



County of El Paso Purchasing Department
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ADDENDUM 3

To: All Interested Vendors
From: Oscar Avila, Procurement Data Analyst
Date: November 1, 2018
Subject: RFP #19-003 Congregate and Home Delivered Meals for the City-County Nutrition Program

The following is a recap of the pre-bid conference held on Wednesday, October 17, 2018:

1. Has the restroom for the Southside center been taken off the list?

RESPONSE: Yes, restroom has been removed from list. It is no longer in use.

2. Does the department employ a dietician?

RESPONSE: Obtaining a dietician is the responsibility of the vendor.

3. Some of the meals include desserts. Normally that does not coincide with federal standards. May the County please elaborate on this?

RESPONSE: The nutrition intake is balanced based on the dessert that is served.

4. Does the menu have to include a dessert?

RESPONSE: Yes, the menu must include a dessert.

5. Are the nutritional based off the time frame of a week?

RESPONSE: They are based by the day.

6. No County vans were spotted at the locations. Where are the vans kept?

RESPONSE: The current vendor parks all the vans at their own central location.

7. Is it a five-week cycle menu?

RESPONSE: Yes, menu is on a five-week cycle.

8. What is the anticipated start date of this contract?

RESPONSE: January 1, 2019.

9. Who is the qualifying entity that determines the eligibility for the home bound meals? How does that information get transferred to the vendor?

RESPONSE: Health and Human Services determines the eligibility and they notify the County by email or fax with authorization information. Department will the contact the vendor with that information.

10. What is the turnaround time for starting with a newly added eligible client?

RESPONSE: Within the first 10 calendar days of receiving the authorization.

11. Who conducts the home visits?

RESPONSE: A departmental eligibility team conducts all the home visits.

The Purchasing Department has received the following questions:

1. Can we have employees be paid to use their personal vehicles for the homebound meals?

RESPONSE: All costs will be included in the overall cost proposed by the vendor.

2. What is the current delivery schedule for homebound meals?

RESPONSE: 2 Routes: Route A and Route B.

3. What is the current contract annual value?

RESPONSE: \$2,365,683.

4. What is the current price per congregate meal, homebound meal daily delivery, and homebound meal alternate day delivery?

RESPONSE: The current price for both congregate and homebound meal deliveries varies depending on amount of meals ordered daily.

5. How many employees does the current contractor use in service of this contract?

RESPONSE: 42 employees.

6. Will there be a possibility for an increase in pricing year-to-year due to inflation, economic forces, employee retention etc. or will the contract be price-fixed for its entirety?

RESPONSE: All prices submitted by the resultant bidder will be firm and fixed for the first three (3) years of the initial contract period. After the first three (3) years of performance, a price adjustment may be considered based on that current year's Consumer Price Index (CPI), Food Away From Home Index.

7. How many homebound sites are delivered to on each day?

**RESPONSE: Route A = 590 sites, each day on Monday, Wednesday and Friday
Route B = 585 sites, each day on Tuesday, Thursday and Friday**

8. What is the equipment list for the two county-provide kitchens?

RESPONSE: See Attachment #2—Equipment List for the Two County Kitchens.

9. What is the equipment list at the main county-owned kitchen that is owned by the current vendor?

RESPONSE: See Attachment #2—Equipment List for the Two County Kitchens

****Please note the current vendor does not own any of the two kitchens; the City of El Paso owns both kitchens.**

10. Do homebound meals also get salsa for every meal and other condiments as necessary?

RESPONSE: No, that is not the case.

11. Do the 12 county provided vehicles currently have GPS systems in them or will they need to be purchased?

RESPONSE: Current vendor provides GPS systems for all vehicles, to include but not limited to 12 county vehicles. Resultant bidder will need to provide GPS systems for all vehicles. The price of such will need to be reflected in the final per unit bid price(s).

12. Can you provide a copy of the current 5 week cycle menu so that we can determine exactly what the specific culture and demographics of El Paso county desires?

RESPONSE: Please refer to Attachment #1 at the end of document for menu. It is also available on the County Website by going to:

- a. **epcounty.com;**
- b. **Click on Directory,**
- c. **Click on Community Services,**
- d. **Click on Nutrition Program,**
- e. **Scroll down (about mid-page) to program logo  and right below, click on either, "Senior Nutrition Center Menu or Home Delivered Meals Menu.**

13. What are the dimensions of the freezer at the main kitchen in order to ensure proper storage of frozen meals?

**RESPONSE: 1 – cooler/freezer combo: Cooler-- 9'4" by 9'5"
Freezer—9'4" by 9'4"**

14. Can you provide a list of the county-provided vehicles? Are they vans, box-trucks, etc.?

RESPONSE:

COUNTY LIST OF VEHICLES

	Assigned Vehicle #	Vehicle Make	Year	Model
1	1	Ford Transit Van	2013	Van E250
2	2	Ford Transit Van	2013	Van E250
3	3	Ford Transit Van	2013	Van E250
4	12	Ford Transit Van	2003	Van E350
5	13	Ford Transit Van	2003	Van E350
6	14	Ford Transit Van	2003	Van E350
7	15	Ford Transit Van	2003	Van E350
8	16	Ford Transit Van	2003	Van E350
9	17	Ford Transit Van	2003	Van E350
10	18	Ford Transit Van	2003	Van E350
11	19	Ford Transit Van	2003	Van E350
12	22	Ford	2017	Transit
13	23	Ford	2017	Transit

15. When will there be a site visit?

RESPONSE: A site visit was conducted on October 17, 2018.

16. . What are the vendor’s reporting requirements at the congregate sites?

- RESPONSE:**
- a. **Maintain meal temperature logs**
 - b. **Client Satisfaction Survey**
 - c. **Maintain nutrition education sign-in sheets**

17. Will the vendor have any responsibility in collecting donations?

RESPONSE: The vendor will not be responsible for collecting donations.

18. Does the weekly wellness check require a specific form to be filled out?

RESPONSE: No form is required to be filled out. In case of emergency, such as client not being visibly responsive to name, to touch and/or has fallen and cannot get up, the vendor staff will contact the nutrition office for guidance on how to proceed. The vendor staff will remain in client's home until no longer needed by the nutrition office staff to remain in home.

19. Please provide a current vehicle list available to vendor.

RESPONSE: Please refer to question #14.

20. Please provide a current equipment list available to vendor in both kitchens.

RESPONSE: See Attachment #2 at the end—Equipment List for the Two County Kitchens.

21. Is it possible to visit the current kitchen location and congregate sites?

RESPONSE: Site visits were conducted on 10/17/18.

22. What is the average number of participants at each congregate site?

RESPONSE: Based on the current weekly meals ordered for each congregate site, the average number of participants is:

Locations	Average Number of Participants
Canutillo	19
Carolina	58
Chihuahuita	21
Clint	10
Fabens	28
Fierro	108
Grandview	40
Hilos De Plata	90
McCall	14
Memorial	21
Montana Vista	32
Northeast	14
Pat O'Rourke	30
Pavo Real	170
San Elizario	10
San Juan	63
Socorro	29
Southside	90
Wellington Chew	96
Westside	73
Total	1016

23. What are the addresses of home delivered meal recipients?

RESPONSE: At this point, we cannot disclose personal identifying information of our clients.

24. Please share current routing information for congregate sites.

RESPONSE: The routing for congregate sites is determined by the food vendor. Vendor may consider the site proximity to preparation kitchens when determining a route schedule for all meal deliveries.

25. Can the vendor perform one weekly delivery of five to six frozen meals to homebound clients?

RESPONSE: The County has clients that receive once per week deliveries upon request and on a case by case basis. However, on that delivery day the clients receive one hot meal for same day consumption, one chilled meal for next day consumption and the rest are frozen. Please note that the County is contractually obligated to follow an alternative delivery schedule for clients who have not been approved for a once per week delivery.

26. How many home delivered meals recipients are receiving one weekly frozen meal delivery?

RESPONSE: 750 recipients receive one weekly frozen meal delivery.

27. How many home delivered meals recipients are receiving daily hot meal delivery?

RESPONSE: 1175 recipients receive a daily hot meal delivery.

28. How many home delivered meals recipients are receiving five meals per week?

RESPONSE: 393 recipients receive five meals per week.

29. How many home delivered meals recipients are receiving six meals per week?

RESPONSE: 750 recipients receive six meals per week.

30. Please share current routing information for home delivered meals recipients.

RESPONSE: (Similar question to #7)

**Route A = 590 sites, each day on Monday, Wednesday and Friday
Route B = 585 sites, each day on Tuesday, Thursday and Friday**

31. On page 16 of the Request for Proposal, it states that the three-hour delivery window is from 10:30 AM to 1:00 PM. Should this state 1:30 PM?

RESPONSE: Yes correct, three-hour delivery window is 10:30 am to 1:30 pm.

32. Can frozen meal deliveries be made outside of stated delivery window?

RESPONSE: On a case-by-case consideration such as inclement weather situations and/or other emergency situations.

33. Please provide images of kitchen at 600 S. Ochoa and Wellington Chew kitchen.

RESPONSE: Site visits were conducted on October 17, 2018.

34. What vendor owned equipment is in the S. Ochoa kitchen location?

RESPONSE: We can provide a list of equipment owned by the County of El Paso. Please note the S. Ochoa kitchen is the Southside Center.

See Attachment #2 at the end of document—Equipment List for the Two County Kitchens

35. What vendor owned equipment is in the Wellington Chew kitchen location?

RESPONSE: We can provide a list of equipment owned by the County of El Paso.

See Attachment #2 at the end of document—Equipment List for the Two County Kitchens

36. Can Texas Registered Dietitian be a consultant?

RESPONSE: Yes, a Texas registered dietitian may be a consultant.

TAC, Title 40, 55.7, Staff Requirements, (a) A provider agency must use the services of a dietary consultant who is:

(1) A dietitian licensed by the Texas State Board of Examiners of Dietitians; or

(2) Has a baccalaureate degree whose major field of study is in food and nutrition, dietetics, or food service management.

TAC, Title 40, 55.15, Menus, (a) A dietary consultant must approve each menu with a list of allowable substitutions as meeting one-third of the recommended daily dietary allowance.

37. Does the 5-day, 5-week menu cycle apply to both congregate and frozen meal menus?

RESPONSE: The 5-day, 5-week menu cycle applies to both congregate and home delivered meals (includes frozen meals).

38. Can the County please define processed main entrees in more detail?

RESPONSE: The processed main entrees refers to cold cuts, hot dogs, sausage links, etc. These food items should be limited during the 5-week menu cycle. Meals must meet one third of the recommended dietary allowance as referenced in the Dietary Reference Intakes and required by the Older Americans Act, 339(2)(A).

Menus should provide foods with a variety of flavor, consistency, and texture consistent with the cultural habits of this community that our elderly population may enjoy and look forward to eating.

39. Please clarify the requirement that no more than 10% of entrees be processed. 10% of a 25-day menu cycle allows for 2.5 meals per cycle.

RESPONSE: The processed main entrees refers to cold cuts, hot dogs, sausage links, etc. These food items should be limited during the 5-week menu cycle. Meals must meet one third of the recommended dietary allowance as referenced in the Dietary Reference Intakes and required by the Older Americans Act, 339(2)(A).

Menus should provide foods with a variety of flavor, consistency, and texture consistent with the cultural habits of this community that our elderly population may enjoy and look forward to eating.

40. How many homebound meals are, on average, delivered each day of the week, i.e. how many on Monday, Tuesday, etc.?

RESPONSE: (Similar question to #7 & 30)

Route A = 590 sites, each day on Monday, Wednesday and Friday

Route B = 585 sites, each day on Tuesday, Thursday and Friday

41. What criteria needs to be met with regard to background check? Is there a matrix on who can work in City owned kitchen properties?

RESPONSE: Criteria that must be met with regard to background check is related to the "Employability Check," as required by our funder, Health and Human Services Commission of Texas. The employability check is a background check conducted by the nutrition office, upon notification by the food vendor of new hires. The nutrition office will conduct an Employee Misconduct Registry (EMR) and Nurse Aide Registry (NAR), before the date the employee is scheduled to assume duties. The nutrition office will communicate results to food vendor before the employee is scheduled to assume duties.

42. What promotional materials have been distributed in the past? What is their delivery frequency?

RESPONSE: Promotional materials distributed by the vendor may include but not limited to, notifications informing recipients of meal delivery changes due to upcoming holidays. The frequency is based on the holidays observed by the County of El Paso that the food vendor may not observe.

A serving schedule will be determined once a successful vendor has been selected.

43. Regarding sections 12.1 And 12.4, Service Description; Weekly face-to-face encounter/wellness check criteria i.e. How long is the visit, does it require documentation and communication back to AAA or Contract Manager?

RESPONSE: The visit length is the time it takes to deliver the meal to the registered recipient. The delivery person MUST make face-to-face contact with recipient at least once per week, according to the Health and Human Services Commission (HHSC) expectations. The documentation required is when the recipient was not seen and the meal was not delivered. In this case, the documentation forwarded to the nutrition office (not to the funder) will reflect as, "Returned Meal."

If the delivery person observes that the recipient is not feeling well and is in need of urgent medical attention, the delivery person will contact the nutrition office and remain in the recipient's home until help arrives. The nutrition staff will document the incident and keep in client file.

44. Regarding section 12.3, Service Description; How many drivers are currently running the two different route schedules? How many clients does the average driver see on any given day? Is it possible to review a day's deliveries for one driver's route?

RESPONSE: The current food vendor has 17 drivers running the two different route schedules; approximately 35 clients, on average, are seen by a driver per day; we cannot disclose client information so reviewing a day's deliveries for one driver's route is not possible, at this time.

45. Regarding section 12.6, Service Description; Does the County own meal carriers? If so, what are the specifications? Coolers? Who is responsible for purchasing replacement meal carriers?

RESPONSE: The County does not own meal carriers; the County does not own coolers; the contracted vendor is responsible for purchasing replacement meal carriers.

46. Is the vendor allowed to charge for meals when client was not home to receive?

RESPONSE: Yes, meals can be invoiced to the nutrition program for "returned meals" when client is not home to receive them. However, if the nutrition program notifies the food vendor of a meal(s) delivery cancellation and the vendor attempts to deliver the meal(s) anyway, then the vendor will not be allowed to charge for the meal(s).

A "Daily Changes Log" is emailed, to the vendor, M-F, no later than 8:45 am. This log reflects meal delivery cancellations.

47. Is there any follow up communication necessary to contract manager, AAA, emergency contact, etc. when a client is not home to receive the meal?

RESPONSE: Yes, the food vendor must call the nutrition office when a client is not home to receive the meal(s). The nutrition office must be contacted from the client's address while attempting to deliver the meal(s).

48. Is client allowed to reschedule lost meal?

RESPONSE: The nutrition program considers rescheduling a lost meal on a case-by-case basis.

49. How is the vendor notified that someone is eligible to receive meals?

RESPONSE: The vendor is notified of new eligible clients on a daily and/or weekly basis, via email.

50. In order to allow time to review answers to the submitted questions, will the County please extend the proposal deadline?

RESPONSE: Deadline extended one week: November 8th, 2018 at 2:00 p.m.

51. How many meals does each driver deliver to home bound clients per day?

RESPONSE: On average, 35 meals per day.

52. How many stops does a driver make each day?

RESPONSE: On average, 35 stops per day.

53. What is the average daily mileage per HDM route?

RESPONSE: Please see question #23.

54. Is there a system for tracking weekly well check?

RESPONSE: At this time, there is no system for tracking weekly well check but an upcoming procedure will change this and the requirement will be to have home delivered meal recipient initial the home delivered list, once per week, as verification that wellness check took place.

55. What is the criteria that's followed for a well check?

RESPONSE: The delivery person MUST make face-to-face contact with recipient at least once per week, according to the Health and Human Services Commission (HHSC) expectations. The documentation that is required is when the recipient was not seen and the meal was not delivered. In this

case, the documentation forwarded to the nutrition office (not to the funder) will reflect as, "Returned Meal."

If the delivery person observes that the recipient is not feeling well and is in need of urgent medical attention, the delivery person will contact the nutrition office and remain in the recipient's home until help arrives. The nutrition staff will document the incident and keep in client file.

56. Can the meal be left at the home if client is not there to receive it?

RESPONSE: No, this cannot be the case.

57. If program must meet all the expectations of each funding source, how is vendor informed of such expectations?

RESPONSE: The resultant contractor will receive instructions for each funding source.

58. What additional requirements are being referred to in paragraph 2.4 specifically Title 40, Chapter 85 and Chapter 229?

RESPONSE: Chapter 85 references the Department of Aging and Disability Services/Implementation of the Older Americans Act requirements and TAC, Title 25, Chapter 229, subchapter K, references the Department of State Health Services/Food and Drug/Texas Food Establishment requirements.

59. How many restrooms are included in section 4.3, Service Description?

RESPONSE: Refer to section 4.9, the vendor will clean the public restrooms at five (5) centers: Canutillo, Fabens, Northeast, San Elizario and Clint.

60. Who is responsible for maintenance and repairs on County Vehicles and in what condition are they currently?

RESPONSE: The vendor is responsible for maintenance, repairs, inspections and registration for County Vehicles. Today, we are not aware of any major condition issues. Two of the existing County vehicles assigned to the vendor will be replaced in FY19 with new vehicles.

61. How often are restrooms to be cleaned at the five centers referred to in Section 4.9?

RESPONSE: Every day after meal service is completed and before center closes.

62. Who is responsible for replacing disposables; are they provided by City/County? Is product usage determined by vendor?

RESPONSE: The City/County do not provide disposables. The vendor must provide all plates used for serving and/or packaging the meals.

63. Section 5.1, Vendor Service Requirements talks about vendor being responsible for utensils, napkins, condiments but does not refer to plates. Are plates supplied by City/County?

RESPONSE: No, the vendor must provide all plates used for serving and/or packaging the meals.

64. What does collection systems refer to in Section 5.2.4, Special Requirements?

RESPONSE: Collection systems refers to the infrequent occasions when the vendor will assist with picking up nutrition program money bags where donations are placed.

65. Section 7.8.3, Menu Planning refers to daily intake, is this averaged over the week?

RESPONSE: Daily Intake refers to the Oder Americans Act 1/3 recommended daily dietary allowance. Portion control monitoring is important to ensure the meal recipient receives the recommended 1/3 daily dietary allowance.

66. . Does City/County currently use shelf stable meals for their emergency menu option?

RESPONSE: The vendor is responsible for deciding what their emergency menu option will contain.

67. Does ride-along allow for City/County staff to follow along behind driver in their own vehicle if insurance carrier does not cover outside passengers?

RESPONSE: City staff is not responsible for any meal deliveries nor do they have other reasons to ride-along. County staff may follow behind driver in their own vehicle only when need arises such as monitoring of home delivered meal program for quality assurance purposes.

68. Can frozen meals for non-delivery days be any approved meal from the calendared menu?

RESPONSE: Non-delivery day (Saturday) meals must be the meal stated for that day in the menu calendar as approved by the vendor's dietician.

69. Are any personal vehicles being used in HDM program currently?

RESPONSE: No personal vehicles are being used.

70. Are all HDM being delivered in City/County vans?

RESPONSE: All HDM meals are delivered in the Vendor provided and County vehicles.

71. Is there a program provided by City/County currently in use to track routes and delivery schedules?

RESPONSE: The vendor provides GPS and route delivery schedules.

72. How many inclement weather issues resulted in the use of emergency services plan for HDM clients in the current contract period?

RESPONSE: None.

73. Are flash freezers currently being used to prepare frozen meals? If so, where are they located?

RESPONSE: Flash freezers are not currently being used by the vendor to prepare frozen meals.

74. Is there any equipment at the Southside Senior Center owned by the current caterer?

RESPONSE: Yes, there is equipment owned by the current vendor.

75. Will vendors be allowed to offer a rate scale (\$) based on meal volume daily?

RESPONSE: Yes, vendors will be allowed this.

76. Will there be a performance bond required for this contract?

RESPONSE: No performance bond is required.

77. How many vehicles, both county owned and vendor owned are needed to operate the program?

RESPONSE: At current service levels, the current vendor utilizes 12 County vans and 8 Vendor supplied vehicles to operate the program.

78. The RFP states, the county provides 12 delivery vehicles to the caterer for service. Are all 12 vehicles in good working condition and operational?

RESPONSE: Today, vehicles are operational and we are not aware of any issues. Two of the existing County vehicles are scheduled to be replaced in FY19 with new vehicles.

79. Could the County provide information on make, model, mileage, and condition of current delivery vehicle fleet?

RESPONSE: Please refer to question #14.

80. What is the annual expense to operate the county's delivery vehicle fleet – annual maintenance and fuel expense per vehicle?

RESPONSE: This information is not available since it is the current vendor that maintains the annual expense to operate, maintain and fuel all vehicles used for all daily meal deliveries.

81. Please provide the labor requirements at the senior centers – number of hours worked each day?

RESPONSE: The senior centers open at 9 am, M-F; meals begin to be served between 11:45 am to 12 noon; seniors finish eating by 1 pm.

82. Please clarify the requirements for experience in operating large on-site production meal facilities by the caterer?

RESPONSE: At least five years.

83. What is the exact meal count to be utilized in the bid response, not a range, for congregate meals and home delivered meals?

RESPONSE: Daily meal service will vary. However, for purposes of this bid response, please utilize the maximum number of meals we anticipate may be served daily. 1000 meals, daily, for congregate and 1400, daily, for home delivered meals.

84. Will a frozen re-thermalization meal program be acceptable instead of a hot cook from scratch program?

RESPONSE: This may be an option the vendor may propose as an alternate option as noted in Section 3, 3.4.

85. Will any deviations from the detailed RFP scope (menu, operational scope, etc.) be accepted in a bid response?

RESPONSE: Option three is available for the vendor to propose a unique method of program operation different from the current system or different from option 1 and option 2.

86. Is the vendor required to provide local secure storage of the county owned vehicles and/or equipment?

RESPONSE: Yes, the vendor is required to provide this.

87. Are all menu items required to be a part of the daily/weekly nutritional analysis?

RESPONSE: Yes all menu items are required to be part of the analysis.

88. What is the anticipated start date for the contract?

RESPONSE: January 1, 2019.

89. Does the current vendor pay for utilities at any of the senior centers?

RESPONSE: No, current vendor does not pay for utilities.

90. What is required to supply the 20 congregate dining sites? (warmers, refrigerators, serving utensils, etc.?)

RESPONSE: Warmers, refrigerators, serving trays, serving utensils, plates, utensils, and a Server.

91. What is the size of the walk in coolers and freezers in the S. Ochoa kitchen?

**RESPONSE: 1 – cooler/freezer combo: Cooler-- 9'4" by 9'5"
Freezer—9'4" by 9'4"**

92. What is the number of reach-in refrigerators and freezers in the S. Ochoa production kitchen?

RESPONSE: One that is County owned (refer to question #91) and one that is owned by the current vendor.

93. Does the production kitchen have small-wares (pots, pans, cooking utensils, garbage cans, speed racks, dolly carriers, storage shelving, etc.) that is conveyed to the new vendor?

RESPONSE: All serving utensils, pots, pans, serving trays, dry storage racks, garbage cans, mop buckets at the production kitchen and all centers where meals are served are property of the current vendor.

94. Who is responsible for utilities, dumpster service, and pest control?

RESPONSE: City owned centers pay for utilities, dumpster service and pest control of their centers; Pest control at the preparation kitchen that is currently used to prepare/package all meals for the program is paid by the current vendor. County is responsible for utilities, dumpster service and pest control at the county owned centers.

**Attachment #1 – Menu
(Answer to question #12)**

**El Paso
Cycle 4, 2018 Final Menu
October - December**

Monday	Tuesday	Wednesday	Thursday	Friday
Mozzarella Chicken Pasta Florentine Italian Vegetables Whole Wheat Breadstick Nutty Buddy Bar Milk 10/1, 11/5, 12/10	Pork Carnitas Refried Beans Sliced Carrots Flour Tortilla Lemon Pudding Milk 10/2, 11/6, 12/11	Potato Crusted Fish Confetti Rice Mixed Vegetables Wheat Bread Grape Juice Milk Tartar Sauce 10/3, 11/7, Birthday	Caldo de Res Spanish Rice Zucchini Corn Tortilla Fruited Orange Gelatin Milk 10/4, 11/8, 12/13	Turkey Macaroni and Cheese Green Beans Stewed Tomatoes Whole Wheat Breadstick Cinnamon Applesauce Milk 10/5, 11/9, 12/14
Monday	Tuesday	Wednesday	Thursday	Friday
Chilaquiles Charro Beans Peas and Carrots Wheat Bread Fresh Fruit Milk 10/8, 11/12, 12/17	Meatloaf Tomato Gravy Whipped Potatoes Garden Vegetables Dinner Roll Orange Juice Milk 10/9, 11/13, 12/18	Pulled Chicken Mole Mexican Rice Refried Beans Flour Tortilla Pineapple Tidbits Milk Birthday, Birthday, 12/19	Marsala Meatballs Parslied Penne Pasta Spring Vegetables Whole Wheat Breadstick Fresh Banana Milk 10/11, 11/15, 12/20	Glazed Ham Black-Eyed Peas Spinach Cornbread Butterscotch Swirl Pudding Milk 10/12, 11/16, Christmas
Monday	Tuesday	Wednesday	Thursday	Friday
Spanish Pork Patty Fideo Calabacitas Wheat Bread Mandarin Oranges Milk 10/15, 11/19, Closed	Turkey Breast with Gravy Twice Whipped Potatoes Green Beans Texas Bread Fresh Banana Milk 10/16, Thanksgiving, Closed	Hamburger Patty Shredded Lettuce/Pickles Ranch Beans Hamburger Bun Hot Glazed Peaches Milk Mustard and Ketchup 10/17, 11/21, 12/26	Margarita Chicken Mexican Rice Broccoli Wheat Bread Fruited Strawberry Gelatin Milk 10/18, Closed, 12/27	Chile Colorado Refried Beans Sliced Carrots Flour Tortilla Peanut Butter Cookie Milk 10/19, Closed, 12/28
Monday	Tuesday	Wednesday	Thursday	Friday
Baked Chicken with Gravy Macaroni and Cheese Broccoli and Cauliflower Wheat Bread Fresh Fruit Milk 10/22, 11/26, 12/31	Beef Spaghetti Sauce Spaghetti Pasta Green Beans Glazed Carrots Whole Wheat Breadstick Oatmeal Cookie Milk 10/23, 11/27	Caldo de Pollo Yellow Rice Green Peas Corn Tortilla Creamsicle Pudding Milk 10/24, 11/28	Fish Sticks Rosemary Potatoes Stewed Tomatoes Wheat Bread Cranberry Juice Milk Tartar Sauce 10/25, 11/29	Ranchero Beef Fideo Squash Medley Dinner Roll Fudge Cream Cookie Milk 10/26, 11/30
Monday	Tuesday	Wednesday	Thursday	Friday
BBQ Pork Rib Patty Tater Gems Broccoli and Carrots Wheat Bread Tropical Fruit Milk 10/29, 12/3	Beef Piccadillo Charro Beans Calabacitas Flour Tortilla Chocolate Chip Cookie Milk 10/30, 12/4	Turkey Rice Casserole Green Peas Parslied Carrots Dinner Roll Fruited Lemon Gelatin Milk Halloween, 12/5	Green Chile Chicken Chuckwagon Corn Fiesta Vegetables Corn Tortilla Fresh Fruit Milk 11/1, 12/6	Chorizo Taco Skillet Mexican Rice Broccoli Flour Tortilla Orange Juice Milk 11/2, 12/7
Halloween - 10/31	Thanksgiving - 11/20	Christmas - 12/21		
Turkey Rice Casserole Green Peas Parslied Carrots Dinner Roll Mud Pie Pudding Milk	Turkey Breast with Gravy Cornbread Dressing Herbed Green Beans Dinner Roll Pumpkin Pie Milk Cranberry Sauce	Turkey Breast with Gravy Roasted Sweet Potatoes Green Beans Amandine Texas Bread Rocky Road Pudding Milk		

Sarah Hutsler RD, LD Approved on 7/23/18
Sarah Hutsler, RD, LD #6781463

Attachment #2—Equipment List for the Two County Kitchens
(Answer to Questions # 8, 9, 20, 34, & 35)

SOUTHSIDE CENTER	FURNITURE	0030270	SHELVING-OPEN BACK ADJUSTABLE METAL GRAY
SOUTHSIDE CENTER	FURNITURE	0030276	SHELVING-OPEN BACK ADJUSTABLE METAL GRAY
SOUTHSIDE CENTER	EQUIPMENT	0078640	COFFEE MAKER URN STAINLESS STEEL 30 GAL.
SOUTHSIDE CENTER	EQUIPMENT	0079804	LAMP INSECT KILLER ELECTRIC
SOUTHSIDE CENTER	HEAVY EQUIPMENT	0031481	MIXER-INDUSTRIAL 5 GAL CAP/3 SPEED
SOUTHSIDE CENTER	EQUIPMENT	0031957	SCALE DIAL PORTION CONTROLLER
SOUTHSIDE CENTER	FURNITURE	0071213	RACK-STORAGE OPEN BACK ADJUSTABLE STAINL
SOUTHSIDE CENTER	FURNITURE	0079800	CART UTILITY STAINLESS STEEL 3 SHELVES
SOUTHSIDE CENTER	FURNITURE	0079801	TABLE PREPARATION STAINLESS STEEL SHELF
SOUTHSIDE CENTER	EQUIPMENT	157383	OVEN SOUTHSIDE
SOUTHSIDE CENTER	FURNITURE	0031975	TABLE-PREPARATION STAINLESS STEEL 30" X
SOUTHSIDE CENTER	EQUIPMENT	157383	OVEN
SOUTHSIDE CENTER	EQUIPMENT	157384	OVEN
SOUTHSIDE CENTER	EQUIPMENT	0030510	TABLE-PREPARATION STAINLESS STEEL 30" X
WELLINGTON CHEW CENTER	EQUIPMENT	157385	OVEN