings along with suggestions based on our experience in serving over 30,000 kids daily. Often times there may be a new item on the menu that has tested very favorably in our pilot & focus groups, but will not be ordered based on unfamiliarity. Better 4 You Meals staff will discuss and possibly sample those items with school staff so that they may become more aware and not default to the cold sandwich option for that day.

Better 4 You Meals Serving Staff

Using Better 4 You Meals serving staff in your meal program can be a very effective method in decreasing potential food and money waste. Serving staff are trained to monitor the student meal consumption trends, track unserved food, and communicate that information to the school and to us. Our schools can then use that information to adjust ordering for meals to be in line with exact amounts needed.

Offer vs Serve

Offer versus Serve (OVS) is a provision in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) that allows students to decline some of the food offered. The goals of OVS are to reduce food waste in the school meals programs while permitting students to decline foods they do not intend to eat. Some students may not go through the line because they feel wasteful being required to take every item, but if they are allowed to take what they actually want and will consume, then they are more likely to join the lunch line.

Service Style, Salad Bar, and Cut Fruit Options

Not every school prefers the same exact meal service model. Some schools want individually wrapped meals while other schools have found that a cafeteria (aka Family Style) serving model is better received by students and increases participation. Better 4 You Meals will work closely with your school staff to employ the style that your students prefer, while continually looking to augment that service. Schools can add fresh salad bars to their service, cut and premium fruit options, and special days like BBQ's, Pizza Day, and Pick Up Stix to increase satisfaction and daily participation.

Compliance & Training Assistance

At Better 4 You Meals, we understand the many daily demands faced by school leaders. From the day you open your doors, you are often the principal, the nurse, the receptionist, the IT tech, and now the State even expects you to be a food service expert. B4YM is confident we can take at least one of those items off of your plate. We believe your main focus should be on expanding the learning and engagement opportunities for you students.

For this reason, the B4YM team is committed to supporting your school with a wide range of food compliance services, allowing you the freedom to concentrate on what's most important, educating your students. Our team is fully versed in State and Federal food program mandates and will assist you with meeting all of the day-to-day compliance obligations.

B4YM can provide your school with:

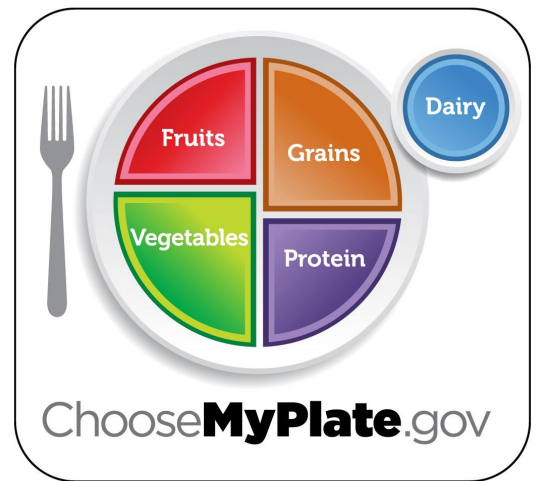
- Best practice operating procedures
- Nutritional analysis support using Nutrikids software
- Production and transportation records
- Therapeutic menus
- Analysis of your food program
- Waste management tools
- Hazard Analysis & Critical Control Points (HACCP)

We can also guide you through the process of:

- Administrative reviews (Audits)
- Enrollment in the USDA Commodities Co-Op for greater cost savings
- Health Inspections
- Developing a Wellness Policy
- Opportunities to participate in grant funding

Workshops that Better 4 You Meals provides include:

- Offer vs Serve Requirements & Best Practices
- Preparing for your Administrative Review
- Accessing CDE Equipment Grants for your school
- Marketing your meal program to parents & students
- Parent & student workshops on NSLP and Nutrition



A Day in the Life of a B4Y Student

It's 7am on a Monday at NextGen Charter Academy in Boyle Heights, and Johnny was just walked to school by his mom. Johnny is in Ms. Galvan's 3rd grade class and can't wait to present his mural on the Cahuilla Band of Mission Indians. But Johnny is a little hungry this morning so he's going to shoot over to the multipurpose room for breakfast.

NextGen charter has a universal breakfast program*, which means that breakfast is provided free of charge to ALL students, regardless of family income or qualification. There is no out of pocket cost to the school for those students that do not qualify for a free or reduced lunch, because the per meal surplus they receive for every breakfast that is reimbursed more than covers the cost of the total program.

Johnny instantly sees a couple of his friends in the multipurpose room, enjoying breakfast and he heads over to the serving table. Today is Johnny's favorite breakfast, a warm Blueberry Pancake Sandwich, a fresh piece fruit and cold milk. The bell doesn't ring until 7:30am so he has time to enjoy his breakfast and talk about how bad he's going to beat the other boys at tetherball.

It's approaching 11am and Johnny's stomach is rumbling. His stomach knows lunch is right around the corner. Better 4 You Meals has already delivered today's lunch and the serving team is ready for the lunch rush at 11:45am.

Once that lunch bell rings, Johnny and his classmates follow their teacher to the lunch entrance and quickly move through the line, picking up today's meal..... Whole wheat rotini pasta with diced chicken, marinara sauce, and parmesan cheese. Johnny grabs an orange, a juice box, and his favorite chocolate milk and he's off to the tables for Minecraft talk with his friends. Before leaving to go play, Johnny reminds the other boys that tomorrow is Pick-Up Stix day for lunch, teriyaki chicken with vegetables and brown rice!!!

Johnny's mom picks him up each day at 5pm, so he gets to participate in NextGen's afterschool homework and tutoring club. But like most 10-year old boys, lunch at 11:45am seems like it was days ago and he's ready for another bite. NextGen Charter offers a universal after school supper program, so every student that stays after school can grab a supper to be eaten at the school or taken home. Today's supper is a warm BBQ chicken sandwich, carrot chips, juice and milk. Most days of the week, the supper meals are delivered in insulated food carriers along with the daily lunch. On warm meal supper days, Better 4 You Meals coordinates a delivery right before the school days ends.

According to a 2013 report by No Kid Hungry, 73% of teachers surveyed responded that they "regularly instruct hungry students who don't have enough to eat at home." Hungry students often struggle to learn and retain new material, and often also have an increase in discipline problems. Thanks to the services and programs that NextGen Charter participates in, Johnny is never one of those students.

**For the majority of charter schools, free & reduced lunch qualification should equal at least 80% to achieve a zero loss operating budget.*

Meal Transportation and Holding – Procedures & Equipment

Meal Transportation Procedures:

Meals are transported in fully enclosed delivery trucks or vans, which are free of odors and maintained clean at all times. Our fleet is covered by a complete pest control system that is conducted by a professional pest management company which specifically works in the food production industry. The vehicles are maintained by a Preventative Maintenance Program that is organized to prevent cross-contamination.

Specific equipment used for meal transport:

The transportation equipment may include, but is not limited to: ice chests for beverages, industrial transport tubs for items at room temperature and Cambro units (hot boxes) of various sizes. These units are used with the addition of Cam Chillers, Cam Warmers, and Ice Blankets, depending on the meal item temperature.

Additional equipment can consist of:

- Cam-Dollies
- Cam-Chillers
- Beverage Caddies
- Harnessing Equipment
- Delivery Trucks with Safety Lift-Gates
- Load Baring Bracers
- Hand Truck



Sample Holding Procedures:

Meal temperature should be taken at time of delivery and recorded on the Transportation Record. They should then be monitored once every two hours until food is served to assure that hot food is held above 135°F and cold foods are held below 41°F. Temperature control does not apply to whole fruit or packaged shelf stable items.

When meals are waiting to be served, Cambros and Coolers must be kept at least 6 inches off the ground/floor on tables, crates, hand trucks or counters. They can also be left on their Cambro Dollies.

Evidence of Insurance

Proprietary

Client#: 1080394 BETTER4Y

ACORD **CERTIFICATE OF LIABILITY INSURANCE** DATE (MM/DD/YYYY)
1/11/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER USI Southern California CL Lic # 0351162 21700 Oxnard Street, Suite 1200 Woodland Hills, CA 91367	CONTACT NAME: Leslie Martin PHONE (A/C, No, Ext): 818 251-3096 FAX (A/C, No): 610-362-8890 E-MAIL ADDRESS: Leslie.Martin@usi.biz														
INSURED Better 4 You Breakfast, Inc. 5743 Smithway Street, Suite 103 Los Angeles, CA 90040	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">INSURER(S) AFFORDING COVERAGE</th> <th style="text-align: left;">NAIC #</th> </tr> </thead> <tbody> <tr> <td>INSURER A : Massachusetts Bay Insurance Com</td> <td>22306</td> </tr> <tr> <td>INSURER B : Hanover Insurance Company</td> <td>22292</td> </tr> <tr> <td>INSURER C : Zurich American Insurance Compa</td> <td>16535</td> </tr> <tr> <td>INSURER D : Allmerica Financial Benefit</td> <td>41840</td> </tr> <tr> <td>INSURER E :</td> <td></td> </tr> <tr> <td>INSURER F :</td> <td></td> </tr> </tbody> </table>	INSURER(S) AFFORDING COVERAGE	NAIC #	INSURER A : Massachusetts Bay Insurance Com	22306	INSURER B : Hanover Insurance Company	22292	INSURER C : Zurich American Insurance Compa	16535	INSURER D : Allmerica Financial Benefit	41840	INSURER E :		INSURER F :	
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INSURER E :															
INSURER F :															

COVERAGES **CERTIFICATE NUMBER:** **REVISION NUMBER:**


THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSR	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PROJECT <input type="checkbox"/> LOC OTHER:	X	X	ZB3A46097901	10/28/2015	10/28/2016	EACH OCCURRENCE \$1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$1,000,000 MED EXP (Any one person) \$5,000 PERSONAL & ADV INJURY \$1,000,000 GENERAL AGGREGATE \$2,000,000 PRODUCTS - COMP/OP AGG \$2,000,000 \$
D	<input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> NON-OWNED AUTOS			AW3A46214801	10/28/2015	10/28/2016	COMBINED SINGLE LIMIT (Ea accident) \$1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ Comp/Coll. \$Ded: \$1,000
B	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED <input checked="" type="checkbox"/> RETENTION \$0	X	X	UH3A46098001	10/28/2015	10/28/2016	EACH OCCURRENCE \$5,000,000 AGGREGATE \$5,000,000 \$
C	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N Y	N/A	WC940791500	10/28/2015	10/28/2016	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTHER E.L. EACH ACCIDENT \$1,000,000 E.L. DISEASE - EA EMPLOYEE \$1,000,000 E.L. DISEASE - POLICY LIMIT \$1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
Re: Loan #70061086-6001, 7001, 9001
Umpqua Bank is named as an Additional Insured per attached Commercial General Liability Broadening Endorsement form #421-2915 (12-14). Waiver of Subrogation applies to General Liability per attached form #421-2915 (12-14). 30 Day Notice of Cancellation applies (endorsement to follow)
Additional Insured status is valid only if there is a written contract between the insured and the (See Attached Descriptions)

CERTIFICATE HOLDER Umpqua Bank, ISAOA 16501 Ventura Blvd., Suite 515 Encino, CA 91436	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
--	--

Evidence of County Health Permit & Business License



COUNTY OF LOS ANGELES
Public Health


Jeffrey D. Gunzenhauser, M.D., M.P.H.
Jeffrey D. Gunzenhauser, M.D., M.P.H.
Interim Health Officer

PR Number: PR0156068
Program ID: SCHOOL LUNCH CATERER
Description: CATERER (2,000 + SQ. FT.)

Facility Owner - Mail Address
BETTER 4 YOU MEALS
c/o OSCAR VALENZUELA
5743 SMITHWAY ST STE 103
COMMERCE, CA 90040


THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

Public Health Permit
FY 2015/2016
Valid Until 6/30/2016



Facility Location
BETTER 4 YOU MEALS
5743 SMITHWAY ST STE 103
COMMERCE, CA 90040

SFC



BUSINESS LICENSE CERTIFICATE

The person, firm or corporation named below is granted this certificate pursuant to the provisions of the City Business Tax Ordinance to engage in, carry on or conduct the business, trade, calling, profession, exhibition or occupation described below. Issuance of certificate is not an endorsement, nor certification of compliance with other ordinances or laws, nor an assurance that the proposed use is in conformance with the city zoning regulations. This certificate is issued without verification that the taxpayer is subject to or exempt from licensing by the State of California.

BUSINESS NAME: Better 4 You Meals
BUSINESS LOCATION: 5743 SMITHWAY ST #103
COMMERCE, CA 90040-1548
BUSINESS OWNER: Fernando Castillo

BETTER 4 YOU MEALS
5743 SMITHWAY ST #103
COMMERCE, CA 90040-1548

CITY OF COMMERCE

DESCRIPTION: Provide School Meals By Storing, Reheating, Distributing, Assembling

Business License Number: 300136
Effective Date: January 01, 2016
Expiration Date: December 31, 2016

TO BE POSTED IN A CONSPICUOUS PLACE

NOT TRANSFERABLE

County Health Department Inspection Report



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
 OFFICE: SPECIALIZED FOOD ♦ CHIEF: DENISE NOBORIO
 5050 COMMERCE DR, BALDWIN PARK, CA 91706 - Phone: (626) 430-5421
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: BETTER 4 YOU MEALS		Inspection Date: 7/22/2015		Facility Status Score: 97 Grade A
Owner/Permittee: OSCAR VALENZUELA BETTER 4 YOU MEALS		Re-inspection Date: N/A		
Facility Address: 5743 SMITHWAY ST 103	City/Zip: COMMERCE, CA 90040	Phone #: (661) 309-8113		
Email Address: OVALENZUELA@BETTER4YOUMEALS.COM		Corporate Email Address: NONE SPECIFIED		
EHS: LARRY REGALADO		Time In: 09:56 AM	Time Out: 11:07 AM	
EH Office Number: (626) 430-5421		Program Identifier: SCHOOL LUNCH CATERER		
Certified Food Protection Manager: OSCAR VALENZUELA		Service: ROUTINE INSPECTION		
Expiration Date: 04/09/2020		Result: CORRECTIVE ACTION / NO FOLLOW UP REQUIRED		
FA: FA0165889	PR: PR0156068	SR: N/A	PE: 1603	Action: NO FURTHER ACTION REQUIRED

IN = In compliance N/A = Not applicable N/O = Not observed COS = Corrected on-site
 Out = Items not in compliance MAJ = Major Violation MIN = Minor Violation

CRITICAL RISK FACTORS The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					Maj	Min
1a. Demonstration of knowledge	<input checked="" type="checkbox"/>					2
1b. Food safety certification	<input checked="" type="checkbox"/>					2
2. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>					4
3. No discharge from eyes, nose and mouth	<input checked="" type="checkbox"/>					2
4. Proper eating, drinking, or tobacco use	<input checked="" type="checkbox"/>					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use	<input checked="" type="checkbox"/>					4 2
6. Adequate hand washing facilities; supplied and accessible	<input checked="" type="checkbox"/>					2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>					4 2
8. Time as a public health control; procedures & records		<input checked="" type="checkbox"/>				4 2
9. Proper cooling methods	<input checked="" type="checkbox"/>					4 2
10. Proper cooking time and temperature		<input checked="" type="checkbox"/>				4
11. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>				4
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food		<input checked="" type="checkbox"/>				2
13. Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>					4 2
14. Food contact surface; clean and sanitized	<input checked="" type="checkbox"/>					4 2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	<input checked="" type="checkbox"/>					4
16. Compliance with shell stock tags, condition, display		<input checked="" type="checkbox"/>				2
17. Compliance with Gulf Oyster Regulations		<input checked="" type="checkbox"/>				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		<input checked="" type="checkbox"/>				2
19. Consumer advisory provided for raw/undercook food		<input checked="" type="checkbox"/>				2
20. Licensed health care facilities/public & private schools: prohibited foods not offered		<input checked="" type="checkbox"/>				4 2
21. Hot and cold water available	<input checked="" type="checkbox"/>					4 2
22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>					4 2
23. No insect, rodent, birds or animals present	<input checked="" type="checkbox"/>					4 2

GOOD RETAIL PRACTICES Preventive measures that can reduce food borne illness.	
SUPERVISION	
24. Person in charge present and performs duties	OUT 1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self service	1
32. Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood-contact surfaces clean	1
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
41. Garbage and refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	1
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT	
48. Plan review	OUT
49. Samples Collection	1
50. Impoundment/VC&D	OUT
51. Permit Suspension	

PIC/Owner Signature

LARRY REGALADO

EHS Signature

Help us serve you better by completing a short survey. Visit our website at www.publichealth.lacounty.gov/eh.

Certifications Regarding Lobbying

Certifications Regarding Lobbying, Debarment, Suspension, and Other Responsibility Matters

Applicants should refer to the regulations cited below to determine the certification to which they are required to attest. Applicants should also review the instructions for certification included in the regulations before completing this form. Signature of this form provides for compliance with certification requirements under 7 CFR, Part 3018, "New Restrictions on Lobbying," 7 CFR, Part 3017, "Government-wide Debarment and Suspension (Nonprocurement)" and 7 CFR, Part 3021, "Government-wide Requirements for Drug-Free Workplace (Grants)." The certification shall be treated as a material representation of fact upon which reliance will be placed when the SFA determines to award the covered transaction, grant, or cooperative agreement.

1. Lobbying

As required by Title 31, U.S. Code (U.S.C.) Section 1352, and implemented at 7 CFR, Part 3018, for a person entering into a grant or cooperative agreement over \$100,000, as defined at 7 CFR, Section 3018.105, the applicant certifies that:

- (a) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the making of any federal grant, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any federal grant or cooperative agreement;
- (b) If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form - LLL, "Disclosure Form to Report Lobbying," in accordance with these instructions; and
- (c) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subgrants, contracts under grants and cooperative agreements, and subcontracts) and that all subrecipients shall certify and disclose accordingly.



5/23/16

Signature


Date

Disclosure of Lobbying Activities

Complete this form to disclose lobbying activities pursuant to 31U.S.C.1352
(See next page for public burden disclosure)

Approved by OMB
No. 0348-0046

<p>1. Type of Federal Action:</p> <ul style="list-style-type: none"> a. Contract b. Grant c. Cooperative agreement d. Loan e. Loan guarantee f. Loan insurance <u>N/A</u> 	<p>2. Status of Federal Action:</p> <ul style="list-style-type: none"> a. Bid/Offer/Application b. Initial Award c. Post-Award <p style="text-align: right;"><u>N/A</u></p>	<p>3. Report Type</p> <ul style="list-style-type: none"> a. Initial filing b. Material change <p>For Material Change Only: Year ___ Quarter ____ Date of last report _____</p> <p style="text-align: right;"><u>N/A</u></p>
--	---	--

<p>4. Name and Address of Reporting Entity</p> <p><input type="checkbox"/> Prime <input type="checkbox"/> Subawardee <input type="checkbox"/> Tier, if known</p> <p>Congressional District, if known:</p>	<p>5. 5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime:</p> <p>Congressional District, if known:</p>
<p>6. Federal Department Agency</p>	<p>7. 7. Federal Program Name/Description:</p> <p>CFDA Number, if applicable:</p>
<p>8. 8. Federal Action Number, if known:</p>	<p>9. Award Amount, if known</p>
<p>10. A. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):</p>	<p>c. Individuals Performing Services (including address if different from 10A (last name, first name, MI)</p>
<p>11. Information requested through this form is authorized by Title 31 U.S.C. Section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</p>	<p>Signature: </p> <p>Print Name: Steven Holguin</p> <p>Title: Vice President, Sales & Marketing</p> <p>Telephone Number: (323) 838-5555</p> <p>Date: 5/23/16</p>
<p>FEDERAL USE ONLY</p>	<p><i>Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)</i></p>

Debarment, Suspension, and Other Responsibility Matters

As required by Executive Order 12549, Debarment and Suspension, and implemented at 7 CFR Part 3017, Section 3017.510, for prospective participants in primary covered transactions, as defined at 7 CFR Part 3017.200:

- A. The contractor certifies that it and its principals:
- a) Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
 - b) Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or Local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
 - c) Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or Local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
 - d) Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or Local) terminated for cause or default.
- B. Where the applicant is unable to certify to any of the statements in this certification, he or she shall attach an explanation to this application.

Better 4 You Meals
Contractor/Company Name

Magnolia Public Schools – MSA -2 Vended Meals
PR/Award Number or Project Name

Steven A. Holguin – Vice President of Sales & Marketing
Name and Title of Authorized Representative



Signature

5/23/16

Date

Certificate of Independent Price Determination

Both the SFA and Meal Vendor shall execute this Certificate of Independent Price Determination

Better 4 You Meals _____
Name of Meal Vendor

Magnolia Public Schools - MSA -2 _____
Name of School Food Authority

- A. By submission of this offer, the offeror (Meal Vendor) certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:
 - a. The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
 - b. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening the case of an advertised procurement, directly or indirectly to any other offeror or to any competitor; and
 - c. No attempt has been made or will be made by the offeror to induce any person or firm to submit or not to submit, an offer for the purpose of restricting competition.
- B. Each person signing this offer on behalf of the offeror certifies that:
 - a. He or she is the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
 - b. He or she is not the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this vendor and its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows (provide detail):



Signature of Vendor's Authorized Representative

Vice President, Sales & Marketing

Title

5/23/2016

Date

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred to above

Signature of SFA's Authorized Representative

Title

Date

NOTE: Accepting a Respondent's offer does not constitute award of the contract.