

# **PROBATION DEPARTMENT**

# REQUEST FOR PROPOSALS FOR FOOD SERVICES AT CENTRAL JUVENILE HALL

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Prepared By County of Los Angeles

RFP #6402002

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#### **APPENDICES:**

- A **Statement of Work:** Explains in detail the required services to be performed by the Contractor.
- **B** Statement of Work Technical Exhibits: Attachments which accompany the Statement of Work.
- **C** Sample Contract: Identifies the terms and conditions in the Contract.
- **D Required Forms:** Forms that must be completed and included in the proposal.
- **E Transmittal Form to Request a Solicitation Requirements Review:** Transmittal sent to Department requesting a Solicitation Requirements Review.
- F County of Los Angeles Policy on Doing Business with Small Business: County Policy
- G Jury Service Ordinance: County Code
- **H** Listing of Contractors Debarred in Los Angeles County: Contractors who are not allowed to Contract with the County for a specific length of time.
- I IRS Notice 1015: Provides information on Federal Earned Income Credit.
- J Safely Surrendered Baby Law: County Program
- K Living Wage Ordinance: County Code
- K-1 Living Wage Rate Annual Adjustments
- L Determination of Contractor Non-Responsibility and Contractor Debarment: County Code
- M Guidelines for Assessment of Proposer Labor Law/Payroll Violations: Guidelines that will be used to determine whether the County will deduct evaluation points for labor law/payroll violations.
- N Intentionally Omitted
- O Defaulted Property Tax Reduction Program: County Code

# 1 INTRODUCTION

1.1 The Los Angeles County Probation Department (Probation) is issuing this Request for Proposals (RFP) to solicit proposals for a Contract with an organization that can provide Food Services at Central Juvenile Hall. The Contract will be awarded through a competitive solicitation. The awarded Contract must provide all required services at less cost than County cost. Pursuant to Section 44.7 of the Los Angeles County Charter as implemented by Los Angeles County Section 2.121 (Proposition A), the County is permitted to contract with private businesses to perform services when it is more economical to do so.

The Contractor will be responsible for providing the most efficient and economical food services through both the provision of experienced food services staff available for the term of the Contract and appropriate supplies and equipment to maintain the required level of food services for Probation. The Contractor will be a company whose major function is to provide reliable food services and demonstrates the capabilities to provide food services at the level requested by the County. All services must be performed in accordance with the County standards and in a manner consistent with the long-range plans, goals and objectives of the County.

Proposals submitted in response to this RFP shall contain calculations for the 9.50% sales tax based on 15% of the meals. The Proposer may be eligible for exemption to sales tax as stipulated in section 5.8 of Appendix C (Sample Contract). The County estimates that at least 85% of all meals served may be eligible for the referenced exemptions.

1.2 Titles, captions and headings contained in this solicitation are inserted as a matter of convenience and for reference and are not intended and shall not be deemed or construed to define, limit, extend or otherwise describe the scope or any provision of this solicitation.

#### 2 PURPOSE-AGREEMENT FOR FOOD SERVICES AT CENTRAL JUVENILE HALL

#### 2.1 Statement of Work

2.1.1 The Contractor shall provide approximately 1,000 youth meals and approximately 300 adult meals each day at Central Juvenile Hall (CJH). The anticipated average number of meals to be served per day is 1,300. This includes breakfast, lunch, dinner, night meals, sack lunches, and special diet meals. However, the actual number of meals served per day may be less than or greater than the above figure due to unpredictable facility population fluctuations.

If Probation elects to participate in the National School Lunch Program (NSLP), the Contractor shall comply with all regulations and requirements of the NSLP as directed by Probation. The Contractor shall provide the actual cost of all foods purchased and used in the execution of this Contract. In addition, all food service costs shall be broken down by "Program Costs" versus "Non-Program Costs", per 7 CFR §210.21(f)(ii). Program Costs are any costs (including staff labor) related to providing meals that are counted toward the reimbursement claim for meals provided under the NSLP. Generally, Program Costs are all costs associated with preparing NSLP Breakfasts and NSLP Lunch meals for youth participating in the NSLP, including medical and special diet meals provided during the NSLP breakfast and NSLP lunch meal periods. Non-Program Costs are any costs not related to providing meals under the NSLP. Generally, Non-Program Costs (including staff labor) are costs associated with providing morning supplements for youth, dinners for youth, some sack meals for youth even if served at breakfast or lunch; sack meals for adults; lunch, breakfast and dinner meals for adults; and staff dining room meals and beverages are all considered non-program costs.

# 2.2 Sample Agreement: County Terms and Conditions

2.2.1 The Contractor shall be expected to implement the requirements outlined in Appendix C (Sample Contract) of this RFP.

# 2.2.2 Anticipated Contract Term

The Contract term shall be for a one (1) year period, unless terminated or extended, in whole or in part, as provided in this Contract. Contingent upon available funding, this Contract may be extended by the Chief Probation Officer and the authorized official of the Contractor, by mutual written agreement, for up to four (4) additional one (1) year periods for a total maximum Contract term of five (5) years. All terms of the Contract in effect at the time of extending the term shall remain in effect for the duration of the extension.

# 2.2.3 Contract Rates

The Contractor's rates shall remain firm and fixed for the term of the Contract.

# 2.2.4 Days of Operation

The Contractor shall be required to provide food services on weekdays, weekends, and County recognized holidays.

#### 2.2.5 Indemnification and Insurance

The Contractor shall be required to comply with the provisions contained in Paragraph 8.23 (Indemnification) of Appendix C (Sample Contract). The Contractor shall procure, maintain, and provide to the County proof of insurance coverage for all the programs of insurance along with associated amounts specified in Paragraph 8.24 (General Provisions for all Insurance Coverage) and Paragraph 8.25 (Insurance Coverage) of Appendix C (Sample Contract).

# 2.2.6 Health Insurance Portability and Accountability Act of 1996

The Contractor shall be required to comply with the Administrative Simplification requirements of the federal Health Insurance Portability and Accountability Act of 1996 (HIPAA) as in effect and as may be amended, as contained in Exhibit N (Business Associate Agreement under the Health Insurance Portability and Accountability Act of 1996 ("HIPAA")) of Appendix C (Sample Contract).

# 3 PROPOSER'S MINIMUM MANDATORY QUALIFICATIONS

- 3.1 Interested and qualified Proposers that can demonstrate their ability and qualifications to successfully provide the required services outlined in Appendix A (Statement of Work) are invited to submit proposal(s), provided they meet the following mandatory requirements:
  - 3.1.1 The Proposer must attend the Mandatory Proposers' Conference and Walk-Through scheduled for <u>September 9, 2020, 11:00 a.m., PT</u>
  - 3.1.2 The Proposer must submit a proposal by <u>October 9, 2020, 12:00</u> <u>p.m., PT</u>
  - 3.1.3 The Proposer must comply with the requirements of the County's Living Wage Program (Los Angeles County Code, Chapter 2.201). The Proposer should carefully read the Living Wage Program and the pertinent Living Wage provisions stated in Appendix K (Title 2 Administration, Chapter 2.201 Living Wage Program) which are incorporated and made a part of this RFP. The Living Wage Program applies to both the Contractor(s) and their subcontractor(s). Proposals that fail to comply with the requirements of the Living Wage Program will be considered nonresponsive and excluded from further consideration.

- 3.1.4 The Proposer must demonstrate a minimum of three (3) years experience within the last five (5) years in the area of providing food services on a long-term basis including the preparation, purchase and delivery of supplies.
- 3.1.5 The Proposer must demonstrate a minimum of two (2) years experience within the last three (3) years in the administration of Federal, State, County or City contracts.
- 3.1.6 The Proposer must have an administrative business office located within or adjacent to the County of Los Angeles. The address to the administrative business office must be included in Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) of Appendix D (Required Forms).
- 3.1.7 If the Proposer's compliance with a County Contract has been reviewed by the Department of the Auditor-Controller within the last 10 years, the Proposer must not have unresolved questioned costs identified by the Auditor-Controller, in an amount over \$100,000.00, that are confirmed to be disallowed costs by the contracting County department, and remain unpaid for six months or more from the date of disallowance, unless such disallowed costs are the subject of current good faith negotiations to resolve the disallowed costs, in the opinion of the County.

# 4 COUNTY'S RIGHTS & RESPONSIBILITIES

#### 4.1 Representations Made Prior to Contract Execution

4.1.1 The County is not responsible for representations made by any of its officers or employees prior to the execution of the Contract unless such understanding or representation is included in the Contract.

# 4.2 Final Contract Award by the Board of Supervisors

4.2.1 Notwithstanding a recommendation of a Department, agency, individual, or other, the Board of Supervisors retains the right to exercise its judgment concerning the selection of a proposal and the terms of any resultant agreement, and to determine which proposal best serves the interests of the County. The Board is the ultimate decision making body and makes the final determinations necessary to arrive at a decision to award, or not award, a Contract.

# 4.3 County's Option to Reject Proposals

4.3.1 The Proposers are hereby advised that this RFP is a solicitation for proposals only, and is not intended, and is not to be construed as, an offer to enter into a Contract or as a promise to engage in any formal competitive bidding or negotiations pursuant to any statute, ordinance, rule, or regulation. The County may, at its sole discretion, reject any or all proposals submitted in response to this RFP or may, in its sole discretion, reject all proposals and cancel the RFP in its entirety. The County shall not be liable for any costs incurred by the Proposer in connection with the preparation and submission of any proposal. The County reserves the right to waive inconsequential disparities in a submitted proposal.

# 4.4 County's Right to Amend Request for Proposals

4.4.1 The County has the right to amend the RFP by written addendum. The County is responsible only for that which is expressly stated in the solicitation document and any authorized written addenda thereto. Such addendum shall be made available to each person or organization which County records indicate has received this RFP. Should such addendum require additional information not previously requested, failure to address the requirements of such addendum may result in the proposal being found non-responsive and not be considered, as determined in the sole discretion of the County. The County is not responsible for and shall not be bound by any representations otherwise made by any individual acting or purporting to act on its behalf.

# 4.5 Background and Security Investigations

- 4.5.1 Background and security investigations of the Contractor's staff are as a condition of beginning and continuing work under the resulting Contract. The cost of background checks is the responsibility of the Contractor. The Contractor shall be responsible for the ongoing implementation and monitoring of Subparagraphs 4.5.1.1 through 4.5.1.6. On at least a quarterly basis, the Contractor shall report, in writing, monitoring results to the County, indicating compliance or problem areas. Elements of monitoring report shall receive prior written approval from the County.
  - 4.5.1.1 The Contractor shall submit the names of the Contractor's or subcontractor's employees to the County's Program Manager prior to the employee starting work on this Contract. The County will schedule appointments to conduct background investigation/record checks based on

fingerprints of the Contractor's or subcontractor's employees. The County shall have the right to conduct background investigations of the Contractor's or subcontractor's employees at any time. The Contractor's or the subcontractor's employees shall not begin work on this Contract before receiving written notification of clearance from the County.

- 4.5.1.2 No personnel employed by the Contractor or the subcontractor for this service having access to Probation information or records shall have a criminal conviction record or pending criminal trial unless such information has been fully disclosed to the County and employment of the employee for this service is approved in writing by the County.
- 4.5.1.3 The County reserves the right, in its sole discretion, to preclude the Contractor or the subcontractor from employment or continued employment of any individual performing services under this Contract.
- 4.5.1.4 No Contractor or subcontractor staff providing services under this Contract shall be on active probation or parole.
- 4.5.1.5 The Contractor or the subcontractor staff performing services under this Contract shall be under a continuing obligation to disclose any prior or subsequent criminal conviction record or any pending criminal conviction record or any pending trial to the County.
- 4.5.1.6 Because the County is charged by the State for checking the criminal records of the Contractor's or the subcontractor's employees, the County will bill the Contractor to recover these expenses. The current amount is forty-nine dollars (\$49.00) per record check, which is subject to change by the State.

#### 4.6 County's Quality Assurance Plan

4.6.1 After Contract award, the County or its agent will monitor the Contractor's performance under the Contract on a periodic basis. Such monitoring will include assessing the Contractor's compliance with all terms and conditions in the Contract and performance standards identified in Appendix A (Statement of Work). The Contractor's deficiencies which the County determines are significant or continuing and that may jeopardize performance of the Contract

will be reported to the County's Board of Supervisors. The report will include improvement/corrective action measures taken by the County and the Contractor. If improvement does not occur consistent with the corrective action measures, the County may terminate the Contract in whole or in part, or impose other penalties as specified in the Contract.

# 5 PROPOSER'S REQUIREMENTS AND CERTIFICATIONS

#### 5.1 Notice to Proposers Concerning the Public Records Act

5.1.1 Responses to this solicitation shall become the exclusive property of the County. Absent extraordinary circumstances, the recommended Proposer's proposal will become a matter of public record when 1) Contract negotiations are complete; 2) Probation receives a letter from the recommended Proposer's authorized officer that the negotiated Contract is the firm offer of the recommended Proposer; and 3) Probation releases a copy of the recommended Proposer's proposal in response to a Notice of Intent to Request a Proposed Contractor Selection Review under Board Policy No. 5.055 (Services Contract Solicitation Protest).

Notwithstanding the above, absent extraordinary circumstances, all proposals will become a matter of public record when the Department's Proposer recommendation appears on the Board agenda.

Exceptions to disclosure are those parts or portions of all proposals that are justifiably defined as business or trade secrets, and plainly marked by the Proposer as "Trade Secret," "Confidential," or "Proprietary".

- 5.1.2 The County shall not, in any way, be liable or responsible for the disclosure of any such record or any parts thereof, if disclosure is required or permitted under the California Public Records Act or otherwise by law. A blanket statement of confidentiality or the marking of each page of the proposal as confidential shall not be deemed sufficient notice of exception. The Proposers must specifically label only those provisions of their respective proposal which are "Trade Secrets," "Confidential," or "Proprietary" in nature.
- 5.1.3 In the event the County is required to defend an action on a Public Records Act request for any of the aforementioned documents, information, books, records, and/or contents of a proposal marked "Confidential," "Trade Secrets," or "Proprietary," the Proposer agrees to defend and indemnify the County from all costs and expenses,

including reasonable attorneys' fees, incurred in connection with any action, proceedings, or liability arising in connection with the Public Records Act request.

#### 5.2 Contact with County Personnel

5.2.1 All contact regarding this RFP or any matter relating thereto must be in writing and may be mailed, emailed or faxed as follows:

#### Yvonne Humphrey, Contract Analyst County of Los Angeles Probation Department Contracts & Grants Management Division 9150 East Imperial Highway, D-29 Downey, CA 90242

#### Email address: <u>Yvonne.Humphrey@probation.lacounty.gov</u> Fax # (562) 658-2307

If it is discovered that the Proposer contacted and received information from any County personnel, other than the person specified above, regarding this solicitation, the County, in its sole determination, may disqualify their proposal from further consideration.

# 5.3 Mandatory Requirement to Register on County's WebVen

5.3.1 Prior to a Contract award, all potential Contractors must register in the County's WebVen. WebVen contains the vendor's business profile and identifies the goods/services the business provides. Registration can be accomplished online via the Internet by accessing the County's home page at:

http://camisvr.co.la.ca.us/webven/

# 5.4 **Protest Policy Review Process**

5.4.1 Under Board Policy No. 5.055 (Services Contract Solicitation Protest), any prospective Proposer may request a review of the requirements under a solicitation for a Board-approved services Contract, as described in Paragraph 5.4.3 (Grounds for Review) below. Additionally, any actual Proposer may request a review of a disqualification or of a proposed Contract award under such a solicitation, as described respectively in the paragraphs below. It is the responsibility of the Proposer challenging the decision of a County Department to demonstrate that the Department committed a sufficiently material error in the solicitation process to justify invalidation of a proposed Contract award.

5.4.2 Throughout the review process, the County has no obligation to delay or otherwise postpone an award of a Contract based on a Proposer protest. In all cases, the County reserves the right to make an award when it is determined to be in the best interest of the County of Los Angeles to do so.

# 5.4.3 Grounds for Review

Unless state or federal statutes or regulations otherwise provide, the grounds for review of a solicitation for a Board-approved services Contract provided for under Board Policy No. 5.055 (Services Contract Solicitation Protest) are limited to the following:

- 5.4.3.1 Review of Solicitation Requirements (reference Paragraph 7.4 Proposal Submission Requirements Section)
- 5.4.3.2 Review of Disqualified Proposal (reference Paragraph 8.3 Selection Process and Evaluation Criteria Section)
- 5.4.3.3 Review of Proposed Contractor Selection (reference Paragraph 8.7 Selection Process and Evaluation Criteria Section)

#### 5.5 Injury and Illness Prevention Program

5.5.1 The Contractor shall be required to comply with the State of California's Cal/OSHA's regulations. California Code of Regulations Title 8 Section 3203 requires all California employers to have a written, effective Injury and Illness Prevention Program (IIPP) that addresses hazards pertaining to the particular workplace covered by the program.

#### 5.6 Confidentiality and Independent Contractor Status

5.6.1 As appropriate, the Contractor shall be required to comply with Paragraph 7.6 (Confidentiality) and Paragraph 8.22 (Independent Contractor Status), contained in Appendix C (Sample Contract).

#### 5.7 Conflict of Interest

5.7.1 No County employee whose position in the County enables him/her to influence the selection of a Contractor for this RFP, or any competing RFP, nor any spouse of economic dependent of such employees, shall be employed in any capacity by a Proposer or have any other direct or indirect financial interest in the selection of a Contractor. The Proposer shall certify that he/she is aware of and has read Section 2.180.010 of the Los Angeles County Code as stated in Exhibit 5 (Certification of No Conflict of Interest) of Appendix D (Required Forms).

#### 5.8 Determination of Proposer Responsibility

- 5.8.1 A responsible Proposer is a Proposer who has demonstrated the attribute of trustworthiness, as well as quality, fitness, capacity, and experience to satisfactorily perform the Contract. It is the County's policy to conduct business only with responsible Proposers.
- 5.8.2 The Proposers are hereby notified that, in accordance with Chapter 2.202 of the County Code, the County may determine whether the Proposer is responsible based on a review of the Proposer's performance on any Contracts, including but not limited to County Contracts. Particular attention will be given to violations of labor laws related to employee compensation and benefits, and evidence of false claims made by the Proposer against public entities. Labor law violations which are the fault of the subcontractors and of which the Proposer had no knowledge shall not be the basis of a determination that the Proposer is not responsible.
- 5.8.3 The County may declare a Proposer to be non-responsible for purposes of this Contract if the Board of Supervisors, in its discretion, finds that the Proposer has done any of the following: 1) violated a term of a Contract with the County or a nonprofit corporation created by the County; 2) committed an act or omission which negatively reflects on the Proposer's quality, fitness, or capacity to perform a Contract with the County, any other public entity, or a nonprofit corporation created by the County, or engaged in a pattern or practice which negatively reflects on same; 3) committed an act or omission which indicates a lack of business integrity or business honesty; or 4) made or submitted a false claim against the County or any other public entity.
- 5.8.4 If there is evidence that the apparent highest ranked Proposer may not be responsible, the Department shall notify the Proposer in writing of the evidence relating to the Proposer's responsibility, and its intention to recommend to the Board of Supervisors that the Proposer be found not responsible. The Department shall provide the Proposer and/or the Proposer's representative with an opportunity to present evidence as to why the Proposer should be found to be responsible and to rebut evidence which is the basis for the Department's recommendation.

- 5.8.5 If the Proposer presents evidence in rebuttal to the Department, the Department shall evaluate the merits of such evidence, and based on that evaluation, make a recommendation to the Board of Supervisors. The final decision concerning the responsibility of the Proposer shall reside with the Board of Supervisors.
- 5.8.6 These terms shall also apply to proposed subcontractors of the Proposers on County Contracts.

# 5.9 **Proposer Debarment**

- The Proposer is hereby notified that, in accordance with Chapter 5.9.1 2.202 of the County Code, the County may debar the Proposer from bidding or proposing on, or being awarded, and/or performing work on other County Contracts for a specified period of time, which generally will not exceed five (5) years but may exceed five (5) years or be permanent if warranted by the circumstances, and the County may terminate any or all of the Proposer's existing Contracts with the County, if the Board of Supervisors finds, in its discretion, that the Proposer has done any of the following: 1) violated a term of a Contract with the County or a nonprofit corporation created by the County: 2) committed an act or omission which negatively reflects on the Proposer's quality, fitness or capacity to perform a Contract with the County, any other public entity, or a nonprofit corporation created by the County, or engaged in a pattern or practice which negatively reflects on same; 3) committed an act or offense which indicates a lack of business integrity or business honesty; or 4) made or submitted a false claim against the County or any other public entity.
- 5.9.2 If there is evidence that the apparent highest ranked Proposer may be subject to debarment, the Department shall notify the Proposer in writing of the evidence which is the basis for the proposed debarment and shall advise the Proposer of the scheduled date for a debarment hearing before the Contractor Hearing Board.
- 5.9.3 The Contractor Hearing Board shall conduct a hearing where evidence on the proposed debarment is presented. The Proposer and/or the Proposer's representative shall be given an opportunity to submit evidence at that hearing. After the hearing, the Contractor Hearing Board shall prepare a tentative proposed decision, which shall contain a recommendation regarding whether the Proposer should be debarred, and, if so, the appropriate length of time of the debarment. The Proposer and the Department shall be provided an opportunity to object to the tentative proposed decision prior to its presentation to the Board of Supervisors.

- 5.9.4 After consideration of any objections, or if no objections are received, a record of the hearing, the proposed decision and any other recommendation of the Contractor Hearing Board shall be presented to the Board of Supervisors. The Board of Supervisors shall have the right to modify, deny or adopt the proposed decision and recommendation of the Contractor Hearing Board.
- 5.9.5 If a Proposer has been debarred for a period longer than five (5) years, that Proposer may, after the debarment has been in effect for at least five (5) years, submit a written request for review of the debarment determination to reduce the period of debarment or terminate the debarment. The County may, in its discretion, reduce the period of debarment or terminate the debarment or terminate the debarment if it finds that the Proposer has adequately demonstrated one or more of the following:
  1) elimination of the grounds for which the debarment was imposed;
  2) a bona fide change in ownership or management;
  3) material evidence discovered after debarment was imposed; or 4) any other reason that is in the best interests of the County.
- 5.9.6 The Contractor Hearing Board will consider requests for review of a debarment determination only where 1) the Proposer has been debarred for a period longer than five (5) years; 2) the debarment has been in effect for at least five (5) years; and 3) the request is in writing, states one or more of the grounds for reduction of the debarment period or termination of the debarment, and includes supporting documentation. Upon receiving an appropriate request, the Contractor Hearing Board will provide notice of the hearing on the request. At the hearing, the Contractor Hearing Board shall conduct a hearing where evidence on the proposed reduction of debarment period or termination of debarment is presented. This hearing shall be conducted and the request for review decided by the Contractor Hearing Board pursuant to the same procedures as for a debarment hearing.
- 5.9.7 The Contractor Hearing Board's proposed decision shall contain a recommendation on the request to reduce the period of debarment or terminate the debarment. The Contractor Hearing Board shall present its proposed decision and recommendation to the Board of Supervisors. The Board of Supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the Contractor Hearing Board.
- 5.9.8 These terms shall also apply to proposed subcontractors of the Proposers on County Contracts.

5.9.9 Appendix H (Listing of Contractors Debarred in Los Angeles County) provides a link to the County's website where there is a listing of the Contractors that are currently on the Debarment List for Los Angeles County.

# 5.10 Adherence to County's Child Support Compliance Program

5.10.1 The Proposers shall: 1) fully comply with all applicable State and Federal reporting requirements relating to employment reporting for its employees; and 2) comply with all lawfully served Wage and Earnings Assignment Orders and Notice of Assignment and continue to maintain compliance during the term of any Contract that may be awarded pursuant to this solicitation. Failure to comply may be cause for termination of a Contract or initiation of debarment proceedings against the non-compliant Contractor (County Code Chapter 2.202).

# 5.11 Gratuities

# 5.11.1 Attempt to Secure Favorable Treatment

It is improper for any County officer, employee or agent to solicit consideration, in any form, from a Proposer with the implication, suggestion or statement that the Proposer's provision of the consideration may secure more favorable treatment for the Proposer in the award of the Contract or that the Proposer's failure to provide such consideration may negatively affect the County's consideration of the Proposer's submission. A Proposer shall not offer or give either directly or through an intermediary, consideration, in any form, to a County officer, employee or agent for the purpose of securing favorable treatment with respect to the award of the Contract.

# 5.11.2 **Proposer Notification to County**

A Proposer shall immediately report any attempt by a County officer, employee or agent to solicit such improper consideration. The report shall be made either to the County manager charged with the supervision of the employee or to the County Auditor-Controller's Employee Fraud Hotline at (800) 544-6861. Failure to report such a solicitation may result in the Proposer's submission being eliminated from consideration.

# 5.11.3 Form of Improper Consideration

Among other items, such improper consideration may take the form of cash, discounts, services, the provision of travel or entertainment, or tangible gifts.

#### 5.12 Notice to Proposers Regarding the County Lobbyist Ordinance

The Board of Supervisors of the County of Los Angeles has 5.12.1 enacted an ordinance regulating the activities of persons who lobby County officials. This ordinance, referred to as the "Lobbyist Ordinance", defines a County Lobbyist and imposes certain registration requirements upon individuals meeting the definition. The complete text of the ordinance can be found in County Code Chapter 2.160. In effect, each person, corporation or other entity that seeks a County permit, license, franchise or Contract must certify compliance with the ordinance. As part of this solicitation process, it will be the responsibility of each Proposer to review the ordinance independently as the text of said ordinance is not contained within this RFP. Thereafter, each person, corporation or other entity submitting a response to this solicitation, must certify that each County Lobbyist, as defined by Los Angeles County Code Section 2.160.010, retained by the Proposer is in full compliance with Chapter 2.160 of the Los Angeles County Code and each such County Lobbyist is not on the Executive Office's List of Terminated Registered Lobbyists by completing and submitting Exhibit 6 (Familiarity with the County Lobbyist Ordinance Certification) of Appendix D (Required Forms), as part of their proposal.

#### 5.13 Federal Earned Income Credit

The Contractor shall notify its employees, and shall require each subcontractor to notify its employees, that they may be eligible for the Federal Earned Income Credit under the federal income tax laws. Such notice shall be provided in accordance with the requirements set forth in Appendix I (IRS Notice 1015).

#### 5.14 Consideration of GAIN-GROW Participants for Employment

As a threshold requirement for consideration for Contract award, the Proposers shall demonstrate a proven record of hiring participants in the County's Department of Public Social Services Greater Avenues for Independence (GAIN) or General Relief Opportunity for Work (GROW) Programs or shall attest to a willingness to consider GAIN-GROW participants for any future employment openings if they meet the minimum qualifications for that opening. The Proposers shall attest to a willingness to provide employed GAIN-GROW participants access to the Proposers' employee mentoring program, if available, to assist these individuals in obtaining permanent employment and/or promotional opportunities.

The Proposers who are unable to meet this requirement shall not be considered for Contract award. The Proposers shall submit a completed Exhibit 9 (Attestation of Willingness to Consider GAIN-GROW Participants) of Appendix D (Required Forms), along with their proposal.

# 5.15 Recycled Bond Paper

5.15.1 The Proposer shall be required to comply with the County's policy on recycled bond paper as specified in Paragraph 8.39 (Recycled Bond Paper) of Appendix C (Sample Contract).

# 5.16 Safely Surrendered Baby Law

5.16.1 The Contractor shall notify and provide to its employees and shall require each subcontractor to notify and provide to its employees, information regarding the Safely Surrendered Baby Law, its implementation in Los Angeles County, and where and how to safely surrender a baby. The information is set forth in Appendix J (Safely Surrendered Baby Law) of this solicitation document. Additional information is available at www.babysafela.org.

# 5.17 Jury Service Program

5.17.1 The prospective Contract is subject to the requirements of the County's Contractor Employee Jury Service Ordinance ("Jury Service Program") (Los Angeles County Code, Chapter 2.203). Prospective Contractors should carefully read Appendix G (Jury Service Ordinance) and Paragraph 8.8 (Compliance with the County's Jury Service Program) of Appendix C (Sample Contract), both of which are incorporated by reference into and made a part of this RFP. The Jury Service Program applies to both the Contractors and their subcontractors.

Proposals that fail to comply with the requirements of the Jury Service Program will be considered non-responsive and excluded from further consideration.

5.17.2 The Jury Service Program requires the Contractors and their subcontractors to have and adhere to a written policy that provides that its employees shall receive from the Contractor, on an annual basis, no less than five (5) days of regular pay for actual jury service. The policy may provide that employees deposit any fees received for

such jury service with the Contractor or that the Contractor deduct from the employee's regular pay the fees received for jury service. For purposes of the Jury Service Program, "employee" means any California resident who is a full-time employee of a Contractor and "full-time" means forty (40) hours or more worked per week, or a lesser number of hours if: 1) the lesser number is a recognized industry standard as determined by the County, or 2) the Contractor has a long-standing practice that defines the lesser number of hours as full-time. Therefore, the Jury Service Program applies to all of a Contractor's full-time California employees, even those not working specifically on the County project. Full-time employees providing short-term, temporary services of ninety (90) days or less within a twelve (12) month period are not considered full-time for purposes of the Jury Service Program.

- 5.17.3 There are two (2) ways in which a Contractor might not be subject to the Jury Service Program. The first is if the Contractor does not fall within the Jury Service Program's definition of "Contractor". The Jury Service Program defines "Contractor" to mean a person, partnership, corporation of other entity which has a Contract with the County or a subcontract with a County Contractor and has received or will receive an aggregate sum of fifty thousand dollars (\$50,000) or more in any twelve (12) month period under one or more County Contracts or subcontracts. The second is if the Contractor meets one of the two exceptions to the Jury Service Program. The first exception concerns small businesses and applies to the Contractors that have 1) ten (10) or fewer employees; and, 2) annual gross revenues in the preceding twelve (12) months which, if added to the annual amount of this Contract is less than five hundred thousand dollars (\$500,000); and, 3) is not an "affiliate or subsidiary of a business dominant in its field of operation". The second exception applies to the Contractors that possess a collective bargaining agreement that expressly supersedes the provisions of the Jury Service Program. The Contractor is subject to any provision of the Jury Service Program not expressly superseded by the collective bargaining agreement.
- 5.17.4 If a Contractor does not fall within the Jury Service Program's definition of "Contractor" or if it meets any of the exceptions to the Jury Service Program, then the Contractor must so indicate in Exhibit 10 (Contractor Employee Jury Service Program Certification Form and Application for Exception) of Appendix D (Required Forms) and include with its submission all necessary documentation to support the claim such as tax returns or a collective bargaining agreement, if applicable. Upon reviewing the Contractor's application, the County will determine, in its sole discretion, whether the Contractor falls

within the definition of Contractor or meets any of the exceptions to the Jury Service Program. The County's decision will be final.

# 5.18 Living Wage Program

5.18.1 The prospective Contract is subject to the requirements of the County's Living Wage Program (Los Angeles County Code Chapter 2.201). Prospective Contractors should carefully read Appendix K (Living Wage Ordinance), Appendix K-1 (Living Wage Rate Annual Adjustments), and Paragraph 9.1 (Compliance with the County's Living Wage Program) in Appendix C (Sample Contract), both of which are incorporated by reference into and made a part of this RFP. The Living Wage Program applies to both the Contractors and their subcontractors. Proposals that fail to comply with the requirements of the Living Wage Program may be considered non-responsive and excluded from further consideration.

# 5.18.2 Evaluation of Contractor's History of Labor Law/Payroll Violations

In evaluating proposals, the County will review a Contractor's history of labor law/payroll violations (including but not limited to violations or pending claims pertaining to wages, hours and working conditions such as minimum wage, prevailing wage, living wage, the Fair Labor Standards Act, employment of minors, or unlawful employment discrimination). To facilitate this process, the Contractors must submit with their proposal a completed Exhibit 15 (Contractor Non-Responsibility Debarment Acknowledgement and Statement of Compliance) of Appendix D (Required Forms) and disclose on that form: 1) any determination by a public entity within three (3) years of the date of the proposal that the Firm committed a labor law/pavroll violation, and 2) any pending claim which involves an incident of labor law/payroll violation occurring within three (3) years of the date of the proposal. Applying established criteria, the County may deduct from one (1%) to twenty (20%) percent of the maximum number of available evaluation points for labor law/pavroll violations. with substantially increased deductions for a Contractor's failure to disclose reportable violations (See Appendix M (Guidelines for Assessment of Proposer Labor Law/Payroll Violations)). "Pending claims" (i.e., claims that do not have a final disposition) will not result in point deductions; however, such claims may be reported to the Board of Supervisors before a Contract is awarded.

5.18.3 If a Proposer believes that it does not fall within the Living Wage Program's definition of Employer or that it meets the exception to the Living Wage Program, then the Proposer must complete and submit to the County, no later than **September 17, 2020, 12:00 p.m., PT**, the Application for Exemption, as set forth in Exhibit 17 (Application for Exemption) of Appendix D (Required Forms), and include in its submission all necessary documentation to support the claim such as a collective bargaining agreement, if applicable. Upon reviewing the Proposer's application, the County will determine, in its sole discretion, whether the Proposer falls within the definition of Employer or meets the exception to the Living Wage Program. The County's decision will be final.

Note that the collective bargaining agreement exception applies if it is demonstrated to the County that the agreement is bona fide and that the agreement expressly provides that it supersedes all of the provisions of the Living Wage Program, or (if not all) those specific provisions that are superseded. The Contractor is subject to any provision of the Living Wage Program not expressly superseded by the collective bargaining agreement.

- 5.18.4 The Living Wage Program requires the Contractors and their subcontractors to pay their full-time and part-time employees providing services to the County no less than a living wage. The County has established the Living Wages as identified in Appendix K-1 (Living Wage Rate Annual Adjustments).
- 5.18.5 The Proposer must submit with its proposal a staffing plan using the Model Staffing Plan, as set forth in Exhibit 18 (Model Staffing Plan) of Appendix D (Required Forms), using full-time employees for the Contract. The Proposer will be required to assign and use full-time employees to provide services under the Contract, unless the Proposer demonstrates to the satisfaction of the County the need to use non-full-time employees based on staffing efficiency or the County requirements of an individual job. If a Proposer desires to assign and use non-full-time employees to provide services under the Contract, the Proposer must submit to the County, along with its proposal, a written request detailing the Proposer's request and justification, and providing all necessary documentation to substantiate the request. Based on the County's review of the Proposer's request and supporting documentation, the County shall determine, in its sole discretion, whether the Proposer may use nonfull-time employees to provide services under the Contract. The County's decision will be final.
- 5.18.6 If the Contract involves the provision of services which were previously provided under a Contract that was or will be terminated prior to its expiration, then the Contractor is required to provide employment for the predecessor Contractor's employees. The

Contractor must offer employment to all such retention employees who are qualified for such jobs and who were employed by the predecessor Contractor for at least six (6) months prior to the new Contract. However, the Contractor is not required to hire a retention employee who has been convicted of a crime related to the job or the employee's job performance or who fails to meet any other County requirement for employees of the Contractor. The Contractor may not terminate a retention employee for the first ninety (90) days of employment under the Contract, except for cause. Thereafter, the Contractor may retain a retention employees.

- 5.18.7 Throughout the term of the Contract, the Contractor and its subcontractor(s) will be required to submit periodic monitoring reports for each employee providing services under the Contract, certifying under penalty of perjury, the hours worked and wages paid.
  - 5.18.7.1 At any time during the term of the Contract, the County may conduct an audit of the Contractor's records as well as field visits with the Contractor's employees to ascertain compliance with the Living Wage Program.
  - 5.18.7.2 The Contractor will be required to place specified Living Wage posters at the Contractor's place of business and locations where the Contractor's employees are working. The Contractor will also be required to distribute County-provided notices to each of its employees providing services to the County at least once per year.
- 5.18.8 The Contractor will have to demonstrate a history of business stability, integrity in employee relations and financial ability to pay the Living Wage.
- 5.18.9 Violations of the provisions of the Living Wage Program will subject the Contractor to withholding of monies owed the Contractor under the Contract, liquidated damages, possible termination and/or debarment from future County Contracts in accordance with Los Angeles County Code, Chapter 2.202, Appendix L (Determination of Contractor Non-Responsibility and Contractor Debarment).
- 5.18.10 The Contractors that submit false information may be barred from participating in the prospective Contract and future County Contracts in accordance with Los Angeles County Code, Chapter 2.202, Appendix L (Determinations of Contractor Non-Responsibility and Contractor Debarment).

#### 5.19 Notification to County of Pending Acquisitions/Mergers by Proposing Company

5.19.1 The Proposer shall notify the County of any pending acquisitions/mergers of its company unless otherwise legally prohibited from doing so. If the Proposer is restricted from legally notifying the County of pending acquisitions/mergers, then it should notify the County of the actual acquisitions/mergers as soon as the law allows and provide to the County the legal framework that restricted it from notifying the County prior to the actual This information shall be provided by the acquisitions/mergers. Proposer in Exhibit 1, (Proposer's Organization Questionnaire/Affidavit and CBE Information) of Appendix D (Required Forms). Failure of the Proposer to provide this information may eliminate its proposal from any further consideration. The Proposer shall have a continuing obligation to notify the County of changes to the information contained in Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) during the pendency of this RFP by providing a revised Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) to the County upon the occurrence of any event giving rise to a change in its previously-reported information.

#### 5.20 Intentionally Omitted

#### 5.21 Defaulted Property Tax Reduction Program

5.21.1 The prospective Contract is subject to the requirements of the County's Defaulted Property Tax Reduction Program ("Defaulted Tax Program"), (Los Angeles County Code, Chapter 2.206). Prospective Contractors should carefully read Appendix O (Defaulted Tax Program Ordinance) and the pertinent provisions in Paragraph 8.51 (Warranty of Compliance with County's Defaulted Tax Reduction Program) and 8.52 (Termination for Breach of Warranty to Maintain Compliance with County's Defaulted Tax Reduction Program) of Appendix C (Sample Contract), both of which are incorporated by reference into and made a part of this solicitation. The Defaulted Tax Program applies to both the Contractors and their subcontractors.

The Proposers shall be required to certify that they are in full compliance with the provisions of the Defaulted Tax Program and shall maintain compliance during the term of any Contract that may be awarded pursuant to this solicitation or shall certify that they are exempt from the Defaulted Tax Program by completing Exhibit 20 (Certification of Compliance with the County's Defaulted Property Tax Reduction Program) in Appendix D (Required Forms). Failure to maintain compliance, or to timely cure defects, may be cause for termination of a Contract or initiation of debarment proceedings against the non-compliant Contractor (Los Angeles County Code, Chapter 2.202).

Proposals that fail to comply with the certification requirements of the Defaulted Tax Program will be considered non-responsive and excluded from further consideration.

# 5.22 Time Off for Voting

5.22.1 The Contractor shall notify its employees and shall require each subcontractor to notify and provide to its employees, information regarding the time off for voting law (Elections Code Section 14000). Not less than ten (10) days before every statewide election, every Contractor and subcontractors shall keep posted conspicuously at the place of work, if practicable, or elsewhere where it can be seen as employees come or go to their place of work, a notice setting forth the provisions of Section 14000.

#### 5.23 Proposer's Acknowledgement of County's Commitment to Zero Tolerance Policy on Human Trafficking

5.23.1 On October 4, 2016, the Los Angeles County Board of Supervisors approved a motion taking significant steps to protect victims of human trafficking by establishing a zero tolerance policy on human trafficking. The policy prohibits the Contractors engaged in human trafficking from receiving Contract awards or performing services under a County Contract.

The Contractors are required to complete Exhibit 21 (Zero Tolerance Policy on Human Trafficking Certification) in Appendix D (Required Forms), certifying that they are in full compliance with the County's Zero Tolerance Policy on Human Trafficking provision as defined in Paragraph 8.54 (Compliance with County's Zero Tolerance Policy on Human Trafficking) of Appendix C (Sample Contract). Further, the Contractors are required to comply with the requirements under said provision for the term of any Contract awarded pursuant to this solicitation.

#### 5.24 Intentionally Omitted

#### 5.25 Default Method of Payment: Direct Deposit or Electronic Funds Transfer (EFT)

- 5.25.1 The County, at its sole discretion, has determined that the most efficient and secure default form of payment for goods and/or services provided under an agreement/contract with the County shall be Electronic Funds Transfer (EFT) or direct deposit, unless an alternative method of payment is deemed appropriate by the Auditor-Controller (A-C).
- 5.25.2 Upon Contract award or at the request of the A-C and/or the contracting department, the Contractor shall submit a direct deposit authorization request with banking and vendor information, and any other information that the A-C determines is reasonably necessary to process the payment and comply with all accounting, record keeping, and tax reporting requirements.
- 5.25.3 Any provision of law, grant, or funding agreement requiring a specific form or method of payment other than EFT or direct deposit shall supersede this requirement with respect to those payments.
- 5.25.4 Upon Contract award or at any time during the duration of the agreement/contract, a Contractor may submit a written request for an exemption to this requirement. The A-C, in consultation with the contracting department(s), shall decide whether to approve exemption requests.

#### 5.26 Proposer's Acknowledgement of County's Commitment to Fair Chance Employment Hiring Practices

On May 29, 2018, the Los Angeles County Board of Supervisors approved a Fair Chance Employment Policy in an effort to remove job barriers for individuals with criminal records. The policy requires businesses that contract with the County to comply with fair chance employment hiring practices set forth in California Government Code Section 12952, Employment Discrimination: Conviction History (Section 12952).

The Contractors are required to complete Exhibit 23 (Compliance with Fair Chance Employment Hiring Practices Certification) in Appendix D (Required Forms), certifying that they are in full compliance with Section 12952, as indicated in the Sample Contract. Further, the Contractors are required to comply with the requirements under Section 12952 for the term of any Contract awarded pursuant to this solicitation.

# 5.27 **Prohibition from Participation in Future Solicitation(s)**

A Proposer, or a Contractor or its subsidiary or Subcontractor ("Proposer/Contractor"), is prohibited from submitting a bid or proposal in a County solicitation if the Proposer/Contractor has provided advice or consultation for the solicitation. A Proposer/Contractor is also prohibited from submitting a bid or proposal in a County solicitation if the Proposer/Contractor has developed or prepared any of the solicitation materials on behalf of the County. A violation of this provision shall result in the disqualification of the Proposer/Contractor from participation in the County solicitation or the termination or cancellation of any resultant County contract. This provision shall survive the expiration, or other termination of this Agreement.

# 6 COUNTY'S PREFERENCE PROGRAMS

# 6.1 Overview of County's Preference Programs

- 6.1.1 The County of Los Angeles has three preference programs. The Local Small Business Enterprise (LSBE), Disabled Veterans Business Enterprise (DVBE), and Social Enterprise (SE). The Board of Supervisors encourages business participation in the County's contracting process by continually streamlining and simplifying our selection process and expanding opportunities for these businesses to compete for County opportunities.
- 6.1.2 The Preference Programs (LSBE, DVBE, and SE) requires that a business must complete certification prior to requesting a preference in a solicitation. This program and how to obtain certification are further explained in Paragraphs 6.2, 6.4, and 6.5 of this solicitation.
- 6.1.3 In no case shall the Preference Programs (LSBE, DVBE, and SE) price or scoring preference be combined with any other County preference program to exceed fifteen percent (15%) in response to any County solicitation.
- 6.1.4 Sanctions and financial penalties may apply to a business that knowingly, and with intent to defraud, seeks to obtain or maintain certification as a certified LSBE, DVBE, or SE when not qualified.
- 6.1.5 The County also has a Policy on Doing Business with Small Business that is stated in Appendix F.

# 6.2 Local Small Business Enterprise (LSBE) Preference Program

- The County will give LSBE preference during the solicitation process 6.2.1 to businesses that meet the definition of a LSBE, consistent with Chapter 2.204.030C.1 of the Los Angeles County Code. An LSBE is defined as a business: 1) certified by the State of California as a small business and has had its principal place of business located in Los Angeles County for at least one year; or 2) certified as a small business enterprise with other certifying agencies pursuant to the Department of Consumer and Business Affairs' (DCBA) inclusion policy that: a) has its principal place of business located in Los Angeles County, and b) has revenues and employee sizes that meet the State's Department of General Services requirements. The business must be certified by the Department of Consumer and Business Affairs as meeting the requirements set forth above prior to requesting the LSBE Preference in a solicitation.
- 6.2.2 To apply for certification as an LSBE, businesses should contact the Department of Consumer and Business Affairs at <u>http://dcba.lacounty.gov</u>
- 6.2.3 Certified LSBEs may only request the preference if the certification process has been completed and certification is affirmed. Businesses must complete and submit Exhibit 7 (Request for Preference Program Consideration) in Appendix D (Required Forms) and submit a letter of certification from the DCBA with their proposal.
- 6.2.4 Information about the State's small business enterprise certification regulations is in the California Code of Regulations, Title 2, Subchapter 8, Section 1896 et seq., and is also available on the California Department of General Services Office of Small Business Certification and Resources Website at <a href="https://caleprocure.ca.gov/pages/sbdvbe-index.aspx">https://caleprocure.ca.gov/pages/sbdvbe-index.aspx</a>.

# 6.3 Local Small Business Enterprise (LSBE) Prompt Payment Program

It is the intent of the County that Certified LSBEs receive prompt payment for services they provide to County Departments. Prompt payment is defined as fifteen (15) calendar days after receipt of an undisputed invoice.

# 6.4 Social Enterprise (SE) Preference Program

6.4.1 The County will give preference during the solicitation process to businesses that meet the definition of a SE, consistent with Chapter 2.205 of the Los Angeles County Code. A SE is defined as:

- A business that qualifies as a SE and has been in operation for at least one year (1) providing transitional or permanent employment to a Transitional Workforce or providing social, environmental and/or human justice services; and
- 2) A business certified by the Department of Consumer and Business Affairs (DCBA) as a SE.
- 6.4.2 The DCBA shall certify that a SE meets the criteria set forth in Subparagraph 6.4.1.
- 6.4.3 Certified SEs may only request the preference if the certification has been completed and certification is affirmed. Businesses must complete and submit Exhibit 7 (Request for Preference Program Consideration) in Appendix D (Required Forms) and submit a letter of certification from the DCBA with their proposal.
- 6.4.4 Further information on SEs also available on the DCBA's website at: <u>http://dcba.lacounty.gov</u>

#### 6.5 Disabled Veteran Business Enterprise (DVBE) Preference Program

- 6.5.1 The County will give preference during the solicitation process to businesses that meet the definition of a DVBE, consistent with Chapter 2.211 of the Los Angeles County Code. A DVBE vendor is defined as:
  - 1) A business which is certified by the State of California as a DVBE; or
  - 2) A business which is verified as a service-disabled veteran-owned small business (SDVOSB) by the Veterans Administration.
  - A business certified as DVBE with other certifying agencies pursuant to the Department of Consumer and Business Affairs' (DCBA) inclusion policy that meets the criteria set forth by the agencies in 1 and 2 above.
- 6.5.2 The DCBA shall certify that a DVBE is currently certified by the State of California, by the U.S. Department of Veteran Affairs, or is determined by the DCBA's inclusion policy that meets the criteria set forth by the agencies in Section 6.5.1, 1 or 2 above.
- 6.5.3 Certified DVBEs may only request the preference if the certification process has been completed and certification is affirmed. Businesses must complete and submit Exhibit 7 (Request for

Preference Program Consideration) in Appendix D (Required Forms) and submit a letter of certification from the DCBA with their proposal.

- 6.5.4 Information about the State's DVBE certification regulations is found in the California Code of Regulations, Title 2, Subchapter 8, Section 1896 et seq., and is also available on the California Department of General Services Office of Disabled Veteran Business Certification and Resources Website at <u>https://caleprocure.ca.gov/pages/sbdvbeindex.aspx</u>
- 6.5.5 Information on the Department of Veteran Affairs SDVOSB certification regulations is found in the Code of Federal Regulations, 38 CFR 74 and is also available on the Department of Veteran Affairs Website at: <u>https://www.va.gov/osdbu/</u>

# 7 PROPOSAL SUBMISSION REQUIREMENTS

# 7.1 **Proposal Submission Information**

7.1.1 Paragraph 7 (Proposal Submission Requirements) contains key project dates and activities as well as instructions to the Proposers in how to prepare and submit their proposal.

# 7.2 Truth and Accuracy of Representations

7.2.1 False, misleading, incomplete, or deceptively unresponsive statements in connection with a proposal shall be sufficient cause for rejection of the proposal. The evaluation and determination in this area shall be at the Director's sole judgment and his/her judgment shall be final. All proposals shall be firm and final offers and may not be withdrawn for a period of one hundred eighty (180) days following the final proposal submission date.

#### 7.3 **RFP** Timetable

- 7.3.1 The timetable for this RFP is as follows:
- Release of RFP......August 21, 2020
- Request for a Solicitation Requirements Review Due......September 4, 2020, 12:00 p.m., PT
- Written Questions Due......September 2, 2020, 12:00 p.m., PT

- Submission of Application for Exemption to Living Wage Program......September 17, 2020, 12:00 p.m., PT
- Proposals due by.....October 9, 2020, 12:00 p.m., PT

# 7.4 Solicitation Requirements Review

- 7.4.1 Any person or entity may seek a Solicitation Requirements Review by submitting Appendix E (Transmittal Form to Request a Solicitation Requirements Review) to the Department conducting the solicitation as described in Paragraph 7.4 (Solicitation Requirements Review). A request for a Solicitation Requirements Review may be denied, in the Department's sole discretion, if the request does not satisfy all of the following criteria:
  - 1. The request is made within the time frame identified in the solicitation document (generally within ten (10) business days of the issuance of the solicitation document);
  - 2. The request includes documentation (e.g., letterhead, business card, etc.), which identifies the underlying authority of the person or entity to submit a proposal;
  - 3. The request itemizes in appropriate detail, each matter contested and factual reasons for the requested review; and
  - 4. The request asserts either that:
    - a. application of the minimum requirements, evaluation criteria and/or business requirements unfairly disadvantages the person or entity; or,
    - b. due to unclear instructions, the process may result in the County not receiving the best possible responses from prospective Proposers.

The Solicitation Requirements Review shall be completed, and the Department's determination shall be provided to the requesting person or entity, in writing, within a reasonable time prior to the proposal due date.

All Requests for Review should be submitted to:

Tasha Howard, Director County of Los Angeles Probation Department Contracts & Grants Management Division 9150 East Imperial Highway, Room D-29 Downey, CA 90242 Fax: 562-658-2307

# 7.5 **Proposers' Questions**

7.5.1 The Proposers may submit written questions regarding this RFP by e-mail to the individual identified below. All questions must be received by **September 2, 2020, 12:00 p.m., PT.** All questions, without identifying the submitting company, will be compiled with the appropriate answers and issued as an addendum to the RFP.

When submitting questions, please specify the RFP section number, paragraph number, and page number and quote the language that prompted the question. This will ensure that the question can be quickly found in the RFP. The County reserves the right to group similar questions when providing answers.

Questions may address concerns that the application of minimum requirements, evaluation criteria and/or business requirements would unfairly disadvantage Proposers or, due to unclear instructions, may result in the County not receiving the best possible responses from the Proposer.

Question should be addressed to:

Yvonne Humphrey, Contract Analyst County of Los Angeles Probation Department Contracts & Grants Management Division 9150 East Imperial Highway, Room D-29 Downey, CA 90242 E-mail address: <u>Yvonne.Humphrey@probation.lacounty.gov</u>

#### 7.6 Submission of Application for Exemption to Living Wage Program

7.6.1 If a Proposer believes that it does not fall within the Living Wage Program's definition of Employer or that it meets the exception to the Living Wage Program, then the Proposer must complete Exhibit 17 (Application for Exemption) in Appendix D (Required Forms), and submit to the County, by September 17, 2020, 12:00 p.m., PT, including all necessary documentation to support the claim. The

Proposer will be notified by **September 28, 2020** of the County's decision.

# 7.7 Mandatory Proposers' Conference and Walk-Through

7.7.1 A Mandatory Proposers' Conference and Walk-Through will be held to discuss the RFP and Living Wage Requirements. The County staff will respond to questions from potential Proposers. All potential Proposers must attend this conference, or their proposals will be rejected as non-responsive (disqualified) without review and eliminated from further consideration. The conference is scheduled as follows:

Date: September 9, 2020

Time: 11:00 a.m., PT

Location: Los Padrinos Juvenile Hall 7285 Quill Drive Downey, CA 90242

In adherence to Covid-19 and social distancing guidelines, a maximum of 2 participants per Proposer will be permitted and wearing a mask or cloth face covering is mandatory.

Please note that minors are not allowed to enter the facility or attend the conference.

#### 7.8 **Preparation of the Proposal**

Two (2) separate proposals must be submitted – a Business Proposal and a Cost Proposal. All proposals must be bound and submitted in the prescribed format. Any proposal that deviates from this format may be rejected as non-responsive without review at the County's sole discretion.

#### 7.9 Business Proposal Format

#### 7.9.1 The content and sequence of the proposal must be as follows:

- 7.9.1.1 Proposer's Organization Questionnaire/Affidavit and Required Support Documents for Corporations and Limited Liability Companies
- 7.9.1.2 Table of Contents
- 7.9.1.3 Executive Summary (Section A)

- 7.9.1.4 Proposer's Qualifications (Section B)
- 7.9.1.5 Proposer's Approach to Provide Required Services (Section C)
- 7.9.1.6 Proposer's Quality Control Plan (Section D)
- 7.9.1.7 Terms and Conditions in the Sample Contract and Requirements of the Statement of Work (SOW): Acceptance of/or Exceptions to (Section E)
- 7.9.1.8 Business Proposal Required Forms (Section F)
- 7.9.1.9 Living Wage Compliance (Section G)

# 7.9.2 Proposer's Organization Questionnaire/Affidavit and Required Support Documentation

The Proposer shall complete, sign and date Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) in Appendix D (Required Forms). The person signing the form must be authorized to sign on behalf of the Proposer and to bind the applicant in a Contract.

Taking into account the structure of the Proposer's organization, the Proposer shall determine which of the below referenced supporting documents the County requires. If the Proposer's organization does not fit into one of these categories, upon receipt of the proposal or at some later time, the County may, in its discretion, request additional documentation regarding the Proposer's business organization and authority of individuals to sign Contracts.

If the below referenced documents are not available at the time of proposal submission, the Proposers must request the appropriate documents from the California Secretary of State and provide a statement on the status of the request.

#### 7.9.3 Required Support Documents:

#### Corporations or Limited Liability Company (LLC)

The Proposer must submit the following documentation with the proposal:

1) A copy of a "Certificate of Good Standing" with the state of incorporation/organization.

2) A conformed copy of the most recent "Statement of Information" as filed with the California Secretary of State listing corporate officers or members and managers.

# 7.9.4 Limited Partnership:

The Proposer must submit a conformed copy of the Certificate of Limited Partnership or Application for Registration of Foreign Limited Partnership as filed with the California Secretary of State, and any amendments.

#### 7.9.5 Table of Contents

List all material included in the proposal. Include a clear definition of the material, identified by sequential page numbers and by section and paragraph reference numbers.

# 7.9.6 Executive Summary (Section A)

Condense and highlight the contents of the Proposer's Business Proposal to provide the Probation Department with a broad understanding of the Proposer's approach, qualifications, experience, and staffing.

#### 7.9.7 **Proposer's Qualifications (Section B)**

Demonstrate that the Proposer's organization has the experience and financial capability to perform the required services. The following sections must be included:

7.9.7.1 Proposer's Background and Experience (Section B.1)

Section B.1.1: Provide a summary of relevant background information to demonstrate that the Proposer meets the minimum requirement(s) stated in Section 3 (Proposer's Minimum Mandatory Qualifications) of this RFP and has the capability to perform the required services as a corporation or other entity.

Section B.1.2: Include your firm's organizational chart detailing actual staff, by classification and assignment. This chart shall include the Project Director and others who will be assigned to work on any part of this project. For each person on this chart, give his/her complete name, current position, years with the firm, and relevant education and experience. Project Director shall have at least three (3) years of demonstrated previous experience within the last five (5) years in the management and operation of food services or functions of similar scope and include a resume for the Project Director (resume must include dates to demonstrate experience).

7.9.7.2 Proposer's References/Work History (Section B.2)

It is the Proposer's sole responsibility to ensure that the firm's name, and point of contact's name, title, and phone number for each reference is accurate. The same references may be listed on both Exhibit 2 (Prospective Contractor References) and Exhibit 3 (Prospective Contractor List of Contracts) in Appendix D (Required Forms).

- 1. The County may disqualify a Proposer as nonresponsive and/or non-responsible if:
  - a) references fail to substantiate the Proposer's description of the services provided; or
  - b) references fail to support that the Proposer has a continuing pattern of providing capable, productive and skilled personnel; or
  - c) the Department is unable to reach the point of contact with reasonable effort. It is the Proposer's responsibility to inform the point of contact of normal working hours.
- 2. The Proposer must complete and include the following Required Forms:
  - a) Exhibit 2 (Prospective Contractor References) in Appendix D (Required Forms). The Proposer must provide three (3) references where the same or similar scope of services was provided. If more than three (3) references are provided, only the first three (3) listed will be contacted.
  - b) Exhibit 3 (Prospective Contractor List of Contracts) in Appendix D (Required Forms). The listing must include all Public Entities contracts for the last three (3) years. Use additional sheets if necessary.

- c) Exhibit 4 (Prospective Contractor List of Terminated Contracts) in Appendix D (Required Forms). Listing must include Contracts terminated within the past three (3) years with a reason for termination.
- 7.9.7.3. Proposer's Financial Capability (Section B.3)

Provide copies of the company's most current and prior two (2) fiscal years (for example 2019 and 2018) financial statements. Statements should include the company's assets, liabilities and net worth and at a minimum should include the Balance Sheet. Statement of Income, and the Statement of Cash Flows. It should be noted that depending on the nature of the entity, i.e., for-profit, nonprofit, governmental, the title of these statements may differ. For example, for a non-profit entity the Balance Sheet is referred to as the Statement of Financial Position. If audited statements are available, these should be submitted to meet this requirement. Do not submit Income Tax Returns to meet this requirement. Financial statements will be kept confidential if so stamped on each page.

7.9.7.4 Proposer's Pending Litigation and Judgments (Section B.4)

Identify by name, case and court jurisdiction any pending litigation in which the Proposer is involved, or judgments against the Proposer in the past five (5) years. Provide a statement describing the size and scope of any pending or threatening litigation against the Proposer or principals of the Proposer.

# 7.9.8 Proposer's Approach to Provide Required Services (Section C)

The Proposer's Approach to Provide Required Services section of the Business Proposal shall present a description of the techniques that the firm will employ in meeting the objectives described in Appendix A (Statement of Work). This section shall be a <u>comprehensive</u> plan to show how the Proposers will provide the services requested by the County including, but not limited to the requirements in Section 2.0 (Specific Tasks) of Appendix A (Statement of Work).

Method of providing required services;

- Plan for maintaining confidentiality and security; and
- Plan for handling emergency conditions (e.g., blackouts, work stoppage)

Reference to or repetition of scope, objectives, and requirements from this RFP does not constitute a "good understanding" of the project. Complete, yet concise, supplementary procedures, methods, explanations, and descriptions are also required to make possible the County's evaluation as to the Proposer's understanding.

### 7.9.9 **Proposer's Quality Control Plan (Section D)**

Present a comprehensive Quality Control Plan to be utilized by the Proposer as a self-monitoring tool to ensure the required services are provided as specified in Appendix A (Statement of Work) and Performance Requirements Summary Chart in Appendix B (Statement of Work Technical Exhibits).

The following factors may be included in the plan:

- 7.9.9.1 Activities to be monitored to ensure compliance with all Contract requirements;
- 7.9.9.2 Monitoring methods to be used;
- 7.9.9.3 Frequency of monitoring;
- 7.9.9.4 Samples of forms to be used in monitoring;
- 7.9.9.5 Title/level and qualifications of personnel performing monitoring functions; and
- 7.9.9.6 Documentation methods of all monitoring results, including any corrective action taken.

### 7.9.10 **Proposer's Green Initiative**

Present a description of proposed plan for complying with the green requirements as described in Section 11 of the SOW. Describe your company's current environmental policies and practices and those proposed to be implemented.

- 7.9.11 Terms and Conditions in Sample Contract, and Requirements of the Statement of Work (SOW): Acceptance of/or Exceptions to (Section E)
  - 7.9.11.1 It is the duty of every Proposer to thoroughly review the Sample Contract and Statement of Work to ensure compliance with all terms, conditions and requirements. It is the County's expectation that in submitting a proposal the Proposers will accept, as stated, the County's terms and conditions in the Sample Contract and the County's requirements in the Statement of Work. However, the Proposers are provided the opportunity to take exceptions to the County's terms, conditions, and requirements.
  - 7.9.11.2 Section E of Proposer's response must include:
    - A statement offering the Proposer's acceptance of or exceptions to all terms and conditions listed in Appendix C (Sample Contract)
    - A statement offering the Proposer's acceptance of or exceptions to all requirements listed in Appendix A (Statement of Work); and

For each exception, the Proposer shall provide:

- 1. An explanation of the reason(s) for the exception;
- 2. The proposed alternative language; and
- 3. A description of the impact, if any, to the Proposer's price.
- 7.9.11.3 Indicate all exceptions to Sample Contract and/or the Statement of Work by providing a 'red-lined' version of the language in question. The County relies on this procedure and any Proposer who fails to make timely exceptions as required herein, may be barred, at the County's sole discretions, from later making such exceptions.

The County reserves the right to determine if the Proposers' exceptions are material enough to deem the proposal non-responsive and not subject to further evaluation.

The County reserves the right to make changes to the Sample Contract and its appendices and exhibits at its sole discretion.

### 7.9.12 Business Proposal Required Forms (Section F)

Proposals shall include all completed, signed, and dated forms identified in Appendix D (Required Forms).

- Exhibit 1 Proposer's Organization Questionnaire/Affidavit and CBE Information
- Exhibit 1a Authorization Agreement
- Exhibit 2 Prospective Contractor References
- Exhibit 3 Prospective Contractor List of Contracts
- Exhibit 4 Prospective Contractor List of Terminated Contracts
- Exhibit 5 Certification of No Conflict of Interest
- Exhibit 6 Familiarity with the County Lobbyist Ordinance Certification
- Exhibit 6a Certification Regarding Lobbying
- Exhibit 7 Request for Preference Program Consideration
- Exhibit 8 Proposer's EEO Certification
- Exhibit 9 Attestation of Willingness to Consider GAIN-GROW Participants
- Exhibit 10 Contractor Employee Jury Service Program Certification Form and Application for Exception
- Exhibit 11-14 Cost Forms included in the Cost Proposal
- Exhibit 15-18 Living Wage Forms
- Exhibit 19 Intentionally Omitted
- Exhibit 20 Certification of Compliance with the County's Defaulted Property Tax Reduction Program

- Exhibit 21 Zero Tolerance Policy on Human Trafficking Certification
- Exhibit 22 Intentionally Omitted
- Exhibit 23 Compliance with Fair Chance Employment Hiring Practices Certification

### 7.9.13 Living Wage Compliance (Section G)

The Living Wage Program requires that the Contractors demonstrate during both the solicitation process and for the term of their Contract business stability, integrity in employee relations, and the financial ability to pay the living wage.

The Living Wage Forms in Appendix D (Required Forms) should be completed, signed and included in the Business Proposal.

### 7.9.13.1 Proposer's Staffing Plan

The Proposer must submit a staffing plan, Exhibit 18 (Model Staffing Plan) that is comprised of full-time employees, unless the Contractor can demonstrate to the County the necessity of part-time staff. If a staffing plan contains part-time employees, the Contractor must submit written justification for the use of part-time staff.

### 7.9.13.2 Proposer's Non-Responsibility Debarment Acknowledgement and Statement of Compliance

Exhibit 15 (Contractor Non-Responsibility Debarment Acknowledgement and Statement of Compliance) is a statement, under penalty of perjury, that there were no past labor violations of any Federal, State, County or City statutes.

Should the Contractor have violations to report, the Contractor shall provide a listing of projects and a brief description of the circumstances regarding the violation(s) on Exhibit 16 (Labor/Payroll/Debarment History Acknowledgement and Statement of Compliance).

### 7.9.13.3 Proposer's Approach to Labor-Payroll Record Keeping and Regulatory Compliance

The Proposer is required to comply with State and Federal labor regulations and record keeping requirements. The

objective of this subsection is to determine the appropriateness, scope, and suitability of the procedures the Proposer uses and the internal controls in place to ensure compliance with State and Federal labor regulations and record keeping requirements. In order to appropriately evaluate this area, it is critical that the Proposer submit a detailed description of the processes, and the steps associated with those processes.

The Proposer should provide additional details to ensure a clear picture of the firm's processes and controls. The Proposers must answer all questions thoroughly and in the same sequence as provided below. If the Proposer believes that a question is not applicable, indicate with "N/A" and explain why that question is not applicable.

The Proposer should describe the firm's employee laborpayroll record keeping system and the controls in place that ensure ongoing regulatory compliance. Include, at a minimum, a detailed discussion of the following:

- 1. Discuss how employee hours actually worked are tracked. The detailed explanation should include:
  - a. Where do firm's employees report to work at the beginning of their shift? At the work location or a central site with travel to the worksite? If the latter is the firm's practice/process, when does the firm consider the employees' shift to have started? At a central site or upon arrival at the work location?
  - b. How does the firm know employees actually reported to work and at what time? For example, sign-in sheets, computerized checkin, call-in system, or some other method.
  - c. What records are created to document the beginning and ending times of employee's actual work shifts? What records are maintained by the firm of actual time worked? Are the records maintained daily or at another interval (indicate the interval)? Who creates these records (e.g., employee, a supervisor, or office staff)? Who checks the records and what are they checking for? What happens to these

records? Are they used as a source document to create the firm's payroll? Provide a copy of these records.

- d. If the records created in response to paragraph "c" above are not used to create the payroll, what is the source document that is used? Who prepares and who checks the source document? Does the employee sign it? Who approves the source document and what do they compare it with prior to approving the source document?
- e. How does the firm know that employees take mandated breaks and meal breaks (periods)? Does the firm maintain any written supporting documentation to validate that the breaks actually occurred? If so, who prepares, reviews, and approves such documentation?
- 2. Discuss how the firm's payroll is prepared and how the firm ensures that employee wages are appropriately paid. The detailed explanation should include:
  - a. How are employees paid (e.g., manually issued check, cash, automated check, or combination of methods)? If by check, do they receive a single check for straight time and overtime or are separate payments made? What information is provided on the check (e.g., deductions for taxes, etc.)? Provide a copy or a check and check stub (cover up or block out bank account information) that shows deduction categories.
  - b. If the firm uses a manual payroll system, describe the steps the person preparing the payroll takes to create a check, starting from the source document through the issuance of a check. If the employee has multiple wage rates (i.e., County's Living Wage rate for County work and the firm's standard rate for other non-County work), how does the person preparing the payroll calculate total wages paid?

- c. If the firm uses an automated payroll system or contracts for such automated payroll services to an outside firm, describe the steps taken to prepare the payroll. If the employee has multiple wage rates (i.e., County's Living Wage rate for County work and the firm's standard rate for other non-County work), how does the automated payroll system calculate total wages paid? Is it embedded in the software program or does someone have to override the system to perform the calculation?
- d. How is travel time during an employee's shift paid? At what rate is such travel time paid if the employee has multiple wage rates? Discuss how the firm calculates the day's wages for each situation described in the following two examples: 1) during a single shift, an employee works three (3) hours at a work location under a County Living Wage Contract, then travels an hour to another location to work four (4) hours, where they are paid at a different rate than the County's Living Wage rate and 2) during a single shift, an employee works three (3) hours at a work location under a County Living Wage Contract, then travels an hour to another work location to work four (4) hours, where they are also paid the County's Living Wage rate.
- e. How does the firm calculate overtime wages? What if the employee has multiple wage rates?

### 7.10 Cost Proposal Format

- 7.10.1 The content and sequence of the proposal must be as follows:
  - 7.10.1.1 Cover Page identifying, at a minimum, the RFP and the Proposer's name.
  - 7.10.1.2 Exhibit 11 (Pricing Sheet-Youth Meals) in Appendix D (Required Forms)

Exhibit 11a (Pricing Sheet-Youth Meals Under NSLP) in Appendix D (Required Forms)

Exhibit 11b (Pricing Sheet-Adult Meals) in Appendix D (Required Forms)

- 7.10.1.3 Exhibit 12 (Certification of Independent Price Determination and Acknowledgement of RFP Restrictions) in Appendix D (Required Forms)
- 7.10.1.4 Exhibit 13 (Sample Budget Sheet) in Appendix D (Required Forms)

Exhibit 13a (Budget Narrative) in Appendix D (Required Forms)

7.10.1.5 Exhibit 14 (Employee Benefits) in Appendix D (Required Forms)

### 7.11 Firm Offer-Withdrawal of Proposal

7.11.1 Until the proposal submission deadline, errors in proposal may be corrected by a request in writing to withdraw the proposal and by submission of another set of proposals with the mistakes corrected. Corrections will not be accepted once the deadline for submission of proposals has passed.

### 7.12 Proposal Submission

7.12.1 The original Business Proposal, eight (8) paper copies and one (1) copy on a Compact Rewritable Disc shall be enclosed in a sealed envelope or box, plainly marked in the upper left-hand corner with the name and address of the Proposer and bear the words:

### "BUSINESS PROPOSAL FOR FOOD SERVICES AT CENTRAL JUVENILE HALL"

The original Cost Proposal, eight (8) paper copies and one (1) copy on a Compact Rewritable Disc must be submitted in a separate sealed package, plainly marked in the upper left-hand corner with the name and address of the Proposer and bear the words:

### "COST PROPOSAL FOR FOOD SERVICES AT CENTRAL JUVENILE HALL"

The proposal(s) shall be delivered or mailed to:

#### County of Los Angeles Probation Department 9150 East Imperial Highway, Room D-29 Downey, CA 90242 Attention: Yvonne Humphrey, Contract Analyst (562) 658-4321

It is the sole responsibility of the submitting Proposer to ensure that its proposal is received before the submission deadline. Submitting Proposers shall bear all risks associated with delays in delivery by any person or entity, including the U.S. Mail. Any proposals received after the scheduled closing date and time for receipt of proposals, as listed in Paragraph 7.3 (RFP Timetable), will not be accepted and returned to the sender unopened. Timely hand-delivered proposals are acceptable. No facsimile (fax) or electronic mail (e-mail) copies will be accepted.

All proposals shall be firm offers and may not be withdrawn for a period of one hundred eighty (180) days following the last day to submit proposals.

### 8 SELECTION PROCESS AND EVALUATION CRITERIA

### 8.1 Selection Process

8.1.1 The County reserves the sole right to judge the contents of the proposals submitted pursuant to this RFP and to review, evaluate and select the successful proposal(s). The selection process will begin with receipt of the proposal on **October 9, 2020, 12:00 p.m., PT.** 

Evaluation of the proposals will be made by an Evaluation Committee selected by the Department. The Committee will evaluate the proposals and will use the evaluation approach described herein to select a prospective Contractor. All proposals will be evaluated based on the criteria listed below. All proposals will be scored and ranked in numerical sequence from high to low. The County may also, at its option, invite the Proposers being evaluated to make a verbal presentation or conduct site visits, if appropriate. The Evaluation Committee may utilize the services of appropriate experts to assist in this evaluation.

After a prospective Contractor has been selected, the County and the prospective Contractor(s) will negotiate a Contract for submission to the Board of Supervisors for its consideration and possible approval. If a satisfactory Contract cannot be negotiated, the County may, at its sole discretion, begin the Contract negotiations with the next qualified Proposer who submitted a proposal, as determined by the County.

The recommendation to award a Contract will not bind the Board of Supervisors to award a Contract to the prospective Contractor.

The County retains the right to select a proposal other than the proposal receiving the highest number of points if the County determines, in its sole discretion, another proposal is the most overall qualified, cost-effective, responsive, responsible and in the best interest of the County.

### 8.2 Adherence to Minimum Mandatory Requirements (Pass/Fail)

8.2.1 The County shall review Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) in Appendix D (Required Forms) and determine if the Proposer meets the minimum mandatory requirements as outlined in Paragraph 3 (Proposer's Minimum Mandatory Qualifications) of this RFP.

Failure of the Proposer to comply with the minimum requirements may eliminate its proposal from any further consideration. The County may elect to waive any informality in a proposal if the sum and substance of the proposal is present.

### 8.3 Disqualification Review

8.3.1 A proposal may be disqualified from consideration because a Department determined it was non-responsive at any time during the review/evaluation process. If a Department determines that a proposal is disqualified due to non-responsiveness, the Department shall notify the Proposer in writing.

Upon receipt of the written determination of non-responsiveness, the Proposer may submit a written request for a Disqualification Review within the timeframe specified in the written determination. A request for a Disqualification Review may, in the Department's sole discretion, be denied if the request does not satisfy all of the following criteria:

1. The request for a Disqualification Review is submitted timely (i.e., by the date and time specified in the written determination); and

2. The request for a Disqualification Review asserts that the Department's determination of disqualification due to non-responsiveness was erroneous (e.g. factual errors, etc.) and provides factual support on each ground asserted as well as copies of all documents and other material that support the assertions.

The Disqualification Review shall be completed, and the determination shall be provided to the requesting Proposer, in writing, prior to the conclusion of the evaluation process.

The Proposer can also be disqualified for Paragraph 5.8 (Determination of Proposer Responsibility).

### 8.4 Business Proposal Evaluation and Criteria (70%)

8.4.1 Any reviews conducted during the evaluation of the proposal may result in a point reduction.

# 8.4.2 **Proposer's Qualifications (20%)**

### Proposer's Background and Experience (10%)

The Proposer will be evaluated on their experience and capacity as a corporation or other entity to perform the required services based on information provided in Subparagraph 7.9.7.1 (Proposer's Background and Experience (Section B.1)) of the proposal.

### Proposer's References/Work History (10%)

The Proposer will be evaluated on the verification of references provided in Subparagraph 7.9.7.2 (Proposer's References/Work History (Section B.2)) of the proposal. In addition to the references provided, a review will include the Contractor Alert Reporting Database, if applicable, reflecting past performance history on County or other Contracts. This review may result in point deductions up to one hundred percent (100%) of the total points awarded in this evaluation category. Additionally, a review of terminated Contracts will be conducted which may result in point deductions.

A review will be conducted to evaluate the Proposer's financial capability as provided in Subparagraph 7.9.7.3 (Proposer's Financial Capability (Section B.3)) of the proposal.

A review will be conducted to determine the significance of any litigation or judgments pending against the Proposer as provided in Subparagraph 7.9.7.4 (Proposer's Pending Litigation and Judgment (Section B4)) of the proposal.

# 8.4.3 **Proposer's Approach to Providing Required Services (25%)**

The Proposer will be evaluated on its description of the methodology to be used to meet the County's requirements based on information provided in Subparagraph 7.9.8 (Proposer's Approach to Provide Required Services (Section C)) of the proposal.

### 8.4.4 Quality Control Plan (5%)

The Proposer will be evaluated on its ability to establish and maintain a complete Quality Control Plan to ensure the requirements of this Contract are provided as specified. Evaluation of the Quality Control Plan shall cover the proposed monitoring system of all services listed on the Performance Requirements Summary (PRS) based on the information provided in Subparagraph 7.9.9 (Proposer's Quality Control Plan (Section D)) of the proposal.

# 8.4.5 Exceptions to Terms and Conditions of Sample Contract and/or Requirements of the Statement of Work

The Proposer will be evaluated on their willingness to accept the Terms and Conditions outlined in Appendix C (Sample Contract) and the requirements of the Statement of Work outlined in Exhibit A (Statement of Work), as stated in Subparagraph 7.9.11 (Terms and Conditions in the Sample Contract, and Requirements of the Statement of Work (SOW): Acceptance of/or Exceptions to (Section E)) of the proposal. The County may deduct rating points or disqualify the proposal in its entirety if the exceptions are material enough to deem the proposal non-responsive.

The Proposers are further notified that the County may, in its sole determination, disqualify any Proposer with whom the County cannot satisfactorily negotiate a Contract.

# 8.4.6 Living Wage Compliance (20%)

A review and evaluation will be made based on the information provided in Subparagraph 7.9.13 (Living Wage Compliance (Section G)) of the proposal. The review and evaluation will include:

- 1. Proposer's Staffing Plan
- 2. Demonstrated Controls over Labor/Payroll Record Keeping
  - a. The Proposer will be evaluated on the firm's labor-payroll record keeping system and regulatory compliance information provided in Subparagraph 7.9.13 (Living Wage Compliance (Section G)) of the proposal.
  - b. The County may conduct site visits to audit a Proposer's labor/payroll record keeping system and processes.

### 8.5 Cost Proposal Evaluation Criteria (30%)

The maximum number of possible points will be awarded to the lowest cost proposal. All other proposals will be compared to the lowest cost and points awarded accordingly.

However, should one or more of the Proposers request and be granted the preference, the cost component points will be determined as follows:

Fifteen percent (15%) of the lowest cost proposed will be calculated, not to exceed \$150,000, and that amount will be deducted from the cost submitted by all Proposers who requested and were granted the preference.

In no case shall any preference be combined to exceed fifteen percent (15%) of the lowest responsible bid meeting specifications.

### 8.6 Labor Law-Payroll Violations

8.6.1 Applying criteria as established in Appendix M (Guidelines for Assessment of Proposer Labor Law/Payroll Violations) of this RFP, the County may deduct from one (1%) to twenty (20%) percent of the maximum number of available evaluation points for labor law/payroll violations, with substantially increased deductions for a Contractor's failure to disclose reportable violations. "Pending claims" (i.e., claims that do not have a final disposition) will not result in point deductions; however, such claims may be reported to the Board of Supervisors before a Contract is awarded.

### 8.7 Department's Proposed Contractor Selection Review

### 8.7.1 Department Debriefing Process

Upon completion of the evaluation, the Department shall notify the remaining Proposers in writing that the Department is entering

negotiations with another Proposer. Upon receipt of the letter, any non-selected Proposer may submit a written request for a Debriefing within the timeframe specified in the letter. A request for a Debriefing may, in the Department's sole discretion, be denied if the request is not received within the specified timeframe.

The purpose of the Debriefing is to compare the requesting Proposer's response to the solicitation document with the evaluation document. The requesting Proposer shall be debriefed only on its response. Because the Contract negotiations are not yet complete, responses from other Proposers shall not be discussed, although the Department may inform the requesting Proposer of its relative ranking.

During or following the Debriefing, the Department will instruct the requesting Proposer of the manner and timeframe in which the requesting Proposer must notify the Department of its intent to request a Proposed Contractor Selection Review (see Subparagraph 8.7.2 Proposed Contractor Selection Review), if the requesting Proposer is not satisfied with the results of the Debriefing.

### 8.7.2 **Proposed Contractor Selection Review**

Any Proposer that has timely submitted a notice of its intent to request a Proposed Contractor Selection Review as described in this Paragraph 8.7.2 (Proposed Contractor Selection Review) may submit a written request for a Proposed Contractor Selection Review, in the manner and timeframe as shall be specified by the Department.

A request for a Proposed Contractor Selection Review may, in the Department's sole discretion, be denied if the request does not satisfy all of the following criteria:

- 1. The request for a Proposed Contractor Selection Review is submitted timely (i.e., by the date and time specified by the Department);
- 2. The person or entity requesting a Proposed Contractor Selection Review asserts in appropriate detail with factual reasons one or more of the following grounds for review:
  - a. The Department materially failed to follow procedures specified in its solicitation document. This includes:

- i. Failure to correctly apply the standards for reviewing the proposal format requirements.
- ii. Failure to correctly apply the standards, and/or follow the prescribed methods, for evaluating the proposals as specified in the solicitation document.
- iii. Use of evaluation criteria that were different from the evaluation criteria disclosed in the solicitation document.
- b. The Department made identifiable mathematical or other errors in evaluating proposals, resulting in the Proposer receiving an incorrect score and not being selected as the recommended Contractor.
- c. A member of the Evaluation Committee demonstrated bias in the conduct of the evaluation.
- d. Another basis for review as provided by state or federal law; and
- 3. The request for a Proposed Contractor Selection Review sets forth sufficient detail to demonstrate that, but for the Department's alleged failure, the Proposer would have been the lowest cost, responsive and responsible bid or the highestscored proposal, as the case may be.

Upon completing the Proposed Contractor Selection Review, the Department representative shall issue a written decision to the Proposer within a reasonable time following receipt of the request for a Proposed Contractor Selection Review, and always before the date the Contract award recommendation is to be heard by the Board. The written decision shall additionally instruct the Proposer of the manner and timeframe for requesting a County Independent Review. (See Paragraph 8.8 (County Independent Review Process) below).

### 8.8 County Independent Review Process

8.8.1 Any Proposer that is not satisfied with the results of the Proposed Contractor Selection Review may submit a written request for a County Independent Review in the manner and timeframe specified by the Department in the Department's written decision regarding the Proposed Contractor Selection Review. A request for County Independent Review may, in the County's sole discretion, be denied if the request does not satisfy all of the following criteria:

- 1. The request for a County Independent Review is submitted timely (i.e., by the date and time specified by the Department); and
- 2. The person or entity requesting review by a County Independent Review has limited the request to items raised in the Proposed Contractor Selection Review as listed in Paragraph 8.7.2 (Proposed Contractor Selection Review) above.

Upon completion of the County Independent Review, Internal Services Department will forward the report to the Department, which will provide a copy to the Proposer.

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### **APPENDICES**

- APPENDIX A: STATEMENT OF WORK
- APPENDIX B: STATEMENT OF WORK TECHNICAL EXHIBITS
- APPENDIX C: SAMPLE CONTRACT
- APPENDIX D: REQUIRED FORMS
- APPENDIX E: REQUEST FOR PROPOSALS (RFP) TRANSMITTAL TO REQUEST A SOLICITATION REQUIREMENTS REVIEW
- APPENDIX F: COUNTY OF LOS ANGELES POLICY ON DOING BUSINESS WITH SMALL BUSINESS
- APPENDIX G: JURY SERVICE ORDINANCE
- APPENDIX H: LISTING OF CONTRACTORS DEBARRED IN LOS ANGELES COUNTY
- APPENDIX I: IRS NOTICE 1015
- APPENDIX J: SAFELY SURRENDERED BABY LAW
- APPENDIX K: LIVING WAGE ORDINANCE
- APPENDIX K-1 LIVING WAGE RATE ANNUAL ADJUSTMENTS
- APPENDIX L: DETERMINATIONS OF CONTRACTOR NON-RESPONSIBILITY AND CONTRATOR DEBARMENT
- APPENDIX M: GUIDELINES FOR ASSESSMENT OF PROPOSER LABOR LAW/PAYROLL VIOLATIONS
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# **APPENDIX A**

# **RFP STATEMENT OF WORK**

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### APPENDIX A STATEMENT OF WORK

### 1.0 SCOPE OF WORK

The Contractor shall provide approximately 1,000 youth meals and approximately 300 adult meals each day at Central Juvenile Hall (CJH). The anticipated average number of meals to be served per day is 1,300. This includes breakfast, lunch, dinner, night meals, sack lunches, and special diet meals. However, the actual number of meals served per day may be less than or greater than the above figure due to unpredictable facility population fluctuations.

If Probation elects to participate in the National School Lunch Program (NSLP), the Contractor shall comply with all regulations and requirements of the NSLP as directed by Probation. The Contractor shall provide the actual cost of all foods purchased and used in the execution of this Contract. In addition, all food service costs shall be broken down by "Program Costs" versus "Non-Program Costs", per 7 CFR § 210.21(f)(ii). Program Costs are any costs (including staff labor) related to providing meals that are counted toward the reimbursement claim for meals provided under the NSLP. Generally, Program Costs are all costs associated with preparing NSLP Breakfasts and NSLP Lunch meals for youth participating in the NSLP, including medical and special diet meals provided during the NSLP breakfast and NSLP lunch meal periods. Non-Program Costs are any costs not related to providing meals under the NSLP. Generally, Non-Program Costs (including staff labor) are costs associated with providing morning supplements for youth, dinners for youth, some sack meals for youth even if served at breakfast or lunch; sack meals for adults; lunch, breakfast and dinner meals for adults; and staff dining room meals and beverages are all considered non-program costs.

### 2.0 SPECIFIC TASKS

- 2.1 The Contractor shall provide meals for breakfast, lunch and dinner which must be delivered to approximately 19 serving areas for youth and adults each day at fixed times. There shall not be more than 14 hours between dinner and breakfast meals, unless an hours of sleep (HS) snack is provided.
  - 2.1.1 The Contractor shall provide early breakfasts and late lunches in one or two of the serving areas as identified by the Superintendent and/or Services Director.
  - 2.1.2 A noon meal shall be served to staff members and guests on weekdays in the staff dining room.
  - 2.1.3 A soup and salad bar shall be set up at noon and served to staff members and guests on weekdays in the staff dining room.

- 2.1.4 Night meals shall be served at a time designated by the Superintendent and/or Services Director at one serving area for staff assigned to the night shift. These meals shall be the same as either the lunch meal or dinner meal.
- 2.1.5 The Contractor shall prepare sack lunches for weekday and weekend purposes when ordered by the Superintendent and/or Services Director.
- 2.1.6 The Contractor shall not directly or indirectly restrict the sale or marketing of fluid milk at any time or in any place on school premises or at any school sponsored event per 7 CFR § 210.21[e] if Probation elects to participate in the NSLP.
- 2.1.7 The Contractor shall provide youth special holiday meals as instructed by Probation's Food and Nutrition Services Director. Holiday meals must be pre-approved by Probation's Registered Dietitian and will be planned at least one month in advance. A sample of holiday menus to be provided include the following: Spring Holiday, Memorial Day, 4<sup>th</sup> of July, the Winter Holiday, Thanksgiving and others as instructed by Probation's Food and Nutrition Services Director.

### 2.1.8 Medical and Modified Diets/Diet Manuals

Medical and modified diet meals, such as diabetic or religious meals, may be required and shall be prepared by the Contractor as ordered by authorized medical personnel on an as-needed basis. The Contractor shall consult Probation's Food Services Consultant to ensure that appropriate diet requirements are met.

An up-to-date Medical Diet Manual developed by Probation's Registered Dietitian and approved by a physician authorized by Probation shall be used by the Contractor. The Medical Diet Manual shall be kept in the facility kitchen and used for the preparation of medical and modified diet meals as required by the Juvenile Title 15 guidelines. Refer to Technical Exhibit 6 (Medical Diets) of Appendix B (Statement of Work Technical Exhibits) for a sample of the types of medical and modified diets to be provided at this facility. The specific medical and modified diets to be provided by the Contractor are as indicated in the Medical Diet Manual and as prescribed the attending physician via diet order. The approved medical and modified diets that must be provided are subject to change.

### 2.2 Daily Meal Orders

The estimated daily number of meals needed for breakfast, lunch, dinner, night meals, sack lunches and meals to be served in the staff dining room will be provided to the Contractor at least two (2) hours prior to the time these meals are to be served or by standing order.

## 2.3 **Provision of Staff Dining Room Meals**

The Contractor shall ensure that meals served in the staff dining room are only to those employees or guests who present a meal ticket, sign for their meal on the sign-in sheet located in the staff dining room, or present written approval from the Superintendent or Services Director to receive a meal.

### 2.4 Daily Count of Meals Provided

- 2.4.1 The number of meals ordered and provided, including special diet meals and staff dining room meals constitute the number of actual meals that shall be counted and reported each day under the Contract.
- 2.4.2 The Contractor and the Superintendent and/or Services Director will reconcile the actual meals ordered and provided each day. In the event of any dispute regarding the number of meals ordered and provided and the subsequent charges, the Superintendent or designee shall resolve any discrepancy by using the sum of the count of the actual number of meals received by Probation as determined by the daily meal order, daily staff dining room meal tickets received, daily sign-in sheet signatures and daily written meal approvals received by the Contractor.

### 2.5 Supply of Food Items

The Contractor shall provide all food for meals specified in this Contract. The Contractor shall not accept for preparation, reheating or storage any food items not purchased by the Contractor.

### 2.6 Meal Times

The Contractor shall provide meals at fixed times seven (7) days a week usually at 7:00 a.m., 12:00 p.m. and 5:00 p.m. as determined by the Superintendent. No deviations are permitted without the express written permission of the Superintendent and/or Services Director.

### 2.7 Menu

- 2.7.1 The Contractor shall follow Technical Exhibit 4 (Weekly Menu) or Technical Exhibit 4a (Weekly Menu, NSLP) of Appendix B (Statement of Work Technical Exhibits) as well as the indicated portion sizes therein. The enclosed menu is a sample of a typical Probation menu. Exact menu foods can and will change, however the meal patterns remain the same and are in compliance with NSLP, Title 15 or both.
- 2.7.2 If Probation elects to participate in the NSLP, at breakfast and lunch, the Contractor shall comply with Probation's NSLP Menus as well as the indicated portion sizes therein in addition to any food components, meal patterns and nutritional requirements established by Probation's Registered Dietitian.
- 2.7.3 Any deviation from the authorized menu (Title 15 or NSLP), requested by any person including the Contractor, shall first be approved by Probation's Registered Dietitian. All approved deviations and/or substitutions shall be documented on the Menu Production Records.
- 2.7.4 The Contractor shall create a separate 5-week cycle menu for daily planned adult lunch meals served in the staff dining hall. The adult menu shall be based on the 5-week cycle menu for youth and shall include the following components on an entrée' (which includes a protein source), two sides (such as potato, rice or dinner roll), a serving of vegetable, a serving of fruit and a beverage. The Contractor shall provide Probation with the per meal cost for the adult menus based on the food items in the attached Technical Exhibit 4 (Weekly Menu), and if Probation elects to participate in the NSLP, Technical Exhibit 4a (Weekly Menu, NSLP).

# 2.8 Menu Production Records

Technical Exhibit 8 (Sample Menu Production Record) of Appendix B (Statement of Work Technical Exhibits) must be completed in full each day and maintained on file to demonstrate that all food items on the day's planned menu have been prepared in a quantity that is adequate to feed the number of youth eating meals on a given day considering the portion size indicated on the menu. Menu Production Records serve to document daily meal production.

If Probation elects to participate in the NSLP, Technical Exhibit 9 (Sample Menu Production Record NSLP) of Appendix B (Statement of Work Technical Exhibits) shall be used to document that meals claimed for reimbursement meet the requirements of the NSLP.

Menu Production Records must be maintained on file and must be made available for NSLP reviews as well as Probation, Standards and Compliance inspections. All Menu Production Records shall include the following information:

- 2.8.1 Date and site where the meal is served.
- 2.8.2 A list of all food items served at each meal period as indicated by the approved 5-week cycle menu. Include any desserts, condiments, snacks or additional items served. Any substitutions shall be noted by strikethrough of the planned menu item and written notation of the substitute served.
- 2.8.3 The recipe number of each approved standardized recipe used. Note any deviation.
- 2.8.4 Number of times the recipe was multiplied.
- 2.8.5 The portion size of each menu item to be served. Note any deviation from the planned menu.
- 2.8.6 The contribution of each menu item to the appropriate meal pattern(s), Juvenile Title 15 and/or NSLP.
- 2.8.7 The quantity of each food item used must be recorded in common units of measurement, i.e., number, size, and weight or volume. These must be traceable to itemized receipts. The amounts of each food item to be prepared must be computed using the Food Buying Guide.
- 2.8.8 All menu item substitutions shall be documented on the Menu Production Record. Substitutions must be made in accordance with Probation approved Technical Exhibit 7 (Substitution List) of Appendix B (Statement of Work Technical Exhibits).
- 2.8.9 Number of actual meal servings prepared.
- 2.8.10 Number of servings of leftover, a la carte, and adult portions must be recorded. All leftovers must be listed whether or not they are going to be used at another time.

- 2.8.11 All condiments, sauces, and/or accompaniments not contributing to the meal pattern must be recorded.
- 2.8.12 The Food Buying Guide must be used as a reference to determine correct amounts of food to prepare.

### 2.9 Food Quality Standards for Youth 5-Week Cycle Menu

- 2.9.1 All food items must meet quality, quantity and temperature standards, as established by Probation, NSLP regulations, current California Retail Food Code, Juvenile Title 15 regulations, and the County Board of Supervisors requirements at the time of serving.
- 2.9.2 Food for youth must be obtained from an "approved source" as per the current California Retail Food Code.
- 2.9.3 A child nutrition (CN) label or a signed Product Formulation Statement on company letterhead from the manufacturer and Nutrition Facts label must be kept on file to confirm any processed food item meets required standards.
- 2.9.4 All potentially hazardous food shall be kept at or above 135°F. (hot foods); or held at or below 41° F (cold foods). Potentially hazardous food is defined as food capable of supporting rapid and progressive growth of microorganisms that may cause food infections or intoxications.
- 2.9.5 Details regarding the menu, minimum standards, sack meal definitions and holidays subject to menu variations are included as part of Technical Exhibit 5 (Addendum to Menu) of Appendix B (Statement of Work Technical Exhibits).
- 2.9.6 Prioritize food preparation techniques including grilling, roasting, stir-fry, baking and poaching with minimal deep-frying used as a preparation method.
- 2.9.7 The Contractor shall comply with sodium levels and standards as indicated in Juvenile Title 15 regulations, sodium target levels defined by the NSLP, and sodium levels required by Probation's Registered Dietitian.
- 2.9.8 The Contractor shall purchase and serve only 100% fruit juice with no added sweeteners.

- 2.9.9 The Contractor shall purchase and serve only fat-free or 1% fat milk. Milk shall contain no added sweeteners (unless indicated on the menu). Yogurt shall be sugar free, lite, low-fat or non-fat or as indicated on the menu.
- 2.9.10 Canned or frozen fruits, purchased and served, shall be packed in their own juices, lite syrup or water or as indicated on the menu.
- 2.9.11 The Contractor shall purchase and serve plant-based or regular mayonnaise and low-fat, lite and/or low sodium salad dressings and sauces or as indicated on the menu.
- 2.9.12 All vegetables shall be fresh or frozen and if canned, the Contractor shall purchase and serve only low sodium canned vegetables or as indicated on the menu.
- 2.9.13 The Contractor shall notify the County of their inability to purchase and serve low fat, low calorie or low sodium food items.
- 2.9.14 The Contractor shall serve only freshly cracked whole eggs.
- 2.9.15 The Contractor shall purchase and serve California grown and produced food when that option is available and affordable.
- 2.9.16 The Contractor shall not purchase or serve foods that meet the U.S. Department of Agriculture (USDA) definition of Foods of Minimal Nutritional Value (FMNV). These foods include: Soda water, water ices, chewing gum, certain candies (hard candy, jellies, gums, marshmallows candies, fondant, licorice, spun candy, candy coated popcorn). For further details, refer to: <a href="http://www.fns.usda.gov/cnd/menu/fmnv.htm">http://www.fns.usda.gov/cnd/menu/fmnv.htm</a>
- 2.9.17 The Contractor shall comply with all nutrition guidelines outlined in this agreement, as well as any future Board of Supervisor policies concerning nutrition guidelines, Juvenile Title 15 Regulations, and/or NSLP regulations.
- 2.9.18 As required by NSLP and Title 15 regulations, Probation requires all prospective food vendors to submit a nutrition facts label with ingredient list along with either a CN (Child Nutrition) label or a Product Formulation Statement (PFS) for any processed food item or food item containing more than one ingredient being offered in response to a solicitation for foods that will be used in meals for youth. The nutrition facts labels, ingredient lists and CN label or PFS documents certify how food items contribute to NSLP meal pattern requirements. If the product is CN labeled, a copy of the CN label

must accompany the product offering. If the product is not CN labeled, a PFS must accompany the product offering. All PFS provided must include all requirements set by the NSLP. **Information on CN labeling and PFS can be found at:** <u>http://www.fns.usda.gov/cnd/cnlabeling/foodmanufacturers.htm</u>

# 2.9.19 Buy American Requirements (If Probation elects to participate in the NSLP)

- 2.9.19.1 The Contractor shall submit statements for all processed agricultural products at the time of delivery for each processed agricultural product certifying that the food product was processed 100 percent domestically and that the percentage of domestic content in the food component of the processed food product is over 51 percent, by weight or volume (USDA Policy Memo SP 38-2017).
- 2.9.19.2 The Contractor must notify Probation in writing at least 10 days **prior** to delivering a nondomestic agricultural commodity or product and request prior approval for delivery of a nondomestic agricultural commodity or product. This written notification must list alternative domestic substitutes for Probation to consider and provide an explanation for the following:
  - 2.9.19.2.1 Why the domestic product is not produced or manufactured in sufficient and reasonably available quantities of a satisfactory quality; and/or
  - 2.9.19.2.2 Why competitive bids reveal the cost of the domestic product is significantly higher (greater than 15% per purchase unit) than the nondomestic product.

### 2.10 Portion Sizes

The portion sizes to be served by the Contractor are per approved amounts in the 5-week cycle menus or as otherwise indicated by Probation's Food Services Consultant. These portions are in accordance with NSLP and Title 15 regulations.

### 2.11 Additional Food Items to be Supplied

2.11.1 Only snacks indicated on the 5-week cycle menus or snacks that have been ordered by a physician for a particular youth who has a

condition which requires them to receive supplemental foods/snacks may be provided to youth.

- 2.11.2 The Contractor shall provide and maintain stocks of food items (fruits, milk and breakfast foods), to be served by Probation staff to youth as a substitute meal, after regular meal hours, at serving areas designated by the Superintendent and/or Services Director.
- 2.11.3 Only a physician can order special diet meals (i.e. Kosher, Vegan, Halal, etc.), nutritional items, supplements or snacks for a particular youth who has a medical condition that requires such. The method for computing charges for special nutritional items beyond those listed in the 5-week cycle menu must be proposed by the Contractor. Charges will be paid through separate invoice, listing food, supplies and labor to prevent double billing. Separate charges will be pre-approved by Probation's Food Services Consultant.

### 2.12 Pre-Meal Preparation

- 2.12.1 All final preparation of hot food shall be done no more than two (2) hours prior to the serving time and final preparation of cold food shall be done no more than four (4) hours before the time of the meal.
- 2.12.2 All vegetables must be cooked the same day they are to be served.
- 2.12.3 No food shall be prepared more than one (1) day before serving, unless they are commercially prepared frozen foods.
- 2.12.4 Leftovers shall be labeled and dated as to date of preparation and shall not be stored more than three days in the refrigerator. Leftovers are not to be served to youth. The most current California Retail Food Code (Cal Code) regulations must be observed when handling leftovers.
- 2.12.5 Probation shall not pay for meals that are spoiled at delivery, do not meet Juvenile Title 15 standards or NSLP (if applicable) per the Contract or otherwise do not fulfill the specifications of the Contract.

### 2.13 Preparing and Serving Food

2.13.1 Probation shall make available the existing kitchen facility and the hot & cold food cart service system used for delivering meals to the various serving areas.

- 2.13.2 The Contractor shall provide additional pots, pans, serving trays, utensils and other small items required in the kitchen and serving areas.
- 2.13.3 The Contractor must maintain food carts in good working condition always, including ability to maintain proper temperatures. Any damaged carts such as electrical cords exposed, etc. should be placed out of service until repaired.
- 2.13.4 Meals will be served within sixty (60) minutes of being plated.
- 2.13.5 The Contractor shall operate Mobile Platform Trucks (electric trams) for delivery to the serving locations, if applicable to the Contractor's delivery system.

### 2.14 After Meal Clean-up

- 2.14.1 After meals are concluded, the Contractor shall remove food carts, disposable plastic and paper supplies from the serving areas and return them to the kitchen.
- 2.14.2 The Contractor shall clean the kitchen, dining rooms which are not an integral part of the living units, and pantries used by the Contractor following the serving of each meal.
- 2.14.3 All pots, pans, dishes, utensils and flatware are to be washed, rinsed, and sanitized in accordance with current California Retail Food Code regulations.
- 2.14.4 All work areas, work tables, sinks, stoves, ovens and mixers must be washed and sanitized after each meal.
- 2.14.5 Trash and garbage from units, pantries and all other areas served by the Contractor shall be removed by the Contractor within one (1) hour after completion of food service. All trash and garbage shall be removed by the Contractor to the facility trash site, stored in impervious containers, and the trash site cleaned.
- 2.14.6 All large equipment, including walk-in and reach-in refrigerators, large ovens, hoods, vents and warmers must be washed and sanitized at least once a week.

### 2.15 Bonding

Employee bonding is required. The Contractor shall be responsible for furnishing insurance certificate or proof of coverage.

### 2.16 Control

Probation shall retain control of the nonprofit food service account (cafeteria fund) and the quality, extent and general nature of the food service program.

### 2.17 United States Department of Agriculture (USDA) Surplus Foods

- 2.17.1 Acquisition of USDA Foods for Use in NSLP Meals
  - 2.17.1.1 If requested by Probation, the Contractor shall accept and use, in as large quantities as may be efficiently utilized in its nonprofit food service such commodities donated to Probation by the Food and Nutrition Service Section (FNS) under the USDA Commodity Distribution Program to the fullest extent possible in the preparation of meals. Probation shall order available donated food commodities from the USDA FNS after conferring with representative(s) of the Contractor as to the type and quantity of such commodities which can be incorporated into the meals prepared. Probation shall be invoiced by USDA FNS for payment of any and all costs of delivering such commodities to the Contractor.
  - 2.17.1.2 The Contractor shall keep records with respect to the receipt, use and inventory of USDA donated commodities as well as formulas, receipts, loadout sheets, bills of lading and other processing and shipping records to substantiate the use of donated commodities. Any commodities received by Probation and made available to the Contractor shall be for the benefit of Probation's food service program.
  - 2.17.1.3 The Contractor's books and records which pertain to Probation's food service program shall be retained for a period of five (5) years from the close of the Federal fiscal year to which they pertain and shall be made available for inspection by either state, federal authorized Probation representatives at any time, without prior notice, during normal office hours.
  - 2.17.1.4 The Contractor shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods.
  - 2.17.1.5 The Contractor must use all donated beef, pork and all processed end products, in Probation's food service,

and must use all other donated foods, or commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the donated foods, in Probation's food service program.

- 2.17.1.6 Donated commodities not utilized by the Contractor must be returned to Probation.
- 2.17.1.7 The Contractor may dispose of, by sale, any empty containers in which commodities are received and shall apply as a credit against the cost of this Contract any funds received from the sale of such containers. Before any such sale, the Contractor shall obliterate or remove all restrictive markings on the containers if the containers are sold for commercial reuse. The Contractor may dispose of (1) any and all empty containers in which commodities are received, or (2) waste from donated commodities by a regular garbage disposal. The Contractor shall be under no obligation to first attempt to sell such containers for waste prior to such disposal.

# 2.18 Utilization/Control of USDA Commodities

The utilization/control of surplus commodities are subject to the following requirements:

- 2.18.1 The Contractor shall take a monthly physical inventory of the USDA donated commodities on the last calendar day of each month. The monthly physical inventory shall include for each item: the donated foods on hand at the beginning of the month, the quantity used during the month, the balance at the end of the month, the fair market value of each item used, and the total value of the donated foods used.
- 2.18.2 The Contractor shall complete Technical Exhibit 16 (Daily Meal Receipt) or Technical Exhibit 17 (Daily Meal Receipt NSLP), if applicable, and Technical Exhibit 15 (Movement Control Meal Count) of Appendix B (Statement of Work Technical Exhibits) obtained from Probation and forward them to Probation's Registered Dietitian within two days after the close of each month.
- 2.18.3 The Contractor shall credit Probation the USDA current fair market value of all the USDA donated foods used during each month as shown in Technical Exhibit 16 (Daily Meal Receipt) or Technical Exhibit 17 (Daily Meal Receipt NSLP), if applicable, of

Appendix B (Statement of Work Technical Exhibits). Credit by the Contractor shall be against the Contractor's monthly charge for the food service operations provided.

The USDA value of the donated foods shall be determined by the most recent pricing information published by the USDA FNS at the time the Contract is approved.

The credit for the USDA donated foods used each month shall be based upon the USDA value of the actual donated foods used and not upon the commercial price of a similar product (i.e., the credit for the use of USDA donated butter shall be based on the current USDA value of donated butter, not on the cost of margarine).

The Contractor shall ensure that the procurement of processed end product on behalf of the County, as applicable, will ensure compliance with the requirements of subpart C of 7 CFR § 250 and with the provisions of distributing or the County's processing agreements, and will ensure crediting the County for the value of donated foods contained in such end products at the Processing Agreement value per 7 CFR § 250.53(7).

The Contractor shall ensure that they will not itself enter into the Processing Agreement with the Processor required in subpart C of 7 CFR § 250.

The Contractor shall comply with the storage and inventory requirements for donated foods per 7 CFR § 250-53(a)(9).

The extension or renewal of the Contract, if applicable, is contingent upon the fulfillment of all Contract provisions relating to donated foods.

2.18.4 Probation shall review and verify the information in Technical Exhibit 16 (Daily Meal Receipt) or Technical Exhibit 17 (Daily Meal Receipt NSLP), if applicable, of Appendix B (Statement of Work Technical Exhibits) prepared by the Contractor monthly. After receipt of the monthly invoices from the Contractor, Probation shall forward to USDA FNS on a monthly basis the documentation showing receipt of the credit for the fair market value of the donated foods used for the month along with Technical Exhibit 16 (Daily Meal Receipt) or Technical Exhibit 17 (Daily Meal Receipt NSLP), if applicable, of Appendix B (Statement of Work Technical Exhibit 16 (Daily Meal Receipt)).

- 2.18.5 Probation shall pay the USDA FNS service and handling fees for USDA donated foods.
- 2.18.6 Donated foods ordered by Probation from the USDA FNS shall be delivered to and used at the site for which they were ordered.
- 2.18.7 The Contractor must comply with all requirements pertaining to the NSLP and USDA regulations regarding the administration of grants, and all applicable state laws and regulations.

### 2.19 Inventory, Accounting and Reporting

If Probation elects to participate in the NSLP, the Contractor will provide Probation with an invoice that contains the actual cost of all foods used. The information must include, per 7 CFR § 210.21 (F)(ii)(A), the food cost of reimbursable meals, food cost from program versus non-program food, revenues from non-program foods, and total revenue net of any applicable discounts, rebates and credits.

If Probation elects to participate in the NSLP, in accordance with 7 CFR § 210.21(iv), the Contractor must identify the amount of each discount, rebate and other applicable credit on bills and invoices presented for payment and individually identify the amount as a discount, rebate, or in the case of other applicable credits, the nature of the credit. The Contractor shall identify the method by which they will report discounts, rebates and other applicable credits allocable to the Contract and they must maintain documentation of costs and discounts, rebates and other applicable credits, such documentation upon request to Probation and the California Department of Education.

If Probation elects to participate in the NSLP, the inventory, accounting and reporting requirements of the NSLP must be met by the Contractor and such reports given to Probation's Business Office. The Contractor shall prepare food production worksheets for breakfast, lunch, and dinner meals prior to the day of service per Technical Exhibit 9 (Sample Menu Production Record NSLP) of Appendix B (Statement of Work Technical Exhibits). The worksheets must reflect all NSLP requirements. The Contractor shall maintain records that Probation needs to support its claim for reimbursement. The Contractor must report this information to Probation at the end of each month.

If Probation elects to participate in the NSLP, Probation and the Contractor shall make all accounts and records pertaining to the food service program available to the California Department of Education School Nutrition Program and USDA FNS for audit and review at a reasonable time and place. Each party to this Contract shall retain such records for a period of three (3) years after the date of the final Claim for Reimbursement for the fiscal year in which this Contract is terminated, unless any audit findings have not been resolved. If audit findings have not been resolved, then records shall be retained beyond the three-year period for as long as required for resolution of issues raised by the audit.

If Probation elects to participate in the NSLP, interest, fines, penalties, finance charges, that may accrue under this Contract are not allowable expenses to the nonprofit food service account (cafeteria fund). Probation will not pay unallowable expenses from Probation's cafeteria fund.

### 2.20 Emergency Food Service Plan

- 2.20.1 The amount and kind of emergency food kept on hand by Contractor for a two (2) week period shall be agreed upon between Probation's Food and Nutrition Services Section and the Contractor.
- 2.20.2 The Contractor shall maintain a list of emergency items on hand.
- 2.20.3 The Contractor shall maintain an emergency menu showing the type of meals to be prepared for breakfast, lunch, and dinner for the two (2) week period.

### 2.21 Emergency Conditions/Inoperable Facility

### 2.21.1 Emergency Conditions

In the case of emergency or unusual event, all employees of the Contractor located on-site shall be subject to direction of the Superintendent. The Contractor and its employees shall cross picket lines and provide services contracted for during any work action or strike, to the extent permitted by law, including the National Labor Act and any similar State law. In the event of a County labor dispute which affects the delivery of hereunder. the Contractor submit services may to Superintendent a claim for additional costs incurred in providing food service. Such claim shall be submitted to the County Board of Supervisors for approval. This procedure shall also be followed when other emergencies not related to work action occur.

### 2.21.2 Inoperable Facility

In the event the County's facility, kitchen, or part thereof, becomes inoperable due to fire, earthquake, flood, riot or other

event outside the control of the Contractor, additional expenses to provide the Contract services, as agreed to by the Superintendent, shall be borne by the County in the event the County elects to continue the Contracts; however, should such event outside the control of the Contractor cause the Contracts to be inoperable, the County shall have the right to terminate the Contracts without further obligations for food services.

## 2.22 Food, Equipment & Utensil Reimbursement

### 2.22.1 Staples and Consumable Supplies

If applicable, a food staples and consumable supplies inventory will be taken prior to the start of the Contract by the Contractor and the County. All of these items will be given a dollar value based on cost of purchase. The County shall receive a credit against the Contract payments based upon this agreed-upon dollar value.

### 2.22.2 Equipment, Utensils and Non-Consumable Supplies

- 2.22.2.1 A complete inventory of all equipment, utensils and non-consumable supplies as well as their specific condition will be taken by the Contractor and the County at the start of the Contract. Another inventory will be taken at the close of the Contract. All equipment and utensils must be returned to the County in the same condition as received, less consideration for normal wear and tear.
- 2.22.2.2 The Contractor shall reimburse the County, at a reasonable cost to be determined by the Superintendent, for the missing or broken County equipment, utensils or non-consumable supplies at the close of the Contract or the County may offset said cost against any monies due to the Contractor from the County.

#### 2.23 Maintenance, Repair & Modification of Facility & Equipment

### Condition of Kitchen at Contract Inception\_

The County will provide complete, operable and sanitary kitchen at Contract inception.

#### 2.24 Health Standards and Cleanliness

The Contractor shall meet the County's Department of Health Services standards and State health regulations, including those for cleanliness at all times and with the Board of State and Community Corrections (BSCC), Juvenile Title 15, Article 9 and all current law. It is the Contractor's daily responsibility to keep the entire interior of the kitchen building, staff dining room, all equipment, storage rooms, trash area and individual serving areas (including exterior and interior doors and windows) clean and in a sanitary condition to preclude any infestation by vermin, insects or rodents. The Contractor will be responsible for cleaning up any areas outside the kitchen where food or trash is spilled by the Contractor. The Contractor shall develop and maintain a cleaning schedule showing work completion dates for cleaning all large equipment, (i.e., walk-in and reach-in refrigerators, large ovens, hoods, vents and warmers) as a record for compliance with these requirements.

#### 2.25 Inspections

### 2.25.1 Inspection of Food

The Contractor guarantees the quality and wholesomeness of all food served notwithstanding any inspections or supervision by the Superintendent, Services Director, designee and/or Probation's Food and Nutrition Services Section.

### 2.25.2 Inspection of Food Preparation and Serving Areas

The kitchen, staff dining room and serving areas shall be accessible and subject to inspection by the Superintendent, Services Director, designee and/or Probation's Food and Nutrition Services Section at any time. These persons may sample any of the food served for any meal.

# 2.25.3 Inspection of Off-Site Areas

In the event food is stored or prepared off-site, the Superintendent, Services Director, designee and/or Probation's Food and Nutrition Services Section shall have the right to inspect such location(s) at any time.

Inspection of books and records which pertain to the Probation's food service program shall be made available for inspection by either County, State or Federal representatives at any time without prior notice during normal office hours.

#### 2.25.4 Inspection by Other Agencies

The kitchen, staff dining room, serving areas and/or any off-site food preparation or storage location(s) used by the Contractor shall be subject to inspection by any authorized County staff and staff of other appropriate public entities responsible for inspection of County juvenile facilities.

### 2.25.5 Inspection of Equipment

The County reserves the right to conduct periodic inspection and audits concerning the condition of all assigned kitchen components and equipment during the term of this Contract. The Contractor shall report all building and equipment deficiencies to the Services Director prior to making any alterations for repairs.

#### 2.26 Care and Maintenance of Equipment

The Contractor shall be responsible for all equipment which requires human effort to operate, including but not limited to: dishwashers, mixers, toasters, and trams, food carts, ovens and stoves. The Contractor will have the direct responsibility for maintaining the above equipment in working condition at all times per Technical Exhibit 12 (Maintenance Responsibility) of Appendix B (Statement of Work Technical Exhibits).

### 2.27 Security of Supplies and Equipment

The Contractor is responsible for and must provide security for all supplies and equipment used in the course of the Contracts in the kitchen building, pantries, dining rooms and those serving areas under their exclusive control.

#### 2.28 Delivery of Supplies to Facility

Deliveries of supplies to the facility for the kitchen must be at times and on routes acceptable to the Services Director.

#### 2.29 Government Observations

The County and/or personnel from other governmental jurisdictions, other than the Contract Manager may from time to time be authorized by Probation to observe Contract operations. However, these personnel will not unreasonably interfere with the Contractor's performance.

#### 2.30 Photocopy/Duplicating

The Contractor must provide for any necessary photocopying/duplicating at his own expense.

#### 2.31 Laws and Limitations

The Contractor agrees to comply with all applicable local, State and Federal laws and regulations including CAL OSHA standards for HIV, Hepatitis B, etc. The Contractor understands that any findings and/or recommendations must conform to the codes, laws, rules and regulations governing the agencies and departments involved. Where the Contractor believes changes in codes, laws, rules and regulations are needed to effect desirable improvements, he/she shall so indicate. Such changes, if deemed appropriate, shall be sought by the County at its discretion.

#### 2.32 Signature Authority

Probation shall retain signature authority for all contractual agreements entered into in connection with the food service program and on the NSLP Contract, the Free Policy Statement, and the claim for reimbursement. Probation shall be responsible for determining eligibility for free meals.

#### 2.33 Work Outside of Scope of Contract

The Contractor agrees that any work performed outside the scope of the Statement of Work, without the prior written approval of Probation in accordance with Contract, Section 8.1, Amendments, shall be deemed to be a gratuitous effort on the part of the Contractor, and the Contractor shall have no claim therefore against Probation.

#### 2.34 Food Services Plan

The Contractor is responsible for following Probation's Food Services Plan, including the associated policies and procedures therein, which has been approved by Probation and is in compliance with Public Health regulations and the BSCC, Juvenile Title 15, Article 9, Section 1464 guidelines.

### 2.35 Addition/Deletion of Facilities

The Contractor is responsible for providing food and related services for Central Juvenile Hall. Facilities, work force and/or work hours may be added or deleted during the Agreement term upon at least a five (5) calendar day written notice by Probation.

- a. Facilities may be added to the Contract at an amount agreed between Probation and the Contractor at the time of adding the facility. The amount agreed upon shall be consistent with the Contractor's costs for existing services for similar facilities.
- b. Emergency and additional staff or work hours added to an existing facility in the Contract will be compensated at the per meal cost proposed by the Contractor.
- c. If additional supplies are required on a regular basis, Probation will determine if there is to be an increase in costs.

### 3.0 QUALITY CONTROL

The Contractor shall establish and maintain a Quality Control Plan to ensure that the terms of the Contract are met. The Contractor shall submit the plan as part of the proposal. The original plan and any amendments are subject to County review and approval, and shall include, but are not limited to, the following:

- 3.1 An inspection system covering all the services listed in Technical Exhibit 1 (Performance Requirements Summary Chart) of Appendix B (Statement of Work Technical Exhibits). It must specify the activities to be inspected on a schedule or unscheduled basis, how often inspections will be accomplished, and the title of the individual(s) who will perform the inspection.
- 3.2 The methods for identifying and preventing deficiencies in the quality of service before the level of performance becomes unacceptable.
- 3.3 A file of inspections conducted by the Contractor and, if necessary, the corrective action taken. This documentation shall be made available as requested by the County during the term of the Contract as set forth in Paragraph 8.38 (Record Retention and Inspection/Audit Settlement) of the Contract.
- 3.4 The methods to ensure uninterrupted service to the County in the event of a strike of the County's or the Contractor's employees, or any other unusual occurrence (i.e. power loss or natural disaster) that would result in the Contractor's inability to perform the terms of the Contract.
- 3.5 The methods to ensure confidentiality of participant records and information while in the care of the Contractor's employees.
- 3.6 The methods for maintaining security of records and prevent the loss or destruction of data.

#### 4.0 QUALITY ASSURANCE PLAN

The County or its agent will evaluate the Contractor's performance under this Contract on not less than an annual basis. Such evaluation will include assessing the Contractor's compliance with all Contract terms and performance standards. Any deficiencies which the County determines are severe, continuing, or that may place performance of the Contract in jeopardy, will be reported to the Board of Supervisors. The report will include all remedial action taken by the County and the Contractor. If the Contractor fails to implement appropriate remedial action, the County may terminate this Contract or impose other penalties as specified in this Contract.

The County will evaluate the Contractor's performance under this Contract using the quality assurance procedures specified in Technical Exhibit 1 (Performance Requirements Summary Chart) of Appendix B (Statement of Work Technical Exhibits) or other such procedures as may be necessary to ascertain the Contractor's compliance with this Contract.

If Probation elects to participate in the NSLP, the Department shall ensure that the contracted food service operation is in conformance with Probation's Permanent Single Agreement For Child Nutrition Programs (Technical Exhibit 18) with the California Department of Education and the Vendor's Professional Standards (Technical Exhibit 19) and shall monitor the food service operation through periodic onsite visits per (7 CFR Sections 210.16(a)(2) and 210.16 (a)(3)) to confirm compliance.

### 4.1 **Performance Evaluation Meetings**

The County's Program Manager may meet weekly with the Contractor's Project Director during the first three (3) months of the Contract if the County's Program Manager determines it necessary. However, a meeting will be held whenever a Contract Discrepancy Report (CDR) is issued. A mutual effort will be made to resolve all problems identified.

- 4.2 After the first three (3) months of operation, regular performance evaluation meetings shall be held monthly in accordance with a mutually agreed upon schedule, or as required by the County.
- 4.3 The County shall have the right to remove any Contractor personnel under this Contract, who are deemed unsatisfactory in the sole judgement of the County's Program Manager. The Contractor personnel will be removed and replaced by the Contractor within twenty-four (24) hours at the request of the County's Program Manager.

### 4.4 Contract Discrepancy Report

Verbal notification of a Contract discrepancy shall be made to the Contractor's Project Director whenever a Contract discrepancy is identified. The problem shall be resolved within a time mutually agreed upon by the County and the Contractor.

The County's Program Manager will determine whether a formal Contract Discrepancy Report shall issue as referenced in Technical Exhibit 2 (Contract Discrepancy Report) of Appendix B (Statement of Work Technical Exhibits). Upon receipt of a Contract Discrepancy Report, the Contractor is required to respond in writing to the County's Program Manager within five (5) business days, acknowledging the reported discrepancies, and presenting rebuttal evidence, if applicable. The Contractor shall submit a remedial plan to correct all deficiencies identified in the Contract Discrepancy Report to the County's Program Manager within ten (10) business days of receipt of the Contract Discrepancy Report.

### 4.5 County Observations

In addition to departmental contracting staff, other County personnel may observe performance, activities, and review documents relevant to this Contract at any time during normal business hours. However, these personnel may not unreasonably interfere with the Contractor's performance.

### 5.0 DEFINITIONS

- 5.1 <u>Acceptable Quality Level Standard (AQLS)</u> A measure to express the variance from a standard before Probation can apply damages as specified in Technical Exhibit 1 (Performance Requirements Summary Chart) of Appendix B (Statement of Work Technical Exhibits). An AQLS does not imply that the Contractor performed in a substandard way. It is required that the Contractor correct all defects whenever possible. A variance from AQLS can result in a credit to Probation against the monthly charge for the Contractor's services.
- 5.2 <u>Cafeteria Fund</u> A restricted account used with the National School Lunch Program in which all of the revenue from all food service operations, conducted by Probation principally for the benefit of the youth, is retained and used only for the operation or improvement of the nonprofit food service.
- 5.3 <u>Contract Discrepancy Report (CDR)</u> A report prepared by the County's Program Manager to inform the Contractor of substandard service.

- 5.4 <u>Contract Start Date</u> The date the Contractor begins work in accord with the terms of the Contract.
- 5.5 <u>Contractor's Project Director</u> Person designated by the Contractor to administer Contract operations after the Contract award.
- 5.6 <u>County's Contract Manager</u> Person designated by the County with actual and apparent authority on contractual and/or administrative matters relating to this Contract.
- 5.7 <u>County's Contract Monitor</u> Person who monitors the Contract and provides reports to the County's Contract Manager and County's Program Manager.
- 5.8 <u>County's Program Manager</u> Person designated by the County to manage the operations under this Contract.
- 5.9 <u>Food and Nutrition Services Section</u> County of Los Angeles Probation Department operational section that has the responsibility of overseeing and enforcing the standards and compliance of Probation Food Service Operations.
- 5.10 <u>Food Services Consultant</u> Probation employee who is a Registered Dietitian Nutritionist who provides consultative services to the Department regarding food and nutrition.
- 5.11 <u>Food Services Manager</u> Person designated by the Contractor to manage food service operations within Probation. Ensures the operation follows policies and procedures and meets federal and state requirements.
- 5.12 <u>Liquidated Damages</u> The monetary amount deducted from the Contractor's payment due to non-compliance with the Contract and/or substandard performance.
- 5.13 <u>National School Lunch Program (NSLP)</u> A federally assisted meal program.
- 5.14 <u>Participant Records</u> Personal and social history, including criminal information of a juvenile offender. The records include legal documents and other information, which are confidential. The information is not to be discussed with or disclosed to unauthorized persons as defined by Probation.
- 5.15 <u>Performance Requirements Summary (PRS)</u> The statement that identifies the key performance indicators of the Contract which will be evaluated by the County to ensure Contract performance standards are met.

- 5.16 <u>Probation's Registered Dietitian</u> Probation employee who is a Registered Dietitian Nutritionist and has the responsibility for writing and ensuring compliance with all Probation menus.
- 5.17 <u>Processing Agreement</u> An agreement a recipient agency (i.e., Probation) makes to Contract with a commercial food processor to convert raw bulk USDA foods into more convenient, ready-to-use end products.
- 5.18 <u>Processor</u> A commercial food processor that converts raw bulk USDA foods into more convenient, ready-to-use end products.
- 5.19 <u>Quality Assurance Plan</u> The plan developed by Probation specifically to monitor Contract compliance with the elements listed in the Performance Requirements Summary (PRS).
- 5.20 <u>Quality Control Plan</u> All necessary measures taken by the Contractor to ensure that the quality of service meets Contract requirements regarding security, accuracy, timeliness, appearance, completeness, consistency and conformity to the requirements set forth in the Statement of Work.
- 5.21 <u>Random Sample</u> A sampling method where each item in a lot has an equal chance of being selected.
- 5.22 <u>Services Director</u> Manages the support services at a Probation Department Juvenile Hall.
- 5.23 <u>Superintendent</u> The Senior Director of Central Juvenile Hall. He/she or his/her designee will make the decisions for the facility.

### 6.0 **RESPONSIBILITIES**

The County's and the Contractor's responsibilities are as follows:

### <u>COUNTY</u>

#### 6.1 Personnel

The County will administer the Contract according to the Contract, Paragraph 6, Administration of Contract – County. Specific duties will include:

- 6.1.1 Monitoring the Contractor's performance in the daily operation of this Contract.
- 6.1.2 Providing direction to the Contractor in areas relating to policy, information and procedural requirements.

6.1.3 Preparing Amendments in accordance with the Contract, Paragraph 8, Standard Terms and Conditions, Subparagraph 8.1 Amendments.

### 6.2 Furnished Items

The County shall not provide materials, equipment and/or services necessary to operate this Contract except as listed below:

# 6.2.1 County Provision of Utilities

6.2.1.1 On-Site Provisions

The County will provide all utilities to the kitchen, including gas, electricity, heat, steam, sewage with traps and water. Telephones which handle incoming calls and calls within the facilities shall be provided by the County at the facilities.

## 6.2.2 County Provision of Services

- 6.2.2.1 The County shall be responsible for maintaining equipment which does not require human effort to operate including, but not limited to, walk-in refrigerators, freezers, fixed plumbing, heating and lights. Technical Exhibit 12 (Maintenance Responsibility) of Appendix B (Statement of Work Technical Exhibits).
- 6.2.2.2 The County shall provide fuel to operate food trams.
- 6.2.2.3 The County shall provide regular weekly extermination service at a pre-scheduled time between 8:00 a.m. and 5:00 p.m.
- 6.2.2.4 Pick up of trash and garbage from dumpsters at the facility trash site shall be provided at County's expense.
- 6.2.2.5 The County shall provide bins, liners and signage for organic waste recycling.
- 6.2.2.6 Parking for the Contractor personnel will be provided when available. In the event the County implements paid parking, the Contractor will be responsible to pay the parking fee. The County is not responsible for any damage to vehicles owned by the Contractor or the Contractor's employees.

### 6.2.3 Maintenance of Certifications

The County shall maintain applicable health certifications if the Contractor prepares and serves food on County premises and will ensure the Contractor meets all state and local regulations when preparing and serving meals. If the Contractor prepares or serves food in a facility not located on County premises, the Contractor shall maintain state and local health certifications for the facility and shall maintain the certifications for the duration of the Contracts.

## **CONTRACTOR**

## 6.3 **Project Director**

- 6.3.1 The Contractor shall provide its own full-time officer or employee as the Project Director and clearly identify the person in the proposal. The Project Director/authorized agent shall be available for telephone contact between 8:00 a.m. and 5:00 p.m., PT, Monday through Friday, including County holidays. An answering service (or voicemail) is <u>not</u> acceptable. The Project Director shall provide management and coordination of this Contract and shall act as the sole contact person with the County.
- 6.3.2 When Contract work is performed at times other than described above or when the Project Director cannot be present, and with prior approval of the County's Program Manager, an equally responsible agent shall be designated to act as the Project Director.
- 6.3.3 The Project Director shall have at least three (3) years of demonstrated previous experience within the last five (5) years in the management and operation of food services or functions of similar scope.
- 6.3.4 The Project Director/authorized agent shall have actual and apparent authority to act for the Contractor on all matters relating to the daily operation of the Contract. The Project Director/authorized agent shall read, write, speak and understand English.
- 6.3.5 The Project Director shall be available between 8:00 a.m. to 5:00 p.m., P.T., Monday through Friday including County holidays, to meet with County personnel designated by the County to discuss problem areas.
- 6.3.6 The County shall have exclusive right to review and approve the Project Director. The County shall have the exclusive right to

remove the Project Director and any replacement recommended by the Contractor.

6.3.7 The Project Director shall meet monthly, or as requested by the County, with the County's Program Manager and other designated staff, including the County's Contract Monitor and inspect the facilities to ensure the quality of the services being performed. A summary report of their findings, including any deficiencies, will be prepared by the Program Manager and submitted to the Contractor for remedial action, and a copy will be provided to the Contract Development Section.

## 6.4 Personnel

- 6.4.1 The Contractor shall provide competent staff to perform the terms of the Contract. The County shall have the exclusive right to review and approve staff prior to assignment.
- 6.4.2 The Contractor shall ensure that by the first day of employment, all persons working on this Contract have signed a confidentiality form that meets the standards of the County of Los Angeles Probation Department regarding access to confidential Criminal Offender Record Information (CORI). The Contractor shall retain the original CORI form and forward a copy to the County's Program Manager within five (5) business days of start of employment. The CORI form is listed in Technical Exhibit 3 (Confidentiality of CORI Information) of Appendix B (Statement of Work Technical Exhibits).
- 6.4.3 All personnel must be able to read, write, and speak English.
- 6.4.4 The County has the absolute right to approve or disapprove all of the Contractor's staff who perform work hereunder and any proposed changes to the Contractor's staff. The Contractor shall immediately remove and replace any employee from work on this Contract within twenty-four (24) hours after a request by the County's Contract Manager.
- 6.4.5 The County reserves the right to have the County's Program Manager or a designated alternate interview all prospective employees or agents of the Contractor.
- 6.4.6 The Contractor shall be required to conduct a background check of all employees and agents as set forth in Paragraph 7.5 (Background and Security Investigations) of the Contract.

- 6.4.7 The Contractor shall provide the Superintendent or Services Director, the County's Program Manager and the County's Contract Manager or her designee with a current list of employees and keep this list updated throughout the Contract period on a monthly basis.
- 6.4.8 Personnel provided by the Contractor shall present a neat appearance and be properly attired in their uniforms.
- 6.4.9 When personnel are needed for a job with public contact, the County's Program Manager may, at his or her sole discretion, direct the Contractor to replace any of the staff the County's Program Manager determines is inimical to the public or Probation clientele during the performance of their job, or which otherwise made it inappropriate for such persons to be in contact with the public or Probation clients.
- 6.4.10 The Food Services Manager or designee shall inspect the food service operation at least on a weekly basis.
- 6.4.11 A committee consisting of at least two (2) persons hired by the Contractor, one of whom shall be the Food Services Manager and the appropriate Probation staff member(s) shall meet monthly, or as determined by the County, to: (1) evaluate the food and related services program; and (2) to solve problems within a time frame designated by the County's Program Manager.
- 6.4.12 The Contractor shall not employ any person under the age of twenty-one (21) years for positions within the confines of Central Juvenile Hall.

# 6.4.14 Physical Examination

Employees of the Contractor must undergo an <u>initial</u> physical examination to assure no infectious disease exists before commencing work which will include the following:

The special inspection of skin, nails and mucous membranes; VDRL; Chest X-ray, 14x17 (not mini-chest); stool examination for ova parasite, and culture; SGOT and SGPT.

6.4.14.1 In addition, these employees must undergo an <u>annual</u> physical examination to assure no infectious disease exists before continuing work. The Contractor shall refer to Standard Terms and Conditions and ensure compliance.

- 6.4.14.2 All physical examinations shall be at the Contractor's expense and proof of compliance will be maintained by the Contractor and available for inspection by the County.
- 6.4.14.3 In lieu of an annual physical examination, the Contractor may elect the following program:
  - a. Maintain a record of why each employee is absent.
  - b. If any absence due to illness is for five (5) or more consecutive days, employee must present a statement from the attending physician defining the nature of the illness. If doctor's statement relates to any infectious disease, it must clearly state that employee can return to food handling duties.
  - c. A physical re-examination shall be required when an employee has 30 cumulative or consecutive days of illness in a 12-month period of time and the attending physician's documentation does not clearly indicate the employee is free to return to work. A worker with chronic recurrent illness will be subject to investigation and review of records by the County Occupational Health Services Medical Director. The Director's review is an evaluation only and does not include medical treatment, which is not a County responsibility.

# 6.5 Uniforms/Identification Badges

- 6.5.1 Complete uniforms (pants, tops, etc.) hair coverings required by the County Health Department regulations will be provided at the Contractor's expense. The Contractor shall submit a plan that describes and illustrates the type of uniform that shall be worn by all employees, supervisors, managers who shall enter the County facility to perform any work or services related to this project. The color of all shirts, sweatshirts, and jackets shall match and have the logo and/or name of the Contractor's company on the front and rear of each item. No gang colors (reds and blues) will be accepted.
- 6.5.2 The Contractor shall ensure their employees are appropriately identified as set forth in Subparagraph 7.4 (Contractor's Staff Identification) of Appendix C (Sample Contract).

#### 6.5.3 County's Security Requirements for Contractor

- 6.5.3.1 Employee security identification badges, including photograph and physical description of the subject employee, shall be provided by the Contractor at his expense. Such badge shall be displayed on the Contractor's employees at <u>all</u> times while he/she is within the confines of each facility.
- 6.5.3.2 The Contractor may not bring visitors into the facility; may not bring in any form of weapons or contraband; may not bring in any alcohol or drugs or be under the influence of alcohol/drugs; are subject to search; must not have social contact with youth in Central Juvenile Hall or after a minor's release from the facility; and are otherwise subject to all rules and regulations of the facility; and must conduct themselves in a reasonable manner at all times.
- 6.5.3.3 The Contractor shall immediately report to the Contract Manager the name(s) of any detainee(s) in the facility who are close friend or relative to the Contractor's staff assigned to Central Juvenile Hall.
- 6.5.3.4 The Contractor shall immediately report to the Services Director any accidents and/or loss of kitchen utensils, equipment and, supplies. The Contractor will make counts of utensils after each meal, and as directed by the Superintendent, for security and inventory purposes. A record of the counts will be maintained by the Contractor subject to County inspection and review.
- 6.5.3.5 The Contractor's employees shall enter through only one location in the facility (Key Center) and are not permitted on the grounds other than coming to or leaving the kitchen on the way to work or after work or in the course of providing service to the facility.
- 6.5.3.6 The Contractor's employees will be required to sign-in and sign-out on the Visitor's Log; and the Log will also serve to show the time and date(s) food services staff were in the facility.
- 6.5.3.7 Keys issued by the County to the Contractor's employees for areas other than the kitchen must be picked up and left with the Key Center daily. The Contractor shall

immediately report to the Superintendent any loss of keys.

- 6.5.3.8 The Contractor will be assigned keys, as necessary which cannot be duplicated, for specified facilities, and the Contractor accepts full responsibility of said keys. The Contractor shall acknowledge receipt of keys on a memorandum furnished by the County. Duplication of said keys is a misdemeanor (Penal Code of the State of California Chapter 3, Section 469). Facility keys must be attached to employee(s) at all times.
- 6.5.3.9 Reimbursement for costs due to loss of keys: the Contractor shall reimburse the County for any and all costs, as defined by the County, incurred due to loss of keys by the Contractor's employees, including, but not limited to, costs of re-keying locks at the facility. All monies paid by and costs incurred by the County for such repairs or replacement of locks shall be paid by the Contractor upon demand, or the County may offset the cost of such repairs/replacements against any monies due to the Contractor from the County.

# 6.6 Materials and Equipment

6.6.1 All materials required to perform this Contract, and not otherwise mentioned as being provided by the County, shall be provided by the Contractor at his/her expense.

### 6.7 Training

The Contractor shall provide Food Safety and Sanitation training for food service workers.

- 6.7.1 Food Safety and Sanitation training shall cover all aspects of food handling, including contamination by bacteria, chemicals, insects, rodents, and parasites, proper sanitation procedures and relevant laws.
- 6.7.2 The Contractor may accomplish this three to four hours' training by accepting County instruction, as long as it can be provided without charge, or by obtaining an equivalent level of training from other sources as approved by the County.

#### 6.8 Contractor's Office

The Contractor shall maintain an office with a telephone in the company's name where the Contractor conducts business. The office shall be staffed during the hours of 8:00 a.m. to 5:00 p.m., P.T., Monday to Friday, by at least one employee who can respond to inquiries and complaints about the Contractor's performance of the Contract. When the office is closed, an answering service shall be provided to receive calls. **The Contractor shall answer calls received by the answering service within two (2) hours of receipt of the call.** 

### 7.0 HOURS/DAYS OF WORK

The Contractor shall be required to provide food services on weekdays, weekends, and County recognized holidays.

#### 8.0 INTENTIONALLY OMITTED

#### 9.0 UNSCHEDULED WORK

If the Contractor provides any tasks, deliverables, goods, services, or other work, other than as specified in this Contract, the same shall be deemed to be a gratuitous effort on the part of the Contractor, and the Contractor shall have no claim whatsoever against the County.

### **10.0 INTENTIONALLY OMITTED**

#### 11.0 GREEN INITIATIVES

#### 11.1 Consumable Supplies

Consumable paper and plastic supplies (e.g. dishes, silverware, cups etc.) pursuant to the County specification which will be required at serving locations designated by the Superintendent shall be provided by the Contractor. Serving ware used for plating meals for youth shall be made from recycled materials (if possible, 30% post-consumer materials), fully compostable and safe for food contact. The serving containers shall be at least two (2) inches deep per Technical Exhibit 14 (Consumable Supplies Sample) of Appendix B (Statement of Work Technical Exhibits) and deep enough to cover all food items with a lid or wrapping while allowing enough space between the food and covering so as to limit the cover from touching the food inside, thereby avoiding compacting the food. Consistent with the County's effort to become more environmentally friendly, the purchase and/or use of expanded polystyrene food containers (Styrofoam) is prohibited.

## 11.2 Food/Organic Waste Disposal Procedures

- 11.2.1 Probation will supply the Contractor with recycling bins and clear green liners for organic waste disposal. A clean liner shall be used at the start of each day's production and may be replaced throughout the day as needed. Liners containing food waste will be removed from each organic waste bin, tied tightly, removed from the kitchen and staff dining room and disposed in the designated organic waste dumpsters outside as often as necessary and at kitchen closing.
- 11.2.2 The Contractor will ensure that there is an organic/food waste bin as needed at every workstation in the kitchen.
- 11.2.3 The Contractor will ensure that all kitchen food/organic waste: trimmings, leftovers, out of date food, or food scraps are disposed in the designated food/organic waste bins. All packaging: plastic, paper, foil or boxes will be removed and separated from organic waste prior to disposal.
- 11.2.4 The Contractor will monitor the food/organic waste bin in the staff dining room for non-food items.
- 11.2.5 The Contractor will ensure that kitchen food/organic waste bins remain covered or closed whenever not in use. All food/organic waste bins will be washed and sanitized each day. Leaking or damaged bins will be taken out of service and replaced immediately.
- 11.2.6 The Contractor's Food Services Manager or designee will monitor their staff and visually check bins every day to ensure only food waste is being thrown in the food waste bin. If non-food/organic waste is found in bins, staff must be reminded of and re-trained on the proper way to dispose of food and non-food waste. The Contractor will report issues of non-food/organic waste being deposited into the food/organic waste bins in the living units and staff dining hall to the facility Services Director. Continued kitchen food/organic waste violations or violations resulting in fines to Probation may result in corrective actions.

The Contractor will adhere to any County recycling requirements instituted by Probation.

#### 12.0 PERFORMANCE REQUIREMENTS SUMMARY

- 12.1 All listings of services used in the Performance Requirements Summary (PRS) are intended to be completely consistent with the Contract and the Statement of Work (SOW), and are not meant in any case to create, extend, revise, or expand any obligation of the Contractor beyond that defined in the Contract and the SOW. In any case of apparent inconsistency between services as stated in the Contract, SOW and the PRS, the meaning apparent in the Contract and the SOW will prevail. If any service seems to be created in the PRS which is not clearly and forthrightly set forth in the Contract and the SOW, that service will be null and void and place no requirement on Contractor.
- 12.2 A standard level of performance will be required of Contractor for the required services. Technical Exhibit 1 (Performance Requirements Summary Chart) of Appendix B (Statement of Work Technical Exhibits) summarizes the required services, performance standards, maximum allowable deviation from the standards, methods of surveillance to be used by the County, and liquidated damages to be imposed for unacceptable performance. The County will evaluate the Contractor's performance under this Contract using the quality assurance procedures specified in Technical Exhibit 1 (Performance Requirements Summary Chart) of Appendix B (Statement of Work Technical Exhibits), or other such procedures as may be necessary to ascertain Contractor compliance with this Contract. Failure of the Contractor to achieve this standard can result in an assessment of liquidated damages against Contractor's monthly payment as determined by the County.
- 12.3 When the Contractor's performance does not conform to the terms of this Contract, the County will have the option to apply the following remedies:
  - 12.3.1 Require the Contractor to implement a formal corrective action plan, subject to approval by the County. In the plan, the Contractor must include reasons for the substandard performance, specific steps to return performance to an acceptable level, and monitoring methods to prevent recurrence.
  - 12.3.2 Reduce payment to the Contractor by a computed amount based on the assessment fee(s) in the PRS.
  - 12.3.3 Reduce, suspend or cancel this Contract for systematic, deliberate misrepresentations or substandard levels of performance.
  - 12.3.4 Failure of the Contractor to comply with the County's request(s) to improve performance or to perform work specified within ten (10) business days shall constitute a breach of Contract and authorize

the County to have the service(s) performed by another. The entire cost of the replacement work due to the Contractor's breach, as solely determined by the County, shall be credited to the County on the Contractor's future invoice.

This subparagraph does not limit the County's exclusive right to terminate the Contract upon ten (10) business days' written notice, with or without cause, as provided for in Paragraph 8.42 (Termination for Convenience) of the Contract.

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# **APPENDIX B**

# STATEMENT OF WORK

# **TECHNICAL EXHIBITS\***

# **APPENDIX B**

# STATEMENT OF WORK

# **TECHNICAL EXHIBITS**

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# TECHNICAL EXHIBITS

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\*Exhibits are subject to change

# TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENTS SUMMARY (PRS) CHART

REQUIRED SERVICE	PERFORMANCE INDICATOR	STANDARD	MAXIMUM ALLOWED DEVIATION FROM ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	DEDUCTION FROM CONTRACT PRICE FOR FAILURE TO MEET AQL
Menu Preparation (Youth) (Appendix A, 2.7, 2.8)	<ul> <li>a) Menu</li> <li>b) Menu Production Record</li> <li>c) Recipes</li> <li>d) Product Formulation Statements</li> <li>e) Nutrition Labels</li> </ul>	Adhere to approved 5- week cycle menu (Technical Exhibit 4 or 4a); No unauthorized omissions or substitutions	4%	<ul> <li>User and/or Staff Complaints</li> <li>Random Inspections</li> <li>Random Samples</li> </ul>	Accelerated damages schedule: 1st incident - \$50 2nd incident within the same month - \$100 3rd incident and each incident thereafter within the same month - \$200
Menu Preparation (Adult) (Appendix A, 2.7.4)	a) Menu b) Menu Production Record	Adhere to approved 5- week cycle menu which is based on Technical Exhibit 4 or 4a No unauthorized omissions or substitutions	4%	- User and/or Staff Complaints - Random Inspections	Accelerated damages schedule: 1st incident - \$50 2nd incident within the same month - \$100 3rd incident and each incident thereafter within the same month - \$200
Food Quality Standards (Appendix A, 2.9)	<ul> <li>a) Food Invoices</li> <li>b) Meal</li> <li>c) Nutrition Labels</li> <li>Product</li> <li>Formulation</li> <li>Statements</li> <li>d) TPHC Logs</li> <li>e) Menu Production</li> <li>Records</li> <li>f) Surveys;</li> </ul>	As established by Probation, County, National School Lunch Program, County and/or State Regulations (Technical Exhibit 5)	0%	- User Complaints - Random Inspections - Random Samples	Accelerated damages as above except deductions are: \$100, \$200 and \$400
Food Temperatures (Appendix A,2.9.4)	a) Food Served b) Temperature Logs c) Food Temperature taken	Temperatures for hot foods be at or above 135° F and cold foods be at or below 41° F	4%	- Random Inspections	Accelerated damages as above except deductions are: \$125, \$250, \$500
Food Portions Appendix A, 2.10) a) Portion sizes b) Adequacy of food prepared	<ul> <li>a) Menu</li> <li>b) Utensil used</li> <li>c) Menu Production Record</li> <li>d) Product Formulation Statements</li> <li>e) Food Labels</li> </ul>	Adhere to 5- week cycle menu. No unauthorized changes (Technical Exhibit 4 or 4a)	4%	<ul> <li>Random Inspections</li> <li>Random Samples</li> <li>Random Inspections</li> </ul>	Accelerated damages as above except deductions are: \$100, \$200, \$400

# TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENTS SUMMARY (PRS) CHART

REQUIRED SERVICE	PERFORMANCE INDICATOR	STANDARD	MAXIMUM ALLOWED DEVIATION FROM ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	DEDUCTION FROM CONTRACT PRICE FOR FAILURE TO MEET AQL
Pre-meal Preparation (Appendix A, 2.12) a) Vegetables b) Foods c) Leftovers	<ul> <li>a) Meal</li> <li>b) Menu</li> <li>c) Food Labels</li> <li>d) Food Storage Areas</li> <li>e) Product Formulation Statements</li> </ul>	<ul> <li>a) Cook same day to be served</li> <li>b) Be prepared no more than 1 day before service</li> <li>c) Be properly labeled</li> <li>d) Not be stored more than 3 days in refrigerator</li> </ul>	0%	- Random Inspections	Accelerated damages as above except deductions are: \$125, \$250, \$500
Sanitation (Appendix A, 2.14, 2.24, 6.5) a) After-meal cleanup b) Health Standards & Cleanliness c) Uniforms	<ul> <li>a) Serving and disposal areas</li> <li>b) Food preparation area</li> <li>c) Equipment Maintenance log</li> <li>d) Cleaning logs</li> </ul>	Meet State and County health regulations	4%	<ul> <li>Random Inspections</li> <li>Random Inspections</li> <li>Random Inspections</li> </ul>	Accelerated damages as above except deductions are: \$400, \$800, \$1,600
Security (Appendix A, 2.27, 6.5; Appendix C, Sample Contract, 7.4, 7.5) a) Supplies/Equipment b) Minimum Age c) ID. Badges d) Employees e) Keys/ID Tokens f) Contractor employees shall be fingerprinted prior to providing services g) No Contractor staff shall have a criminal conviction unless such record has been fully disclosed h) Contractor shall reimburse County for record checks	a) Contractor's Records County/Contractor's Records C-H	<ul> <li>a) Provide security for supplies per County Requirements</li> <li>b) Not be 20 years of age or younger</li> <li>c) Meet County security requirements</li> <li>d) Adhere to County requirements</li> <li>e) Meet County requirements</li> <li>f) Meet County security</li> <li>g) Adhere to County requirements</li> <li>h) Adhere to County requirements</li> <li>h) Adhere to County requirements</li> </ul>	0%	A-H - User Complaints - Random Inspections	A-E: Accelerated damages as above except deductions are: \$200, \$400, \$800 F-H: \$100 per employee per occurrence
Quality Control Plan (Appendix A, 3.0)	Contractor's Records	100% Adhere to County requirements	0%	<ul> <li>User and/or Staff Complaints</li> <li>100% and/or Random Inspections</li> <li>Random and/or Judgmental Samplings</li> </ul>	Up to \$100 per occurrence

# TECHNICAL EXHIBIT 1 PERFORMANCE REQUIREMENTS SUMMARY (PRS) CHART

REQUIRED SERVICE	PERFORMANCE INDICATOR	STANDARD	MAXIMUM ALLOWED DEVIATION FROM ACCEPTABLE QUALITY LEVEL (AQL)	METHOD OF SURVEILLANCE	DEDUCTION FROM CONTRACT PRICE FOR FAILURE TO MEET AQL
Employee Physical Examinations (Appendix A, 6.4.14)	Medical Reports/Contractor's Reports	Meet health requirements of State and County	0%	- Random Inspections	Accelerated damages as damages as above except deductions are: \$200, \$400, \$800
Training Food Safety and Sanitation (Appendix A, 6.7)	Contractor's Records	Provide not less than 3 to 4 hours of Food Safety and Sanitation covering all aspects of food handling	0%	- Random Inspections	Accelerated damages as above except deductions are: \$200, \$400, \$800
Employee Benefits/Prevailing Wages for Covered Crafts. (Appendix C, Sample Contract, 9.18) Contractor is to provide all legally required employees assigned to this Contract	Contractor's Records	Adhere to County Requirements	0%	- Random Inspections	\$200 per employee per occurrence
Contractor in compliance with Standard Terms and Conditions (Appendix C, Sample Contract)	Contractor's Records	100% Adhere to County requirements	0%	<ul> <li>User and/or staff</li> <li>Complaints</li> <li>100% and/or</li> <li>Random</li> <li>Inspections</li> <li>Random</li> <li>and/or</li> <li>Judgmental</li> <li>Samplings</li> </ul>	Up to \$50 per occurrence

# TECHNICAL EXHIBIT 2 CONTRACT DISCREPANCY REPORT

то:		
DATES:	Prepared:	
	Returned by Contractor:	
	Action Completed:	
DISCREPAI	NCY PROBLEMS:	
Signature of	County Representative	Date
CONTRACT	FOR RESPONSE (Cause and Corrective Action):	
Signature of	Contractor Representative	Date
	VALUATION OF CONTRACTOR RESPONSE:	
•	County Representative	Date
CONTRACT	FOR NOTIFIED OF ACTION:	
County Rep	resentative's Signature and Date	
Contractor F	Representative's Signature and Date	

#### TECHNICAL EXHIBIT 3 CONFIDENTIALITY OF CORI INFORMATION

Criminal Offender Record Information (CORI) is that information which is recorded as the result of an arrest, detention or other initiation of criminal proceedings including any consequent proceedings related thereto. As an employee of \_\_\_\_\_\_, during the legitimate course of your duties, you may have access to CORI. The Probation Department has a policy of protecting the confidentiality of Criminal Offender Record Information.

You are required to protect the information contained in documents against disclosure to all individuals who do not have a right-to-know or a need-to-know this information.

The use of any information obtained from case files or other related sources of CORI to make contacts with probationers or their relatives, or to make CORI available to anyone who has no real and proper reason to have access to this information as determined solely by the Probation Department is considered a breach of confidentiality, inappropriate and unauthorized.

Any\_\_\_\_\_ employee engaging in such activities is in violation of the Probation Department's confidentiality policy and will be subject to appropriate disciplinary action and/or criminal action pursuant to Section 11142 of the Penal Code.

I have read and understand the Probation Department's policy concerning the confidentiality of CORI records.

(Signature)

Name (Print)

Classification

Date

Copy to be forwarded to Probation Program Manager within five (5) business days of start of employment.

#### Los Angeles County Probation Department

		L	os Angeles County Pro	bation D	epartment		-
Cycle 1	- Barry J. Nidorf Juvenile Hall	FROM:		TO:			Contraction of the second s
	BREAKFAST		LUNCH		DINNER	-	SNACK
DAY / DATE	Item	Svg	Item	Svg	Item	Svg	Item
	Apricots**	1/2 cup	Tomato Bisque*		#Chicken Tetrazzini	2 svg	
	## WG Cold Cereal	1 svo	∦ Saltine Crackers		Broccoli*/**	1/2 cup	
	## WG Breakfast Burrito	1378	##WG Grilled Cheese Sand		Green Salad**	l cup	## WG
N.	Salsa*	1/4 gun	Ranch Style Beans***	1 Saliu	Lite French Dressing	l oz	Granola Bar
Öa		1/4 Cup	Ranchi Style Beans	T cup	Lite Flench Dressing		
Sunday - Day I	Fluid Skim Milk	2 ea	Oven Baked Potato*		##WG Bread	2 slice	1 bar
<b>y</b>			Fluid Skim Milk	l ea		l ea	
da			Spread	l ea	Fluid Skim Milk	l ea	
9					Sweet Potato Pie**	l svg	
S						8	
_	Fresh Apple	1 whole	Sloppy Joe Sandwich on	l ea	Roasted Turkey w/	4 oz	
	##Cinnamon Oatmeal	l cup	##Whole Wheat Bun	l ea		1 svg	
2	##WG Bread	2 slice	Corn on Cob	2, 3"	Mashed Potatoes w/	3/4 cup	##WG
a	Bacon	2 strip	Lettuce** & Tomato Salad*	l cup	Turkey Gravy	1/4 cup	Graham Crackers
	Hash Browns		Lite Ranch Dressing	l oz		1/2 cup	4 Sq
à	Fluid Skim Milk		Orange Pineapple Gelatin*	1 eva	Sliced Peaches	1/2  cup	1.04
19			Fluid Skim Milk			1 roll	
ğ	Jelly	1 ea		l ea			
Monday - Day			Spread	l ea		2 ea	
2					Spread	l ea	
	Orange Juice*	2 40-	#Spaghetti w/Meatsauce	1,1/2 cup	Sweet n Sour Pork	1	
				1,1/2 cup		1 cup	Fresh Banana
~	#Pancakes	3 ea	Minestrone Soup**/***	I cup	<b>#Steamed Rice</b>	1 cup	
Tuesday - Day 3	Spiced Apple Topping		#Soft Breadstick		Green Beans	1/2 cup	l ea
a.	Turkey Sausage Links		Garden Salad*/**	l cup	Mandarin Oranges*	1/2 cup	
ų –	Scrambled Eggs	1/2 cup	Lite Italian Dressing	l oz	Ice Cream	1/2 cup	
à	Fluid Skim Milk		Cantaloupe**	1 cup		2 ea	
ja j			Fluid Skim Milk	l ea		2 cu	
SS	Syrup	1 02		1 Ca			
ne							
	Dingersele Chamber*		//// ₩/CT] D-l: C <b>]*</b>	1 1	₩₩Chishan Enshilada Dia	1	
	Pineapple Chunks*	l cup	## WGTurkey Deli Sand*	I sand	##Chicken Enchilada Pie	1 svg	
4	<b>#Grits</b>	l cup	Potato Salad	I cup	Garden Salad*/**	l cup	
a)	Sliced Ham	3 oz	Crunchy Baby Carrots**	1/2 cup	Lite French Dressing	1 oz	##WG
	##WG Bread		Lite Ranch Dip	l oz		l ea	Graham Crackers
2	O'Brien Potatoes		Fresh Apple	l ea		2 slice	4, Sq
lay	Fluid Skim Milk	las	Fluid Skim Milk		Fluid Skim Milk	2 ea	1, 94
sc		l ea		I Ca		2 (a	
ne	Sugar Packet						
Wednesday - Day 4	Spread	l ea					
5							
	Mandarin Oranges*	l cup	#Bean & Cheese Burrito***	2 ea		2 svg	
	##WG Cold Cereal	3/4 cup	∦Spanish Rice	1/2 cup	Oven Baked Potato*	1/2 pot	
hursday - Day 5	Ouiche	2 svg	Green Salad**	1 cup	Baked Beans***	1/2 cup	Fresh Apple
ay	Fluid Skim Milk	2019	Lite French Dressing	l oz		1/2 cup	l ea
<u> </u>		2 (a	Sliced Peaches				I Ca
~				1/2 cup		1 cup	
a			Fluid Skim Milk	l ea		l oz	
sd					##WG Bread	2 slice	
E					Fluid Skim Milk	l ea	
				_			
	Fresh Banana		2, Chicken Salad Sands on	I cup	##Spicy Jambalaya	1, 1/2 cup	
	∦Cinnamon Roll		##WG Wheat Bread	4 slice	##WG Cornbread	1 svg	
0	Turkey Sausage Patty		Vegetable Soup*/**	1 cup	Apricots**	1/2 cup	##WG
Friday - Day 6	<sup>#</sup> Cream of Wheat	1/2 cup	Fresh Orange*	l wh	Green Salad**	1 cup	Graham Crackers
Ja	Fluid Skim Milk	1.e2	Garden Salad*/**	1 010	Lite French Dressing	l oz	2, Sq
7		1 ca	Lite Italian Drassing				2, 94
2	Sugar		Lite Italian Dressing	l oz	Fluid Skim Milk	2 ea	
113	Spread	l ea	Fluid Skim Milk	l ea			
Ē			Sugar Cookies	2 ea			
-							
	Engli Onenge*		III		Chielen Otin F	1/2	
	Fresh Orange*		Hamburger on	1 ea	Chicken Stir-Fry w/	l, 1/2 cup	
	##WG Cold Cereal		##WG Bun w/	l ea	Carrots & Broccoli**/*		## WG
Saturday - Day 7	Cheesy Egg Scramble	3/4 cup	Lettuce and Tomatoes*	1/2 cup	<b>#Steamed Rice</b>	l cup	Granola Bar
ja,	Salsa*	1/4 cup	Dill Pickles	1/4 cup	Soy Sauce	l oz	1 bar
<b>,</b>	##WG Flour Tortilla	2 63	Baked Beans***	1 cup	Fresh Apple	1 wh	
2	Applesauce*	1/2 cup	#Macaroni Salad	1/2 cup	##WG Bread	2 slice	
Cla	Fluid Skim Milk		Pear Halves	1/2 cup	Fluid Skim Milk		
Щ I		2 ea			FILLIG SKIM WILLK	l ea	
<u>ದ</u>			Fluid Skim Milk	l ea			
ñ			Lite Mayo	l ea			
			Catsup	l ea			
			Mustard	l ea			

#### Los Angeles County Probation Department

		Т	os Angeles County Prol		enartment		577)
Cycle 2	- Barry J. Nidorf Juvenile Hall	FROM:	os migeres county 110	TO:	cpartment		
	BREAKFAST		LUNCH		DINNER		SNACK
DAY / DATE	Item Sliced Peaches	Svg	Item ##Beef Tacos w/	Svg 2 ea	Item Oven Fried Chicken	Svg	Item
	##Cinnamon Oatmeal	3/4 cup	Lettuce/Tomato*/Cheese	2 Cd	Baked Potato*	2 pc 1/2 pot	Fresh Apple
1	Turkey Sausage Links	2 ea	Refried Beans***	1 cup	Steamed Carrots**	1/2 cup	1 wh
ay	Hash Browns		#Spanish Rice	$1/2 \mathrm{cum}$	Green Salad**	l cup	1.011
Ä	##WG Bread	1 slice	Salsa*	1/4 cup	Lite Italian Dressing	l oz	
Sunday - Day l	Fluid Skim Milk	l ea	Apricot Halves**	1/2  cup	Lite Italian Dressing ##WG Dinner Roll	1 roll	
da	Spread		Fluid Skim Milk	l ea	Fluid Skim Milk	2 ea	
un					Spread	l ea	
Ś							
	Orange Juice*	8 oz	##Pizza Burger on a Roll		Meat Loaf w/ Tomato Sce*	2 svg	
<b>C</b> 1	Scrambled Eggs	1/2 cup	Minestrone Soup***/**	l cup	<b>#Steamed Rice</b>	1/2 cup	Fresh Orange*
y 2	#Pancakes	3 ea	Garden Salad*/**	l cup	Mixed Vegetable**	1/2 cup	1 wh
Da	##WG Cold Cereal	3/4 cup	Lite Italian Dressing	l oz	Green Salad	1 cup	
<u>_</u>	Fluid Skim Milk	2 ea	Cantaloupe**	1/2 cup	Lite French Dressing	l oz	
lay	Syrup		Fluid Skim Milk	l ea	##WG Bread	1 slice	
pu	Spread	l ea			Brownie	1 svg	
Monday - Day 2					Fluid Skim Milk	l ea	
	Fresh Banana		Turkey Hot Dog on		Baked Cajun Chicken	2 svg	
	##WG Cold Cereal	l, 1/2 cup	##WG Hot Dog Bun	2 ea	<b>#Fried Rice</b>	l cup	##
y 3	Sliced Ham	2 oz	Vegetarian Baked Beans***	l cup	Garden Salad*/**	1 cup	Graham Crackers
Da	#Biscuit		Coleslaw*	1/2 cup	Lite Ranch Dressing	l oz	4, 2.5" Sq
<u>.</u>	Fluid Skim Milk	2 ea	Oven Baked Potato*	1/2 pot	Apricot Halves**	1/2 cup	
ay	Jelly		Sliced Peaches		##WG Bread Fluid Skim Milk	1 slice	
psa	Spread	1 ea	Fluid Skim Milk	l ea	Fluid Skim Milk	l ea	
Tuesday - Day 3			Catsup/Mustard	l ea			
	Fresh Orange*	1 wh	##Nachos & Ground Beef	2 svgs	Roast Beef w/	4 oz	
4	<sup>#</sup> Cream of Wheat	l cup	Pinto Beans***	l cup	Brown Gravy	1/4 cup	Fresh Banana
ay	Sugar Packet	1 ea	Salsa*	1/4 cup	Scalloped Potatoes	1 cup	1 wh
Ú	Cheesy Egg Scramble	1/2 cup	Garden Salad*/**	l cup	Spinach Salad**	2 cup	
ry .	Bacon		Lite Italian Dressing	l oz	Lite French Dressing	l oz	
sda	##WG Bread	2 slice	Pear Halves	1/2 cup	Fresh Apple	1 wh	
Jee	Applesauce*		Fluid Skim Milk	l ea	##WG Dinner Roll	l ea	
Wednesday - Day 4	Fluid Skim Milk	l ea			Fluid Skim Milk	2 ea	
X							
	Pineapple Chunks*	1/2 cup	Cheeseburger on	1 sand	#Chili Mac w∕	1.5 cups	
	##WG Cold Cereal	3/4  cup	##WG Hamburger Bun		Ground Turkey	no cupo	Fresh Pear
15	##Oatmeal Muffin Square	1 ea	Catsup/Mustard	l ea	Steamed Spinach**	1/2 cup	1 wh
Day	Turkey Sausage Patty	2 ea	Lite Mayo	l ea	Fruit Cocktail	1/2 cup	
, I	Tater Tots	l cup	Lettuce & Tomatoes*	1/2 cup	##WG Bread Fluid Skim Milk	2 slice	
ay	Fluid Skim Milk		Potato Salad	1 cup	Fluid Skim Milk	l ea	
sd			Fresh Orange*	l wĥ			
Thursday - Day 5			Yellow Cake w/	l svg l oz			
Ì			Whipped Topping				
			Fluid Skim Milk	l ea			
	Orange Juice* #Grits	8 oz	#Chicken & Chz Quesadilla Salsa*	$\frac{1}{1/4}$ grap	Pork Chop Suey	1,1/2 cup 1 cup	## WG
	#Grits Breakfast Sandwich	1 cup	Salsa* Bean Soup***	1/4 cup	##Steamed Brown Rice Steamed Carrots**	1/2 cup	## WG Granola Bar
y 6	Lite Fruited Yogurt	1 ea	#Saltine Crackers	1 cup	##WG Bread	1/2 cup 1 slice	l Bar
)a,	Fluid Skim Milk	1.62	Garden Salad*/**		Pineapple Chunks*	1/2 cup	1 Dai
<u>,</u>	Sugar Packet		Lite French Dressing	l oz	Fluid Skim Milk	2 ea	
ay	Spread		Fresh Apple	1 02 1 ea	- Take Okini Milk	2 Ca	
Friday - Day 6			Fluid Skim Milk	8 oz			
ц							
	Englis Dana		مرید/ید مرید/ید				
	Fresh Banana ##WG Cold Cereal	$\frac{1}{3/4}$ cup	Vegetable Soup*/** ##Turkey Deli Sandwich*	1 sand	Baked Chicken Scandia #Steamed Rice	2 svg 3/4 cup	Fresh Apple
~	Turkey Sausage Links	2 ea	##Turkey Deli Sandwich* #Saltine Crakers	l nko	Green Salad**	1 cup	l wh
ay	#Waffles	3 ea	Fresh Orange*	1 PAS	Lite French Dressing	l oz	- ""
Ú	Spiced Apple Topping	$1/3 \mathrm{cup}$	Fluid Skim Milk	l ea		1/2 cup	
Ar	Spiced Apple Topping Fluid Skim Milk	2 ea		1 - 4	##WG Dinner Roll	1/2 eup	
rdź	Syrup	l oz			Fluid Skim Milk	l ea	
Saturday - Day 7							
S							
		M 34 % 71	a da a t		/m 1//2 /		
	*Vitamin C	**Vitamin A	Legume		#Bread/Grain		## (WG) Whole Grain

		т	os Angeles County Pro				
C1- 2	D		os Angeles County Pro		epartment		VICTOR OF CONTRACTOR
Cycle 3	B - Barry J. Nidorf Juvenile Hall BREAKFAST	FROM:	LUNCH	TO:	DINNER		SNACK
DAY / DATE	Item	Svg	Item	Svg	Item	Svg	Item
	Fresh Orange*	l wh	Turkey Hot Dog on	l ea	#Spaghetti w∕	l, 1/2 cup	
	##Cinnamon Oatmeal	l cup	##Whole Wheat Bun		Meatsauce		##
-	Scrambled Egg	1/2 cup	Ketchup	l ea	#Garlic Bread	l ea	Granola Bar
Jay	Hash Browns	3/4 cup	Ketchup Mustard	l ea	Green Salad**	l cup	1 bar
Ú	##WG Toast	2 slice	Baked Beans***	l cup	Lite French Dressing	l oz	
ay .	Fluid Skim Milk		Coleslaw*	l cup	Sliced Peaches	1/2 cup	
ğ	Jelly		Cantaloupe**		Fluid Skim Milk	l ea	
Sunday - Day I	Spread	l ea	Fluid Skim Milk	l ea	Coconut Pudding	l cup	
	Dingenerale Chamber*	1/2	Proveded Chielens Sand an	1.55	Porcupine Meatballs w/	2.2	
	Pineapple Chunks* ##WG Cold Cereal		Breaded Chicken Sand on ##WG Hamburger Bun		Tomato Sauce*	2, 3 oz	
2	Turkey Sausage Patty	3/4 cup	Lettuce** & Tomatoes*		##Brown Rice Pilaf	l cup	Fresh Apple
ay	#Bagel		Ketchup		Cauliflower*	1/2 cup	1 whole
ñ	Fluid Skim Milk	2 00	Mustard		Garden Salad*/**	1/2 cup	1 whoic
à	LF Cream Cheese	2 ea 2 T	Baked Potato*		Lite French Dressing	l oz	
- Ta	Jelly		Spinach Salad**	l cup	##WG Bread	2 slice	
ğ	Jeny	I Ca	Lite 1000 Island Dressing	loz	Fluid Skim Milk	l ea	
Monday - Day 2	1		Pear Halves		Cherry Crisp	l svg	
-	1		Fluid Skim Milk	l/2 cup	Cherry Crisp	1 Svg	
	1		Spread	l ea			
	Orange Juice*	2 407	##Turkey Bagel Sandwich		Pork Chops	4 oz	
	#Cream of Wheat	1 cup	##Turkey Bagel Sandwich Bean Soup***	1 cup	Baked Sweet Potato**	1 whole	
r	#French Toast	2 slice	Saltine Crackers	l nk	Green Beans	1/2 cup	Fresh Orange*
1 uesday - Day 3	Turkey Sausage Links		Garden Salad */**	1 cup	Applesauce*	1/2 cup	1 whole
	Fluid Skim Milk		Lite Ranch Dressing	107	Applesauce* ##WG Dinner Roll	2 roll	1 whole
à	Syrup		Pear Halves	1/2  cup	Spread	l tsp	
(g)	Spread	1 ea	Fluid Skim Milk	l ea	Fluid Skim Milk	2 ea	
S	Sugar Packet	l ea		I cu	#Spice Cake	l svg	
						10.8	
	Fresh Banana	1 wh	BBQ Beef on	l ea	Chicken Fajitas w/	2 svg	
4			##WG Hamburger Bun		#Flour Tortillas	2018	##
ay	Sliced Ham	3 oz	Baked Beans***	l cup	Salsa*	1/4 cup	Graham Cracker
ä	##WG Toast		Baked Potato		Lite Sour Cream	2 T	4 sq
Wednesday - Day 4	Hash Browns	1 cup	Steamed Broccoli**/*	1/2 cup	Vegetable Soup**	l cup	1
	Fluid Skim Milk	2 ea	Mandarin Oranges*	$1/2 \mathrm{cup}$	∦Saltine Crackers	l pk	
GS			Fluid Skim Milk	l ea		l cup	
5					Lite Italian Dressing	l oz	
ĕ					Sliced Peaches	1/2 cup	
\$					Fluid Skim Milk	l ea	
	Fresh Orange*	l wh	<sup>≉</sup> Pork Burrito	2 ea	Country Fried Steak	2 svg	
	#Grits	3/4 cup	#Spanish Rice Salsa* Apricot Halves**	l cup	Scalloped Potatoes	l cup	##
<u>S</u>	Scrambled Eggs	l/2 cup	Salsa*	1/4 cup	Whole Kernel Corn	1/2 cup	Granola Bar
e.	Bacon	2 slice	Apricot Halves**	1/2 cup	Fruit Salad	1/2 cup	1 Bar
ay - Day 5	##WG Toast	2 slice	Garden Salad*/**	l cup	##WG Bread	1 slice	
ay	Fluid Skim Milk	l ea	Lite French Dressing	l oz	Fluid Skim Milk	2 ea	
Inursa			Fluid Skim Milk	l ea			
	Sliced Peaches	1/2 cup	Turkey Polish Sausage	4 oz	#Lasagna w∕ Beef	2 svg	
	##WG Cold Cereal	3/4 cup	Ranch Style Beans***	l cup	#Soft Bread Stick	2 stick	
o	#Pancakes	3 ea	#Mac N Cheese	1/2 cup	Spinach** Pineapple Chunks*	1/2 cup	Fresh Banana
Friday - Day o	Turkey Sausage Patty		Cucumber/Tomato Salad*	l cup	Pineapple Chunks*	1/2 cup	1 whole
	Fluid Skim Milk	2 ea	##WG Bread		Fluid Skim Milk	l ea	
à	Syrup	l oz	Fresh Apple	l wh			
1			Fluid Skim Milk	l ea			
-							
	Orange Juice*	2, 4oz	#Pizza w/ Ground Beef		Honey Lemon Chicken	2 svg	
~	##WG Cold Cereal	3/4 cup	Garden Salad*/**	1 cup	Baked Potato* Carrots**	l ea	## Craham Craalier
ay .	#Banana Bread Squares	1 ea	Lite Ranch Dressing	1 02	Carrots" "	1/2 cup	Graham Cracker
Ë	Cheesy Egg Scramble	1 cup	Minestrone Soup*/**/***	1 cup	Pear Halves	1/2 cup	4 sq
à	Fluid Skim Milk	2 ea	#Saltine Crackers Fruit Salad*/**	1 pkg	##Cornbread Fluid Skim Milk	1 svg	
(ja			Fluid Skim Milk		Vanilla Ice Cream	1/2 our	
saturday - Day /				1 ea		1/2 cup	
0							

Los Angeles County Probatio	n Denartment
LUS Aligeres Coulley I Topacio	n Department

Description         Sea (1)         Sea (1)		TO:	J. Nidorf Juvenile Hall FROM:		
Presh Banana         1 wh         Vegetable Soup?'*         1 cop         File         Back         2 seg           ##WGC Coll Cered         3/4 cop         Wf tarky Dell Stadvich         1 cop         File         1 cop         1 co					SNACK
BitWG Cold Careal         3/4 cap         [Saltine Cackers         1 pk         [Recode]/**         1/2 cap           BitWG Cold Careal         2 cs         [Piruky Dath Sandwich         1 cs         [Caread Sald**         1 cap           BitWG Cold Careal         2 cs         [Piruky Dath Sandwich         1 cs         [Caread Sald**         1 cap           BitWG Cold Careal         2 cs         [Piruky Dath Sald**         1 cs         [Piruky Dath Sald**         1 csp           Bitwa Dath Sald**         2 cs         [Piruky Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp           Bitwa Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp           Bitwa Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp           Bitwa Dath Sald**         1 cs         [Piruky Dath Sald**         1 csp         [Piruky Dath Sald**         1 csp           Bitwa Dath Sald**         1 csp         [Piruky Dath Sald***         1 csp         [Piruky Dath Sald***         1 csp           Bitwa Dath Sald**         1 csp         [Piruky Dath Sald****         1 csp         [Piruky Dath Sald***         1 csp           Bitwa Dath Sald**         1 csp         [Piruky Dath		Svg Item	Item Svg Item	Svg Item	Svg Item
Mage         Mage         Low         Freed         Second State         Life Falland Dressing         Low         Freed           Non-Fact         Freed         Freed<		l plu Brocoli*/**	Cold Corcel 3/4 cup #Soltino Creekers	l pl/ Brocooli*/**	
Son-Fat Yagurt         6 cc         Fresh Orange*         1 wh         Lite Italian Dressing         1 cc           Fluid Skim Milk         2 ca         Fluid Skim Milk         1 ca         ##WC Fluid Skim Milk         1 ca           Paragapt         Chanke*         1 / 2 cap         Fluid Skim Milk         1 ca         ##WC Fluid Skim Milk         1 ca           Paragapt         Chanke*         1 / 2 cap         Fluid Skim Milk         1 cap         ##WE Fluid Skim Milk         1 cap           Paragapt         Chanke*         1 / 2 cap         Fluid Skim Milk         1 cap         ##WE Fluid Skim Milk         1 cap           Paragapt         Chanke*         1 / 2 cap         Fluid Skim Milk         1 cap         ##WE Fluid Skim Milk         1 cap           Spread         1 ca         Royal Brownie         1 wg         ##WE Fluid Skim Milk         2 cap         ##WE Fluid Skim Milk <td></td> <td></td> <td>3 Cold Cerear 5/4 cup #Saithe Crackers</td> <td></td> <td></td>			3 Cold Cerear 5/4 cup #Saithe Crackers		
Pincapple Chunks**         1/2 cup         Teriyald Chicken Bowl w/         Issg         Roast Beel w/         4 cor           ##Cinnamon Oxtmal         1 cup         Brocodi & Cartos*/** w/         Brocodi & Cartos*/**         I cup         Francisco         Syraa         I cup         Francisco         Syraa         I cup         Francisco         Syraa         I cup         Francisco         Syraa         I cup         Francisco         I cup         Fran			akiast Sandwich 2 ea ##Turkey Dell Sandwich		
Pincapple Chunks**         1/2 cup         Teriyaki Chicken Bowl w/         1 seg         Roast Beel w/         4 coc           #/Cinnamon Outmail         1 cup         Brocoli & Cartos*/** w/         Brown Gravy         1/4 cup         i           #/Binnpkin Muffin         2 ca         #/Steamed Rice         1 cup         Mashed Potatoos         3/4 cup         i           Sprad         1 ca         Fesh Apple         1 twh         Mixed Vogetables**         1 /2 cup           Sprad         1 ca         Royal Evonie         1 seg         Inter interval         1 cup           Sprad         1 ca         Royal Evonie         1 seg         1 seg         1 seg         1 seg           Applessucc*         1 /2 cup         #/Nachos & Ground Beef         2 seg         Baed Chicatoos         1 cup         7 cup           Hash Browns         5 /4 cup         Salar         1 /4 cup         Garden Stala/***         1 cup         1 seg         1 seg </td <td></td> <td></td> <td></td> <td></td> <td></td>					
Pincapple Chunks**         1/2 cup         Teriyaki Chicken Bowl w/         1 seg         Roast Beel w/         4 coc           #/Cinnamon Outmail         1 cup         Brocoli & Cartos*/** w/         Brown Gravy         1/4 cup         i           #/Binnpkin Muffin         2 ca         #/Steamed Rice         1 cup         Mashed Potatoos         3/4 cup         i           Sprad         1 ca         Fesh Apple         1 twh         Mixed Vogetables**         1 /2 cup           Sprad         1 ca         Royal Evonie         1 seg         Inter interval         1 cup           Sprad         1 ca         Royal Evonie         1 seg         1 seg         1 seg         1 seg           Applessucc*         1 /2 cup         #/Nachos & Ground Beef         2 seg         Baed Chicatoos         1 cup         7 cup           Hash Browns         5 /4 cup         Salar         1 /4 cup         Garden Stala/***         1 cup         1 seg         1 seg </td <td>aid Skim Milk</td> <td></td> <td>Skim Milk 2 ea Fluid Skim Milk</td> <td></td> <td></td>	aid Skim Milk		Skim Milk 2 ea Fluid Skim Milk		
Pincapple Chunks**         1/2 cup         Teriyaki Chicken Bowl w/         1 seg         Roast Beel w/         4 coc           #/Cinnamon Outmail         1 cup         Brocoli & Cartos*/** w/         Brown Gravy         1/4 cup         i           #/Binnpkin Muffin         2 ca         #/Steamed Rice         1 cup         Mashed Potatoos         3/4 cup         i           Sprad         1 ca         Fesh Apple         1 twh         Mixed Vogetables**         1 /2 cup           Sprad         1 ca         Royal Evonie         1 seg         Inter interval         1 cup           Sprad         1 ca         Royal Evonie         1 seg         1 seg         1 seg         1 seg           Applessucc*         1 /2 cup         #/Nachos & Ground Beef         2 seg         Baed Chicatoos         1 cup         7 cup           Hash Browns         5 /4 cup         Salar         1 /4 cup         Garden Stala/***         1 cup         1 seg         1 seg </td <td></td> <td></td> <td></td> <td></td> <td></td>					
Pincapple Chunks*         1/2 cup         Teriyaki Chicken Bowl w/         Issg         Roast Beel w/         4 coc           ##Cinnamon Outmeal         1 cup         Brocoli & Cartots*/** w/         Brocoli & Cartots*/**         I cup         Fraid Skim Milk         1 cup         Fraid Skim Milk         2 sup         Fraid Skim Milk         1 cup         Fraid Ski					l svg
$ \begin{array}{ c                                   $		Whipped Topping		Whipped Topping	l oz
##Cinhamon Qatmeal         1 cup         Brown Gravy         1/4 cup         7/4 cup           ##Unifikam Muffin         2 cal         Witterned Risk         1 cup         Mised Vegatabes**         1/2 cup         1 cup           Fluid Skim Mufk         1 cat         Mised Vegatabes**         1/2 cup         1 cup         1 cup           Spread         1 cat         Royal Brownie         1 seg         1 cup         1 cup           Spread         1 cat         Royal Brownie         1 seg         1 cup         1 cup           Spread         1 cat         Royal Brownie         1 seg         1 cup         1 cup           #Pancakee         3 cat         Pinto Braus***         1 cup         Pancakee         1 cup         1 cup           #Pancakee         3 cat         Pinto Braus***         1 cup         Pancakee         1 cup         1 cup         Cucumber Scroatos Suld*         1 cup           Spread         1 cat         Life French Dressing         1 cup         1 cup         Cucumber Scroatos Suld*         2 seg           % Critis         1 cup         Life Kanch Dip         1 cup         1 cup         1 cup         1 cup         1 cup           Spread         1 cup         Life Kanch Dip         1 cup <td>noannla Chunlia*</td> <td>Lorg Doost Pastur/</td> <td>nde Chundrott I/2 oun Tariyolri Chistron Poud uv/</td> <td>Lava Deast Peefuu/</td> <td>4 az</td>	noannla Chunlia*	Lorg Doost Pastur/	nde Chundrott I/2 oun Tariyolri Chistron Poud uv/	Lava Deast Peefuu/	4 az
Applesauce*       1/2 cup       #// Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         # Applesauce*       3/4 cup       Salas*       1 cup       Parslied Potatoes       1 cup         Sliced Ham       3/4 cup       Salas*       1/4 cup       Carrots**       1/2 cup         Fluid Skim Milk       1 ca       Garden Salad***       1 cup       #// Cup       Salas*       1 cup         Syread       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca         Syrup       1 ca       Lite Ranch Dip       1 cup       #/// Shown Gravy       2 svg         # Worlfles       3 ca       Baked Chicken       2 svg       #/// Shown Gravy       2 cop         # Worlfles       3 ca       Baked Chicken       2 svg       #// Shown Gravy       2 cop         # Worlfles       3 ca       Baked Chicken       1 cup       I// Por       #// Shown Gravy       2 cop         # Worlfles       3 cup       1 cup       Lite Ranch Dip       1 cup       #// Shown Gravy       2 cop         # Worlfles       3 cup       1 cup       Herd Lite Chedar Cheese       2 trip       Green Beas       1/2 cup       I// Shown Gravy       2 cop         # Worlfles			inamon Oatmeal I cup Broccoll & Carrots*/** W/		
Applesauce*       1/2 cup       #/Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Salas*       1 cup       Parshed Pratoes       1 cup         Sliced Ham       3/4 cup       Salas*       1/4 cup       Carrost**       1/2 cup       Graham         Sliced Ham       3/2 cup       4/2 cup       Graham       2 size       4         Syrop       1 ca       Garden Salad***       1 cup       #/WO Bread       2 size       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         %Grits       3 cup       A and Back Dorato* w/       1/2 pa       #/#Rown Gravy       2 ca       Fresh         %Waffles       3 ca       #/#Rown Salad**       1 cup       I're Ranch Dip       1 cup       #/#Rown Gravy       2 ca       Fresh Orange*       1 /2 cup       #/#Rown Gravy       2 ca       Fresh       1 cup       #/#Rown Salad**       1 cup       #/##Rown Rice Plaf       1 cup       1 cup       #/##Rown Rice Plaf       1 cup       1 cup       #/#WO Gread       1 size       1 cup       #/#WO Gread       1 cup       #/#WO Gread       1 cup       #/#WO Gread       1 cup			pkin Mumin 2 ea #Steamed Rice		
Applesauce*       1/2 cup       ##Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Sals*       1 cup       Parslied Potatoes       1 cup         Sliced Ham       3/4 cup       Sals*       1/4 cup       Carcors**       1/2 cup       Graham         Sliced Ham       1 ca       Garden Salad***       1 cup       ##WG Bread       2 slice       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         Syrup       1 ca       Lite Ranch Dip       1 cap       Helred LF Chedar Cheese       2 mon Gravy       2 cap         #Woffles       3 ca       Baked Potato* w/       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Rice Plaf       1 cup         Syrup       1 ca       ##Woffles       1 cap       ##Woffles       1 cap         Syrup       1 ca       ##Woffles       1 cap		I wn Mixed Vegetables" *	3rowns 3/4 cup Fresh Apple	I wn Mixed Vegetables**	
Applesauce*       1/2 cup       ##Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Sals*       1 cup       Parslied Potatoes       1 cup         Sliced Ham       3/4 cup       Sals*       1/4 cup       Carcors**       1/2 cup       Graham         Sliced Ham       1 ca       Garden Salad***       1 cup       ##WG Bread       2 slice       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         Syrup       1 ca       Lite Ranch Dip       1 cap       Helred LF Chedar Cheese       2 mon Gravy       2 cap         #Woffles       3 ca       Baked Potato* w/       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Gravy       2 cap         #Woffles       3 ca       Baked Potato*       1/2 cup       ##Rown Rice Plaf       1 cup         Syrup       1 ca       ##Woffles       1 cap       ##Woffles       1 cap         Syrup       1 ca       ##Woffles       1 cap					
Applesance*       1/2 cup       ##Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Sals*       1 cup       Parslied Potatoes       1 cup         Shiced Ham       3 oc       #Spanish Rice       1/2 cup       #Wachos & Carcost**       1/2 cup       Graham         Shiced Ham       1 ca       Garden Salad***       1 cup       #WG Bread       2 slice       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         % Grats       1 cup       Lite Ranch Dip       1 cup       K#Rown Gravy       2 oc       2 svg         # Woffles       3 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       3 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       1 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       1 ca       ##Rown Rice Plaf       1 cup       1 cup         Yut       Fluid Skim Milk       1 ca       ##Woffles       1 ca       ##Woffles	read		1 l ea Royal Brownie		
Applesauce*       1/2 cup       ##Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Sals*       1 cup       Parslied Potatoes       1 cup         Sliced Ham       3/4 cup       Sals*       1/4 cup       Carrost**       1/2 cup       Graham         Sliced Ham       1 ca       Garden Salad***       1 cup       ##WG Bread       2 slice       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         Syrup       1 ca       Lite Ranch Dip       1 cap       Helred LF Chedar Cheese       2 m/2       ##Fluid Skim Milk       1 cap         Worffles       3 ca       Baked Potato* w/       1/2 cup       ##Rown Gravy       2 cap         #Worffles       3 ca       Baked Potato* w/       1/2 cup       ##Rown Gravy       2 cap         Syrup       1 ca       ##WG Bread       1 slice       Fruid Skim Milk       1 cap         Syrup       1 cap       ##WG Bread       1 slice       Fruid Skim Milk       1 cap         Syrup       1 cap       ##Worffles       1 cap       ##Worffles       1 cap         Syrup       1 cap       ##Worffles<		Sliced Peaches		Sliced Peaches	1/2 cup
Applesance*       1/2 cup       ##Nachos & Ground Beef       2 svg       Baked Chicken       3 oc         #Pancakes       3/4 cup       Sals*       1 cup       Parslied Potatoes       1 cup         Shiced Ham       3 oc       #Spanish Rice       1/2 cup       #Wachos & Carcost**       1/2 cup       Graham         Shiced Ham       1 ca       Garden Salad***       1 cup       #WG Bread       2 slice       4         Syrup       1 ca       Lite French Dressing       1 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         % Grats       1 cup       Lite Ranch Dip       1 cup       K#Rown Gravy       2 oc       2 svg         # Woffles       3 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       3 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       1 ca       ##Rown Rice Plaf       1 cup       Fluid Skim Milk       1 ca         Yup       1 ca       ##Woffles       1 ca       ##Rown Rice Plaf       1 cup       1 cup         Yut       Fluid Skim Milk       1 ca       ##Woffles       1 ca       ##Woffles		##WG Dinner Roll		##WG Dinner Roll	1 roll
#Pancakes       3 ca       Pintos Beans***       1 cup       1 cup       7         Hash Browns       3 cup       %panish Rice       1/2 cup       Carrots**       1/2 cup       Graham         Sliced Ham       3 cu       %panish Rice       1/2 cup       %WG Bread       2 slice       4         Spread       1 ca       Lite French Dressing       1 ca       Fluid Skim Milk       1 ca       5         Orange Juice*       2, 4 cc       Chicken Strips w/       6 strip       Salisbury Steak       2 svg         %Grits       1 cup       Lite Ranch Dip       1 cup       w/ Brown Rice Pilaf       1 cup       Free         Wuffles       1 cup       Lite Ranch Dip       1 cup       w/ Brown Rice Pilaf       1 cup       Free         Wuffles       1 cup       1 cup       Kim Milk       1 ca       W/ Brown Rice Pilaf       1 cup       Free         Syrup       1 ca       %WG Bread       1 slice       Kim Milk       1 ca       Freid Salad***       1 / 2 cup       Freid Salad***       1 cup       7 / 2 cup       Filuid Skim Milk       1 ca       Freid Salad*/**       1 / 2 cup       Filuid S		Fluid Skim Milk		Fluid Skim Milk	2 ea
$ \begin{cases} \# Pancakes & 3 ea   Pintos Beans***   1 cup   Garades   1/2 cup   Graham   2/2 cup   Graham   2/2 cup   2/2 cup$	mlesauce*	2 svø Baked Chicken	sauce* 1/2 cup ##Nachos & Ground Beef	2 svø Baked Chicken	3.07
Image 1Hash Browns Slice $3/4 \operatorname{cup}$ Slast* (Parabam Surgers) $1/2 \operatorname{cup}$ (Curumber & Tomato Salad* $1/2 \operatorname{cup}$ (Curumber & Tomato Salad* $1/2 \operatorname{cup}$ (Parabam AWG Bread $1/2 \operatorname{cup}$ (Curumber & Tomato Salad* $1/2 \operatorname{cup}$ (Parabam AWG Bread $1/2 \operatorname{cup}$ (Curumber & Tomato Salad* $1/2 \operatorname{cup}$ (Parabam AWG Bread $1/2 \operatorname{cup}$ (Parabam AWG Bread $1/2 \operatorname{cup}$ (Curumber & Tomato Salad* $1/2 \operatorname{cup}$ (Parabam (Parabam AWG Bread $1/2 \operatorname{cup}$ (Parabam (Para		L cup Parslied Potatoes		L cup Parslied Potatoes	
Sliced Ham       3 oz       #Spanish Rice       1/2 cup       #Watting Sterad       2 slice       4         Fluid Skim Milk       1 ca       Garden Salad***       1 cup       #Wwatting Sterad       2 slice       4         Syread       1 ca       Huid Skim Milk       1 ca       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         Syrup       1 oz       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca         Orange Juice*       2, 4 oz       Chicken Strips w/       6 strip       Salisbury Steak       2 svg         #Waffles       3 cal       Haked Potato* w/       1/2 cup       WBrown Gravy       2 ca         Wyery Sausage Patry       2 ca       Melded LF Cheddar Cheese       1 ca       #Broid Skim Milk       1 ca         Syrup       1 ca       Fluid Skim Milk       1 ca       #Broid Skim Milk       1 ca       #Broid Skim Milk       1 ca         Par Halves       1/2 cup       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca       #Broid Skim Milk       1 ca         Syrup       1 ca       Fluid Skim Milk       1 ca       Fluid Skim Milk       1 ca       #Broid Skim Milk       1 ca         Fresh Orange*		1/4 cup Carrots**		1/4 cup    Carrots**	1/2 cup Graham Crac
Orange Juice*       2, 4 cz         # Grits       1 cup         # Waffles       3 ca         Baked Potato* w/       1/2 pot         # Waffles       3 ca         Baked Potato* w/       1/2 pot         # Waffles       3 ca         Syrup       2 ca         W Brown Rice Pilaf       1 cup         Fluid Skim Milk       1 ea         Syrup       1 cz         Syrup       1 cz         Par Halves       1/2 cup         Fresh Orange*       1 wh         ##WG Cold Cereal       1,1/2 cup         ##WG Cold Cereal       1,1/2 cup         ##WG Toast       2 slice         Fluid Skim Milk       1 ea         Fluid Skim Milk       2 slice         Ketchup       1 ea         ##WG Toast       2 slice         Fluid Skim Milk       2 slice         Flui		1/4 cup Carrots""	5/4 Cup Salsa"	1/2 cup Currots""	1/2 cup Granam Crac
Orange Juice*       2, 4 cz         # Grits       1 cup         # Waffles       3 ca         Baked Potato* w/       1/2 pot         # Waffles       3 ca         Baked Potato* w/       1/2 pot         # Waffles       3 ca         Syrup       2 ca         W Brown Rice Pilaf       1 cup         Fluid Skim Milk       1 ea         Syrup       1 cz         Syrup       1 cz         Par Halves       1/2 cup         Fresh Orange*       1 wh         ##WG Cold Cereal       1,1/2 cup         ##WG Cold Cereal       1,1/2 cup         ##WG Toast       2 slice         Fluid Skim Milk       1 ea         Fluid Skim Milk       2 slice         Ketchup       1 ea         ##WG Toast       2 slice         Fluid Skim Milk       2 slice         Flui		1/2 cup Cucumber & Tomato Salad*		1/2 cup Cucumber & Tomato Salad*	1/2 cup 4 sq
Orange Juice*       2, 4 cz         #Grits       1 cup         #Grits       1 cup         #Walfles       3 ca         Baked Potato*       1/2 pct         #Walfles       3 ca         Turkey Sausage Patty       2 ca         #Walfles       3 ca         Syrup       1 ca         Pluid Skim Milk       1 ca         Part Halves       1 cup         Syrup       1 cz         Part Halves       1/2 cup         Fresh Orange*       1 wh         #MWG Cold Cereal       1,1/2 cup         #WWG Cold Cereal       1,1/2 cup         #WWG Codd Cereal       1,1/2 cup         #WWG Toast       2 slice         Fluid Skim Milk       1 ca         Part Halves       1/2 cup         #WWG Toast       2 slice         Ketchup       1 ca         Gorda Careal       1,1/2 cup         #WWG Toast       2 slice         Fluid Skim Milk       2 ca         Ketchup       1 ca         Veggie Egg Roll       1 ca         Spread       1 ca         Spread       1 cap         Coleslaw*       1/2 cup		I cup∥ ##WG Bread		I cup ∦#WG Bread	
Orange Juice*       2, 4 cz         #Grits       1 cup         #Grits       1 cup         #Walles       3 ca         Baked Potato*       1/2 pat         #Walles       3 ca         Turkey Sausage Patty       2 ca         #Walles       3 ca         Syrup       1 ca         9       1 ca         1 ca       1 ca         1 ca       1 ca         1 ca       1	read	1 oz Fluid Skim Milk		1 oz Fluid Skim Milk	l ea
Orange Juice*       2, 4 cz         #Grits       1 cup         #Grits       1 cup         #Walles       3 ca         Baked Potato*       1/2 pat         #Walles       3 ca         Turkey Sausage Patty       2 ca         #Walles       3 ca         Syrup       1 ca         9       1 ca         1 ca       1 ca         1 ca       1 ca         1 ca       1	rup	l ea	1 oz Fluid Skim Milk	l ea	
	ange Juice*	6 strip Salisbury Steak	e Juice* 2, 4 oz Chicken Strips w/	6 strip Salisbury Steak	
	Grits	l oz w/ Brown Gravy	s l cup Lite Ranch Dip	l oz w/ Brown Gravy	2 oz
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\#$ WG Cold Cereal1 wh $\#$ Whole Wheat Bun1 ea 1 ea Garden Salad*/**1 cup 1 cup Garden Salad*/** $\#$ WG Toast2 slice1 curu Cex Tomatoes*2 lf, 4 slc1 itre French Dressing1 oz $\#$ WG Toast2 slice1 curu Litre Cex Tomatoes*2 lf, 4 slc1 itre Hayoo1 eaSpread1 eaBaked Beans***1 curuVeggie Egg Roll1 eaSpread1 eaBaked Beans***1 curuFresh Apple1 whColeslaw*1/2 curuFresh Apple1 whCheves the Maxim Milk1 eaFluid Skim Milk1 eaSliced Peaches1/2 curuRoast Beef & 3 ozBaked Cajun Chicken2 svg%Cream of Wheat1 curuIF Cheddar Cheese on2 ozSweet Potatoes**1/2 curu%#WG Toast1 sliceLettuce & Tomatoes*2 lf, 4 slc1 ite French Dressing1 oz%#WG Toast1 sliceLettuce & Tomatoes*2 lf, 4 slc1 ite French Dressing1 oz%#WG Toast1 sliceLettuce & Tomatoes*2 lf, 4 slc1 ite French Dressing1 oz%gar Packet1 sliceH#Mustard/Lite Mayo1 pkt ca1 wh1 follSpread1 eaSpread1 eaSugar Packet1 curuFluid Skim Milk2 eaW#WG Cold Cereal1 eaWatard/Lite Mayo1 pkt curu1 curuFluid Skim Milk2 eaW#WG Cold Cereal1 eaWatard/Lite Mayo1 pkt curu1 curu	Vaffles	1/2 pot ##Brown Rice Pilaf	fles 3 ea Baked Potato* w/	1/2 pot ##Brown Rice Pilaf	1 cup Fresh Banar
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\mu$ Hamburger on $\#$ Whole Wheat Bun1 ea $1$ ea $Garden Salad*/**$ 1 cup $Garden Salad*/**$ $\#WG Cold Cereal1, 1/2 cup\#WG Toast2 slice1 cup1 cup1 cupFluid Skim Milk2 ca1 cup1 cup1 cup1 cup1 cupSpread1 ca1 cup1 cup1 cup1 cup1 cupSiced Peaches1/2 cup\#Cream of Wheat1 cup1 cup1 cupSliced Peaches1/2 cup\#WG Toast1 cup1 cup1 cupSugar Packet1 cup1 cup1 cup1 cupSpread1 cup1 cup1 cup1 cup$	rkev Sausage Patty		v Sausage Patty 2 ea Melted LF Cheddar Cheese		1/2 cup 1 Whole
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\mu$ Hamburger on $\#$ Whole Wheat Bun1 ea $1$ ea $Garden Salad*/**$ 1 cup $Garden Salad*/**$ $\#WG Cold Cereal1, 1/2 cup\#WG Toast2 slice1 cup1 cup1 cupFluid Skim Milk2 ca1 cup1 cup1 cup1 cup1 cupSpread1 ca1 cup1 cup1 cup1 cup1 cupSiced Peaches1/2 cup\#Cream of Wheat1 cup1 cup1 cupSliced Peaches1/2 cup\#WG Toast1 cup1 cup1 cupSugar Packet1 cup1 cup1 cup1 cupSpread1 cup1 cup1 cup1 cup$	aid Skim Milk	1 slice Fruit Salad*/**	Skim Milk l ea ##WG Bread	l slice Fruit Salad*/**	
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\#$ WG Cold Cereal1 wh $\#$ WMole Wheat Bun1 ea 1 ea Garden Salad*/**1/2 cup Garden Salad*/** $\#$ WG Cold Cereal3/4 cupLettuce & Tomatoes*2 lf, 4 slcLite French Dressing1 oz $\#$ WG Toast2 sliceKetchup1 ea Lite Mayo1 ea Broccol***1 cupGarden Salad*/**1 cupSpread1 ea Coleslaw*Lite Mayo1 ea Lite Mayo1 ea Pried Rice1 cupGran Let CupSliced Peaches1/2 cup Fluid Skim Milk1 ea Coleslaw*1/2 cup Fluid Skim Milk1 ea Let1 ea Pried Rice1 wh Let Fresh AppleSliced Peaches1/2 cup Fluid Skim MilkRoast Beef & 3 oz Let Cream of WheatNoast Beef & 3 oz Sweet Potatoes**1/2 cup Fresh Apple7 modelBacon2 stripsNustard/Lite Mayo1 plate a Lettuce & Tomatoes*2 lf, 4 slc1 cup Fresh Orange*1 oz Pried Rice##WG Toast1 sliceLettuce & Tomatoes*2 lf, 4 slc1 cup Fresh Orange*1 oz Pried Rice4Spread1 a Bozon1 modl1 plate a Sugar Packet1 a Bozon1 noll1 oz Priesh Orange*1 oz Priesh Orange*Spread1 a Roast Balad*/**1 cup Coled Cereal1 a Roast Bill Pickle Chips1 /4 cup Priesh Orange*1 oz Priesh Orange*4Spread1 a Roastalad*/**1 cup Priesh Orange*1 modl1 modlSpread1 a Roastalad*/**			l oz Spinach Salad**		
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\#$ WG Cold Cereal1 wh $\#$ Whole Wheat Bun1 ea 1 ea Garden Salad*/**1 cup 1 cup Garden Salad*/** $\#$ WG Toast2 slice1 curu Cex Tomatoes*2 lf, 4 slc1 itre French Dressing1 oz $\#$ WG Toast2 slice1 curu Lite Kried Rice1 cupGraanSpread1 ea Eggs1 curu Lite Mayoo1 ea Egge Egg Roll1 ea Baced Beans***1 cup Fresh Apple1 curu Fresh AppleSliced Peaches1/2 curu Fluid Skim Milk1 curu Coleslaw*1/2 curu Fluid Skim Milk1 ea EquitarianSliced Peaches1/2 curu Fluid Skim Milk1 ea Elite Cream of Wheat1 curu Fluid Skim Milk1 ea Elite Cream of WheatSliced Peaches1/2 curu ##WG Toast1 slice Elite Cream of Spread1 slice Elite Cream of Spread1 slice Elite Cheddar Cheese on Elite Mayoo2 slice Garden Salad*/**1 curu Fresh Orange*Bacon2 strips Mustard/Lite Mayo1 plate a Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***Sugar Packet1 slice Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***Sugar Packet1 slice Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***Sugar Packet1 slice Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup***1 curu Elite Kream Soup*** <t< td=""><td>rup .</td><td></td><td>Lite Italian Dressing</td><td></td><td></td></t<>	rup .		Lite Italian Dressing		
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $\mu$ Hamburger on $\#$ Whole Wheat Bun1 ea $1$ ea $Garden Salad*/**$ 1 cup $Garden Salad*/**$ $\#WG Cold Cereal1, 1/2 cup\#WG Toast2 slice1 cup1 cup1 cupFluid Skim Milk2 ca1 cup1 cup1 cup1 cup1 cupSpread1 ca1 cup1 cup1 cup1 cup1 cupSiced Peaches1/2 cup\#Cream of Wheat1 cup1 cup1 cupSliced Peaches1/2 cup\#WG Toast1 cup1 cup1 cupSugar Packet1 cup1 cup1 cup1 cupSpread1 cup1 cup1 cup1 cup$			Dear Halves		1 64
Fresh Orange*1 wh $\#$ WG Cold Cereal1 wh $I, I/2$ cup $\#$ WMole Wheat Bun1 ea 1 ea Garden Salad*/**1/1/2 cup (arden Salad*/**) $\#$ WG Cold Cereal $I, I/2$ cup $\#$ WMo Wheat Bun1 ea $I ea$ Turkey Chop Suey $I, I/2$ cup (arden Salad*/**) $\#$ WG Toast2 slice $I ea$ 2 slice Ketchup1 ea $I ea$ $I ter French Dressing$ $I cup1 cupI eaSpread1 eaI eaBaked Beans***1 cupI cupI eaI cupI realI cupSpread1 eaI eaBaked Beans***1 cupI cupI cupI cupI call coloredI call call baked Beans***1 cupI cupI cupI cupI call coloredI call call baked Beans***1 cupI cupI call coloredI call call baked Beans***1 cupI cupI call coloredI call call coloredI cupI cupI call coloredI cupI cupI cupI cupI call colore$					
##WG Cold Cereal       1, 1/2 cup       ##Whole Wheat Bun       1 cal       Garden Salad*/**       1 cup         Cheesy Egg Scramble       3/4 cup       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       7         ##WG Toast       2 slice       Ketchup       1 ea       #Fried Rice       1 cup       Gran         Fluid Skim Milk       2 ea       Lite Mayo       1 ea       Veggie Egg Roll       1 ea       1         Spread       1 ea       Baked Beans***       1 cup       Broccoli***       1/2 cup       Fresh Apple       1 wh         Cantaloupe**       1 cup       Fluid Skim Milk       1 ea       1       1       1         Sliced Peaches       1/2 cup       Roast Beef & 3 oz       Baked Cajun Chicken       2 svg       2         #Cream of Wheat       1 cup       Lft Cheddar Cheese on       2 oz       2       Sweet Potatoes**       1/2 cup       7         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Graham         Sugar Packet       1 sice       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       4         Fluid Skim Milk       1 ea       Bill Pickle Chips <td< td=""><td>1.0*</td><td></td><td></td><td></td><td></td></td<>	1.0*				
##WG Toast       2 slice       Ketchup       1 ea       #Fried Rice       1 cup       Gran         Fluid Skim Milk       2 ea       Lite Mayo       1 ea       Baked Beans***       1 cup       Broccoli*/**       1/2 cup         Spread       1 ea       Baked Beans***       1 cup       Fresh Apple       1 wh         Coleslaw*       1/2 cup       Fresh Apple       1 wh         Cantaloupe**       1 cup       Fluid Skim Milk       1 ea         Fluid Skim Milk       1 ea       Fluid Skim Milk       1 ea         Sliced Peaches       1/2 cup       Roast Beef & 3 oz       Baked Cajun Chicken       2 svg         Scrambled Eggs       1/2 cup       KWG Bread       2 slice       Ranch Style Beans****       1/2 cup         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad****       1 cup         ##WG Toast       1 slice       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       4         Sugar Packet       1 ea       Bean Soup***       1 cup       Fluid Skim Milk       2 ea       1         Spread       1 ea       Watario Granges*       1 /2 cup       I cup       5       1 oz       4       4	esn Orange*	I eal Turkey Chop Suey	Orange <sup>*</sup> I wh Hamburger on	I ea Turkey Chop Suey	1,1/2 cup
	WG Cold Cereal		Gold Cereal I, 1/2 cup		I cup
##WG Toast       2 slice       Ketchup       1ea       #Fried Rice       1 cup       Gran         Fluid Skim Milk       2 ea       Lite Mayo       1 ea       Veggi Egg Roll       1 ea       1         Spread       1 ea       Bake Beans***       1 cup       Broccoli*/**       1/2 cup       1/2 cup         Coleslaw*       1/2 cup       Fresh Apple       1/2 cup       Fresh Apple       1/2 cup         Garadoupe**       1 cup       Fluid Skim Milk       1 ea       1/2 cup       1/2 cup         Sliced Peaches       1/2 cup       Roast Beef &       3 oz       Baked Cajun Chicken       2 svg         %Cream of Wheat       1 cup       LF Cheddar Cheese on       2 oz       Sweet Potatoes**       1/2 cup         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Graham         ##WG Toast       1 slice       Lettuce & Tomatoes*       2 lif, 4 se       Lite French Dressing       1 oz       4         Sugar Packet       1 ea       Wather Nilk       2 ea       Chocolate Cake w/       1 svg         Spread       1 ea       #Salitine Crackers       1 pk       Fluid Skim Milk       2 ea         Sugar Packet       1 ea	ieesy Egg Scramble		y Egg Scramble 3/4 cup Lettuce & Tomatoes*		
Sliced Peaches       1/2 cup         %Cream of Wheat       1 cup         1 cup       Fluid Skim Milk         %Cream of Wheat       1 cup         1 cup       LF Cheddar Cheese on         2 cup       %Cream of Wheat         1 cup       LF Cheddar Cheese on         2 strips       Mustard/Lite Mayo         Bacon       2 strips         Mustard/Lite Mayo       1 pkt ea         %WG Toast       1 slice         Lettuce & Tomatoes*       2 lf, 4 slc         Fluid Skim Milk       1 ea         Sugar Packet       1 ea         9       Potato salad         1 cup       #%Altine Crackers         1 ea       %Saltine Crackers         1 ea       %Saltine Crackers         1 ea       %Altine Oranges*         1 cup       Huid Skim Milk         2 ea       Potato salad         1/2 cup       Kaitine Crackers         1 ea       %Saltine Crackers         1 ea       Fluid Skim Milk         2 ea       Potato salad         1/2 cup       Chocolate Glaze         1 fluid Skim Milk       1 ea         60 cold Cereal       3/4 cup         1 cup	WG Toast		G Toast 2 slice Ketchup		l cup Granola Ba
Sliced Peaches       1/2 cup         %Cream of Wheat       1 cup         1 cup       Fluid Skim Milk         %Cream of Wheat       1 cup         1 cup       LF Cheddar Cheese on         2 cup       %Cream of Wheat         1 cup       LF Cheddar Cheese on         2 strips       Mustard/Lite Mayo         Bacon       2 strips         Mustard/Lite Mayo       1 pkt ea         %WG Toast       1 slice         Lettuce & Tomatoes*       2 lf, 4 slc         Fluid Skim Milk       1 ea         Sugar Packet       1 ea         9       Potato salad         1 cup       #%Altine Crackers         1 ea       %Saltine Crackers         1 ea       %Saltine Crackers         1 ea       %Altine Oranges*         1 cup       Huid Skim Milk         2 ea       Potato salad         1/2 cup       Kaitine Crackers         1 ea       %Saltine Crackers         1 ea       Fluid Skim Milk         2 ea       Potato salad         1/2 cup       Chocolate Glaze         1 fluid Skim Milk       1 ea         60 cold Cereal       3/4 cup         1 cup	uid Skim Milk	l ea Veggie Egg Roll	Skim Milk 2 ea Lite Mayo	1 ea Veggie Egg Roll	
Sliced Peaches       1/2 cup         % Sliced Peaches       1/2 cup         % Cream of Wheat       1 cup         1 cup       1/2 cup         % Cream of Wheat       1 cup         1 cup       1/2 cup         % Cream of Wheat       1 cup         1 cup       1/2 cup         % Cream of Wheat       1 cup         1 cup       1/2 cup         % Scrambled Eggs       1/2 cup         % Bacon       2 strips         % Bacon       2 strips         % WG Toast       1 slice         I cup       1/2 cup         % WG Toast       1 slice         Fluid Skim Milk       1 ea         9 sugar Packet       1 ea         9 spread       1 ea         9 potato salad       1/2 cup         9 Mandarin Oranges*       1/2 cup         1 cup       1/2 cup         1 cup       1/2 cup         1 cup       1 ea         % Sugar Packet       1 ea         1 ea       % Saltine Crackers       1 pk         9 cup       1 ea         9 cup       1 ea         9 cup       1 ea         1 ea       1 ea      <	read	l cup Broccoli*/**	l l ea Baked Beans***	1 cup Broccoli*/**	
Sliced Peaches       1/2 cup         %Cream of Wheat       1 cup         1 cup       Fluid Skim Milk         %Cream of Wheat       1 cup         1 cup       LF Cheddar Cheese on         2 cup       %Cream of Wheat         1 cup       LF Cheddar Cheese on         2 strips       Mustard/Lite Mayo         Bacon       2 strips         Mustard/Lite Mayo       1 pkt ea         %WG Toast       1 slice         Lettuce & Tomatoes*       2 lf, 4 slc         Fluid Skim Milk       1 ea         Sugar Packet       1 ea         9       Potato salad         1 cup       #%Altine Crackers         1 ea       %Saltine Crackers         1 ea       %Saltine Crackers         1 ea       %Altine Oranges*         1 cup       Huid Skim Milk         2 ea       Potato salad         1/2 cup       Kaitine Crackers         1 ea       %Saltine Crackers         1 ea       Fluid Skim Milk         2 ea       Potato salad         1/2 cup       Chocolate Glaze         1 fluid Skim Milk       1 ea         60 cold Cereal       3/4 cup         1 cup		1/2 cup Fresh Apple		1/2 cup Fresh Apple	
Sliced Peaches       1/2 cup         %Cream of Wheat       1 cup         %Scrambled Eggs       1/2 cup         %%WG Toast       1 slice         %HWG Toast       1 slice         %HWG Toast       1 slice         %HWG Toast       1 slice         %Huid Skim Milk       1 ea         Sugar Packet       1 ea         %Serad       1/2 cup         %#WG Toast       1 ea         %Sugar Packet       1 ea         %Saltine Craders       1 pk         Spread       1 ea         %Mandarin Oranges*       1/2 cup         %Mandarin Oranges*					
#Cream of Wheat       1 cup       LF Cheddar Cheese on       2 oz       Sweet Potatoes**       1/2 cup         Scrambled Eggs       1/2 cup       ##WG Bread       2 slice       Ranch Style Beans***       1/2 cup       #         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Mustard/Lite Kap       4         Fluid Skim Milk       1 ea       Dill Pickle Chips       1/4 cup       Fresh Orange*       1 wh       4         Spread       1 ea       Bean Soup***       1 cup       ##WG Dinner Roll       1 roll       1 roll         Spread       1 ea       #Saltine Crackers       1 pk       Fluid Skim Milk       2 ea       2 ea         Mandarin Oranges*       1/2 cup       Chocolate Cake w/       1 svg       1 m         Huid Skim Milk       1 ea       Fluid Skim Milk       1 ea       1 m       1 m         Grange Juice*       2, 4 oz       ##WG Cold Cerea					
#Cream of Wheat       1 cup       LF Cheddar Cheese on       2 oz       Sweet Potatoes**       1/2 cup         Scrambled Eggs       1/2 cup       ##WG Bread       2 slice       Ranch Style Beans***       1/2 cup       #         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Garden Salad*/**       1 cup       Garden Salad*/**       1 cup       #         ##WG Toast       1 slice       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       4         Fluid Skim Milk       1 ea       Bean Soup***       1 cup       ##WG Dinner Roll       1 roll         Spread       1 ea       #Saltine Crackers       1 pk       Fluid Skim Milk       2 ea         Potato salad       1/2 cup       Mandarin Oranges*       1/2 cup       Chocolate Cake w/       1 svg         Mandarin Oranges*       1/2 cup       Fluid Skim Milk       1 ea       1       1       1         WG Cold Cereal       3/4 cun       Winestone Soum**/**/*/       1 cun       %       1/2 cup       1/2 cup	and Panahas	2 og Baled Caine Chielen	Parahas 1/2 and Parat Parat &	3 og Baked Caium Chieleon	2 sug
Scrambled Eggs       1/2 cup       ##WG Bread       2 slice       Ranch Style Beans***       1/2 cup       #         Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Graham         ##WG Toast       1 slice       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       4         Fluid Skim Milk       1 ea       Bean Soup***       1 cup       ##WG Dinner Roll       1 roll         Spread       1 ea       #Saltine Crackers       1 pkt       Fluid Skim Milk       2 ea         Potato salad       1/2 cup       Mandarin Oranges*       1/2 cup       Chocolate Cake w/       1 svg         Mandarin Oranges       1/2 cup       Fluid Skim Milk       1 ea       1/2 cup       1/2 cup         Orange Juice*       2, 4 oz       ##Pizzaburger on a Roll       2 svg       Turkey a la King       1,1/2 cup         ##WG Cold Cereal       3/4 cup       Minestone Soup***/**/*       1 cup       #streamed Rice       1 cup			m of Wheet low I com I E Chedder Cheese		
Bacon       2 strips       Mustard/Lite Mayo       1 pkt ea       Garden Salad*/**       1 cup       Graham         ##WG Toast       1 slice       Lettuce & Tomatoes*       2 lf, 4 slc       Lite French Dressing       1 oz       4         Fluid Skim Milk       1 ea       Dill Pickle Chips       1/4 cup       Fresh Orange*       1 wh         Sugar Packet       1 ea       Bean Soup***       1 cup       ##WG Dinner Roll       1 roll         Spread       1 ea       #Saltine Crackers       1 pk       Fluid Skim Milk       2 ea         Potato salad       1/2 cup       Chocolate Cake w/       1 svg         Mandarin Oranges*       1/2 cup       Chocolate Glaze       1 T         Fluid Skim Milk       1 ea       ##Pizzaburger on a Roll       2 svg       Turkey a la King       1,1/2 cup         ##WG Cold Cereal       3/4 cup       Minestone Soup***/**/*       1 cup       #Steamed Rice       1 cup			h or wheat I cup LF Uneddar Uneese on		
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup     #Steamed Rice     1 cup			bled Eggs 1/2 cup ##WG Bread		
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup     #Steamed Rice     1 cup			2 strips  Mustard/Lite Mayo		
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup     #Steamed Rice     1 cup					
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup     #Steamed Rice     1 cup		1/4 cup Fresh Orange*	Skim Milk 1 ea Dill Pickle Chips	1/4 cup Fresh Orange*	
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4 oz     ##Pizzaburger on a Roll     2 svg       ##WG Cold Cereal     3/4 cup     Minestrone Soun***/**/*     1 cup	gar Packet	1 cup ##WG Dinner Roll	Packet I ea Bean Soup***	1 cup ##WG Dinner Roll	1 roll
Potato salad     1/2 cup     Chocolate Cake w/     1 svg       Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1       Ørange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup		1 pk Fluid Skim Milk	l ea #Saltine Crackers	1 pk Fluid Skim Milk	
Mandarin Oranges*     1/2 cup     Chocolate Glaze     1 T       Fluid Skim Milk     1 ea     1 ea       Orange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup       #Breakfast Burrito w/ Salsa     2 ea     Garden Salad*/**     1 cup       Fluid Skim Milk     2 ea     Lite Italian Dressing     1 oz       Pineapple Chunks*     1/2 cup     I w       Pear Halves     1/2 cup     ##WG Bread     1 slice		1/2 cup Chocolate Cake w/		1/2 cup Chocolate Cake w/	
Image: Display the system     Fluid Skim Milk     1 ea       Orange: Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/** /*     1 cup     #Steamed Rice     1 cup		1/2 cup Chocolate Glaze		1/2 cup Chocolate Glaze	
Orange Juice*     2, 4oz     ##Pizzaburger on a Roll     2 svg     Turkey a la King     1,1/2 cup       ##WG Cold Cereal     3/4 cup     Minestrone Soup***/**/*     1 cup     #Steamed Rice     1 cup					<b>1</b>
##WG Cold Cereal 3/4 cup Minestrone Soup***/**/ 1 cup #Steamed Rice 1 cup	ango Iuico*		$2 4 = \frac{1100}{4 \times 10^{-1}}$		11/2 gur
## WG Cold Cereal     3/4 cup     Minestrone Soup***/**     1 cup     #Steamed Rice     1 cup       #Breakfast Burrito w/ Salsa     2 ca     Garden Salad*/**     1 cup     Orange Glazed Carrots**     1/2 cup     Fresh       Fluid Skim Milk     2 ca     Garden Salad*/**     1 cup     Pineapple Chunks*     1/2 cup     I w       Pear Halves     1/2 cup     Fluid Skim Milk     1 ca     Fluid Skim Milk     1 ca		2 svg Turkey a la King	2, 40Z ##PIZZaburger on a Roll	2 svg   Turkey a la King	
#Breaktast Burrito w/ Salsa       2 ea       Garden Salad*/**       1 cup       Orange Glazed Carrots**       1/2 cup       Fresh         Fluid Skim Milk       2 ea       Lite Italian Dressing       1 oz       Pineapple Chunks*       1/2 cup       1 w         Pear Halves       1/2 cup       ##WG Bread       1 slice         Fluid Skim Milk       1 ea       Fluid Skim Milk       1 ea			3/4 cup Minestrone Soup***/**/*		1 cup
Fluid Skim Milk     2 ea     Lite Italian Dressing     1 oz     Pineapple Chunks*     1/2 cup     1 w       Pear Halves     1/2 cup     ##WG Bread     1 slice       Fluid Skim Milk     1 ea     Fluid Skim Milk     1 ea			ktast Burrito w/ Salsa 2 ea    Garden Salad*/**		1/2 cup Fresh Appl
Pear Halves     1/2 cup     ##WG Bread     1 slice       Fluid Skim Milk     1 ea     Fluid Skim Milk     1 ea	uid Skim Milk	1 oz Pineapple Chunks*	Skim Milk 2 ea Lite Italian Dressing	1 oz Pineapple Chunks*	1/2 cup 1 whole
Fluid Skim Milk     1 ea		1/2 cup ##WG Bread	Pear Halves	1/2 cup ##WG Bread	1 slice
		l ea Fluid Skim Milk		l ea Fluid Skim Milk	

#### Los Angeles County Probation Department

		I	os Angeles County Prob	ation D	epartment		222
Cycle 5	- Barry J. Nidorf Juvenile Hall	FROM:		TO:			Parameter S.
	BREAKFAST		LUNCH		DINNER		SNACK
DAY / DATE	Item Apricot Halves**	Svg 1/2 cup	Item ##Grilled Chicken Wrap*	Svg 1 ea	Item Ground Beef &	Svg 1, 1/2 cup	Item
	##Cinnamon Oatmeal	3/4 cup	Baked Potato* Coleslaw*		#Spanish Rice	i, i/ 2 cup	
_	Scrambled Eggs	1/2 cup	Coleslaw*	$\frac{1}{2}$ cup	##WG Tortillas	l ea	##
bunday - Day I	Hash Browns	1/2 cup	Fresh Apple	1/2 cup	Pear Halves	1/2  cup	Muffin Square
R I		5/4 cup	Fresh Apple				
7	##WG Toast		Fluid Skim Milk		Zucchini Squash*	1/2 cup	l sq
Σ,	Fluid Skim Milk		Spread	l ea	Fluid Skim Milk	2 ea	
	Jelly	l ea					
3							
0							
	Fresh Orange*		##Chicken Parmesan Sand	2 ea	Country Fried Steak	2 svg	
	##WG Cold Cereal	3/4 cup	Green Salad**	l cup	Au Gratin Potatoes	3/4 cup	
4	Turkey Sausage Patty	l ea	Lite Italian Dressing	l oz	Herbed Broccoli/Cauliflower*	1/2 cup	Fresh Banana
8	##WG Bagel	l ea	Fresh Grapes*	1/2 cup		1 cup	1 whole
Munuay - Day 2	Fluid Skim Milk		Fluid Skim Milk	l ea			
, ,	LF Cream Cheese	l oz	Thurd okim tomk	I cu	##WG Dinner Roll	1 roll	
द्		1 02 1 ea			Fluid Skim Milk	2 ea	
1	Jelly	1 ea			FILID SKIIII WIIK	2 ea	
2							
s							
	Orange Juice*	2, 4oz	##Beef Burrito***	2 ea	#Turkey Pot Pie**	1, 1/2 cup	
	#Cream of Wheat	l cup	Pinto Beans***	1/2 cup	Garden Salad*/**	1 cup	
	#French Toast	3 slice	Cucumber/Tomato Salad*		Lite French Dressing	l oz	Fresh Orange*
ຮັ	Bacon	2 slice	Fresh Apple	l wh	Sliced Peaches	1/2 cup	1 whole
	Fluid Skim Milk	l ea	Fluid Skim Milk	l ea	##Cornbread	1 svg	
2	Syrup	l oz			Fluid Skim Milk	2 ea	
5	Spread	l ea					
ŝ	Sugar Packet	l ea					
t uesuay - Day o	ougar racket	1 ca					
	Fresh Banana	1h	Chicken Stir-Fry w/ Carrots**	1,1/2cup	≉Spaghetti & Meat Sauce	1,1/2cup	
-		1 WII	#Steamed Rice	1,1/2cup	#spagnetti & Meat Sauce		JIJI
7 2	##WG Cold Cereal	1, 1/2 cup	#Steamed Rice	1 cup	<b>#Soft Bread Stick</b>	l ea	##
สุ	Sliced Ham	3 oz	Garden Salad*/**		Green Salad**	1 cup	Granola Bar
-	##WG Toast	1 slice	Lite Italian Dressing	l oz		l oz	1 Bar
, i	Hash Browns	3/4 cup	Fresh Orange*	l wh	Fruit Cocktail	1/2 cup	
19	Fluid Skim Milk	2 ea	##WG Bread	1 slice	Fluid Skim Milk	1 ea	
รัง			Fluid Skim Milk	l ea	Vanilla Ice Cream	1/2 cup	
<u>a</u>						1	
wednesday - Day 4							
\$							
	Applesauce*	1/2 cup	Turkey Hot Dog on	2 ea	Pork Rib Patty w/	2 ea	
	##Cinnamon Oatmeal	l cup	##WG Hot Dog Bun		BBQ Sauce	l oz	
	Turkey Sausage Links	2 links	Baked Beans***	l cup	##Brown Rice Pilaf	l cup	Fresh Banana
c vay ~ uay .	#Muffin Squares	2 sa	Coleslaw*	1/2 cup	Steamed Spinach**	1/2  cup	1 whole
-	Fluid Skim Milk		Baked Potato*	1/2 pot		1/2 cup	1 whote
<u>`</u>	Spread		Pear Halves	1/2  pot	##WG Dinner Roll	l ea	
5	opreau	i ea		1/∠ cup	Fluid Skim Milk		
0			Fluid Skim Milk			l ea	
			Catsup	l ea			
-	H		Mustard	l ea			
			Spread	l ea			
_		1/2		1/2		11/2	
	Sliced Peaches	1/2 cup	Chicken Salad on	1/2 cup		1,1/2 cup	
	##WG Cold Cereal	3/4 cup	##WG Bread	2 slice	#Egg Noodles	1 cup	
LILLAY - Day O	#Pancakes	3 ea	Bean Soup***	l cup	#Biscuit	l ea	Fresh Apple
3	Scrambled Eggs		#Saltine Crackers	l pk	Garden Salad*/**	1 cup	1 whole
3   I	Fluid Skim Milk		Spinach Salad**	l cup	Pear Halves	1/2 cup	
	Syrup		Lite French Dressing		Fluid Skim Milk	l ea	
			Fresh Orange*		Lite Italian Dressing	l oz	
			Fluid Skim Milk	l ea	<u>s</u>		
				i ca			
	Mandarin Oranges*	1/2 0110	##Beef Tacos w∕	200	Roasted Turkey w/	3 oz	
	#Grits	3/4 ours	Lettuce/Tomato/Cheese*	2 Cd	Turkey Gravy	1/4 cup	
-		J/ + Cup	Refried Beans***	1			##
	#Banana Bread Squares	2 ea	Veranial D	l cup		1 wh	
2	Cheesy Egg Scramble	3/4 cup	#Spanish Rice	1 cup	#Macaroni & Cheese	1/2 cup	Graham Cracke
	Fluid Skim Milk	l ea	Salsa*	I/4 cup	Broccoli*/**	1/2 cup	4 sq
			Baby Carrots** w/	1/2 cup	##WG Bread	1 slice	
			Carrent Versie Dis	1.07	Fluid Skim Milk	2 ea	
			Creamy Veggie Dip				
			Fresh Apple	1 wh			
`							
、 、			Fresh Apple	l wh			

			Los Angeles County Pro		Department	<u> </u>	
NSL	P Cycle I (Grade 7-12)	FROM:	Los ringeres county rro	TO:			NSLP Breakfast
	BREAKFAST		NSLP LUNCH		DINNER		<u>SNACK</u>
DAY / DATE	Item	Svg	Item	Svg	Item	Svg	Item
	NSLP Breakfast		Pear Slices	1/2 cup	#Chicken Tetrazzini	2 svg	
_	Apricots**		##WG Chicken Sandwich	1 sand	Broccoli*/**	1/2 cup	JJJC
Sunday - Day I	#₩WG Toasted Oats Cereal Sugar Pkt		Lettuce & Tomatoes*/**	1/2 cup	Green Salad** Lite French Dressing	l cup	##Granola Bar 1 ea
Õ	Fluid Skim Milk, Unflavored		Ranch Style Beans*** Oven Baked Potato*	1/2 pot		l oz l ea	1 ea
ay .	AMSupplement	2 ea	Fluid Skim Milk, Unflavored	1/2 pot 1 ea	Fluid Skill Wilk, Olillavored	1 ea	
ndá	##WG Breakfast Burrito	lea	Lite Mayonnaise	l ea			
Sui	w/ Salsa*	l oz	Offer: Fresh Orange*	l ea			
	Turkey Sausage Links	2 ea	onen riesn orange	I cu			
	Orange Juice*	4 oz					
	NSLP Breakfast		Sloppy Joe Sandwich on	l ea	Roasted Turkey w/	4 oz	
	Fresh Apple	l ea	##WG Bun	l ea		l svg	
y 2	##Blueberry Muffin Square	2 ea	Lettuce & Tomato Salad*/**	2 cup	Mashed Potatoes w/	3/4 cup	##Graham Crackers
Da	Fluid 1% Milk, Unflavored	l ea	Lite Ranch Dressing	l oz	Turkey Gravy	l/4 cup	4 ea, 2.5" Sq
Monday - Day 2	AM Supplement		Baked Potato*	1/2 pot	Peas and Carrots**	1/2 cup	
da	##Cinnamon Oatmeal	1/2 cup	Spread		Sliced Peaches	1/2 cup	
lon	Bacon		Fluid 1% Milk, Unflavored		##WG Dinner Roll	1 roll	
Σ	Hash Browns	1/2 cup	Offer: Orange Pineapple Gelatin*	2 svg	Fluid Skim Milk, Unflavored	l ea	
	Fluid 1% Milk, Unflavored	l ea			Spread	l ea	
	NSLP Breakfast		Sweet n Sour Pork	1	#Penne Pasta	1	
	NSLP Breaklast Pear Slices	Lour	##Steamed Brown Rice	1 cup	#Penne Pasta w/ Meatsauce	1 cup	
~	##Bran Flakes	2 cup	Green Beans	1 cup	W/ Meatsauce Parmesan Cheese	1/2 cup 1 tbl	Fresh Banana
Tuesday - Day 3	Sugar Pkt	2 cup 2 pkt	Fluid Skim Milk, Unflavored	1 cup	##Minestrone Soup*/**	l tbi l cup	l ea
Da	Fluid Skim Milk, Unflavored	2 pre	Offer: Fresh Cantaloupe**	l cup	##WG Dinner Roll	l ea	i ca
ý ,	AM Supplement	2 00	enen nesn eantaleape	reup	Garden Salad*/**	l cup	
sda	#Pancakes	2 ea			Lite Italian Dressing	l oz	
nee	Spiced Apple Topping	1/3 cup			Mandarin Oranges*	1/2 cup	
Ĥ	Turkey Sausage Links	2 ea			Fluid Skim Milk, Unflavored	l ea	
	Scrambled Eggs	1/2 cup			Chocolate Chip Cookie	l ea	
	NSLP Breakfast		##Pizzaburger on Roll		##Chicken Enchilada Pie	1 svg	
4	Pineapple Chunks*	l cup	Potato Salad		Garden Salad*/**	l cup	
bay	##Pumpkin Muffin Square	2 ea	Crunchy Baby Carrots**		Lite French Dressing		##Graham Crackers
Wednesday - Day 4	Fluid 1% Milk, Unflavored	l ea	Lite Ranch Dip		Fresh Orange*	l ea	4, 2.5" sq
ay	AM Supplement #Grits	1	Fluid 1% Milk, Unflavored		##WG Bread Fluid Skim Milk, Unflavored	2 slices	
psa	Sliced Ham	l cup 3 oz	Offer: Fresh Apple	l ea	Fluid Skim Milk, Unilavored	l ea	
dne	O'Brien Potatoes	3/4 cup					
Ve	Fluid 1% Milk, Unflavored	l ea					
>		Ica					
	NSLP Breakfast		##WG Bean & Cheese Burrito***		BBQ Chicken	6 oz	
	Mandarin Oranges*	l cup	##WG Spanish Rice	l cup	Oven Baked Potato*	l ea	
- Day 5	##Applesauce Cake		Green Salad**	2 cup	Vegetarian Baked Beans***	3/4 cup	Fresh Apple
Day	Fluid Skim Milk, Unflavored	l ea	Lite French Dressing	l oz	Spinach**	1/2 cup	
[ ` '	AMSupplement		Fluid Skim Milk, Unflavored	l ea	Green Salad**	l cup	
day	#Quiche		Salsa*	1/4 cup	Lite Italian Dressing	l oz	
JLS	##WG Bread Fluid Skim Milk, Unflavored	1 slice 1 ea	Offer: Sliced Peaches	I cup	Fluid Skim Milk, Unflavored	l ea	
Thursday	Fluid Skilli Wilk, Olillavored	Tea					
							1
	NSLP Breakfast		Chicken Salad on	1/2 cup	Jambalaya with Chicken	1,1/2 cups	
	Fresh Banana		##WG Bread		#Cornbread	l ea	
9 / 9	##Pineapple Scone	l ea	Vegetable Soup*/**	l cup	Apricots**		##Graham Crackers
Friday - Day 6	Fluid 1% Milk, Unflavored	l ea	Garden Salad*/**		Green Salad**	l cup	4, 2.5" Sq
I \	AM Supplement		Lite Italian Dressing		Lite French Dressing	l oz	
lay	#Cream of Wheat		Raw Baby Carrots** w/	1/2 cup	Fluid Skim Milk, Unflavored	l ea	
Tric	Turkey Breakfast Patty		Lite Ranch Dressing Dip	l oz			
H	Sliced Peaches Fluid 1% Milk, Unflavored		Fluid 1% Milk, Unflavored	l ea			
	Spread		##Sugar Cookies, WG	l ea 2 ea			
	NSLP Breakfast	1 ea	<i>Offer: Fresh Orange*</i> Hamburger on	l ea	Chicken Stir-Fry w/	1,1/2 cups	┨─────┤
	##WG Banana Bread	2 ea	##WG Bun w/	l ea	Carrots & Broccoli**/*	1,1/2 cups	ł
y 7	Fresh Orange*		Lettuce and Tomatoes**/*	l/2 cup		l cup	##Granola Bar
Day	Fluid Skim Milk, Unflavored		Vegetarian Baked Beans***		LS Soy Sauce	l oz	l ea
×	AMSupplement		Fluid Skim Milk, Unflavored	l ea	Fresh Apple	l ea	
day	Cheesy Egg Scramble		Lite Mayonnaise	l ea	##WG Bread	2 slice	
Saturday - Day 7	Salsa*	1/4 cup	Ketchup		Fluid Skim Milk, Unflavored	l ea	
Sat	##WG Tortilla	l ea	Mustard	l ea			
	Applesauce	1/2 cup	Offer: Pear Slices	l cup			
	Fluid Skim Milk, Unflavored	l ea					
	*Vitamin C	**Vitamin A	***Legume		#Bread/Grain		## (WG) Whole Grain

Los Angeles County Probation Department										
NOT	(1, 2)		Los Angeles County Pro		Department					
<u>NSLI</u>	<u>P Cycle 2</u> (Grade 7-12)	FROM:	1	TO:			NSLP Breakfast			
	BREAKFAST		NSLP LUNCH		DINNER		<u>SNACK</u>			
DAY/DATE	Item NSLP Breakfast	Svg	Item ##Chicken Tacos w/	Svg 2 ea	Item Oven Fried Chicken	Svg 2 pc	Item			
	Sliced Peaches	l cup		2 Ca	Baked Potato*	1/2 ea				
/1	##Granola Bar		Ranch Style Beans***	l cup	Steamed Carrots**	1/2 cup				
Day	Fluid Skim Milk, Unflavored		##WG Spanish Rice	l cup	Green Salad**	l cup	Fresh Apple			
[]	AM Supplement		Apricot Halves**	1/2 cup	Lite Italian Dressing	l oz	l ea			
lay	##Cinnamon Oatmeal		Fluid Skim Milk, Unflavored	l ea	##WG Bread	1 slice				
Sunday - Day I	Turkey Sausage Links	2 ea	Offer: Fresh Pear	l ea		l ea				
Ś	Hash Browns	1/2 cup			Spread	l ea				
	Fluid Skim Milk, Unflavored	l ea								
	NSLP Breakfast		##Pizzaburger on Roll	lea	Meat Loaf w/ Tomato Sce*	2 ea				
	Apricots**	l cup	##Minestrone Soup*/**	l cup	Tomato Sauce*	2 cu 2 oz				
y 2	##Toasted Oats Cereal w/ Sugar Pkt	2 cup/2pkt	Garden Salad*/**	l cup	#Steamed Rice	1/2 cup				
Monday - Day 2	Fluid 1% Milk, Unflavored		Lite French Dressing	l oz	Mixed Vegetables**	1/2 cup	Fresh Orange*			
y - '	AM Supplement		Fluid 1% Milk, Unflavored	l ea	Green Salad**	1 cup	l ea			
daj	Orange Juice*		Offer: Fresh Cantaloupe**	l cup	Lite Ranch Dressing	l oz				
on	Scrambled Eggs	1/2 cup			##WG Bread	1 slice				
Μ	#Pancakes	2 ea			Brownie	l ea				
	Syrup	l oz	l		Fluid Skim Milk, Unflavored	l ea				
	Spread <u>NSLP Breakfast</u>	l ea	Turkey Hot Dog on		Raked Caiup Chicker	2				
	<u>NSLP Breakfast</u> Fresh Banana	2 ea		l ea	Baked Cajun Chicken #Fried Rice	2 svg				
~	##Oatmeal Muffin Square		## WG Bun Coleslaw*	1/2 curs	Garden Salad*/**	l cup l cup				
Tuesday - Day 3	Fluid Skim Milk, Unflavored	2 ea 1 ea		1/2 cup	Lite Ranch Dressing	l oz	##Graham Crackers			
Da	AM Supplement	1 ca	Fluid Skim Milk, Unflavored		Apricots**	1/2 cup	4, 2.5" Sq			
y ~	Turkey Breakfast Patty	2 ea	Ketchup	l ea	Vegetarian Baked Beans***	l cup	1,2.5 64			
sda	#Biscuit		Mustard		Fluid Skim Milk, Unflavored	lea				
nea	Fluid Skim Milk, Unflavored	l ea		l cup	,					
Ţ	Jelly	l ea		, î						
	NSLP Breakfast		Roast Beef w/	4 oz	##Nachos w/ Ground Turkey	l svg				
4	Fresh Orange*	2 ea	Brown Gravy	1/4 cup	Pinto Beans***	1/2 cup				
ay	##Pineapple Scone	l ea	Scalloped Potatoes		Green Salad**	2 cup	- I D			
Wednesday - Day 4	Fluid 1% Milk, Unflavored	l ea	Spinach Salad** w/		Lite Ranch Dressing	l oz	Fresh Banana			
ay	AM Supplement	1/2	Lite French Dressing		Pear Slices	l cup	l ea			
sd	#Cream of Wheat	1/2 cup	##WG Bread Fluid 1% Milk, Unflavored	2 slice	Fluid Skim Milk, Unflavored	l ea				
lne	Cheesy Egg Scramble Applesauce	1/2 cup 1/2 cup		l ea l ea						
Vec	##WG Bread	1/2 cup	Oner: Fresh Apple	Tea						
>	Bacon	2 slice								
	Fluid 1% Milk, Unflavored	l ea								
	NSLP Breakfast		Hamburger on	l ea	#Chili Mac w∕ Ground Turkey	1, 1/2 cup				
	Pineapple Chunks*	l cup			Steamed Spinach**	1/2 cup				
5	##WG Muffin Squares	2 ea	Ketchup	l ea	Fruit Cocktail	1/2 cup				
Day 5	Fluid Skim Milk, Unflavored		Mustard		##WG Bread	2 slices	Fresh Pear			
1	Jelly	2 ea	Lite Mayonnaise	l ea	Fluid Skim Milk, Unflavored	l ea	l ea			
lay	AM Supplement		Lettuce** and Tomato*	1/2 cup						
IISC	Turkey Breakfast Patty	2 ea	Potato Salad	2/3 cup						
Thursday	Scrambled Eggs	3/4 cup	Lorn	1/2 cup						
	Tater Tots Fluid Skim Milk, Unflavored	5/4 cup	Applesauce Fluid Skim Milk, Unflavored	1/2 cup 1 ea						
	Fraid Skill Wilk, Olillavored	1 ea	Offer: Fresh Orange*	l ea l ea						
Friday - Day 6	NSLP Breakfast		##Chicken & Chz Quesadilla		Pork Chop Suey	1, 1/2 cup				
	Pear Slices	1 cup	Lite Sour Cream		##Steamed Brown Rice	1, 1/2 cup 1 cup				
	##WG Banana Bread	2 ea	Bean Soup***		Steamed Carrots**	1/2 cup				
	Fluid 1% Milk, Unflavored		Garden Salad*/**	l cup	Pineapple Chunks*	1/2 cup	Fresh Apple			
	AMSupplement		Lite French Dressing	loz		l ea	lea			
	##Breakfast Sandwich on WG B	l ea	##WG Bread	1 slice						
	##Cinnamon Oatmeal	1/2 cup	Fluid 1% Milk, Unflavored	l ea						
	LF Yogurt		Offer: Sliced Peaches	l cup						
	Fluid 1% Milk, Unflavored	l ea								
Saturday - Day 7										
	NSLP Breakfast		Vegetable Soup*/**		Baked Chicken Scandia	2 svg				
	Fresh Apple		##WG Deli Sandwich*/**	1 ea	#Steamed Rice	l cup				
	##Pumpkin Muffin Square		Tangy Cucumber and Onion Salad		Green Salad**	l cup	##Cmanal Dea			
	Fluid Skim Milk, Unflavored	l ea	Fresh Orange* Mustard	1 ea	Lite French Dressing Apricot Halves**	l oz	##Granola Bar			
	AM Supplement #Waffles	n - 1	Lite Mayonnaise	1 ea	##WG Dinner Roll	l cup	l ea			
	r≉ warnes Spiced Apple Topping		Fluid Skim Milk, Unflavored		Fluid Skim Milk, Unflavored	l ea l ea				
	Turkey Sausage Links		Offer: Fruit Cocktail	1 ea 1/2 cup	i iulu skini ivilik, Unilavoreu	1 ea				
	Fluid Skim Milk, Unflavored	2 ea 1 ea	Uner: Fruit GUCKlan	1/ 2 cup						
	r tata okun tunk, Onnavortu	1 ca								
	*Vitamin C	**Vitamin A	***Legume		#Bread/Grain	11	## (WG) Whole Grain			
			·		· · ·					

Las Angeles County Probation Department         NSI P Cycle 3 (Grade 7:10)								
Institute         District	NOLE			Los Angeles County Pro		Department	(mark)	
Norma         Part         Norma         Part         Press         P	<u>NSLI</u>		FROM:	1	TO:			
Note: N					-			-
Presh Orange*         22e         #W Chan         1 e         W Mar State:         U2 eq           #BBER Pitcher State         12 ex         Mar and March Bane ***         1 ex         Forms Sular         1 ex         #Seconda R           #Common Outmond         12 ex         Color         Form Sular         1 ex         Forms Sular	DAY / DATE		Svg					Item
Formula         Formula         Lake with Sugar Part         Lange March         Lange March <thlange march<="" th="">         Lange March</thlange>	-	INSLP Dreaklast Fresh Orange*	200	Turkey Hot Dog on ## WG Bup				
Priod Storn Mill, Unifavored         200         Mastand         1 tol         ####################################	-	##Bran Flakes w/ Sugar Pkt						
Idly         Ipper         Interacting         Iz construction         Iz construction           Sile Breading         Issue Streading         Issue Streading         Iz construction         Iz construction <td>ay</td> <td>Fluid Skim Milk Unflavored</td> <td></td> <td></td> <td></td> <td></td> <td><u>^</u></td> <td>##Granola Bar</td>	ay	Fluid Skim Milk Unflavored					<u>^</u>	##Granola Bar
Idly         Ipper         Interacting         Iz construction         Iz construction           Sile Breading         Issue Streading         Issue Streading         Iz construction         Iz construction <td>Ú,</td> <td></td> <td>2 00</td> <td></td> <td>l cum</td> <td>Green Salad**</td> <td></td> <td></td>	Ú,		2 00		l cum	Green Salad**		
Idly         Ipper         Interacting         Iz construction         Iz construction           Sile Breading         Issue Streading         Issue Streading         Iz construction         Iz construction <td>ay</td> <td></td> <td>1/2 cup</td> <td></td> <td>l cup</td> <td>Lite Italian Dressing</td> <td><u>^</u></td> <td></td>	ay		1/2 cup		l cup	Lite Italian Dressing	<u>^</u>	
Idly         Ipper         Interacting         Iz construction         Iz construction           Sile Breading         Issue Streading         Issue Streading         Iz construction         Iz construction <td>pu</td> <td></td> <td></td> <td></td> <td>l ea</td> <td>Sliced Peaches</td> <td></td> <td></td>	pu				l ea	Sliced Peaches		
Pick         Ipdy         Ipdy <thipdy< th="">         Ipdy         Ipdy         <thi< td=""><td>Su</td><td></td><td></td><td></td><td>l cup</td><td>Fluid Skim Milk, Unflavored</td><td></td><td></td></thi<></thipdy<>	Su				l cup	Fluid Skim Milk, Unflavored		
SNLP Breaking         ##WC Chicken Sundwich         I send         Procuptine Mathalls w/         2, box           #Prompkin Multin Square         Leg         Lice Mayonaise				-			1/2 cup	
Procession         Process			l ea					
Product of the state				##WG Chicken Sandwich		Porcupine Meatballs w/	2, 3oz	
Fund     Fluid Ps Mile, Unflavored     1 cal     Cherry Crisp     1 sog       NSIP Breakfast     Roasted Turkey on     3 cr     Bondess Pork Roast     4 cr       Wether A. Multin Square     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     2 crop     Applesouce"     1 cog       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strong Under     2 cr     1 cr       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strong Under     1 cr       Spread     1 cr     Montard Tesh Apple     1 cr     Spread     1 cr       Mitter Tesh Apple     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr     Spread     1 cr     Spread     1 cr       Wether Stores     1 cr	~	Pineapple Chunks*			1/2 cup	Tomato Sauce*	2 oz	
Fund     Fluid Ps Mile, Unflavored     1 cal     Cherry Crisp     1 sog       NSIP Breakfast     Roasted Turkey on     3 cr     Bondess Pork Roast     4 cr       Wether A. Multin Square     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     2 crop     Applesouce"     1 crop       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Strep Treak/Same     2 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     2 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same <t< td=""><td>ay.</td><td>##Pumpkin Muffin Square</td><td></td><td></td><td></td><td></td><td></td><td></td></t<>	ay.	##Pumpkin Muffin Square						
Fund     Fluid Ps Mile, Unflavored     1 cal     Cherry Crisp     1 sog       NSIP Breakfast     Roasted Turkey on     3 cr     Bondess Pork Roast     4 cr       Wether A. Multin Square     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     1 cog     Cherry Crisp     1 cog       Wether A. Multin Square     2 cr     Carden Stade ""     2 crop     Applesouce"     1 crop       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Orage Juce*     2 cr, 4 cr     2 cr, 4 cr     Strep Treak/Same     1 cr       Strep Treak/Same     2 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     2 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same     1 cr     Strep Treak/Same     1 cr       Strep Treak/Same     1 cr     Strep Treak/Same <t< td=""><td>Õ</td><td></td><td>l ea</td><td></td><td></td><td></td><td></td><td></td></t<>	Õ		l ea					
Pluid Ps. Mili, Unflavored     1 cal     Cherry Crisp     1 sog       NST P Breakfast     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Milit Square     2 cr     Carden Salad '**     2 crop     SWG Dimer Roll     2 cr     1 ca       Orage Jucc*     2 cr, dr     Fresh Maple     1 ca     Spread     1 ca     Spread     1 ca       Turkey Sussage Linke     2 cr     Carden Salad '**     2 cr     Spread     1 ca     Spread     1 ca       Syncad     1 cr     Motord     1 cr     Motord     1 cr     Spread     1 cr     Spread     1 cr     Spread     1 cr     1 cr     1 cr     Spread     1 cr     1 cr <td>rà '</td> <td></td> <td>1/2</td> <td>Spinach Salad** w/ French Drsg</td> <td></td> <td></td> <td></td> <td>l ea</td>	rà '		1/2	Spinach Salad** w/ French Drsg				l ea
Pluid Ps. Mili, Unflavored     1 cal     Cherry Crisp     1 sog       NST P Breakfast     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Milit Square     2 cr     Carden Salad '**     2 crop     SWG Dimer Roll     2 cr     1 ca       Orage Jucc*     2 cr, dr     Fresh Maple     1 ca     Spread     1 ca     Spread     1 ca       Turkey Sussage Linke     2 cr     Carden Salad '**     2 cr     Spread     1 ca     Spread     1 ca       Syncad     1 cr     Motord     1 cr     Motord     1 cr     Spread     1 cr     Spread     1 cr     Spread     1 cr     1 cr     1 cr     Spread     1 cr     1 cr <td>lda</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	lda							
Pluid Ps. Mili, Unflavored     1 cal     Cherry Crisp     1 sog       NST P Breakfast     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Bhanan     2 cr     Roasted Turkey on     3 cr     Bondess Park Roast     4 cr       Presh Milit Square     2 cr     Carden Salad '**     2 crop     SWG Dimer Roll     2 cr     1 ca       Orage Jucc*     2 cr, dr     Fresh Maple     1 ca     Spread     1 ca     Spread     1 ca       Turkey Sussage Linke     2 cr     Carden Salad '**     2 cr     Spread     1 ca     Spread     1 ca       Syncad     1 cr     Motord     1 cr     Motord     1 cr     Spread     1 cr     Spread     1 cr     Spread     1 cr     1 cr     1 cr     Spread     1 cr     1 cr <td>Ior</td> <td></td> <td></td> <td></td> <td>l ea</td> <td>##WG Bread</td> <td></td> <td></td>	Ior				l ea	##WG Bread		
Note Preckast     Preck Banan     Roasted Turkey on     Joze     Bondess Park Roast     4 oz       ##Reck Multin Square     2 es     ##WB Read     2 skees     Backd Sweet Potatos**     1 cop       Huid Skin Milk, Unflavored     1 es     Carden Salat ****     1 cop     ##Desauce*     1 2 cop       AMSUNDEment     2 es     Carden Salat ****     1 cop     #Potestore*     1 cs       Montement     2 es     Serred     1 cs     Field Stim Milk, Unflavored     1 cs       #Coron OWnee     1 cs     Serred     1 cs     Field Stim Milk, Unflavored     1 cs       Spread     1 cs     Montement     1 cs     Field Stim Milk, Unflavored     1 cs       Spread     1 cs     Montement     1 cs     Field Stim Milk, Unflavored     1 cs       Montement     1 cs     ##WC Born     1 cs     Size Field Stim Milk, Unflavored     1 cs       ##WS Backet     1 cs     ##WC Born     1 cs     Size Field Stim Milk, Unflavored     1 cs       #W Staget Backet     1 cs     Size Field Stim Milk, Unflavored     1 cs     Size Field Stim Milk, Unflavored     1 cs       #W Staget Backet     1 cs     Field Stim Milk, Unflavored     1 cs     Size Field Stim Milk, Unflavored     1 cs       #W Staget Backet     1 cs     Field Stim Milk	2							
* Production     #resh Mafina yara     2 resh Mafina yara     1 resh Mafina yara </td <td></td> <td>FILLIA 170 IVIIIK, UNILAVOREA</td> <td>l ea</td> <td>Uner: Pear Slices</td> <td>1 cup</td> <td>Cherry Urisp</td> <td>1 svg</td> <td></td>		FILLIA 170 IVIIIK, UNILAVOREA	l ea	Uner: Pear Slices	1 cup	Cherry Urisp	1 svg	
Production     Production     Production     Production     Production       Pland Skim Milk, Unifavored     Lettrue and nonancos***     Production     Production       MSExperiment     Consecution     Spread     Lettrue and nonancos***     Production       MSExperiment     Consecution     Production     Production     Production       MSExperiment     Consecution     Production     Production     Production       MSExperiment     Production     Production     Production <td< td=""><td></td><td>NSI P Breakfast</td><td></td><td>Roasted Turkey on</td><td>2.07</td><td>Boneless Pork Roset</td><td>4 07</td><td></td></td<>		NSI P Breakfast		Roasted Turkey on	2.07	Boneless Pork Roset	4 07	
************************************			200					
Plud Skm Mik, Unflavored     res     Ben Soup***     1 cop     Applesauce*     1/2 cop     Freeh Change*       Am Supplement     Carden Salad */**     2 cop     Spread     1 ca       Ørange Juice*     2 ca, 4og     Lite Ranch Dressing     1 ca     Spread     1 ca       Ørange Juice*     2 ca, 4og     Lite Ranch Dressing     1 ca     Spread     1 ca       Ørange Juice*     2 ca, 4og     Lite Ranch Dressing     1 ca     Spread     1 ca       Ørange Juice*     2 ca, 4og     Lite Mayonaise     1 ca     Spread     1 ca       Spread     1 ca     Mastard     1 ca     Spread     2 cag       Ørandstore     1 ca     BRQ Bed on     1 ca     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore     2 cag     Spread     2 cag     Spread     2 cag       Ørandstore	~				1/2 curs	Green Beans		
Solution     Solution     Find Shim Milk, Unitavoital     Field       Solution     Offer Fresh Apple     Field       Main Statu     Field       Solution     Solution       Para Silecs     Leep       With Statu     Field       With Statu	ay :	Fluid Skim Milk Unflavored	2 ca 1 ea	Bean Soup***	l cup	Applesauce*		Fresh Orange*
Solution     Solution     Find Shim Milk, Unitavoital     Field       Solution     Offer Fresh Apple     Field       Main Statu     Field       Solution     Solution       Para Silecs     Leep       With Statu     Field       With Statu	Ď		i ca	Garden Salad */**	2 cup	##WG Dinner Roll		ų –
Solution     Solution     Find Shim Milk, Unitavoital     Field       Solution     Offer Fresh Apple     Field       Main Statu     Field       Solution     Solution       Para Silecs     Leep       With Statu     Field       With Statu	, y	Orange Iuice*	2 ea. 40z	Lite Ranch Dressing	loz	Spread		
Product Schminnik, Unitavored       1       Par Siles       1       1         Missiend       Image: Siles       1       1       1       1         Missiend       1       1       1       1       1       1         Missiend       1 </td <td>sda</td> <td>#Cream of Wheat</td> <td>3/4 cup</td> <td>Fluid Skim Milk, Unflavored</td> <td>l ea</td> <td>Fluid Skim Milk, Unflavored</td> <td></td> <td></td>	sda	#Cream of Wheat	3/4 cup	Fluid Skim Milk, Unflavored	l ea	Fluid Skim Milk, Unflavored		
Product Schminnik, Unitavored       1       Par Siles       1       1         Missiend       Image: Siles       1       1       1       1         Missiend       1       1       1       1       1       1         Missiend       1 </td <td>nea</td> <td>Turkey Sausage Links</td> <td></td> <td></td> <td>l ea</td> <td>#Spice Cake</td> <td>l svg</td> <td></td>	nea	Turkey Sausage Links			l ea	#Spice Cake	l svg	
Spread         Iea         Iea         Iea           NSLP Breakfast ##Toasted Outs Cereal         Defer: Fresh Apple         1 es         %WG Tortllas         2 es           # Cficken Fajttas w// ##Toasted Outs Cereal         2 em         %WG Bun         1 es         %WG Tortllas         2 es           ##Toasted Outs Cereal         2 em         %%WG Bun         1 es         %%WG Tortllas         2 es           #Offer: Mandarin Orange*         1 ea         1 es         %WG Brand         1 es         1 es           #Quiche         1 es         1 es         1 es         Vegetable Somp***         1 es           #Quiche         1 es         1 es         1 es         2 est         2 est           #Quiche         1 es         1 es         1 es         2 est         2 est           #Quiche         1 es         1 es         1 est         2 est </td <td>Ĥ  </td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td>0</td> <td></td>	Ĥ					1	0	
Per Slices     1 cup W%UG Bun     1 ea Vegetaria Baked Beans***     Vegetaria Baked Peans**     Vegetaria Baked Peans**     Vegetaria Baked Peans**     Vegetaria Baked Peans**     Vegetaria Baked Peans**<		Spread	l ea	Offer: Fresh Apple	l ea			
Per Slees     1 cup W\$WG Bun     1 ca V\$WG and Date Created Y Work and Date Mill Unflavored 1 ca MSupplement     2 ca WG and Date Slads**     1 / 2 cup WG and Date Slads**     1 / 2 cup WG and Date Slads**       Prof Date State Out Screen MSupplement     1 cup WG and Date Slads**     1 cup WG and Date Slads***     1 cup WG and Date Slads**     1 cup WG and Pate Slads** <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>								
***Toasted Outs Cereal     'yegetarian Baked Beans****     'y/2 cup     Sales*     'y/4 cup       ************************************		NSLP Breakfast		BBQ Beef on	l svg		2 svg	
If Y ogurt     6 oz     Fuid Skim Milk, Unflavored     1 ea       Y     NSIP Breakfast     Y# WG Chicken Burrito     1 ea       Y     Fresh Orange*     2 ea     ##Steamed Brown Rice     1/2 cup     Wn Gravy     2 oz       HWWG Bread     2 skic     Garden Salad*/**     2 cup     Scalloped Potatoes     1 cup       Jelly     2 pkt     Lite French Dressing     1 oz     Who Kernel Corn     1 /2 cup       Jelly     2 pkt     Lite French Dressing     1 oz     WWG Bread     1 slice       AMSupplement     0     Offer: Apricot Halves**     1 cup     ##WG Bread     1 slice       AGCrits     1 cup     Fluid Skim Milk, Unflavored     1 ea     1 slice       Bacon     2 strips     Chicken Rib Patty w/     1 ea     #Lasagna w/ Ground Turkey     2 swg       Still Breakfast     1 cup     BBQ Sauce     1 cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     T cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     Sup Cardes     1 ea       #Md 19% Milk, Unflavored     1 ea     Ea     I ea       #Msteaksa Patty     2 ea     Chicken Rib Patty w/     1 ea       #Msteaksa Patty     1 cup     Spinach**     1 /2 cup	4		l cup	##WG Bun			2 ea	
Image: Product in the second secon	ay		2 cup	Vegetarian Baked Beans***				
Image: Product in the second secon	Q I				l cup	Lite Sour Cream		
Image: Product in the second secon	- Tr		2 ea		l ea	Vegetable Soup*/**		2 pkt
Image: Product in the second secon	sdå	AMSupplement			l cup			
If Y ogurt     6 oz     Fuid Skim Milk, Unflavored     1 ea       Y     NSIP Breakfast     Y# WG Chicken Burrito     1 ea       Y     Fresh Orange*     2 ea     ##Steamed Brown Rice     1/2 cup     Wn Gravy     2 oz       HWWG Bread     2 skic     Garden Salad*/**     2 cup     Scalloped Potatoes     1 cup       Jelly     2 pkt     Lite French Dressing     1 oz     Who Kernel Corn     1 /2 cup       Jelly     2 pkt     Lite French Dressing     1 oz     WWG Bread     1 slice       AMSupplement     0     Offer: Apricot Halves**     1 cup     ##WG Bread     1 slice       AGCrits     1 cup     Fluid Skim Milk, Unflavored     1 ea     1 slice       Bacon     2 strips     Chicken Rib Patty w/     1 ea     #Lasagna w/ Ground Turkey     2 swg       Still Breakfast     1 cup     BBQ Sauce     1 cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     T cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     Sup Cardes     1 ea       #Md 19% Milk, Unflavored     1 ea     Ea     I ea       #Msteaksa Patty     2 ea     Chicken Rib Patty w/     1 ea       #Msteaksa Patty     1 cup     Spinach**     1 /2 cup	ne						*	
If Y ogurt     6 oz     Fuid Skim Milk, Unflavored     1 ea       Y     NSIP Breakfast     Y# WG Chicken Burrito     1 ea       Y     Fresh Orange*     2 ea     ##Steamed Brown Rice     1/2 cup     Wn Gravy     2 oz       HWWG Bread     2 skic     Garden Salad*/**     2 cup     Scalloped Potatoes     1 cup       Jelly     2 pkt     Lite French Dressing     1 oz     Who Kernel Corn     1 /2 cup       Jelly     2 pkt     Lite French Dressing     1 oz     WWG Bread     1 slice       AMSupplement     0     Offer: Apricot Halves**     1 cup     ##WG Bread     1 slice       AGCrits     1 cup     Fluid Skim Milk, Unflavored     1 ea     1 slice       Bacon     2 strips     Chicken Rib Patty w/     1 ea     #Lasagna w/ Ground Turkey     2 swg       Still Breakfast     1 cup     BBQ Sauce     1 cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     T cup     Spinach**     1 /2 cup       #Md 19% Milk, Unflavored     1 ea     Sup Cardes     1 ea       #Md 19% Milk, Unflavored     1 ea     Ea     I ea       #Msteaksa Patty     2 ea     Chicken Rib Patty w/     1 ea       #Msteaksa Patty     1 cup     Spinach**     1 /2 cup	/ed							
NSLP Breakfast     ## WG Chicken Burrito     1ea     Country Fried Steak     2svg       ##WG Bread     2sice     Garden Salad?***     2cw     W Brown Gravy     2cz       ##WG Bread     2sice     Garden Salad?***     2cw     W Brown Gravy     2cz       ##WG Bread     2sice     Garden Salad?***     2cw     W Brown Gravy     2cz       #WG Bread     2sice     Garden Salad?***     2cw     Wook Kernel Corn     1/2 cwp     ##Granola Bs       Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea       Scrambled Eggs     1/2 cwp     End     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea       Sile Breakfast     Chicken Rib Patty w/     1ea     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea       MSupplement     mgc Cueuber/Tomoto Salad     1cwp     Pincaple Chunks*     1/2 cwp       ##MG Bread     2sice     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea       ##MG Bread     2sice     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea       ##MG Bread     2sice     Fluid Skim Milk, Unflavored     1ea     Fluid Skim Milk, Unflavored     1ea <tr< td=""><td>5</td><td></td><td></td><td></td><td></td><td></td><td>*</td><td></td></tr<>	5						*	
Presh Orange*       2 ca       ##%Steamed Brown Rice       1/2 cup       wd Brown Gravy       2 co         ##WG Bread       2 slice       Garden Salad***       2 cup       Scalloped Potatoes       1 cup         ##Monte       1 ca       Woho Kernel Corn       1/2 cup       ##Granola Bi         AMSupplement       0       Offer: Apricot Halves**       1 cup       #WG Bread       1 slice         Scrambled Eggs       1/2 cup       0       Offer: Apricot Halves**       1 cup       #WG Bread       1 slice         Fluid Skim Milk, Unflavored       1 ca       Fruit Salad       1/2 cup       1 ca       Fruit Salad       1/2 cup       1 ca         Scrambled Eggs       1/2 cup       0       1 ca       #Lite French Dressing       1 cup       #Lite French Dressing       1 cup       #Lite French Dressing       1 cup       #WG Bread       1 slice       1 cup       #Lite French Dressing       1 cup       #Lite Stand Milk, Unflavored       1 ca       Fluid Skim Milk, Unflavored       2 slice       Fluid Skim Milk, Unflavored       1 ca       Fluid Skim Milk, Unflavored       1 ca       Fluid Skim Milk, Unflavored       1 ca       Fluid Skim Milk, Unflavored			0.02			Fluid Skill Milk, Olinavored	Tea	
9 Or		NSI P Breakfast		## WG Chicken Burrito	lea	Country Fried Steak	2 520	
Proof of the second		Fresh Orange*	2 ea					
Image: Problem of the second secon	ŝ	##WG Bread			2 cup	Scalloped Potatoes		
Fuid Skim Milk, Unflavored       1ea       Fluid Skim Milk, Unflavored       1ea       1/2 cup       1ea         AMSupplement       0       0       60       0       60       60       1cup       ##WG Bread       1sice       1ea         %Grits       1 cup       1 cup       1 cup       1 cup       1 cup       Fluid Skim Milk, Unflavored       1 ca       1ea       <	ay							##Granola Bar
AMSupplement       Offer: Apricot Halves**       1 cup (%Grits       ##WG Bread       1 slice         %Grits       1 cup Bacon       2 strips       Fluid Skim Milk, Unflavored       1 ea         Bacon       2 strips	Ú.	Fluid Skim Milk, Unflavored	l ea	Fluid Skim Milk, Unflavored	l ea	Fruit Salad		l ea
Pluid Skim Milk, Unflavored       0       1	ay	AM Supplement			l cup	##WG Bread		
Pluid Skim Milk, Unflavored       0       1	lsd	#Grits				Fluid Skim Milk, Unflavored	l ea	
Pluid Skim Milk, Unflavored       0       1	n							
NSLP Breakfast Sliced Peaches       1 cup BBQ Sauce       Chicken Rib Patty w/       1 ea BBQ Sauce       #Lasagna w/ Ground Turkey       2 svg W/WG Dinner Roll       2 noll         ###Applesauce Cake       1 ea Fluid 1% Milk, Unflavored       1 ea I aagy Cucumber/Tomato Salad*       1 cup Targy Cucumber/Tomato Salad*       1 cup Fluid 1% Milk, Unflavored       1 ea       1 ea       1 ea         AMSupplement       ##WG Bread       2 slices       Fluid 1% Milk, Unflavored       1 ea       1 ea         Fluid 1% Milk, Unflavored       1 ea       Fluid 1% Milk, Unflavored       1 ea       1 ea         Syrup       1 oz Spread       I ea       I ea       I ea       I ea         MSLP Breakfast Fluid 1% Milk, Unflavored       1 ea       I ea       I ea       I ea         MSLP Breakfast Fluid 1% Milk, Unflavored       1 ea       I ea       I ea       I ea         MSLP Breakfast Fluid 1% Milk, Unflavored       1 ea       I ea       I ea       I ea         MSLP Breakfast Fluid 1% Milk, Unflavored       1 ea       I ea       I ea       I ea         MSUP Breakfast Fluid Skim Milk, Unflavored       1 ea       I ea       I ea       I ea         MSUP Breakfast Fluid Skim Milk, Unflavored       1 ea       I ea       I ea       I ea         MSUP Breakfast Fluid Skim M	H							
Sliced Peaches       1 cup ##Applesauce Cake       1 cup Ranch Style Beans***       1 cup Spinach**       ##WG Dinner Roll       2 roll         Fluid 1% Milk, Unflavored       1 ca AM Supplement       Tangy Cucumber/Tomato Salad*       1 cup ##WG Bread       Spinach**       1/2 cup         ##WG Bread       2 slices       Fluid 1% Milk, Unflavored       1 ca ##WG Bread       Sliced Peaches*       1/2 cup         #Pancakes       2 ca Turkey Breakfast Patty       2 ca Fluid 1% Milk, Unflavored       1 ca       1 ca         Syrup       1 oz Spread       6ffer: Fresh Apple       1 ea       1 ca         Syrup       1 oz Spread       1 oz Spread       1 oz Spread       1 ca         MSLP Breakfast Apricots**       1 cup Baked Potato*       1 by Baked Potato*       #Pizza w/ Ground Turkey       2 swg         Fluid Skim Milk, Unflavored       1 ca Baked Potato*       1 pot Garden Salad*/**       1 cup       ##Graham Crac         ##WG Brana Bread       2 ca Carrots**       1/2 cup       Lite Ranch Dressing       1 oz         Fluid Skim Milk, Unflavored       1 ca       Spread       1 ca       1 cup         ##WG Brana Bread       2 ca Carrots**       1/2 cup       Lite Ranch Dressing       1 oz         Fluid Skim Milk, Unflavored       1 ca       Spread       1 ca		Fluid Skim Milk, Unflavored	l ea					
Sliced Peaches       1 cup ##Applesauce Cake       1 cup Ranch Style Beans***       1 cup Spinach**       ##WG Dinner Roll       2 roll         Fluid 1% Milk, Unflavored       1 ca Fluid 1% Milk, Unflavored       1 ca Fluid 1% Milk, Unflavored       1 cup Tangy Cacumber/Tomato Salat*       1 cup Fineapple Chunks*       1/2 cup         #Processor       2 ca Fluid 1% Milk, Unflavored       1 ca Fluid 1% Milk, Unflavored								
• With a state of the state of	Friday - Day 6							
Fluid 1% Milk, Unflavored       1ea       Targy Cacumber/Tomato Salad*       1 cup       Pineapple Chunks*       1/2 cup       Fresh Banana <u>MS upplement</u> ## WG Bread       2 slices       Fluid Skim Milk, Unflavored       1 ea       1 ea         #Pancakes       2 ea       Fluid 1% Milk, Unflavored       1 ea       Fluid Skim Milk, Unflavored       1 ea       1 ea         Turkey Breakfast Patty       2 ea       Offer: Fresh Apple       1 ea       1 ea       1 ea       1 ea         Syrup       1 oz       Offer: Fresh Apple       1 ea       1 ea       1 ea       1 ea         Syrup       1 oz       Offer: Fresh Apple       1 ea       1 ea       1 ea       1 ea         Syrup       1 oz       Spread       1 ea       1 ea       1 ea       1 ea         #MK G Banana Bread       2 ea       Carrots**       1 pt       Garden Salad*/**       1 cup         ##WG Bread       2 slices       ##WG Bread       2 slices       ##Minestrone Soup*/**       1 /2 cup         Fluid Skim Milk, Unflavored       1 ea       Spread       1 ea       1 /2 cup       ##Graham Crac         MSgreplement       Spread       1 ea       Spread       1 ea       1 /2 cup       ##Graham Crac			I cup	DDQ Sauce				
Note 1/0 mill to 1/0 mi		First 10/ Mills Unglassing			I cup	Spinacn""	<u>^</u>	Encel P
Note 1/0 mill to 1/0 mi			1 ea			Fluid Skim Mille Unflavorad	<u>^</u>	
Note 1/0 mill to 1/0 mi		#Pancakes	<b>n</b> - 1			Tulu əkilli İvilik, Unflavored	1 ea	1 ea
Note 1/0 mill to 1/0 mi								
Note 1/0 mill to 1/0 mi		Fluid 1% Milk Unflavored		when i lesii Appie	102			
Image: Spread       1ea       Image: Spread       1ea <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>								
NSLP Breakfast       Honey Lemon Chicken       1 svg       #Pizza w/ Ground Turkey       2 svg         Apricots**       1 cup       Baked Potato*       1 pot       Garden Salad*/**       1 cup         ##WG Banana Bread       2 ea       Carrots**       1/2 cup       Lite Ranch Dressing       1 oz         Fluid Skim Milk, Unflavored       1 ea       ##WG Bread       2 slices       ##Minestrone Soup*/**       1/2 cup         AM Supplement       Spread       1 ea       Pluid Skim Milk, Unflavored       1 ea       Pluid Skim Milk, Unflavored       1 ea         Orange Juice*       4 oz       Offer: Pear Slices       1 cup       Fluid Skim Milk, Unflavored       1 ea         Fluid Skim Milk, Unflavored       1 ea       0       0       0       0		Spread						
Apricots**       1 cup       Baked Potato*       1 pot       Garden Salad*/**       1 cup         ##WG Banana Bread       2 ca       Carrots**       1/2 cup       Lite Ranch Dressing       1 oz         Fluid Skim Milk, Unflavored       1 ca       ##WG Bread       2 slices       ##Minestrone Soup*/**       1/2 cup       ##Graham Crace         AMSupplement       Spread       1 ca       #Saltine Crackers       1 pkt       2 pkt         Cheesy Egg Scramble       1/2 cup       Fluid Skim Milk, Unflavored       1 ca       Vanilla Ice Cream       1/2 cup         Orange Juice*       4 oz       Offer: Pear Slices       1 cup       Fluid Skim Milk, Unflavored       1 ca         Fluid Skim Milk, Unflavored       1 ca       I cup       I cup       I cup       I cup         Fluid Skim Milk, Unflavored       1 ca       I cup       I cup       I cup       I cup         In an Up Suisses       1 ca       I cup       I cup       I cup       I cup         In an Up Suisses       1 cup       I cup       I cup       I cup         In an Up Suisses       1 cup       I cup       I cup       I cup         In an Up Suisses       1 cup       I cup       I cup       I cup         In an Up Su	Saturday - Day 7	NSLP Breakfast		Honey Lemon Chicken	l svg	#Pizza w∕ Ground Turkey	2 svg	
##WG Banana Bread       2 ea       Carrots**       1/2 cup       Lite Ranch Dressing       1 oz         Fluid Skim Milk, Unflavored       1 ea       ##WG Bread       2 slices       ##Minestrone Soup*/**       1/2 cup       ##Graham Crace         AM Supplement       Spread       1 ea       #Saltine Crackers       1 pkt       2 pkt         Cheesy Egg Scramble       1/2 cup       Fluid Skim Milk, Unflavored       1 ea       Vanilla Ice Cream       1/2 cup         Orange Juice*       4 oz       Offer: Pear Slices       1 cup       Fluid Skim Milk, Unflavored       1 ea         Fluid Skim Milk, Unflavored       1 ea       0       0       0       0         Vanilla Skim Milk, Unflavored       1 ea       0       0       0       0		Apricots**	l cup	Baked Potato*	l pot	Garden Salad*/**		
Fluid Skim Milk, Unflavored     1 ea		#₩WG Banana Bread	2 ea	Carrots**	1/2 cup	Lite Ranch Dressing	l oz	
Fluid Skim Milk, Unflavored     1 ea			l ea	##WG Bread	2 slices	##Minestrone Soup*/**		##Graham Crackers
Fluid Skim Milk, Unflavored     1 ea				Spread	l ea	<b>#Saltine Crackers</b>	l pkt	2 pkt
Fluid Skim Milk, Unflavored     1 ea								
Fluid Skim Milk, Unflavored     1 ea		Turkey Sausage Links		Offer: Pear Slices	l cup	Fluid Skim Milk, Unflavored	l ea	
*Vitamin C     **Vitamin A     ***Legume     #Bread/Grain     ### (WG) Whole Grain		Fluid Skim Milk, Unflavored	l ea					
*Vitamin C         **Vitamin A          **Legume         #Bread/Grain         ## (WG) Whole Grain								
		*Vitamin C	**Vitamin A	***Legume	[	#Bread/Grain		## (WG) Whole Grain

Los Angeles County Probation Department NSLP Cycle 4 (Grade 7-12) NSLP Breakfast FROM: TO: BREAKFAST NSLP LUNCH DINNER SNACK DAY / DATE Item Svg Item Svg Item Svg Item <sup>#</sup>Chicken Tomato\* Bake NSLP Breakfast Vegetable Soup\*/\*\* 2 sv l cup 1 ea Broccoli\*/\*\* Fresh Banana ##WG Deli Sandwich\*/\*\* 2e 1/2 cup Green Salad\*\* ##Peach Muffin Square Baked Potato\* 2 ea 1 cup 1 ea Sunday - Day Fluid Skim Milk, Unflavored 1 ea Lite Italian Dressing Fluid Skim Milk, Unflavored 1 oz Fresh Apple l ea ##WG Bread AM Supplement Mustard 2 slice l ea l ea 1 ea Fluid Skim Milk, Unflavored ##Breakfast Sandwich on WG Bread Lite Mavonnaise l ea l ea LF Yogurt 1 ea Pineapple Upside-down Cake 6 oz Spread 1 svg Fluid Skim Milk, Unflavored l ea Offer: Fresh Orange\* 2 ez NSLP Breakfast Teriyaki Chicken Bowl w/ 1 svg Roast Beef 4 oz Broccoli/Carrots/Cabbage\*/\*\* w/ Brown Gravy Pineapple Chunks\* l cup l cup 1/4 cup ##Pumpkin Muffin Square Mashed Potatoes ##Steamed Brown Rice 3/4 cup 2 ea l cup Monday - Day Mixed Vegetables\*\* Fluid 1% Milk, Unflavored Fluid 1% Milk, Unflavored Fresh Orange\* l ea 1/2 cup 1e <u>AM Supplement</u> ##Cinnamon Oatmeal Offer: Fresh Apple 1 ea Green Salad\*\* 1 ea 1 cup Lite Italian Dressing 1/2 cup 1 oz 1/2 cup Hash Browns Sliced Peaches 1/2 cup Turkey Sausage Links ##WG Dinner Roll 2 ea 1 rol Fluid 1% Milk, Unflavored Fluid Skim Milk, Unflavored 1 ea 1 ea Baked Chicken 3 oz ∦Nachos w/ Ground Turkey NSLP Breakfast 1 svg Mandarin Oranges\* Parslied Potatoes 1 cup #Tortilla Chips l cup 1 oz(10 chips 1 cup Pinto Beans\*\*\* ##Applesauce Cake Tangy Cucumber & Tomato Salad\* l cup 2 ea Fuesday - Day 3 Fluid Skim Milk, Unflavored ##WG Bread 2 slice ##WG Spanish Rice ##Graham Crackers 1e 2/3 cup AM Supplement Fluid Skim Milk, Unflavored 1 ea Carrots\*\* 2 pkt 1/2 cup Garden Salad\*/\*\* #Pancakes Offer: Apricot Halves\*\* 2 ea l cup l cup Hash Browns 1/2 cup Lite French Dressing l oz Sliced Ham Fluid Skim Milk, Unflavored l oz 1 ea Spread l ea Syrup l oz Fluid Skim Milk, Unflavored l ea ##Spicy Chicken Tenders 6 oz Salisbury Steak NSLP Breakfast 2 svg w/ Lite Ranch Dip Apricots\*\* l cup 1 oz w/ Brown Gravy 2 oz Wednesday - Day 4 1 cup ##Brown Rice Pilaf #∯Granola Bar Crinkle Cut French Fries l cup 2 ea Fluid 1% Milk, Unflavored ##WG Bread 1 slice Green Beans 1/2 cup Fresh Banana 1 ea Spinach Salad w/ French Drsg\*\* Fluid 1% Milk, Unflavored 1 svg/1 oz Fruit Cocktail AM Supplement 1/2 cup 1 ea Orange Juice\* ##WG Bread 4 oz l ea 1 slice 1 ea Fluid Skim Milk, Unflavored #Waffles Ketchup l ea 2 ea Turkey Breakfast Patty Offer: Pear Slices 1 cup 2 ea Fluid 1% Milk, Unflavored l ea Syrup l oz 1 ea Turkey Chop Suey Hamburger on 1, 1/2 cup NSLP Breakfast 1 ea Garden Salad\*/\*\* Fresh Apple ##Bran Flakes w/ Sugar Pkt 1e ##WG Bun l cup Lettuce\*\* and Tomato\* 1/2 cup Lite French Dressing 2 cup/ 2ea l oz Thursday - Day 5 Fluid Skim Milk, Unflavored Ketchup 1 ea ∦Fried Rice Fresh Pear l cup 2 ea <u>AM Supplement</u> Cheesy Egg Scramble Lite Mayonnaise 1 ea Broccoli\*/\*\* 1/2 cup 1 ea Vegetarian Baked Beans\*\*\* Pork Potsticker 1/2 cup l cur l ea Fluid Skim Milk, Unflavored Turkey Breakfast Patty 1 ea Fresh Orange\* 2 ea l ea 1 cup Fluid Skim Milk, Unflavored ##WG Bread Offer: Cantaloupe\*\* 1 slice l ea Spread 1 ea Jelly l ea NSLP Breakfast Roast Beef & 2 oz Baked Cajun Chicken 2 svg Sliced Peaches American Cheese on 1 oz Sweet Potatoes\*\* 1/2 cup 1 cup ##WG Bread ##Pineapple Scone 2 slices Ranch Style Beans\*\*\* l ea 1/2 cup Friday - Day 6 Fluid 1% Milk, Unflavored Mustard 1 ea Garden Salad\*/\*\* ##Graham Crackers l ea l cup AM Supplement Lite Mayonnaise 1 ea Lite French Dressing l oz 2 pkt #Cream of Wheat 1/2 cup Lettuce\*\* and Tomatoes\* 1 cup Fresh Orange\* l ea 1 cup Fluid Skim Milk, Unflavored Scrambled Eggs 1/2 cup Bean Soup\*\*\* l ea Fluid 1% Milk, Unflavored Bacon 2 strips 1 ea Chocolate Cake w/ 1 svg Fluid 1% Milk, Unflavored l ea Offer: Mandarin Oranges\* 1 cup Chocolate Glaze l oz ##Pizzaburger on Roll 1 svg Turkey a la King NSLP Breakfast 1, 1/2 cup ##Minestrone Soup\*/\*\* Fresh Apple #Steamed Rice 1 cup l ea 1 cup Saturday - Day 7 ##Oatmeal Muffin Square Garden Salad \*/\*\* 2 cup Orange Glazed Carrots\*\* 1/2 cup 2 ea Fluid Skim Milk, Unflavored Fresh Orange\* Lite Italian Dressing 1 oz Pineapple Chunks\* 1/2 cup 1e Fluid Skim Milk, Unflavored 1 ea ##WG Bread AM Supplement 1 slice 2 ea ##WG Breakfast Burrito w/ Salsa\* Offer: Pear Slices 1 cup Fluid Skim Milk, Unflavored lea/loz l ea Turkey Sausage Links 2 ea Orange Juice\* Fluid Skim Milk, Unflavored

#Bread/Grain

\*Vitamin (

4 oz l ea

\*\*Vitamin A \*\*\*Legume

## (WG) Whole Grain

#### **TECHNICAL EXHIBIT 4a** WEEKLY MENU, NSLP CYCLE 5

			Los Angeles County Pro	bation	Department	P	<b></b>
<u>NSLI</u>	<u>P Cycle 5</u> (Grade 7-12)	FROM:	NOLD LUNCH	TO:			NSLP Breakfast
DAY / DATE	BREAKFAST Item	Svg	<u>NSLP LUNCH</u> Item	Svg	DINNER Item	Svg	<u>SNACK</u> Item
DAT/DATE	NSLP Breakfast	515	##Grilled Chicken Wrap*/**		Ground Turkey &	1.5 cup	iccini
	Apricot Halves**		Crinkle Cut French Fries	l cup	#Spanish Rice		
7	##WG Banana Bread		Coleslaw*	1/2 cup	##WG Tortilla Pear Slices	1 ea	₩₩Crossels Der
Day	Fluid Skim Milk, Unflavored AM Supplement	1 ea	Fluid Skim Milk, Unflavored Ketchup		Zucchini Squash*	1/2 cup 1/2 cup	##Granola Bar l ea
Sunday - Day I	##Cinnamon Oatmeal	1/2 cup			Fluid Skim Milk, Unflavored	1, 2 eup 1 ea	1.64
nda	Scrambled Eggs	1/2 cup					
Sur	##WG Bread	1 slice					
	Jelly Spread	l ea l ea					
	Fluid Skim Milk, Unflavored	l ea					
	NSLP Breakfast		##Chicken Parmesan Sand	l ea	Country Fried Steak	2 svg	
2	Fresh Orange* (138 ct)		Green Salad**		Au Gratin Potatoes	1 cup	
Monday - Day 2	##WG Toasted Oats Cereal		Lite Italian Dressing Fluid 1% Milk, Unflavored		Herbed Broccoli/Cauliflower*	l cup	Erreh Derrere
, D	w/ Sugar Packet Fluid 1% Milk, Unflavored	2 ea 2 ea	Offer: Fresh Grapes*	l ea	Cantaloupe** & Honeydew Melon* ##WG Dinner Roll	1 cup 1 ea	Fresh Banana 1 ea
lay	AM Supplement	2 ca	oner. Fresh Grapes	reup	Fluid Skim Milk, Unflavored	l ea	1 ca
puc	##WG Bread	1 slice			Spread	l ea	
Ŭ	Turkey Sausage Links	2 ea					
	Hash Browns	3/4 cup					
	Jelly <u>NSLP Breakfast</u>	l ea	## WG Chicken Burrito	1.00	∦Turkey Pot Pie**	1.5 cup	
	Pear Slices	1 cup	Pinto Beans***	l cun	Garden Salad*/**	1.5 cup 1 cup	
3	##Pumpkin Muffin Square	2 ea	Tangy Cucumber & Tomato Salad*	1 cup	Lite French Dressing	loz	Fresh Orange*
Tuesday - Day 3	Fluid Skim Milk, Unflavored		Fluid Skim Milk, Unflavored	l ea	Sliced Peaches	1/2 cup	l ea
I`	AM Supplement		Offer: Fresh Apple	l ea	#Cornbread	l ea	
day	Orange Juice* #Cream of Wheat	4 oz 1/2 cup			Fluid Skim Milk, Unflavored	l ea	
leso	#French Toast	2 slices					
Ē	Fluid Skim Milk, Unflavored	l ea					
	Syrup	l oz					
	Spread	l ea			//D D		
	<u>NSLP Breakfast</u> Fresh Banana (150 ct)	2	Chicken Stir-Fry w/ Carrots*/* ##Steamed Brown Rice		#Penne Pasta w∕ Meatsauce	1 cup 1/2 cup	
y 4	##Pineapple Scone	2 ea 1 ea	Garden Salad */**		Parmesan Cheese	1/2 cup 1 tbl	##Granola Bar
Da	Fluid 1% Milk, Unflavored		Lite French Dressing	l oz	##WG Dinner Roll	2 ea	l ea
Wednesday - Day 4	AM Supplement		Cantaloupe**	1/2 cup	Green Salad**	1 cup	
sda	Bacon		##WG Bread		Lite Italian Dressing	l oz	
lne	##WG Bread Hash Browns		Fluid 1% Milk, Unflavored <i>Offer: Fresh Orange*</i>		Fruit Cocktail Fluid Skim Milk, Unflavored	1/2 cup 1 ea	
Vec	Jelly	3/4 cup 1 ea	Oner: Fresh Orange	Tea	Vanilla Ice Cream	1/2 cup	
>	Fluid 1% Milk, Unflavored	l ea			Spread	1, 2 eap 1 ea	
	NSLP Breakfast		Turkey Hot Dog on		Chicken Rib Patty w/	2 ea	
10	Applesauce ##Blueberry Muffin Square	1 cup	##WG Bun Pinto Beans***	l ea	BBQ Sauce ##Brown Rice Pilaf	l oz l cup	Fresh Banana
ay	Fluid Skim Milk, Unflavored		Coleslaw*	1/2 cup	Steamed Spinach**	1/2 cup	l ea
- Day 5	AM Supplement		Fluid Skim Milk, Unflavored		Pineapple Chunks*	1/2 cup	
lay	##Cinnamon Oatmeal		Ketchup		##WG Dinner Roll	l ea	
ILSC	Turkey Sausage Links		Mustard		Fluid Skim Milk, Unflavored	l ea	
Thursday	LF Yogurt Fluid Skim Milk, Unflavored	6 oz 1 ea	Offer: Pear Slices	1 cup			
	r tare okini ivink, o intavorcu	1 ca					
	NSLP Breakfast		Chicken Salad on		Ground Turkey Stroganoff w/	1.5 cup	
<b>1</b> 0	Sliced Peaches ##Bran Flakes w/ Sugar Pkt	1 cup	## WG Bread Bean Soup***		#Egg Noodles #Biscuit	1 cup	Fresh Orange*
Friday - Day 6	Fluid 1% Milk, Unflavored	2 cup/ 2 ea	Spinach Salad** w/	1 cup	Garden Salad*/**	1 ea 1 cup	l ea
Ď	AM Supplement		Lite French Dressing	l oz	Pear Slices	1/2 cup	1 cm
ay	#Pancakes		Sliced Peaches	1/2 cup	Lite Italian Dressing	l oz	
rid	Sliced Ham		Fluid 1% Milk, Unflavored		Fluid Skim Milk, Unflavored	l ea	
L L	Scrambled Eggs		Offer: Fresh Orange*	l ea			
	Syrup Spread	l oz l ea					
	NSLP Breakfast	1 Ca	##Chicken Tacos w∕	2 ea	Roasted Turkey w/	3 oz	
	Mandarin Oranges*	1 cup	Lettuce/Tomato*/Cheese		Turkey Gravy	1/4 cup	
Saturday - Day 7	##Pumpkin Muffin Square	2 ea		1 cup	Baked Sweet Potato**		##Graham Crackers
Ú	Fluid Skim Milk, Unflavored AM Supplement	l ea	Refried Beans*** Baby Carrots** w/	1/2 cup	#Macaroni and Cheese Broccoli**/*	1/2 cup	4 ea, 2.5" sq
lay	Cheesy Egg Scramble	1/2 cum	Lite Ranch Dip	1/2 cup	##WG Bread	1/2 cup 1 slice	
pini	Turkey Breakfast Patty	2 ea	Fluid Skim Milk, Unflavored	1 ea	Fluid Skim Milk, Unflavored	l ea	
Sat	Tater Tots	1/2 cup	Offer: Fresh Apple	l ea			
	Fluid Skim Milk, Unflavored	l ea					
	*Vitamin C	**\/;	***!		#Drood /Croin		## (M/C) M/5-1- Co.
		**Vitamin A	regume		#Bread/Grain		## (WG) Whole Grain

#### ADDENDUM TO MENU

#### I. <u>Minimum Standards</u>

The following minimum standards are included in order to clarify the quality requirements cited in the contract. This shall be accomplished by attaching the standards to the menu (Technical Exhibit 4 or Technical Exhibit 4a).

Meats – USDA Select (15%/85%)

Fat content shall not be more than 20% in meat, except ground meat, which shall be no more than 15%. No fillers to be used in ground beef except for an allowable 4% maximum of vegetable protein filler.

Eggs – Pasteurized Grade AA or A, medium, whole fresh eggs

Fresh Vegetables - (except squash) US No. 1

Squash – US No. 1 or 2

Fresh Fruit - US. No. 1

Frozen Vegetables - US A or B

Frozen Fruit – US A

Whole Grain Bread – Bread or bread products containing not less than 50% whole grain flour or meal as determined by weight. The remaining 50% shall be from enriched grain.

Whole grain flour or meal – the product derived by grinding the entire grain. If a flour or meal does not contain the germ it is not whole grain.

Milk – an offering of 1% low-fat milk and skim milk.

## ADDENDUM TO MENU

#### Table A.1 - Sample Sack Breakfast Menu

Food Component	Portion Size	Sample Menu
Whole Grain	1 Serving	1 Nutrigrain Bar or 1 Slice Bread
Whole Grain	1 Serving	3/4 Cup Whole Grain Cold Cereal
Fruit	1 Serving	1 Fresh Apple or 1/2 Cup peaches
Fruit	1 Serving	8oz Orange Juice or 1 Fresh Banana
Fluid Milk	16 oz	2, 8 oz Containers, Skim or 1% Milk
Condiment	1 Serving	1pkt Sugar or 1ea Spread

### Table A.2 - Sample Sack Lunch Menu

Food Component	Portion Size	Sample Menu
Meat/Meat Alternative	2 Servings	4oz Sliced Turkey
Whole Grain	2 Servings	2 Slices Whole Wheat Bread
Fruit	1 Serving	1 Whole Fresh Orange
Fruit	1 Serving	1 Whole Fresh Apple
Vegetable	1 Serving	6 sticks each (1/2 cup), Carrot Sticks
Vegetable	1 Serving	6 sticks each (1/2 cup), Celery Sticks
Fluid Milk	2 Serving	2, 8oz Containers, Skim or 1% Milk
Condiment	2 pkt	2pkt Lite Mayo
Condiment	2 pkt	2pkt Mustard

#### **MEDICAL DIETS**

#### **Consistent Carbohydrate Diet**

- 2,000 kcal/day or 2,800 kcal/day + 3 snacks/day (AM, PM, HS)
- Previously, this diet may have had other names ("Diabetic diet", "ADA diet") but these terms are now considered obsolete because evidence suggests that there is not an ideal percentage of energy from carbohydrate, protein, and fat for all people with diabetes. The name of the diet no longer emphasizes the restriction of sugar or sweets, but rather emphasizes controlling carbohydrates.
- This diet is recommended for individuals diagnosed with diabetes, prediabetes, or some level of insulin or blood sugar imbalance. While no specific dietary pattern is recommended for the management of diabetes, controlling the amount and type of carbohydrate consumed has been found to be helpful in managing blood sugar. The amount of carbohydrate and available insulin may be the most important factor influencing the body's response after eating and should be considered when developing a patient's eating plan.
- This diet provides a range of 3-5 carbohydrate servings (45 g-75 g) at each meal along with 0-4 carbohydrate servings (0 g-30 g) during snacks.

#### **Prenatal Diabetic Diet**

- 2,000 kcal/day + 3 snacks/day (AM, PM, HS)
- This diet is indicated for an individual who develops diabetes during pregnancy or has diabetes before she becomes pregnant. This diet is designed to meet the nutritional needs of the diabetic youth, however it can be individualized. The meal pattern provides consistent carbohydrates throughout the day, in addition to four servings of milk to support increased calcium needs.

#### **Sodium-Restricted Diet**

- The sodium-restricted diet is composed of fluids and foods with limited sodium content. These foods can consist of foods with naturally low levels of sodium or foods that have been produced in such a way that they contain less sodium. The 2015-2020 US Dietary Guidelines recommends limiting sodium to less than 2,300 mg/day. Commonly offered sodium-restricted modifications include the "no added salt" (NAS) (3 g to 4 g sodium), and "low-sodium" (1.5 g to 2 g sodium), diets. The regular 5-week cycle menu provides approximately 2,000 to 2,300 mg of sodium per day.
- Individuals with cardiovascular disease, heart failure, kidney disease, or those
  presenting with edema may benefit from sodium restriction of varying degrees,
  depending on medical conditions and clinical status. Individuals diagnosed with
  high blood pressure (prehypertension and hypertension) would benefit from
  lowering blood pressure, and further sodium reduction to 1,500 mg per day
  can result in even greater blood pressure reduction.

#### **MEDICAL DIETS**

#### Lactose-Controlled Diet

 The lactose-controlled diet removes most sources of lactose from the diet. Lactose is the sugar found in milk and dairy foods. This diet is recommended for individuals with lactose intolerance or lactase enzyme deficiency or when a youth reports symptoms that support a lactose intolerance diagnosis such as bloating, diarrhea, abdominal cramps and gas after consuming milk or products made from or containing milk. THIS DIET IS NOT INTENDED FOR YOUTH WHO ARE ALLERGIC TO MILK.

#### Increased Fiber Diet

 When adequate fiber is consumed (25-35 g/day, with girls on the lower end and boys on the higher end), many health benefits occur in the colon and body. Fiber works to sweep out toxins, cholesterol and cancer causing substances from the colon. Adequate fluid intake is crucial., and overconsumption of fiber (≥ 50 g/day) can cause blockage. The regular 5-week cycle menu contains an adequate amount of fiber typically ≥ 35 g/day and therefore is considered a high fiber menu. The increased fiber diet may be ordered if even more fiber is medically necessary. Drinking 8 to 10 cups or water per day is recommended to prevent constipation.

#### **Blood Lead Reduction Diet**

• The Blood Lead Reduction Diet is recommended for individuals who have an elevated blood lead level, or 3 mg/dl or more. Nutritional counseling related to calcium and iron intake is recommended for blood lead levels between 10-19 mg/dl may require medical interventions as deemed necessary by the physician and in accordance with CDC guidelines. A physician should be consulted before taking dietary supplements of calcium or iron, as excessive amounts of these, particularly the latter, can have serious health effects of their own.

### **Mechanical Soft Diet**

• This diet is designed to minimize the amount of chewing necessary to digest food. It may be used as a transition from a wired jaw diet to a regular diet. The diet is modified only in texture such as blended, chopped, ground and pureed foods. Foods are moist and require minimal chewing before swallowing.

### Wired Jaw Diet

• Due to the youth's inability to chew due to a wired jaw, all foods must be of a consistency that can be sucked through a straw. Because the jaw may be wired for up to eight weeks, meals must be carefully planned to ensure adequate intake of calories, protein, carbohydrates, vitamins and minerals.

### MEDICAL DIETS

## Full Liquid Diet

• The full liquid diet is often used as a transition between a clear liquid diet and a regular diet, for example, after surgery or fasting. It may also be prescribed after certain procedures, such as jaw wiring. This diet is appropriate for youth who have difficulty swallowing and chewing.

## **Clear Liquid Diet**

• A clear liquid diet maintains vital body fluids, salts, and minerals and also gives some energy for youth when normal food intake must be interrupted. Clear liquids are easily absorbed and reduce stimulation of the digestive system, and leave no residue in the intestinal tract. A clear liquid diet is often prescribed in preparation for surgery and right after surgery. Clear liquids are given when a youth has been without food for a long time.

## **Food Allergy Diet**

• The purpose of a food allergy diet is to eliminate the allergen from meals and provide nutritionally comparable substitutions in place of allergenic item(s) on the menu. Allergenic foods are not necessarily visible to the eye and may be hidden within foods; i.e. a component of the allergenic food rather than the whole food may be contained within a prepared food item. Therefore, it is important to read all labels when preparing meals for a youth with a food allergy.

### TECHNICAL EXHIBIT 7 SUBSTITUTION LIST

The menu item substitution list below provides guidance for substituting appropriate food components when a menu item is unavailable or must be substituted. For detailed information for specific foods and how they contribute to each food component, refer to the **USDA Food Buying Guide**.

Menu Symbol	Nutrient/ Component	Approved Food Substitutions	One Serving
*	Vitamin C	Oranges, Mandarin Oranges, Pineapple, Tomato, Broccoli, Cabbage, Applesauce (with added Vitamin C), Cauliflower, Potato (baked with skin)	Whole fruit = 1 whole Canned Fruit = ½ cup Melon = 1 cup Vegetables cooked = ½ cup Vegetables raw = 1 cup
**	Vitamin A	Sweet Potato, Carrot, Winter Squash (all types), Peas & Carrots, Apricot, Cantaloupe, Spinach, Summer Squash, Butternut Squash, Greens (Collard, Turnip, Mustard), Watermelon, Mixed Vegetables	Whole fruit = 1 whole Canned Fruit = ½ cup Melon = 1 cup Vegetables cooked = ½ cup Vegetables raw = 1 cup
***	Legumes	Bean or Lentil Soups (2 cups or 1 cup + another bean on same day), Refried Beans, Pinto Beans, Black Bean Salad, Baked Beans, Ranch Style Beans	Beans = 1 cup Bean Soups = 2 cups or 1 cup + another bean on same day Lentil Soups = 2 cups or 1 cup + another bean on same day
#	Bread/Grain	Cold Cereal, Waffles, Biscuits, Noodles, Pasta, Pancakes, Rice, Saltine Crackers, Sandwich Roll, English Muffin, Cold Cereal, Bagels, Crackers, Wheat Bread, Oatmeal, Grits, Cream of Wheat, Wheat English Muffin, Cornbread, Bun (hamburger/hot dog), Dinner Roll, Granola bar, Tortilla, Corn Chips	Sandwich Bread & equivalent = 1 slice/piece Hamburger Bun = $\frac{1}{2}$ Bun Hot Dog Bun = $\frac{1}{2}$ Bun Rice, pasta, noodle, hot cereal = $\frac{1}{2}$ cup Cold Cereal = $\frac{3}{4}$ cup (1oz) Saltine Cracker = 6 squares Tortilla 6" = 1

### TECHNICAL EXHIBIT 7 SUBSTITUTION LIST

##	Whole Grains	Whole Grain Cold Cereal, Whole Grain Bagels, Wheat Crackers, Wheat Bread, Oatmeal, Grits, Cream of Wheat, Wheat English Muffin, Cornbread, Whole Wheat Bun (hamburger/hot dog), Whole Wheat Dinner Roll, Granola bar, Brown rice, Tortilla Chips, Whole Wheat tortillas	Sandwich Bread & equivalent = 1 slice/piece Hamburger Bun = $\frac{1}{2}$ Bun Hot Dog Bun = $\frac{1}{2}$ Bun Rice, pasta, noodle, hot cereal = $\frac{1}{2}$ cup Cold Cereal = $\frac{3}{4}$ cup Wheat Saltine Cracker = 6 square Whole Grain Tortilla 6" = 1
None	Meat/Meat Alternatives (Protein)	All types of fresh lean meats, poultry, fish; eggs, tofu, beans	Meat, poultry, fish = 2-3 oz (without bone) Eggs = 2 medium Tofu = 8 oz Beans = 1 cup
None	Dairy	Cheeses, Yogurt, Pudding, Ice Cream Non-fat dry milk: ~ <b>1 cup</b> fluid non-fat milk Mix 1/3 cup dry milk powder + 1 cup water. ~ <b>4 cup</b> fluid non-fat milk Mix 1 and 1/3 cups dry milk powder + 3 and ¾ cups water.	If used in place of fluid milk component: Natural Cheese = 1.5 oz Processed Cheese = 2 oz Nonfat Yogurt = 1 cup Pudding = 1 cup Ice Cream = 1 ½ cup
None	Fluid Milk	Fluid Skim Milk (with Vitamin A & D)	8 oz
None	F/V NOT Vit. A or C	Apple, Applesauce, lettuce, Peaches, Pear, Corn, Peas, Banana, Cucumbers, Green Beans, Fruit Cocktail, Celery	Whole fruit = 1 whole Canned Fruit = ½ cup Melon = 1 cup Vegetables cooked = ½ cup Vegetables raw = 1 cup
N/A	Non-Fat Dry Milk	To reconstitute non-fat fluid milk, do the following: To make ~ <b>1 cup</b> fluid non-fat milk, Mix 1/3 cup dry milk powder + 1 cup water. To make ~ <b>4 cups</b> fluid non-fat milk, Mix 1 and 1/3 cups dry milk powder + 3 and <sup>3</sup> / <sub>4</sub> cups water.	

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#### PUBLIC WORKS PAYROLL REPORTING FORM

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#### PUBLIC WORKS PAYROLL REPORTING FORM

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#### EQUIPMENT AND BUILDINGS MAINTENANCE PROCEDURE FOR FOOD SERVICE CONTRACTS WITH PRIVATE COMPANIES

- **ROUTINE:** All requests for maintenance and repairs by the Contractor will be submitted on written work orders to the Program Manager for submission to the appropriate Internal Services Department repair shop.
- **EMERGENCY:** In the event of a breakdown of basic utility services, e.g., plumbing, electrical, air conditioning, sewers, et. al; the Contractor will notify the Program Manager (Officer of the Day on evenings and weekends/holidays) by telephone, who will call the appropriate Internal Services Department emergency serviceman for immediate repairs. Emergency requests for service must be confirmed within twenty-four (24) hours are written work orders. If after repairs are completed, it appears that the breakdown was the result of Contractor's negligence or within the regular maintenance responsibilities of the Contractor, the cost of repairs will be billed to Contractor.
- **RESPONSIBILITY:** The attached strip sheets of Internal Services Department Maintenance Policy detail the regular maintenance responsibility of Contractor and/or County. They will be used as a guide in determining fiscal responsibility as well as who shall maintain and repair the equipment and buildings.

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#### TECHNICAL EXHIBIT 12 MAINTENANCE RESPONSIBILITY

CENTRAL JUVENILE HALL FOOD SERVICE CONTRACT MAINTENANCE RESPONSIBILITY									
ITEM	CONTRACTOR	PROBATION	COUNTY	CRAFT	REMARKS				
Table - Baker S/S -95"L x 48"W	Х								
Double Sink - S/S w/Faucet Built- in			x	11					
Table -Sink - 30" x 17 ½ Built- in Main Kitchen			x	11					
Mixer-Floor-Vulcan Auto Mix Model FM80	x								
Bins -S/S -Portable w/Caster (8)	x								
Refrigerator - 2 door - Traulsen			х	13					
Refrigerator/Freezer Walk-in Bally			х	13					
Kettle-Steam S/S Serial #1976 Model D43	x								
Hot/Cold Carts-Cres-Cor (13)	x								
Ovens 6 ea Bakers - Blodgett Co.	x								
Mixer - Vulcan-Floor Model	x								
Table 12' w/Shelves & Sink Built-in	X								
Refrigerators - S/S (3)			x	13					
Refrigerator Freezers-Balley Co Walk-in (2)			х	13					
Refrigerator Walk-in			х	13					
Hot Line w/Sneeze Guard-Cabinet-Refrig.	X				Mech. To maintain refrig.				
Table-Utensil Rack w/Sink	X								
Table-Work 6' - S/S	X								

#### TECHNICAL EXHIBIT 12 MAINTENANCE RESPONSIBILITY

CENTRAL	JUVENILE HALL FOO	DD SERVICE COM	ITRACT		
	MAINTENANCE RES	PONSIBILITY			
ITEM	CONTRACTOR	PROBATION	COUNTY ISD	CRAFT	REMARKS
Meat Saw - Hobart	x				
Food Warmer-Serving Line 1-Kitchen 1-Cart Room	X				
Conveyer - Serving Line	X				
Food Warmer-Stationary 8 -Compartment Floor Model	x				
Spoons - Basting -Solid (6)	x				
Ranges w/Ovens (3) Garland	x				
Grills (1) Garland	x				
Convection Ovens - Electric (6)	X				
Steam Kettles - 2-40 Gal. 1-60 Gal.	x				
Table 15' x 30" - S/S	X				
Table -10" x 30" - S/S	x				
Pot & Pan Washing Machine	х				
Pre-Wash Sink & Table-Combination (2)	X				
Desk - Main Kitchen	x				
Light Fixtures			х	5	Contractor-bulbs/County Fixture
Sink & Faucets w/Cabinet - S/S	x				
Sink & Counter Tops - In Dining Room	Х				

#### TECHNICAL EXHIBIT 12 MAINTENANCE RESPONSIBILITY

ITEM	CONTRACTOR	PROBATION	COUNTY ISD	CRAFT	REMARKS
Fire Extinguisher in Hood - Automatic			Х		
Fire Extinguisher - Portable			х	13	
Ice Machine	Х				
Filters In Hood	Х				
Doors Interiors	X				
Traps/Clean out drains/Floor sinks			х	11	
Faucets			х	11	
Rinse Sprinkler -Overhead	X				

California Department of Education Child Nutrition and Food Distribution Division School Nutrition Programs Unit April 1998

### SUSPENSION AND DEBARMENT CERTIFICATION U.S. DEPARTMENT OF AGRICULTURE

INSTRUCTIONS: SFA to obtain from any potential vendor or existing contractor for all contracts in excess of \$100,000. This form is required each time a bid for goods/services over \$100,000 is solicited or when renewing/extending an existing contract exceeding \$100,000 per year (Includes Food Service Management and Food Service Consulting Contracts).

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722 – 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

#### (BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Name of School Food Authority

Agreement Number

Potential Vendor or Existing Contractor (Lower Tier Participant):

**Printed Name** 

Title

Signature

Date

DO NOT SUBMIT THIS FORM. RETAIN WITH THE APPLICABLE CONTRACT OR BID RESPONSES.

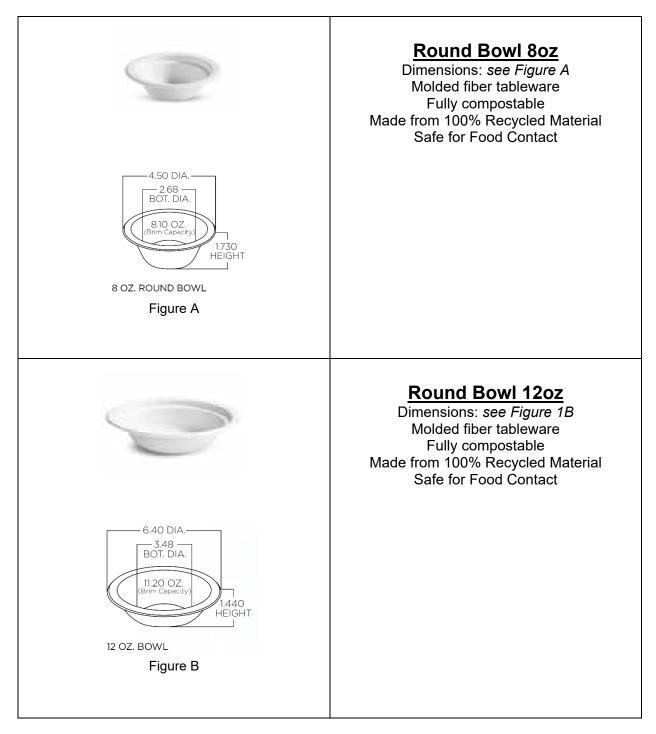
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#### TECHNICAL EXHIBIT 13 SUSPENSION AND DEBARMENT CERTIFICATION U.S. DEPARTMENT OF AGRICULTURE

#### INSTRUCTIONS FOR CERTIFICATION

- 1. By signing and submitting this form, the prospective lower tier participant (one whose contract for goods or services exceeds the Federal procurement small purchase threshold fixed at \$100,000) is providing the certification set out on the reverse side in accordance with these instructions.
- 2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
- 3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- 4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
- 5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
- 6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
- 7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
- 8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- 9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

#### TECHNICAL EXHIBIT 14 CONSUMABLE SUPPLIES SAMPLE



### TECHNICAL EXHIBIT 14 CONSUMABLE SUPPLIES SAMPLE

<b>3-Compartment Tray</b> Dimensions: 18.56"x11.44"x16.63" Molded fiber pulp cafeteria trays with lid Fully compostable Made from 100% Recycled Material Safe for Food Contact
White TrayDimensions: 5" x 7" x 1 ½"Molded fiber traysFully compostableMade from 100% Recycled MaterialSafe for Food Contact

## MOVEMENT CONTROL MEAL COUNT

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								M.C. STAFF	
					0			NIGHT STAFF	
								MED. STAFF	
					0			GUESTS	
								PAID TICKETS	
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K.J.J.C.						ADD-ONS:			
LONG BEACH						TOTAL:	0		
TOTAL:	0	0							

## MOVEMENT CONTROL MEAL COUNT

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#### DAILY MEAL RECEIPT

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### DAILY MEAL RECEIPT NSLP

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Unit	Spc Diet Meals	Non-P	NSLP Youth	Adult	Total Meals	NSLP		NSLP	Delivery Time	Serving Time	Initial	Unit	Spc Diet Meals	Non-P Youth Meals	NSLP Youth	Adult	Total Meals	NSLP	NSLP Actual	NSLP	Delivery Time	Serving Time	Initial	Unit	Spc	Youth			Total	Delivery Time	Serving Time	Initial
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#### PERMANENT SINGLE AGREEMENT FOR CHILD NUTRITION PROGRAMS

State of California California Bepartment of Education Nutrition Services Division Permaneni Single Agreement for Child Nutrition Programs RETURN BY MAIL TO (Original signature required): California Department of Education Nutrition Services Division 1430 N Street, Suite 4503 Sacramento, CA 95814-5901 800-952-9509

Child Nutrition Programs July 2012 Page 1 of 11 SNP-NSLP-01

## Permanent Single Agreement for Child Nutrition Programs

School/Sponsor Name	Vendor Number
Los Angeles County Probation Department	2719-00
Address, City, State, Zip 9150 E Imperial Hwy, Rm: C68; D62 Downey, CA 90242	CNIPS ID Number 01519

This Permanent Single Agreement (Agreement) represents the United States Department of Agriculture's (USDA) requirement for state agencies to provide each school food authority (SFA) with a single Agreement when a state agency administers any combination of the Child Nutrition Programs (Programs). This Agreement *replaces* the program(s) Agreement(s) with the California Department of Education (CDE) for each program listed below.

This Agreement shall be effective commencing on the earliest date specified by the individual CDE program manager's signature on the Cover Page and remain in effect unless terminated as provided herein.

By signing this Agreement, the SFA agrees to comply with the requirements for any program in which it is approved to participate. Each time the CDE approves an SFA's application to participate in a Program, the SFA will receive an updated copy of the Agreement Cover Page identifying all Programs in which the CDE approves the SFA to participate.

The SFA must comply with all requirements included in documents submitted as part of each Program application, in addition to the requirements of this Agreement.

For questions regarding any of the Programs, please contact a Program specialist by phone at 800-952-5609.

Authority: Tille 42, United States Code (USC) 1751–1762a, 1765–1766b, 1769–1769h, 1771–90, 3030a, 5179, 5180, as amended 5 USC 301, 7 USC 612c, 612c note, 1431, 1431b, 1431e, 1431 note, 1446a–1, 1859, 2014, 2025, 15 USC 713c, 22 USC 1922, Title 2, Code of Federal Regulations (CFR) 225, 7 CFR parts 15, 15a, 15b, 210, 215, 220, 225, 226, 240, 245, 250, 3015, 3016, 3019, and 3052.

gue of Federal Domestic Assistance (CFDA) numbers 10.555, 10.555, 10.556, 10.558, 10.559, and 10.550. California Education Code (EC) Part 27, er 9, Articles 7 through 12, and sections 48931, 49490–49570, and 5 California Code of Regulations (CCR) 15500 and 15501.

## This is not an application to participate in a Child Nutrition Program.

#### Definitions:

Child Nutrition Programs: Federally funded nutrition programs administered by the USDA according to the National School Lunch Act of 1946 (P.L. 79-396), as amended, and the Child Nutrition Act of 1966 (P.L. 89-642), as amended. Specifically, for the purpose of this Agreement; the National School Lunch Program (NSLP), Afterschool Meal Supplements (snacks) Program (MSLP), Afterschool Meal Supplements (snacks) Program (AMS), Seamless Summer Feeding Option (SSFO), School Breakfast Program (SBP), Special Milk Program (SMP), State Meal Program, Food Distribution Program (FDP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP), herein referred to as Program(s).

Federal Assistance: Any funding, property, or aid that is provided to a state agency, Sponsor, SFA, Institution, or Recipient Agency for the purpose of providing Program benefits or services to eligible participants.

Institution: A sponsoring organization, child care center, outside-school-hours care center, or adult day care center that enters into an Agreement with the state agency to assume final administrative and financial responsibility for Program operations. Recipient Agency: Any eligible nonprofit organization that receives food under 7 CFR Part 250, Food Distribution Program. School: An educational unit as defined in 7 CFR parts 210, 215, and 220

School Food Authority (SFA): The legal governing body that is responsible for the administration of one or more schools and has the legal authority to enter into an Agreement with the state agency to operate CNPs.

Sponsor: A public, private nonprofit, or for-profit organization, that is approved to operate a CNP as defined in 7 *CFR* parts 210, 215, 220, 225, 226, and 250. The Sponsor, SFA, Recipient Agency, Institution, or organization who is party to this contract.

State Agency: The state educational agency approved by the USDA to administer CNPs within the state. For the purposes of this Agreement, the state agency is the CDE.

#### PERMANENT SINGLE AGREEMENT FOR CHILD NUTRITION PROGRAMS

State of California California Department of Education Nutrition Services Division Permanent Single Agreement for Child Nutrition Programs Child Nutrition Programs July 2012 Page 2 of 11 SNP-NSLP-01

Hereinafter, the Institution, Recipient Agency, or SFA shall be referred to as Sponsor.

The CDE agrees, to the extent that funds are available as appropriated by Congress, to reimburse the Sponsor for the operation of the Program(s) designated below, in accordance with applicable regulations governing such Programs. The CDE agrees to make payments, where applicable, in accordance with 7 *CFR* Part 240 (Cash in Lieu of Donated Foods), and any amendments thereto; and/or to donate foods to the Sponsor in accordance with 7 *CFR* Part 250 (FDP). The CDE further agrees to disseminate a press release to notify the public of the availability of Programs and the eligibility criteria for free milk and free and reduced-price (*F*/RP) meals and snacks to all local news media, the employment office, and any major employers who are contemplating layoffs in the attendance area of these Programs.

The Sponsor agrees to accept federal funds and/or donated foods for the operation of Programs as agreed to herein in accordance with all applicable Program regulations and any amendments thereto, and to comply with all the provisions thereof, and with all California statutes, administrative rules, policy manuals, memorandums, guidance, and instructions and any instruction or procedures issued by the USDA or the CDE in connection therewith. The Sponsor further agrees to administer Programs funded under this Agreement in accordance with provisions of 7 *CFR* parts 3015 (Uniform Federal Assistance Regulation), and/or 3016 (Uniform Administrative Requirement for Grants and Cooperative Agreements to State and Local Governments Regulations), as applicable.

This Agreement shall be effective commencing on the date specified by the individual CDE program manager's signature and remain in effect unless terminated as provided herein. The Sponsor shall notify the CDE whenever significant changes occur in their Program operations.

The CDE may terminate the Sponsor's participation in any Program covered in this Agreement in accordance with the grant close-out procedures found in 7 *CFR* Part 3015, Subpart N, or 7 *CFR* Part 3016, Subpart D, as applicable. If the CDE terminates the Sponsor's participation in any Program, the CDE's action will result in the termination of the Sponsor's participation in all Programs.

Either party hereto may, by giving at least 30 days written notice, terminate this Agreement. Upon termination or expiration of this Agreement, as provided herein, the CDE shall make no further disbursement of funds paid to the Sponsor in accordance with this Agreement, except to reimburse the eligible Sponsor in connection with breakfasts, lunches, suppers, snacks, or milk served on or prior to the termination or expiration date of this Agreement. The obligations of the CDE under the above-cited regulations shall continue until the requirements thereof have been fully performed.

No termination or expiration of this Agreement shall affect the obligation of the Sponsor to maintain and retain records as specified herein and to make such records available for audit or investigation. Such records shall be retained for a period of three years after the date of the first claim for reimbursement in the fiscal year to which they pertain; unless audit or review findings have not been resolved, in which case the records shall be retained beyond the three year period as long as required for resolution of the issues raised by the audit or review.

#### ASSURANCE OF CIVIL RIGHTS COMPLIANCE

The Sponsor assures that the Program(s) will be operated in compliance with all applicable civil rights laws and will implement all applicable nondiscrimination regulations. Unless otherwise made inapplicable by law, the Sponsor hereby agrees that it will comply with Title VI and VII of the Civil Rights Act of 1964 (42 USC 2000d 2000e-16). Title IX of the Education Amendments of 1972 (20 USC 1681 et seq.), Section 504 of the Rehabilitation Act of 1973 (29 USC 794), the Age Discrimination Act of 1975 (42 USC 6101 et seq.), the Americans with Disabilities Act of 1990 (P.L. 101-336), all provisions required by USDA Nondiscrimination Regulations (7 *CFR* parts 15, 15a, 15b), Department of Justice Enforcement Guidelines for Enforcement of Nondiscrimination in Federally Assisted Programs, and the USDA Food and Nutrition Service (FNS) directives and guidelines to the effect that no person shall be discriminated against on the basis of race, color, national origin, sex, age, or disability in any program or activity conducted or funded by the USDA. The Sponsor hereby assures that it will immediately take measures necessary to effectuate this Agreement.

This assurance is given in consideration of and for the purpose of obtaining any and all federal financial assistance, grants and loans of federal funds; reimbursable expenditures; grant or donation of federal property and interest in property; the detail of federal personnel; and the sale and lease of, and the permission to use, federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with federal financial assistance extended to the Sponsor by the USDA or CDE. This includes any federal Agreement, arrangement, or other contract that has as one of its purposes the provision of assistance such as food, cash assistance or the purchase of food, or any other financial assistance extended in reliance on the representations and Agreements made in this assurance.

By providing this assurance, the Sponsor agrees to compile data, maintain records, and submit reports as required to permit effective enforcement of the nondiscrimination laws, and permit authorized USDA or CDE personnel during normal working hours to review such records, books, and accounts as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the USDA and/or CDE shall have the right to seek judicial enforcement of this assurance.

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This assurance is binding on the Sponsor, its successors, transfers, and assignees as long as it receives assistance or retains possession of any assistance from the CDE. The persons whose signatures appear below are authorized to sign this assurance on the behalf of the sor.

#### EQUAL EMPLOYMENT OPPORTUNITY CLAUSE

During the performance of this Agreement, insofar as it relates to Program administration expenses, the Sponsor agrees that:

- (1) It will not discriminate against any employee because of race, color, national origin, gender, age, or disability. The Sponsor will take affirmative action to assure that applicants are employed, and that employees are treated during employment, without regard to their race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, or marital or family status. Such action shall include, but not be limited to the following: employment upgrading, demotion, or transfer; recruitment, or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The Sponsor agrees to post, in conspicuous places available to employees and applicants for employment, notices to be provided by the CDE setting forth the provisions of this nondiscrimination clause.
- (2) The Sponsor will, in all solicitations or advertisements for employees placed by or on behalf of the Sponsor, state that all qualified applicants will receive consideration for employment without regard to race, color, national origin, gender, age, or disability,
- (3) The Sponsor will send to each labor union or representative of workers with which it has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the CDE, advising the labor unions or workers' representative of the CDE's commitments under Section 202 of Executive Order No. 11246 of September 24, 1965, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.
- (4) The Sponsor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, and of the rules, regulations, and relevant orders of the Secretary of Labor
- (5) The Sponsor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, by the rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to its books, records, and accounts by the USDA, the Secretary of Labor, and/or CDE for purposes of Investigation to ascertain compliance with such rules, regulations, and orders.
- (6) In the event of the Sponsor's noncompliance with the nondiscrimination clauses of this Agreement, as it relates to CNP expenses, the Agreement may be canceled, terminated, or suspended in whole or part and the Sponsor may be declared ineligible for further government contracts in accordance with procedures authorized in Executive Order No. 11246 of September 24, 1965, and such other sanctions may be imposed and remedies invoked as rule, regulations, or order of the Secretary of Labor, or as otherwise provided by law.
- (7) The Sponsor will include the provisions of items (1) through (7) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to Section 204 of Executive Order No. 11246 of September 24, 1965, so that such provisions will be binding upon each subcontractor or vendor. The Sponsor will take such action with respect to any subcontract or purchase order as the USDA or CDE may direct as a means of enforcing such provision, including sanctions for noncompliance; provided, however that in the event the Sponsor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction by the USDA or CDE, the Sponsor may request the United States or CDE to enter into such litigation to protect the interests of the United States.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN

NATIONAL SCHOOL LUNCH PROGRAM, SCHOOL BREAKFAST PROGRAM, AND SPECIAL MILK PROGRAM This section applies only if an effective date for the NSLP, SBP, or SMP has been entered on the Cover Page, and it has been signed by the School Nutrition Programs Manager.

The Sponsor and participating schools under its jurisdiction shall comply with all provisions of 7 CFR parts 210, 215, 220, and 245, and all requirements developed pursuant to and imposed by these regulations which incorporate the Sponsor Application for Participation, Free and Reduced-Price Policy Statement, and Claiming Alternative Policy Addenda by reference, as well as applicable provisions of 7 CFR parts 3015, 3016, 3019, and all applicable requirements of the California EC relating to CNPs, USDA guidance, and CDE Management Bulletins, hereby incorporated by reference.

The Sponsor further agrees to the following specific provisions, as applicable:

- (1) Maintain a nonprofit school food service and/or a nonprofit milk service.
- (2) Limit its net cash resources to an amount that does not exceed three months average expenditures for its nonprofit school food service or such other amount as may be approved in accordance with 7 CFR sections 210.19a, 220.7 (e)(1)(I), and 220.13(I).
- Maintain a financial management system as prescribed in 7 CFR sections 210.14(c), 220.13(l), and 215.7(d)(6)
- (+) Comply with the requirements of the USDA regulations regarding financial management (7 CFR sections 3015, 3016, and/or (5)
- Serve meals and snacks that meet the minimum requirements prescribed in 7 CFR sections 210.10, 210.10a, 220.8, and/or 220.8a, whichever is applicable

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- (6) For pricing programs, to price meals and snacks as a unit
- (7) Serve Program meals, milk, and snacks free or at a reduced-price to all children who are determined by the Sponsor to be eligib' for such meals under 7 CFR Part 245.
- (8) Claim reimbursement at the assigned rates only for reimbursable meals and snacks served to eligible children. The Sponsor authority official signing the claim shall be responsible for reviewing and analyzing meal and milk counts to ensure accuracy, as specified in 7 CFR sections 210.8, 220.11, and 215.11.
- (9) Count the number of free, reduced-price, and paid reimbursable Program meals at the point of service, as approved by the CDE.
- (10) Submit Claims for Reimbursement in accordance with 7 CFR sections 210.8, 220.11, 215.9, and 215.11.
- (11) Comply with USDA requirements regarding nondiscrimination (7 CFR parts 15, 15a, 15b).
- (12) Make no discrimination against any child because of his or her eligibility for F/RP meals, milk, or supplements (snacks) in accordance with the Free and Reduced-price Policy Statement attached hereto.
- (13) Accept and use donated foods, in as large quantities as may be efficiently utilized, as offered under provisions of 7 CFR Part 250.
- (14) Maintain, in the storage, preparation, service of food and milk, proper sanitation and health standards in conformance with all applicable state and local laws and regulations.
- (15) Maintain necessary facilities for storing, preparing, and serving food and/or milk.
- (16) Obtain for each school participating in the program a minimum of two food safety inspections during the school year, conducted by the state or local governmental agency responsible for food safety inspections, and publicly post inspection results, and develop and maintain for each school a food safety program complying with hazard analysis critical control points.
- (17) Upon request, make all accounts and records pertaining to Programs available to the CDE and USDA FNS, for audit or review, at a reasonable time and place in accordance with 7 CFR sections 210.9(b)(17), 220.7(e)(13), and/or 215.8(d)(7). In accordance with 7 CFR Section 210.19(a)(4), the CDE shall promptly investigate complaints received or irregularities noted in connection with the operation of the program, and shall take appropriate action to correct any irregularities. At the discretion of the CDE, the investigations shall be conducted on an announced or unannounced basis.
- (18) Maintain files of currently approved and denied F/RP applications and direct certification documentation. If the applications and direct certification documentation are maintained at the Sponsor level, they shall be readily retrievable by school or site.
- (19) Retain the individual applications for free milk and/or free and reduced-price lunches and supplements (snacks) submitted by families for a period of 3 years after the end of the fiscal year to which they pertain except that, if audit findings have not been resolved, the records shall be retained beyond the 3 year period and as long as required for the resolution of the issues raised the audit.
- (20) Observe the limitations on the use of Program revenues set forth in 7 CFR sections210.14a, 220.13(I), and 215.8 (d)(1) and the limitations on any competitive school food service as set forth in 7 CFR Section 210.11b.
- (21) Establish a local wellness policy that includes goals for nutrition education and physical activity; nutrition guidelines for all foods available on campus; guidelines for school meals not less restrictive than 7 CFR sections 210.10 and 220.8, and an implementation plan.
- (22) Participate in annual training.
- (23) Limit fried foods according to Californía EC sections 49430.5 and 49430.7.
- (24) Offer all needy children at least one nutritionally adequate meal during each school day per EC Part 49550.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN

NSLP AFTERSCHOOL MEAL SUPPLEMENTS (SNACKS) PROGRAM (AMS)

This section applies only if an effective date for the NSLP AMS has been entered on the Cover Page,

and it has been signed by the School Nutrition Programs Manager.

In conjunction with all provisions of the NSLP, the Sponsor agrees to:

- (1) Claim reimbursement only for meals served in afterschool care programs that meet all of the following criteria:
  - The program shall be operated by a school that is participating in the NSLP.
    - The purpose of the program shall be to provide care for children in an afterschool setting.
  - > The program shall include education or enrichment activities in an organized, structured, and supervised environment.

Extracurricular activities such as school choir, debate team, or the drama society may participate only if their basic purpose is to provide afterschool care, and the program is open to all children. Under no circumstances will organized athletic programs engaged in interscholastic sports be considered as an afterschool care program that is eligible to receive reimbursement under this provision. The afterschool care program must be "open to all." Specifically, programs that exclude children based on race, color, national origition of the snack Program.

(2) Claim reimbursement only for snacks served to children who are not more than eighteen years of age, Individuals, regardless of age, who are determined to be mentally or physically disabled are eligible to participate. If a child's nineteenth birthday occurs during the school year, reimbursement may be claimed for snacks served to that child during the remainder of the school year.

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- (3) Claim reimbursement for no more than one meal supplement per child per day. Sites located in areas served by a school in which at least 50 percent of the enrolled children are for F/RP meals may claim reimbursement at the free rate for snacks served to all children eligible to participate in the snack program regardless of each child's eligibility for F/RP meals. Sites in which less than 50 percent of the enrolled children are certified eligible for F/RP meals must claim reimbursement based on each child's eligibility for F/RP meals.
- (4) Serve meal supplements that meet the minimum requirements prescribed in 7 CFR sections 210.10 or 210.10(a), whichever is applicable.
- (5) Price the meal supplement as a unit.
- (6) Serve meal supplements free or at a reduced-price to all children who are determined by the Sponsor to be eligible for F/RP school meals under 7 CFR Part 245.
- (7) If charging for meals, the charge for a reduced-price meal supplement shall not exceed 15 cents. [7 CFR Section 210.9(c)(4)]
- (8) Claim reimbursement at the assigned rates only for meal supplements served in accordance with this agreement.
- (9) Review each afterschool care program two times a year. The first review shall be made during the first four weeks that the school is in operation each school year. An exception will be made for an afterschool care program operating year round. Year-round programs shall be reviewed during the first four weeks of its initial year of operation, once more during its first year of operation, and twice each school year thereafter.
- (10) Comply with all requirements of this part, except that claims for reimbursement need not be based on "point-of-service" meal supplement counts [as required by 7 CFR Section 210.9(b)(9)].
- (11) If all meals are claimed free, maintain documentation that the site is located in an area served by a school in which at least 50 percent of the enrolled students are certified eligible for F/RP meals. Maintain total meal counts for these sites.
- (12) For all other sites, maintain documentation of F/RP eligibility for all children for whom F/RP snacks are claimed. Maintain meal counts by eligibility category for these sites.
- (13) Maintain documentation of each child's attendance on a daily basis.
- (14) Maintain documentation of compliance with meal pattern requirements.
- (15) Maintain appropriate Health and Safety Standards and licensing requirements.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN SEAMLESS SUMMER FEEDING OPTION PROGRAM

This section applies only if an effective date for the SSFO has been entered on the Cover Page, and it has been signed by the School Nutrition Programs Manager.

The SSFO combines features of the NSLP, the SBP, and the SFSP. The purpose of the SSFO is to feed children in low-income areas during the summer months or during extended breaks of a year-round school schedule. The SSFO reduces paperwork and the administrative burden that is normally associated with operating all three programs. To accomplish this, the above Sponsor requests an exemption of significant portions of the SFSP federal regulations of 7 *CFR* Part 225. In lieu of the exempt SFSP regulations, the Sponsor will follow applicable regulations in the NSLP and the SBP (7 *CFR* parts 210 and 220, respectively).

#### REQUIRED SFSP PROVISIONS

SFSP regulatory provisions of 7 CFR, Part 225 that remain in force require that Sponsors:

- (1) 7 CFR Section 225.6(d)(1): Serve meals in needy areas that are not served by another site.
- (2) 7 CFR Section 225.6(e)(4): Agree to serve meals at no cost (except camps).

(3) 7 CFR Section 225.6(e)(7): Claim reimbursement only for approved meals served without charge to children at approved sites during approved meal service periods—this section prohibits permanent changes to the serving time of any meal unless approved by CDE.
 (4) 7 CFR Section 225.14(c)(1): Demonstrate financial and administrative capability to operate the program, and accept final financial and administrative responsibility for the total program operations at all sites.

- (5) 7 CFR Section 225.14(c)(2): Have not been seriously deficient in operating the program.
- (6) 7 CFR Section 225.14(c)(3): Conduct a regularly scheduled food service for children from areas in which poor economic conditions exist (except camps).

(7) 7 CFR Section 225.14(d)(2): Open the meal service to children in the community as well as the summer school students, for meals served to children enrolled in summer school,

(8) 7 CFR Section 225.16(b): Limit the number of meals that may be served, as specified.

**IPTED SFSP PROVISIONS** 

To operate the SSFO, the Sponsor requests an exemption from the following SFSP regulatory provisions of 7 CFR, Part 225: (1) 7 CFR Section 225.6; CDE application approval, paragraphs (b), (c), (d), (e), (f), and (h) except paragraphs (d)(1), (e)(4), and (e)(7)

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(2) 7 CFR Section 225.7:	Program monitoring and assistance
(3) 7 CFR Section 225.8:	Records and reports
(4) 7 CFR Section 225.9:	Program assistance to Sponsor
(5) 7 CFR Section 225.10:	Audits and management evaluations
(6) 7 CFR Section 225.11:	Corrective action procedures
(7) 7 CFR Section 225.12:	Claims against Sponsor
(8) 7 CFR Section 225.13:	Appeal procedure
(9) 7 CFR Section 225.14:	Requirements for Sponsor participation, entire section except paragraphs (c)(1), (c)(2), (c)(3), and (d)(2)
(10) 7 CFR Section 225.15:	Management responsibilities of Sponsor
(11) 7 CFR Section 225.16:	Meal service requirement, entire section except paragraph (b)
(12) 7 CFR Section 225.17:	Procurement standards
(13) 7 CFR Section 225.18:	Miscellaneous administrative provisions

#### NSLP AND SBP REGULATIONS

The CDE recognizes that NSLP and SBP regulations may conflict with SFSP requirements. The CDE will provide technical assistance to sponsors to adapt requirements as necessary.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN STATE MEAL PROGRAM This section applies only if an effective date for the State Meal Program has been entered on the Cover Page, and it has been signed by the School Nutrition Programs Manager.

The Sponsor and participating schools under its jurisdiction shall comply with all provisions of the California EC 49550, 49553, 49557, 49557.1, 49557.3, 49558, 49559, 49560, 49561, and 49562.

#### The Sponsor shall:

- (1) Supervise the operation of the State Meal Program at all approved sites.
- (2) Maintain a nonprofit school food service program and use all food program revenues only for expenses needed to operate, or t. improve, the food service program. Expenditures of food program revenues shall be made in accordance with the financial management system established by the CDE.
- (3) Serve nutritionally adequate meals to children during a period designated by the Sponsor as the meal period. Sufficient quantities of food shall be planned and produced so that each meal meets the requirements according to the USDA's NSLP meal pattern requirements or the SBP meal pattern requirements, which are incorporated by reference.
- (4) Plan for and prepare meals on the basis of participation trends, with the objective of providing one nutritionally adequate meal per day to each child determined to be eligible for a F/RP meal. Production and participation records shall be maintained to demonstrate positive action towards meeting this objective.
- (5) Price each meal as a unit, except in nonpricing State Meal Programs where there is no separate charge for the meal.
- (6) Make nutritionally adequate meals available to all enrolled children who are determined to be eligible for a F/RP meal. When more than one type of nutritionally adequate meal is offered, or when a variety of foods and milk are offered for choice within the required meal pattern, all children shall be offered the same selection. For those children that the Sponsor determines are eligible for a F/RP meal, nutritionally adequate meals shall be made available to them free of charge or at a reduced-price. Such determinations shall be made in accordance with the F/RP eligibility guidelines issued by the USDA and distributed by the CDE, and the Sponsor's approved Free and Reduced-Price Meal Policy Statement which are hereby incorporated by reference. Use the income eligibility scale distributed by the CDE without alteration or retyping.
- (7) Not discriminate against any child because of his or her inability to pay the full price of the nutritionally adequate meal.
- (8) Maintain a copy of the Sponsor's approved Free and Reduced-Price Meal Policy Statement, as well as any other policies and procedures that pertain to the provision of F/RP meals at each approved site.
- (9) Store, prepare, and serve food in accordance with proper sanitation and health standards as required by applicable state and local laws and regulations.
- (10) Maintain the necessary facilities for storing, preparing, and serving food. The facilities for handling, storing, and distributing food shall be such as to properly safeguard against theft, spoilage, and other losses.
- (11) Submit forms and reports to the CDE, in accordance with established procedures, to demonstrate compliance with State Meal Program requirements. These reports include, but are not limited to:
  - Claims for reimbursement
  - Policy statements for Free and Reduced-Price Meals
- (12) Claim reimbursement at the prevailing rate only for nutritionally adequate meals that meet the specified meal pattern requirements and are served to children in accordance with this agreement. Reimbursement shall only be claimed on the basis of one nutritionally adequate meal per child per day and shall not be claimed for any meals which are served as "second" meals. Reimbursement shall not be claimed for nutritionally adequate meals served free or at a reduced-price which exceed the number of children approved for such meals.

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- (13) Maintain full and accurate records of the State Meal Program and retain these records for a period of three years after the applicable fiscal year. If necessary, these records shall be retained for more than three years until all issues raised by an audit are resolved. These records shall be kept separate from the records of any other food service (except those records that pertain to the Special Milk Program) which may be operated by the Sponsor. The records that shall be maintained include, but are not limited to the following:
  - On a site by site basis, the number of nutritionally adequate meals served to children each day, by category (free, reduced-price, and paid).
  - > Meal production records and inventory records documenting the amounts and types of food used.
  - The individual applications for free and reduced-price meals (approved and denied) submitted by families. The applications shall be readily retrievable by site.
  - > Income received from payments made by children, state reimbursement, and other sources.
  - Expenses incurred for food, labor, supplies, equipment, utilities, and other services related to the State Meal Program, supported by invoices, receipts, and other evidence of expenditures.
  - Contributions from other sources for food, labor, equipment, utilities, and meals for needy children, etc., pertaining to the State Meal Program.
- (14) Upon request, make all State Meal Program accounts and records available, at a reasonable time and place, to the CDE and other agencies as deemed appropriate, for audit or review purposes.
- (15) Comply with the limitations specified by the CDE concerning the sale of foods that compete with the nutritionally adequate meals sold under the State Meal Program (5 CCR 15500 and 15501, and EC 48931).
- (16) Ensure that the State Meal Program is operated in accordance with the terms of this agreement if the Sponsor contracts with other entities for services utilized in the operation of the State Meal Program.
- (17) Comply with California EC Section 45103.5, which prohibits public schools and schools operated by the county superintendent of schools from contracting for management of the food service program by a food service management company.
- (18) Comply with all requirements pertaining to the operation of the State Meal Program as specified in the California EC and the California Administrative Code, which are hereby incorporated by reference.
- (19) Comply with all applicable state laws and regulations, which are hereby incorporated by reference.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN FOOD DISTRIBUTION PROGRAM

This section applies only if an effective date for the FDP has been entered on the Cover Page, and it has been signed by the Food Distribution Program Authorized Representative.

The Sponsor shall comply with all provisions of 7 CFR Part 250, as well as applicable provisions of the California EC, USDA guidance, and CDE Management Bulletins hereby incorporated by reference.

The Sponsor further agrees to the following specific provisions, as applicable:

- (1) When receiving donated foods under this Program Agreement, to accept responsibility for any improper distribution or use of donated foods or for any loss of, or damage to, donated foods caused by the Recipient Agency's fault or negligence.
- (2) To preserve a right to assert claims against other persons to whom donated foods are delivered for care, handling, or distribution.
- (3) To take action to obtain restitution in connection with claims for improper distribution, use, or loss of, or damage to, donated foods.
- (4) To provide, on a timely basis, by amendment to this Agreement, any changed information, including, but not limited to, any changes resulting from amendments to federal regulatory requirements or policy and any changes in site locations, and number of meals or needy persons to be served.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN THE CHILD AND ADULT CARE FOOD PROGRAM

This section applies only if an effective date for the CACFP has been entered on the Cover Page and it has been signed by the Child and Adult Care Food Program Manager.

The Sponsor, as defined in 7 *CFR* Section 226.2, shall comply with all provisions of 7 *CFR* Part 226, and all requirements developed pursuant to and imposed by these regulations which incorporate the Sponsor's Child Nutrition Information and Payment System (*P\*\*PS*) Application Packet, Management Plan, CACFP Meal Pattern by reference, as well as applicable provisions of 7 *CFR* parts 3, 3019, 3052; 15, 15a, 15b; Office of Management and Budget (OMB) Circulars A-87, A-122, A-133; and the California *EC*; USDA guidance, and CDE Management Bulletins, hereby incorporated by reference. The Sponsor further agrees to accept final administrative and financial responsibility for management of a proper, efficient, and effective food service; the Sponsor may not contract out for management of the Program. The Sponsor agrees to accept announced or unannounced visits during normal hours of operations by the

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CDE or the USDA. Anyone making such reviews must show photo identification that demonstrates that they are employees of one of these entities.

The Sponsor further agrees to the following specific provisions, as applicable:

- (1) Child or adult care centers must have federal, state, or local licensing or approval to provide day care services to participants. Child or adult care centers, which are complying with applicable procedures to renew licensing or approval, may participate in the Program during the renewal process, unless the CDE has information that indicates that renewal will be denied. At-risk afterschool care centers shall comply with licensing requirements set forth in 7 CFR Section 226.17a(d).
- (2) Except for for-profit centers, child and adult care centers shall be public, or have tax exempt status under the Internal Revenue Code of 1986.
- (3) Each child or adult care center participating in the Program must serve one or more of the following meal types—breakfast; lunch; supper; and/or snack. Reimbursement must not be claimed for more than two meals and one snack or one meal and two snacks provided daily to each participant. At-risk afterschool care centers shall comply with limits on daily reimbursement set forth in 7 CFR Section 226.17a (k).
- (4) Each child or adult care center participating in the Program shall claim only the meal types specified in its approved application in accordance with the meal pattern requirements specified in 7 CFR Section 226.20. Menus and any other nutritional records required by the CDE shall be maintained to document compliance with such requirements.
- (5) For-profit child care centers may not claim reimbursement for meals served to children in any month in which less than 25 percent of the children in care (enrolled or licensed capacity, whichever is less) were eligible for F/RP meals or were Title XX beneficiaries. However, children who only receive at-risk afterschool snacks and/or at-risk afterschool meals must not be included in this percentage.
- (6) For-profit adult care centers may not claim reimbursement for meals served to participants in any month in which less than 25 percent of the enrolled participants were Title XIX or Title XX beneficiaries.
- (7) A child care center with preschool children may also be approved to serve a breakfast, snack, and supper to school-age children participating in an outside-school-hours care program meeting the criteria of 7 *CFR* Section 226.19(b) that is distinct from its day care program for preschool-age children. The CDE may authorize the service of lunch to such participating children who attend a school that does not offer a lunch program, provided that the limit of two meals and one snack, or one meal and two snacks, per child per day is not exceeded.
- (8) A child care center with preschool children may also be approved to serve a snack or meal to school-age children participating in an at-risk afterschool care program meeting the requirements of 7CFR Section 226.17a that is distinct from its day care program preschool children, provided that the limit of two meals, and one snack, or one meal and two snacks, per child per day is not exceeded.
- (9) A child or adult care center may utilize existing school food service facilities or obtain meals from a school food service facility, and the pertinent requirements of 7 CFR Section 226.17(b) must be addressed in a written agreement between the child or adult care center and school. The center shall maintain responsibility for all applicable Program requirements set forth in 7 CFR sections 226.17, 226.17a, 226.19a, and 226.19a.
- (10) Each child or adult care center, except at-risk afterschool care centers, shall collect and maintain documentation of the enrollment of each participant, including information used to determine eligibility for free and reduced-price meals in accordance with 7 CFR Section 226.23(e)(1). In addition, Head Start participants need only have a Head Start statement of income eligibility or a statement of Head Start enrollment from an authorized Head Start representative, to be eligible for free meal benefits under the CACFP. For children enrolled in a child care center, documentation of enrollment must be updated annually, signed by a parent or legal guardian, and include information on each child's normal days and hours of care and the meals normally received while in care.
- (11) Each child or adult care center must maintain daily records of time of service meal counts by type (breakfast, lunch, supper, and snacks) served to enrolled participants, and to adults performing labor necessary to the food service. Al-risk after-school care centers must maintain records as required by 7 CFR Section 226.17a(o).
- (12) Each child or adult care center must require key staff, as defined by the CDE, to attend Program training prior to the center's participation in the Program, and at least annually thereafter, on content areas established by the CDE.
- (13) Sponsored child or adult care centers must promptly inform the sponsoring organization about any change in its licensing or approval status.
- (14) Unaffiliated sponsored child or adult care centers have the right to receive in a timely manner reimbursement for meals served to eligible participants for which the sponsoring organization has received payment from the CDE. However, if, with the child or adult care center's consent, the sponsoring organization will incur costs for the provision of program foodstuffs or meals on behalf of the center, and subtract such costs from Program payments to the center, the particulars of this arrangement shall be specified in the Agreement. The sponsoring organization must not withhold Program payments to any child or adult care center for any other reason, except that the sponsoring organization may withhold from the child or adult care center any amounts that the sponsoring organization count.
- (15) The CDE and an independent child or adult care center have the right to terminate the Agreement for cause or, subject to 7 CF. Section 226.6(c), for convenience. Sponsoring organizations and unaffiliated sponsored centers have the right to terminate the Agreement for cause or convenience.
- (16) Child and adult care centers must comply with the CDE's time limit for submission of meal records.

#### PERMANENT SINGLE AGREEMENT FOR CHILD NUTRITION PROGRAMS

State of California California Department of Education Nutrition Services Division Permanent Single Agreement for Child Nutrition Programs Child Nutrition Programs July 2012 Page 9 of 11 SNP-NSLP-01

(17) If so instructed by its sponsoring organization, sponsored child and adult care centers must distribute a copy of the sponsoring organization's notice to parents or households.

#### REQUIREMENTS FOR SPONSOR PARTICIPATION IN THE SUMMER FOOD SERVICE PROGRAM

This section applies only if an effective date for the SFSP has been entered on the Cover Page, and it has been signed by the Summer Food Service Program Manager.

The Sponsor shall comply with all provisions of 7 CFR Part 225, and all requirements developed pursuant to and imposed by these regulations which incorporate the Sponsor Application for Participation by reference, as well as applicable provisions of OMB Circulars A-21, A-87, A-110, A-102, A-122, A-133, and the California EC; USDA guidance, and CDE Management Bulletins, hereby incorporated by reference.

The Sponsor further agrees to the following specific provisions, as applicable:

- (1) To retain final financial and administrative responsibility for the Program.
- (2) To operate a nonprofit food service.
- (3) To serve meals that meet the requirements and provisions set forth in 7 CFR Section 225.16 during times designated as meal service periods by the Sponsor.
- (4) To serve the same meals to all children.
- (5) To serve meals without cost to all children, except that camps, as defined in 7 CFR Section 225.2, may charge for meals served to children who are not served meals under the Program.
- (6) To Issue a free meal policy statement in accordance with 7 CFR Section 225.6.
- To meet the training requirement for its administrative and site personnel as required under 7 CFR Section 225.15(d)(1).
- (8) To claim reimbursement only for the type(s) of meals specified in this Agreement or in each annual update hereafter, and served without charge to children at approved sites during the approved meal service period, except that camps, as defined in 7 CFR Section 225.2, shall claim reimbursement only for the type(s) of meals specified in the Agreement or in each annual update hereafter and served without charge to children who meet the Program's income standards. This Agreement and each annual update hereafter shall specify the approved levels of meal service for the Sponsor's sites if such levels are required under 7 CFR Section 225.6(d)(2). No permanent changes may be made in the serving time of any meal unless the changes are approved by the CDE.
- (9) To submit claims for reimbursement in as specified in 7 CFR Section 226.9.
- (10) In the storage, preparation, and service of food, to maintain proper sanitation and health standards in conformance with all applicable state and local laws and regulations.
- (11) To accept and use, in quantities that may be efficiently utilized in the Program, such foods as may be offered under 7 CFR Part 250 (FDP).
- (12) To have access to facilities necessary for storing, preparing, and serving food.
- (13) To maintain a financial management system as prescribed by the CDE.
- (14) Upon request, to make all Program accounts and records available to state, federal, and/or other authorized officials for audit or administrative review, at a reasonable time and place.
- (15) To maintain all Program records for a period of three years after the end of the fiscal year to which they pertain, unless audit or investigative findings have not been resolved, in which case the records shall be retained until all issues raised by the audit or investigation have been resolved.
- (16) To maintain children on site while meals are consumed.

#### CERTIFICATION REGARDING LOBBYING ~ CHILD NUTRITION PROGRAMS

section is applicable to grants, subgrants, cooperative Agreements, and contracts exceeding \$100,000 in federal funds. Submission ot this certification is a prerequisite for making or entering into this transaction and is imposed by 31 USC Section 1352. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each.

#### PERMANENT SINGLE AGREEMENT FOR CHILD NUTRITION PROGRAMS

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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 emplo of a member of Congress in connection with the awarding of a federal contract, the making of a federal grant, the making of a federal loard, the entering into of a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant, loan, or cooperative agreement.

If any funds other than federally 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 any 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 its instructions.

The language of this certification will be included in the award documents for all covered sub awards exceeding \$100,000 in federal funds at all appropriate tiers and which all subrecipients shall certify and disclose accordingly.

#### CERTIFICATION REGARDING STATE AND FEDERAL DRUG-FREE WORKPLACE REQUIREMENTS

#### Grantees Other Than Individuals

As required by Section 8355 of the California Government Code and the Drug-Free Workplace Act of 1988, and implemented at 2 CFR, Part 182, for grantees, as defined at 2 CFR 182, Subpart B:

- A. The applicant certifies that it will provide a drug-free workplace by:
  - (a) Publishing a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the grantee's workplace and specifying the actions that will be taken against employees for violation of such prohibition.
  - (b) Establishing an on-going, drug-free awareness program to inform employees about:
    - (1) The dangers of drug abuse in the workplace
    - (2) The grantee's policy of maintaining a drug-free workplace
    - (3) Any available drug counseling, rehabilitation, and employee assistance programs, and
    - (4) The penalties that may be imposed upon employees for drug abuse violations occurring in the workplace.
  - (c) Requiring that each employee engaged in the performance of the grant be given a copy of the statement required by paragraph (a).
  - (d) Notifying the employee in the statement required by paragraph (a) that, as a condition of employment under the grant, the employee will:
    - (1) Abide by the terms of the statement.
    - (2) Notify the employer in writing of his or her conviction for a violation of a criminal drug statute occurring in the workplace no later than five calendar days after such conviction.
  - (e) Notifying the agency in writing, within 10 calendar days after receiving notice under subparagraph (d)(2) from an employee or otherwise receiving actual notice of such conviction. Employers of convicted employees must provide notice, including position title, to every grant officer or other designee. Notice shall include the identification number(s) of each affected grant.
  - (f) Taking one of the following actions, within 30 calendar days of receiving notice under subparagraph (d)(2), with respect to any employee who is so convicted:
    - Taking appropriate personnel action against such an employee, up to and including termination, consistent with the requirements of the Rehabilitation Act of 1973, as amended; or
    - (2) Requiring such employee to participate satisfactorily in a drug abuse assistance or rehabilitation program approved for such purposes by a federal, state, or local health, law enforcement, or other appropriate agency.
  - (g) Making a good faith effort to continue to maintain a drug-free workplace through implementation of paragraphs (a), (b), (c), (d), (e), and (f).
- B. The grantee may insert in the space provided below the site(s) for the performance of work done in connection with the specific grant:

Place of Performance (street address, city, county, state, zip code): 9150 E. Imperial Hwy, Rm: C68-D62 Downey, CA 90242

Check I if there are workplaces on file that are not identified here.

#### PERMANENT SINGLE AGREEMENT FOR CHILD NUTRITION PROGRAMS

State of Cettfornia California Department of Education Nutrition Services Division Permanent Single Agreement for Child Nutrition Programs

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Grantees Who Are Individuals

Part 182, for grantees, as defined at 2 CFR Part 182, Subpart C;

- A. As a condition of the grant, I certify that I will not engage in the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance in conducting any activity with the grant; and
- B. If convicted of a criminal drug offense resulting from a violation occurring during the conduct of any grant activity, I will report the conviction to every grant officer or designee, in writing, within 10 calendar days of the conviction. Notice shall include the identification number(s) of each affected grant.

CERTIFICATIONS REGARDING DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

As required by Executive Order 12549, Debarment and Suspension, and implemented at 2 CFR Part 180, for prospective participants in primary covered transactions, as defined at 2 CFR Part 180 970.

A The applicant [Sponsor] 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 embezziement, 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 (2)(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; and
- 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.

This Agreement constitutes the entire Agreement between the parties. No waiver, consent, modification, or change of terms of this Agreement shall bind either party unless in writing and signed by both parties. The Sponsor, by the signature of its authorized representative, hereby acknowledges that he/she has read this Agroement, understands it, and agrees to be bound by its terms and conditions.

ate						
04/03/2017 Title						
-mail						
tephanie.sasnauskas@probation.lacounty.gov						
-mail and phone number						

## REQUIRED FORMS- EXHIBIT 19 Vendor Professional Standards

#### Vendor's 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. Nutrition Program Director (Probation, Food and Nutrition Services 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. Nutrition Program Manager (Contracted Kitchen Food Services Manager/Director). 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.** Nutrition Program Staff (Contracted Food Services 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 food service structure, and that the definitions apply whether or not the food service is operated by a Vendor. Therefore, as of the effective date of this contract, the minimum professional standards established by the Final Rule, and described therein, shall apply to the Vendor's staff performing any of the duties described above.

The Vendor shall only place staff for work in the Probation Department that meet the minimum professional standards outlined in 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 Probation Department shall ensure that all staff the Vendor proposes for placement meet the minimum professional standards.
- The Vendor shall ensure their employees take the required annual training as outlined in the professional standards and provide certification of such training to the Probation Department. The Vendor shall remove from the Probation Department's premises any staff who fail to take the required annual training.
- The Vendor shall provide the Probation Department with a list of proposed employees and evidence that they meet the professional standards.

# **APPENDIX C**

# SAMPLE RFP CONTRACT



## CONTRACT

# **BY AND BETWEEN**

## **COUNTY OF LOS ANGELES**

## AND

# (CONTRACTOR)

## FOR

# FOOD SERVICES AT CENTRAL JUVENILE HALL

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# STANDARD EXHIBITS

(NOT ATTACHED – TO BE INCLUDED IN FINAL CONTRACT)

А	Statement of Work (SOW)		
B-B2	Pricing Sheets		
С	Contractor's Proposed Schedule		
D	Contractor's EEO Certification		
Е	County's Administration		
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Х	Sample Medical/Modified Diet Meals
Y	Substitution List
Z	Menu Production Record
AA	Menu Production Record NSLP
BB	Public Works Payroll Reporting Form
СС	Equipment and Buildings Maintenance Procedure
DD	Maintenance Responsibility
EE	Suspension and Debarment Certification
FF	Consumable Supplies
GG	Movement Control Meal Count
HH	Daily Meal Receipt
II	Daily Meal Receipt NSLP
JJ	Permanent Single Agreement for Child Nutrition Programs
KK	Vendor Professional Standards

# SAMPLE CONTRACT

# CONTRACT BETWEEN COUNTY OF LOS ANGELES

## AND

# FOR

# FOOD SERVICES AT CENTRAL JUVENILE HALL

This Contract ("Contract") made and entered into this \_\_\_\_ day of \_\_\_\_\_, 2021 by and between the County of Los Angeles, hereinafter referred to as County and \_\_\_\_\_, hereinafter referred to as "Contractor". \_\_\_\_\_ is located at

**RECITALS** 

**WHEREAS**, the County of Los Angeles Probation Department may contract with private businesses for Food Services when certain requirements are met; and

WHEREAS, the Contractor is a private firm specializing in providing Food Services; and

**WHEREAS**, based on competitive negotiations under Los Angeles County Code Chapter 2.121, the Chief Probation Officer has selected for recommendation to the Board of Supervisors the Contractor, which has proposed and desires to provide Food Services to the County; and

**WHEREAS**, the County has determined that it is legal, feasible, and cost-effective to contract Food Services; and

**WHEREAS**, this Contract is therefore authorized under Section 44.7 of the Los Angeles County Charter and Los Angeles County Code Section 2.121.250.

**NOW THEREFORE,** in consideration of the mutual covenants contained herein, and for good and valuable consideration, the parties agree as follows:

## 1 APPLICABLE DOCUMENTS

Exhibits A, B-B2, C, D, E, F, G, G1, G2, G3, H, I, J, K L, N, P, R, S, T, U, V-V2, W, X, Y, Z, AA, BB, CC, DD, EE, FF, GG, HH II JJ and KK are attached to and form a part of this Contract. In the event of any conflict or inconsistency in the definition or interpretation of any word, responsibility, schedule, or the contents or description of any task, deliverable, goods, service, or other work, or otherwise between the base Contract and the Exhibits, or between Exhibits, such conflict or inconsistency shall be resolved by giving precedence first to the terms and conditions of the Contract and then to the Exhibits according to the following priority.

### Standard Exhibits:

- 1.1 EXHIBIT A- Statement of Work
- 1.2 EXHIBIT B-B2- Pricing Sheets
- 1.3 EXHIBIT C Contractor's Proposed Schedule
- 1.4 EXHIBIT D Contractor's EEO Certification
- 1.5 EXHIBIT E County's Administration
- 1.6 EXHIBIT F Contractor's Administration
- 1.7 EXHIBIT G Employee's Acknowledgement of Employer
  - G1 Contractor Acknowledgement and Confidentiality Agreement
  - G2 Contractor Employee Acknowledgement and Confidentiality Agreement
  - G3 Contractor Non-Employee Acknowledgement and Confidentiality Agreement
- 1.8 EXHIBIT H Jury Service Ordinance
- 1.9 EXHIBIT I Safely Surrendered Baby Law
- 1.10 EXHIBIT J Living Wage Ordinance
- 1.11 EXHIBIT K Living Wage Rate Annual Adjustments
- 1.12 EXHIBIT L Payroll Statement of Compliance
- 1.13 EXHIBIT M Intentionally Omitted

- 1.14 EXHIBIT N Business Associate Agreement under the Health Insurance Portability and Accountability Act of 1996 (HIPAA)
- 1.15 EXHIBIT O Intentionally Omitted
- 1.16 EXHIBIT P Background Request Forms
- 1.17 EXHIBIT Q Intentionally Omitted
- 1.18 EXHIBIT R Defaulted Property Tax Reduction Program/Form
- 1.19 EXHIBIT S Contract Discrepancy Report
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- 1.21 EXHIBIT U Performance Requirements Summary (PRS) Chart
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- 1.26 EXHIBIT Z Menu Production Record
- 1.27 EXHIBIT AA Menu Production Record NSLP
- 1.28 EXHIBIT BB Public Works Payroll Reporting Form
- 1.29 EXHIBIT CC Equipment and Buildings Maintenance Procedure
- 1.30 EXHIBIT DD Maintenance Responsibility
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- 1.35 EXHIBIT II Daily Meal Receipt NSLP
- 1.36 EXHIBIT JJ Permanent Single Agreement for Child Nutrition Programs
- 1.37 EXHIBIT KK Vendor Professional Standards

This Contract constitutes the complete and exclusive statement of understanding between the parties, and supersedes all previous Contracts, written and oral, and all communications between the parties relating to the subject matter of this Contract. No change to this Contract shall be valid unless prepared pursuant to Paragraph 8.1 (Amendments) and signed by both parties and, [if Probation elects to participate in the National School Lunch Program (NSLP), approved by the California Department of Education (CDE)].

#### 2 DEFINITIONS

#### 2.1 Standard Definitions:

- 2.1.1 The headings herein contained are for convenience and reference only and are not intended to define the scope of any provision thereof. The following words as used herein shall be construed to have the following meaning, unless otherwise apparent from the context in which they are used.
  - 2.1.1.1 **Board of Supervisors (Board):** The Board of Supervisors of the County of Los Angeles acting as governing body.
  - 2.1.1.2 **Contract:** This agreement executed between the County and the Contractor. Included are all supplemental agreements amending or extending the service to be performed. The Contract sets forth the terms and conditions for the issuance and performance of all tasks, deliverables, services and other work.
  - 2.1.1.3 **Contractor:** The person or persons, sole proprietor, partnership, joint venture, corporation, or other legal entity who has entered into an agreement with the County to perform or execute the work covered by this Contract.
  - 2.1.1.4 **Contractor's Project Director:** Person designated by the Contractor to administer the Contract operations after the Contract award.
  - 2.1.1.5 **County's Contract Manager:** Person designated by the County with authority for the County on contractual or administrative matters relating to this Contract.
  - 2.1.1.6 **County's Contract Monitor:** Person designated by the County to monitor the Contract and provide reports to the County's Contract Manager and the County's Program Manager.
  - 2.1.1.7 **County's Program Manager:** Person designated by the County to manage the daily operations under this Contract.
  - 2.1.1.8 **Day(s):** Calendar day(s) unless otherwise specified.
  - 2.1.1.9 **Fiscal Year:** The twelve (12) month period beginning July 1st and ending the following June 30th.

- 2.1.1.10 **Statement of Work:** The directions, provisions, and requirements provided herein and special provisions pertaining to the method, frequency, manner and place of performing the Contract services.
- 2.1.1.11 **Subcontract:** An agreement by the Contractor to employ a subcontractor to provide services to fulfill this Contract.
- 2.1.1.12 **Subcontractor:** Any individual, person or persons, sole proprietor, firm, partnership, joint venture, corporation, or other legal entity furnishing supplies, services of any nature, equipment, and/or materials to the Contractor in furtherance of the Contractor's performance of this Contract, at any tier, under oral or written agreement.

### 3 WORK

- 3.1 Pursuant to the provisions of this Contract, the Contractor shall fully perform, complete and deliver on time, all tasks, deliverables, services and other work as set forth herein.
- 3.2 If the Contractor provides any tasks, deliverables, goods, services, or other work, other than as specified in this Contract, the same shall be deemed to be a gratuitous effort on the part of the Contractor, and the Contractor shall have no claim whatsoever against the County.

### 4 TERM OF CONTRACT

4.1 The term of this Contract shall be for a one (1) year period commencing through \_\_\_\_\_\_, unless sooner terminated or extended, in whole or in part, as provided in this Contract. Contingent upon available funding, this Contract may be extended by the Chief Probation Officer and the authorized official of the Contractor, by mutual written agreement, for up to four (4) additional one (1) year periods for a maximum total Contract term of five (5) years.

The County maintains a database that tracks/monitors the Contractor's performance history. Information entered into the database may be used for a variety of purposes, including determining whether the County will exercise a Contract term extension option.

4.2 The Contractor shall notify the County of Los Angeles Probation Department when this Contract is within six (6) months from the expiration of the term as provided for hereinabove. Upon occurrence of this event, the Contractor shall send written notification to the County of Los Angeles Probation Department at the address herein provided in Exhibit E (County's Administration).

## 5 CONTRACT SUM

## 5.1 Total Contract Sum

5.1.1 The Contract Sum under the terms of this Contract shall be the total monetary amount payable by the County to the Contractor for supplying all services specified under this Contract consistent with the cost listed in Exhibit B (Pricing Sheet - Youth Meals) or Exhibit B1 (Pricing Sheet - Youth Meals Under NSLP) and Exhibit B2 (Pricing Sheet - Adult Meals). The annual Contract Sum, inclusive of all applicable taxes, is estimated at \$\_\_\_\_\_\_ for the term of the Contract and each subsequent twelve (12) month option periods. Notwithstanding said limitation of funds, the Contractor agrees to satisfactorily perform and complete all work specified herein.

The Contractor shall submit monthly invoices for actual services provided by the Contractor under this Contract consistent with Exhibit B (Pricing Sheet - Youth Meals) or Exhibit B1 (Pricing Sheet - Youth Meals Under NSLP) and Exhibit B2 (Pricing Sheet - Adult Meals). The Contractor shall retain all relevant supporting documents and make them available to the County at any time for audit purposes. Invoices shall be specific as to the services provided.

### 5.2 Written Approval for Reimbursement

5.2.1 The Contractor shall not be entitled to payment or reimbursement for any tasks or services performed, nor for any incidental or administrative expenses whatsoever incurred in or incidental to performance hereunder, except as specified herein. Assumption or takeover of any of the Contractor's duties, responsibilities, or obligations, or performance of same by any entity other than the Contractor, whether through assignment, subcontract, delegation, merger, buyout, or any other mechanism, with or without consideration for any reason whatsoever, shall occur only with the County's express prior written approval.

### 5.3 Notification of 75% of Total Contract Sum

5.3.1 The Contractor shall maintain a system of record keeping that will allow the Contractor to determine when it has incurred seventyfive percent (75%) of the total Contract Sum under this Contract. Upon occurrence of this event, the Contractor shall send written notification to Probation at the address herein provided in Exhibit E (County's Administration).

# 5.4 No Payment for Services Provided Following Expiration-Termination of Contract

5.4.1 The Contractor shall have no claim against the County for payment of any money or reimbursement, of any kind whatsoever, for any service provided by the Contractor after the expiration or other termination of this Contract. Should the Contractor receive any such payment it shall immediately notify the County and shall immediately repay all such funds to the County. Payment by the County for services rendered after expiration-termination of this Contract shall not constitute a waiver of the County's right to recover such payment from the Contractor. This provision shall survive the expiration or other termination of this Contract.

### 5.5 Invoices and Payments

- 5.5.1 The Contractor shall invoice the County only for providing the tasks, deliverables, goods, services, and other work specified in Exhibit A (Statement of Work), and elsewhere hereunder. The Contractor shall prepare invoices, which shall include the charges owed to the Contractor by the County under the terms of this Contract. The Contractor's payments shall be in accordance with 7 CFR § 210.21(f)(i) and as provided in Exhibit B (Pricing Sheet Youth Meals) or Exhibit B1 (Pricing Sheet Youth Meals) and the Contractor shall be paid only for the tasks, deliverables, goods, services, and other work approved in writing by the County. If the County does not approve work in writing, no payment shall be due to the Contractor for that work.
- 5.5.2 The Contractor's invoices shall be priced in accordance with Exhibit B (Pricing Sheet Youth Meals) or Exhibit B1 (Pricing Sheet Youth Meals Under NSLP) and Exhibit B2 (Pricing Sheet Adult Meals).
- 5.5.3 The Contractor's invoices shall contain the information set forth in Exhibit A (Statement of Work) describing the tasks, deliverables, goods, services, work hours, and facility and/or other work for which payment is claimed.
- 5.5.4 The Contractor shall submit the monthly invoices to the County by the 15<sup>th</sup> calendar day of the month following the month of service.

#### **PROP A – Living Wage Program:**

# No invoice will be approved for payment unless the following is included:

### Exhibit L – Payroll Statement of Compliance

5.5.5 All invoices under this Contract shall be submitted in two (2) copies to the following address:

#### County of Los Angeles Probation Department Attention: Fiscal Department, P-73 9150 East Imperial Highway Downey, California 90242

### 5.5.6 County Approval of Invoices

All invoices submitted by the Contractor for payment must have the written approval of the County's Program Manager prior to any payment thereof. In no event shall the County be liable or responsible for any payment prior to such written approval. Approval for payment will not be unreasonably withheld.

#### 5.5.7 Local Small Business Enterprises – Prompt Payment Program

Certified Local Small Business Enterprises (LSBEs) will receive prompt payment for services they provide to County departments. Prompt payment is defined as fifteen (15) calendar days after receipt of an undisputed invoice.

### 5.6 Intentionally Omitted

### 5.7 Default Method of Payment: Direct Deposit or Electronic Funds Transfer

- 5.7.1 The County, at its sole discretion, has determined that the most efficient and secure default form of payment for goods and/or services provided under an agreement/contract with the County shall be Electronic Funds Transfer (EFT) or direct deposit, unless an alternative method of payment is deemed appropriate by the Auditor-Controller (A-C).
- 5.7.2 The Contractor shall submit a direct deposit authorization request via the website https://directdeposit.lacounty.gov with banking and vendor information, and any other information that the A-C determines is reasonably necessary to process the payment and

comply with all accounting, record keeping, and tax reporting requirements.

- 5.7.3 Any provision of law, grant, or funding agreement requiring a specific form or method of payment other than EFT or direct deposit shall supersede this requirement with respect to those payments.
- 5.7.4 At any time during the duration of the agreement/contract, a Contractor may submit a written request for an exemption to this requirement. Such request must be based on specific legal, business or operational needs and explain why the payment method designated by the A-C is not feasible and an alternative is necessary. The A-C, in consultation with the contracting department(s), shall decide whether to approve exemption requests.

#### 5.8 Exemption to Sales Tax

- 5.8.1 Sales of meals and food products to the County in juvenile facilities may be eligible for exemption to sales tax as follows:
  - 5.8.1.1 When the County is considered as reselling to the students (youth) because of the liability incurred by the relatives of the youth; or
  - 5.8.1.2 When the County is considered as reselling to the U.S. Government under the Federal School Lunch Program.
  - 5.8.1.3 The County will cooperate with the Contractor in providing data on the actual number of meals which may be exempt from taxation during the Contract. Payment shall be made by the Contractor; however, the County shall reimburse to the Contractor any sales tax that is actually paid by the Contractor.
  - 5.8.1.4 Except as herein expressly provided, the County shall have no liability or responsibility for any taxes which may be imposed in connection with or resulting from this Contract or the Contractor's performance hereunder.

### 6 ADMINISTRATION OF CONTRACT – COUNTY

#### 6.1 County Administration

6.1.1 A listing of all County Administration referenced in the following subparagraphs are designated in Exhibit E (County's Administration).

The County will notify the Contractor in writing of any change in the names or addresses shown.

# 6.2 County's Contract Manager

- 6.2.1 The role of the County's Contract Manager may include:
  - 6.2.1.1 Coordinating with the Contractor and ensuring the Contractor's performance of the Contract; however, in no event shall the Contractor's obligation to fully satisfy all of the requirements of this Contract be relieved, excused or limited thereby; and
  - 6.2.1.2 Upon request of the Contractor, providing direction to the Contractor, as appropriate in areas relating to County policy, information requirements, and procedural requirements; however, in no event, shall the Contractor's obligation to fully satisfy all of the requirements of this Contract be relieved, excused or limited thereby.

# 6.3 County's Program Manager

- 6.3.1 The role of the County's Program Manager is authorized to include:
  - 6.3.1.1 Meeting with the Contractor's Project Director on a regular basis; and
  - 6.3.1.2 Inspecting any and all tasks, deliverables, goods, services, or other work provided by or on behalf of the Contractor; however, in no event shall the Contractor's obligation to fully satisfy all of the requirements of this Contract be relieved, excused or limited thereby.

The County's Program Manager is not authorized to make any changes in any of the terms and conditions of this Contract and is not authorized to further obligate the County in any respect whatsoever.

# 6.4 County's Contract Monitor

6.4.1 The County's Contract Monitor is responsible for the monitoring of the Contract and the Contractor. The County's Contract Monitor provides reports to the County's Contract Manager and the County's Program Manager.

# 7 ADMINISTRATION OF CONTRACT- CONTRACTOR

### 7.1 Contractor Administration

A listing of all the Contractor's Administration referenced in the following paragraphs is designated in Exhibit F (Contractor's Administration). The Contractor will notify the County in writing of any change in the names or addresses shown.

### 7.2 Contractor's Staff

- 7.2.1 The Contractor shall have a Project Director pursuant to Section 6.3 (Project Director) of Exhibit A (Statement of Work).
- 7.2.2 The Contractor shall be responsible for providing competent staff pursuant to Section 6.4 (Personnel) of Exhibit A (Statement of Work).

### 7.3 Approval of Contractor's Staff

7.3.1 The County has the absolute right to approve or disapprove all of the Contractor's staff performing work hereunder and any proposed changes in the Contractor's staff, including, but not limited to, the Contractor's Project Director.

### 7.4 Contractor's Staff Identification

The Contract shall provide, at the Contractor's expense, all staff providing services under this Contract with a photo identification badge.

### 7.5 Background and Security Investigations

Background and security investigations of the Contractor's staff are required as a condition of beginning and continuing work under this Contract. The cost of background checks is the responsibility of the Contractor. The Contractor shall be responsible for the ongoing implementation and monitoring of Subparagraphs 7.5.1 through 7.5.6 of this Contract. On at least a quarterly basis, the Contractor shall report, in writing, monitoring results to the County, indicating compliance or problem areas. Elements of the monitoring report shall receive prior written approval from the County.

7.5.1 The Contractor shall submit the names of the Contractor's or the subcontractor's employees to the County's Program Manager prior to the employee starting work on this Contract. The County will schedule appointments to conduct background investigation/record checks based on fingerprints of the Contractor's or the

subcontractor's employees. The County shall have the right to conduct background investigations of the Contractor's or the subcontractor's employees at any time. The Contractor's or the subcontractor's employees shall not begin work on this Contract before receiving written notification of clearance from the County.

- 7.5.2 No personnel employed by the Contractor or the subcontractor for this service having access to Probation information or records shall have a criminal conviction record or pending criminal trial unless such information has been fully disclosed to the County and employment of the employee for this service is approved in writing by the County.
- 7.5.3 The County reserves the right, in its sole discretion, to preclude the Contractor or the subcontractor from employment or continued employment of any individual performing services under this Contract.
- 7.5.4 No Contractor or subcontractor staff providing services under this Contract shall be on active probation or parole.
- 7.5.5 The Contractor or the subcontractor staff performing services under this Contract shall be under a continuing obligation to disclose any prior or subsequent criminal conviction record or any pending criminal conviction record or any pending criminal trial to the County.
- 7.5.6 Because the County is charged by the State for checking the criminal records of the Contractor's or the subcontractor's employees, the County will bill the Contractor to recover these expenses. The current amount is forty-nine dollars (\$49.00) per record check, which is subject to change by the State.

### 7.6 Confidentiality

The Contractor shall be responsible for safeguarding all County information provided for use by the Contractor.

7.6.1 The Contractor shall maintain the confidentiality of all records and information in accordance with all applicable Federal, State and local laws, rules, regulations, ordinances, directives, guidelines, policies and procedures relating to confidentiality, including, without limitation, County policies concerning information technology security and the protection of confidential records and information.

- 7.6.2 The Contractor shall inform all of its officers, employees, agents and subcontractors providing services hereunder of the confidentiality provisions of this Contract.
  - 7.6.2.1 The Contractor shall sign and adhere to the provisions of Exhibit G1 (Contractor Acknowledgement and Confidentiality Agreement).
  - 7.6.2.2 The Contractor shall require each employee performing services covered by this Contract to sign and adhere to the provisions of Exhibit G2 (Contractor Employee Acknowledgement and Confidentiality Agreement).
  - 7.6.2.3 The Contractor shall require each non-employee performing services covered by this Contract to sign and adhere to the provisions of Exhibit G3 (Contractor Non-Employee Acknowledgement and Confidentiality Agreement).
- 7.6.3 The Contractor shall indemnify, defend, and hold harmless the County, its officers, employees, and agents, from and against any and all claims, demands, damages, liabilities, losses, costs and expenses, including, without limitation, defense costs and legal, accounting and other expert, consulting, or professional fees, arising from, connected with, or related to any failure by the Contractor, its officers, employees, agents or subcontractors, to comply with this Paragraph 7.6 (Confidentiality), as determined by the County in its sole judgment. Any legal defense pursuant to the Contractor's indemnification obligations under this Paragraph 7.6 (Confidentiality) shall be conducted by the Contractor and performed by counsel selected by the Contractor and approved by the County. Notwithstanding the preceding sentence, the County shall have the right to participate in any such defense at its sole cost and expense, except that in the event the Contractor fails to provide the County with a full and adequate defense, as determined by the County in its sole judgment, the County shall be entitled to retain its own counsel, including, without, limitation, the County Counsel, and to reimbursement from the Contractor for all such costs and expenses incurred by the County in doing so. The Contractor shall not have the right to enter into any settlement, agree to any injunction, or make any admission, in each case, on behalf of the County without the County's prior written approval.

### 7.6.4 Confidentiality of Adult and Juvenile Records

By state law (California Welfare and Institutions Code sections 827 and 828, and Penal Code sections 1203.05, 1203.09, and 11140

through 11144) all adult and juvenile records and Probation case information provided to the Contractor is confidential and no such information shall be disclosed except those authorized employees of the County of Los Angeles Probation Department and law enforcement agencies.

- 7.6.5 The Contractor's employees shall be given copies of all cited code sections, and a CORI form to sign, as provided in Exhibit T (Confidentiality of CORI Information) regarding confidentiality of the information in adult and juvenile records. The Contractor shall retain original CORI forms and forward copies to the County's Program Manager within five (5) business days of start of employment.
- 7.6.6 <u>Violations:</u> The Contractor agrees to inform all of its employees, agents, subcontractors, and partners of the above provision and that any person knowingly and intentionally violating the provisions of said state law is guilty of a misdemeanor.

# 8 STANDARD TERMS AND CONDITIONS

### 8.1 Amendments

- 8.1.1 For any change which affects the scope of work, term, Contract Sum, payments, or any term or condition included under this Contract, an amendment to the Contract shall be prepared and executed by the Contractor and by the Chief Probation Officer or his/her designee.
- 8.1.2 The County's Board of Supervisors or Chief Executive Officer or designee may require the addition and/or change of certain terms and conditions in the Contract during the term of this Contract. The County reserves the right to add and/or change such provisions as required by the County's Board of Supervisors or Chief Executive Officer. To implement such changes, an Amendment to the Contract shall be prepared and executed by the Contractor and by the Chief Probation Officer or his/her designee.
- 8.1.3 The Chief Probation Officer or his/her designee, may at his/her sole discretion, authorize extensions of time as defined in Paragraph 4 (Term of Contract). The Contractor agrees that such extensions of time shall not change any other term or condition of this Contract during the period of such extensions. To implement an extension of time, an Amendment to the Contract shall be prepared and executed by the Contractor and by the Chief Probation Officer or his/her designee.

- 8.1.4 [If Probation elects to participate in the NSLP, no amendment or variation of the terms of this Contract shall be valid unless made in writing, signed by both parties and approved by the CDE. Any oral understanding or agreement not incorporated into the Contract in writing and approved by the CDE is not binding on either party. Any change that results in a material change or any proposed renewals of this contract may, at the determination of the CDE, either void this Contract or require Probation to rebid the Contract. Following are examples of substantive changes that could require Probation to rebid the Contract:
  - The addition of a program
  - A major shift in responsibilities for the Contractor/Probation staff
  - A modification that changes the scope of the Contract or increases the price of the Contract by more than the applicable federal, state, or local small purchase threshold (7 CFR § 3016.36[g][2][iv] and [v]).]

# 8.2 Assignment and Delegation/Mergers or Acquisitions

- 8.2.1 The Contractor shall notify the County of any pending acquisitions/mergers of its company unless otherwise legally prohibited from doing so. If the Contractor is restricted from legally notifying the County of pending acquisitions/mergers, then it should notify the County of the actual acquisitions/ mergers as soon as the law allows and provide to the County the legal framework that restricted it from notifying the County prior to the actual acquisitions/mergers.
- 8.2.2 The Contractor shall not assign its rights or delegate its duties under this Contract, or both, whether in whole or in part, without the prior written consent of the County, in its discretion, and any attempted assignment or delegation without such consent shall be null and void. For purposes of this paragraph, the County consent shall require a written Amendment to the Contract, which is formally approved and executed by the parties. Any payments by the County to any approved delegate or assignee on any claim under this Contract shall be deductible, at the County's sole discretion, against the claims, which the Contractor may have against the County.
- 8.2.3 Shareholders, partners, members, or other equity holders of the Contractor may transfer, sell, exchange, assign, or divest themselves of any interest they may have therein. However, in the

event any such sale, transfer, exchange, assignment, or divestment is effected in such a way as to give majority control of the Contractor to any person(s), corporation, partnership, or legal entity other than the majority controlling interest therein at the time of execution of the Contract, such disposition is an assignment requiring the prior written consent of the County in accordance with applicable provisions of this Contract.

8.2.4 Any assumption, assignment, delegation, or takeover of any of the Contractor's duties, responsibilities, obligations, or performance of same by any person or entity other than the Contractor, whether through assignment, subcontract, delegation, merger, buyout, or any other mechanism, with or without consideration for any reason whatsoever without the County's express prior written approval, shall be material breach of the Contract which may result in the termination of this Contract. In the event of such termination, the County shall be entitled to pursue the same remedies against the Contractor as it could pursue in the event of default by the Contractor.

# 8.3 Authorization Warranty

8.3.1 The Contractor represents and warrants that the person executing this Contract for the Contractor is an authorized agent who has actual authority to bind the Contractor to each and every term, condition, and obligation of this Contract and that all requirements of the Contractor have been fulfilled to provide such actual authority.

### 8.4 Budget Reductions

8.4.1 In the event that the County's Board of Supervisors adopts, in any fiscal year, a County Budget which provides for reductions in the salaries and benefits paid to the majority of County employees and imposes similar reductions with respect to County Contracts, the County reserves the right to reduce its payment obligation under this Contract correspondingly for that fiscal year and any subsequent fiscal year during the term of this Contract (including any extensions), and the services to be provided by the Contractor under this Contract shall also be reduced correspondingly. The County's notice to the Contractor regarding said reduction in payment obligation shall be provided within thirty (30) calendar days of the Board's approval of such actions. Except as set forth in the preceding sentence, the Contractor shall continue to provide all of the services set forth in this Contract.

## 8.5 Complaints

8.5.1 The Contractor shall develop, maintain and operate procedures for receiving, investigating and responding to complaints.

# 8.5.2 Complaint Procedures

- 8.5.2.1 Within fifteen (15) business days after the Contract effective date, the Contractor shall provide the County with the Contractor's policy for receiving, investigating and responding to user complaints.
- 8.5.2.2 The County will review the Contractor's policy and provide the Contractor with approval of said plan or with requested changes.
- 8.5.2.3 If the County requests changes in the Contractor's policy, the Contractor shall make such changes and resubmit the plan within five (5) business days for County approval.
- 8.5.2.4 If, at any time, the Contractor wishes to change the Contractor's policy, the Contractor shall submit proposed changes to the County for approval before implementation.
- 8.5.2.5 The Contractor shall preliminarily investigate all complaints and notify the County's Program Manager of the status of the investigation within five (5) business days of receiving the complaint.
- 8.5.2.6 When complaints cannot be resolved informally, a system of follow-through shall be instituted which adheres to formal plans for specific actions and strict time deadlines.
- 8.5.2.7 Copies of all written responses shall be sent to the County's Program Manager within three (3) business days of mailing to the complainant.

# 8.6 Compliance with Applicable Law

8.6.1 In the performance of this Contract, the Contractor shall comply with all applicable Federal, State and local laws, rules, regulations, ordinances, directives, guidelines, policies and procedures, and all provisions required thereby to be included in this Contract are hereby incorporated herein by reference.

8.6.2 The Contractor shall indemnify, defend, and hold harmless the County, its officers, employees, and agents, from and against any and all claims, demands, damages, liabilities, losses, costs, and expenses, including, without limitation, defense costs and legal. accounting and other expert, consulting or professional fees, arising from, connected with, or related to any failure by the Contractor, its officers, employees, agents, or the subcontractors, to comply with any such laws, rules, regulations, ordinances, directives, guidelines, policies, or procedures, as determined by the County in its sole judgment. Any legal defense pursuant to the Contractor's indemnification obligations under Paragraph 8.6 (Compliance with Applicable Law) shall be conducted by the Contractor and performed by counsel selected by the Contractor and approved by the County. Notwithstanding the preceding sentence, the County shall have the right to participate in any such defense at its sole cost and expense, except that in the event the Contractor fails to provide the County with a full and adequate defense, as determined by the County in its sole judgment, the County shall be entitled to retain its own counsel, including, without limitation, County Counsel, and to reimbursement from the Contractor for all such costs and expenses incurred by the County in doing so. The Contractor shall not have the right to enter into any settlement, agree to any injunction or other equitable relief, or make any admission, in each case, on behalf of the County without the County's prior written approval.

### 8.7 Compliance with Civil Rights Laws

8.7.1 The Contractor hereby assures that it will comply with Subchapter VI of the Civil Rights Act of 1964, 42 USC Sections 2000 (e) (1) through 2000 (e) (17), to the end that no person shall, on the grounds of race, creed, color, sex, religion, ancestry, age, condition of physical handicap, marital status, political affiliation, or national origin, be excluded from participation in, be denied the benefits of, or be otherwise subjected to discrimination under this Contract or under any project, program, or activity supported by this Contract. The Contractor shall comply with Exhibit D (Contractor's EEO Certification).

[If Probation elects to participate in the NSLP and the Contractor agree that in the operation of the NSLP and School Breakfast Program (SBP), no child shall be denied benefits or be otherwise discriminated against because of race, color, national origin, age, sex, or disability. State agencies, Probation and the Contractor shall comply with the requirements of: Title VI of the Civil Rights Act of 1964; title IX of the Education Amendments of 1972; section 504 of the Rehabilitation Act of 1973; and any additions or amendments to any of these regulations, and statutes; the Age Discrimination Act of 1975; Department of Agriculture regulations on nondiscrimination (7 CFR Sections15, 15a, and 15b); and Food Nutrition Section Instruction 113.1 per (7 CFR § 210.23(b)).]

# 8.8 Compliance with the County's Jury Service Program

#### 8.8.1 Jury Service Program:

This Contract is subject to the provisions of the County's ordinance entitled Contractor Employee Jury Service ("Jury Service Program") as codified in Sections 2.203.010 through 2.203.090 of the Los Angeles County Code, a copy of which is attached as Exhibit H and incorporated by reference into and made a part of this Contract.

### 8.8.2 Written Employee Jury Service Policy.

- 8.8.2.1 Unless the Contractor has demonstrated to the County's satisfaction either that the Contractor is not a "Contractor" as defined under the Jury Service Program (Section 2.203.020 of the County Code) or that the Contractor qualifies for an exception to the Jury Service Program (Section 2.203.070 of the County Code), the Contractor shall have and adhere to a written policy that provides that its Employees shall receive from the Contractor, on an annual basis, no less than five days of regular pay for actual jury service. The policy may provide that Employees deposit any fees received for such jury service with the Contractor or that the Contractor deducts from the Employee's regular pay the fees received for jury service.
- 8.8.2.2 For purposes of this paragraph, "Contractor" means a person, partnership, corporation or other entity which has a Contract with the County or a subcontract with a County Contractor and has received or will receive an aggregate sum of fifty thousand dollars (\$50,000) or more in any twelve (12) month period under one or more County Contracts or subcontracts. "Employee" means any California resident who is a full-time employee of the Contractor. "Full-time" means forty (40) hours or more worked per week, or a lesser number of hours if: 1) the lesser number is a recognized industry standard as determined by the County or 2) the Contractor has a

long-standing practice that defines the lesser number of hours as full-time. Full-time employees providing shortterm, temporary services of ninety (90) days or less within a twelve (12) month period are not considered fulltime for purposes of the Jury Service Program. If the Contractor uses any subcontractor to perform services for the County under the Contract, the subcontractor shall also be subject to the provisions of this paragraph. The provisions of this paragraph shall be inserted into any such subcontract agreement and a copy of the Jury Service Program shall be attached to the agreement.

- 8.8.2.3 If the Contractor is not required to comply with the Jury Service Program when the Contract commences, the Contractor shall have a continuing obligation to review the applicability of its "exception status" from the Jury Service Program, and the Contractor shall immediately notify the County if the Contractor at any time either comes within the Jury Service Program's definition of "Contractor" or if the Contractor no longer qualifies for an exception to the Jury Service Program. In either event, the Contractor shall immediately implement a written policy consistent with the Jury Service Program. The County may also require, at any time during the Contract and at its sole discretion, that the Contractor demonstrate to the County's satisfaction that the Contractor either continues to remain outside of the Jury Service Program's definition of "Contractor" and/or that the Contractor continues to qualify for an exception to the Program.
- 8.8.2.4 The Contractor's violation of this paragraph of the Contract may constitute a material breach of the Contract. In the event of such material breach, the County may, in its sole discretion, terminate the Contract and/or bar the Contractor from the award of future County Contracts for a period of time consistent with the seriousness of the breach.

### 8.9 Conflict of Interest

8.9.1 No County employee whose position with the County enables such employee to influence the award of this Contract or any competing Contract, and no spouse or economic dependent of such employee, shall be employed in any capacity by the Contractor or have any other direct or indirect financial interest in this Contract. No officer or employee of the Contractor who may financially benefit from the performance of work hereunder shall in any way participate in the County's approval, or ongoing evaluation, of such work, or in any way attempt to unlawfully influence the County's approval or ongoing evaluation of such work.

8.9.2 The Contractor shall comply with all conflict of interest laws, ordinances, and regulations as codified in 2 CFR, sections 200.318[c][1] and 400.2; California Government Code, sections 1090 and 87100. The Contractor warrants that it is not now aware of any facts that create a conflict of interest. If the Contractor hereafter becomes aware of any facts that might reasonably be expected to create a conflict of interest, it shall immediately make full written disclosure of such facts to the County. Full written disclosure shall include, but is not limited to, identification of all persons implicated and a complete description of all relevant circumstances. Failure to comply with the provisions of this paragraph shall be a material breach of this Contract.

## 8.10 Consideration of Hiring County Employees Targeted for Layoff or Re-Employment List

8.10.1 Should the Contractor require additional or replacement personnel after the effective date of this Contract to perform the services set forth herein, the Contractor shall give first consideration for such employment openings to qualified, permanent County employees who are targeted for layoff or qualified, former County employees who are on a re-employment list during the life of this Contract.

# 8.11 Consideration of Hiring GAIN-GROW Participants

8.11.1 Should the Contractor require additional or replacement personnel after the effective date of this Contract, the Contractor shall give consideration for any such employment openings to participants in the County's Department of Public Social Services Greater Avenues for Independence (GAIN) Program or General Relief Opportunity for Work (GROW) Program who meet the Contractor's minimum qualifications for the open position. For this purpose, consideration shall mean that the Contractor will interview qualified candidates. The County will refer GAIN-GROW participants by job category to the Contractor. The Contractors shall report all job openings with job requirements to: <u>GAINGROW@DPSS.LACOUNTY.GOV</u> and <u>BSERVICES@WDACS.LACOUNTY.GOV</u> and DPSS will refer qualified GAIN-GROW job candidates.

8.11.2 In the event that both laid-off County employees and GAIN-GROW participants are available for hiring, County employees shall be given first priority.

### 8.12 Contractor Responsibility and Debarment

#### 8.12.1 Responsible Contractor

A responsible Contractor is a Contractor who has demonstrated the attribute of trustworthiness, as well as quality, fitness, capacity and experience to satisfactorily perform the Contract. It is the County's policy to conduct business only with responsible Contractors.

#### 8.12.2 Chapter 2.202 of the County Code

The Contractor is hereby notified that, in accordance with Chapter 2.202 of the County Code, if the County acquires information concerning the performance of the Contractor on this or other Contracts which indicates that the Contractor is not responsible, the County may, in addition to other remedies provided in the Contract, debar the Contractor from bidding or proposing on, or being awarded, and/or performing work on County Contracts for a specified period of time, which generally will not exceed five (5) years but may exceed five (5) years or be permanent if warranted by the circumstances, and terminate any or all existing Contracts the Contractor may have with the County.

### 8.12.3 Non-responsible Contractor

The County may debar a Contractor if the Board of Supervisors finds, in its discretion, that the Contractor has done any of the following: 1) violated a term of a Contract with the County or a nonprofit corporation created by the County, 2) committed an act or omission which negatively reflects on the Contractor's quality, fitness or capacity to perform a Contract with the County, any other public entity, or a nonprofit corporation created by the County, or engaged in a pattern or practice which negatively reflects on same, 3) committed an act or offense which indicates a lack of business integrity or business honesty, or 4) made or submitted a false claim against the County or any other public entity.

### 8.12.4 Contractor Hearing Board

8.12.4.1 If there is evidence that the Contractor may be subject to debarment, the Department will notify the Contractor

in writing of the evidence which is the basis for the proposed debarment and will advise the Contractor of the scheduled date for a debarment hearing before the Contractor Hearing Board.

- 8.12.4.2 The Contractor Hearing Board will conduct a hearing where evidence on the proposed debarment is presented. The Contractor and/or the Contractor's representative shall be given an opportunity to submit evidence at that hearing. After the hearing, the Contractor Hearing Board shall prepare a tentative proposed decision, which shall contain a recommendation regarding whether the Contractor should be debarred, and, if so, the appropriate length of time of the debarment. The Contractor and the Department shall be provided an opportunity to object to the tentative proposed decision prior to its presentation to the Board of Supervisors.
- 8.12.4.3 After consideration of any objections, or if no objections are submitted, a record of the hearing, the proposed decision, and any other recommendation of the Contractor Hearing Board shall be presented to the Board of Supervisors. The Board of Supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the Contractor Hearing Board.
- 8.12.4.4 If a Contractor has been debarred for a period longer than five (5) years, that Contractor may after the debarment has been in effect for at least five (5) years, submit a written request for review of the debarment determination to reduce the period of debarment or terminate the debarment. The County may, in its discretion, reduce the period of debarment or terminate the debarment if it finds that the Contractor has adequately demonstrated one or more of the following:
  1) elimination of the grounds for which the debarment was imposed; 2) a bona fide change in ownership or management;
  3) material evidence discovered after debarment was imposed; or 4) any other reason that is in the best interests of the County.
- 8.12.4.5 The Contractor Hearing Board will consider a request for review of a debarment determination only where 1) the Contractor has been debarred for a period longer than five (5) years; 2) the debarment has been in effect

for at least five (5) years; and 3) the request is in writing, states one or more of the grounds for reduction of the debarment period or termination of the debarment, and includes supporting documentation. Upon receiving an appropriate request, the Contractor Hearing Board will provide notice of the hearing on the request. At the hearing, the Contractor Hearing Board shall conduct a hearing where evidence on the proposed reduction of debarment period or termination of debarment is presented. This hearing shall be conducted and the request for review decided by the Contractor Hearing Board pursuant to the same procedures as for a debarment hearing.

8.12.4.6 The Contractor Hearing Board's proposed decision shall contain a recommendation on the request to reduce the period of debarment or terminate the debarment. The Contractor Hearing Board shall present its proposed decision and recommendation to the Board of Supervisors. The Board of Supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the Contractor Hearing Board.

### 8.12.5 Subcontractors of Contractor

These terms shall also apply to the subcontractors of the County Contractors.

#### 8.13 Contractor's Acknowledgement of County's Commitment to the Safely Surrendered Baby Law

8.13.1 The Contractor acknowledges that the County places a high priority on the implementation of the Safely Surrendered Baby Law. The Contractor understands that it is the County's policy to encourage all County Contractors to voluntarily post the County's "Safely Surrendered Baby Law" poster, in Exhibit I, in a prominent position at the Contractor's place of business. The Contractor will also encourage its subcontractors, if any, to post this poster in a prominent position in the subcontractor's place of business. Information available and posters for printing are at www.babysafela.org.

#### 8.14 Contractor's Warranty of Adherence to County's Child Support Compliance Program

- 8.14.1 The Contractor acknowledges that the County has established a goal of ensuring that all individuals who benefit financially from the County through contracts are in compliance with their courtordered child, family and spousal support obligations in order to mitigate the economic burden otherwise imposed upon the County and its taxpayers.
- 8.14.2 As required by the County's Child Support Compliance Program (County Code Chapter 2.200) and without limiting the Contractor's duty under this Contract to comply with all applicable provisions of law, the Contractor warrants that it is now in compliance and shall during the term of this Contract maintain in compliance with employment and wage reporting requirements as required by the Federal Social Security Act (42 USC Section 653a) and California Unemployment Insurance Code Section 1088.5, and shall implement all lawfully served Wage and Earnings Withholding Orders or Child Support Services Department Notices of Wage and Earnings Assignment for Child, Family or Spousal Support, pursuant to Code of Civil Procedure Section 706.031 and Family Code Section 5246(b).

# 8.15 County's Quality Assurance Plan

The County or its agent(s) will monitor the Contractor's performance under this Contract on not less than an annual basis. Such monitoring will include assessing the Contractor's compliance with all Contract terms and conditions and performance standards. The Contractor deficiencies which the County determines are significant or continuing and that may place performance of the Contract in jeopardy if not corrected will be reported to the Board of Supervisors and listed in the appropriate Contractor performance database. The report to the Board will include improvement/corrective action measures taken by the County and the Contractor. If improvement does not occur consistent with the corrective action measures, the County may terminate this Contract or impose other penalties as specified in this Contract.

[If Probation elects to participate in the NSLP, they shall ensure that the contracted food service operation is in conformance with Probation's Permanent Single Agreement for Child Nutrition Programs (Exhibit JJ) with the CDE and the Vendor Professional Standards (Exhibit KK) and shall monitor the food service operation through periodic onsite visits per (7 CFR Sections 210.16(a)(2) and 210.16(a)(3)) to confirm compliance.]

### 8.16 Damage to County Facilities, Buildings or Grounds

- 8.16.1 The Contractor shall repair, or cause to be repaired, at its own cost, any and all damage to County facilities, buildings, or grounds caused by the Contractor or employees or agents of the Contractor. Such repairs shall be made immediately after the Contractor has become aware of such damage, but in no event later than thirty (30) days after the occurrence.
- 8.16.2 If the Contractor fails to make timely repairs, the County may make any necessary repairs. All costs incurred by the County, as determined by the County, for such repairs shall be repaid by the Contractor by cash payment upon demand.

### 8.17 Employment Eligibility Verification

- 8.17.1 The Contractor warrants that it fully complies with all Federal and State statutes and regulations regarding the employment of aliens and others and that all its employees performing work under this Contract meet the citizenship or alien status requirements set forth in Federal and State statutes and regulations. The Contractor shall obtain, from all employees performing work hereunder, all verification and other documentation of employment eligibility status required by Federal and State statutes and regulations including, but not limited to, the Immigration Reform and Control Act of 1986, (P.L. 99-603), or as they currently exist and as they may be hereafter amended. The Contractor shall retain all such documentation for all covered employees for the period prescribed by law.
- 8.17.2 The Contractor shall indemnify, defend, and hold harmless, the County, its agents, officers, and employees from employer sanctions and any other liability which may be assessed against the Contractor or the County or both in connection with any alleged violation of any Federal or State statutes or regulations pertaining to the eligibility for employment of any persons performing work under this Contract.

### 8.18 Facsimile Representations

The County and the Contractor hereby agree to regard facsimile representations of original signatures of authorized officers of each party, when appearing in appropriate places on the Amendments prepared pursuant to Paragraph 8.1 (Amendments) and received via communications facilities, as legally sufficient evidence that such original signatures have been affixed to Amendments to this Contract, such that the parties need not

follow up facsimile transmissions of such documents with subsequent (non-facsimile) transmission of "original" versions of such documents.

# 8.19 Fair Labor Standards

8.19.1 The Contractor shall comply with all applicable provisions of the Federal Fair Labor Standards Act and shall indemnify, defend, and hold harmless the County and its agents, officers, and employees from any and all liability, including, but not limited to, wages, overtime pay, liquidated damages, penalties, court costs, and attorneys' fees arising under any wage and hour law, including, but not limited to, the Federal Fair Labor Standards Act, for work performed by the Contractor's employees for which the County may be found jointly or solely liable.

### 8.20 Force Majeure

- 8.20.1 Neither party shall be liable for such party's failure to perform its obligations under and in accordance with this Contract, if such failure arises out of fires, floods, epidemics, quarantine restrictions, other natural occurrences, strikes, lockouts (other than a lockout by such party or any of such party's subcontractors), freight embargoes, or other similar events to those described above, but in every such case the failure to perform must be totally beyond the control and without any fault or negligence of such party (such events are referred to in this paragraph as "force majeure events").
- 8.20.2 Notwithstanding the foregoing, a default by a subcontractor of the Contractor shall not constitute a force majeure event, unless such default arises out of causes beyond the control of both the Contractor and such subcontractor, and without any fault or negligence of either of them. In such case, the Contractor shall not be liable for failure to perform, unless the goods or services to be furnished by the subcontractor were obtainable from other sources in sufficient time to permit the Contractor to meet the required performance schedule. As used in this subparagraph, the term "subcontractor" and "subcontractors" mean subcontractors at any tier.
- 8.20.3 In the event the Contractor's failure to perform arises out of a force majeure event, the Contractor agrees to use commercially reasonable best efforts to obtain goods or services from other sources, if applicable, and to otherwise mitigate the damages and reduce the delay caused by such force majeure event.

#### 8.21 Governing Law, Jurisdiction, and Venue

This Contract shall be governed by, and construed in accordance with, the laws of the State of California. The Contractor agrees and consents to the exclusive jurisdiction of the courts of the State of California for all purposes regarding this Contract and further agrees and consents that venue of any action brought hereunder shall be exclusively in the County of Los Angeles.

#### 8.22 Independent Contractor Status

- 8.22.1 This Contract is by and between the County and the Contractor and is not intended, and shall not be construed, to create the relationship of agent, servant, employee, partnership, joint venture, or association, as between the County and the Contractor. The employees and agents of one party shall not be, or be construed to be, the employees or agents of the other party for any purpose whatsoever.
- 8.22.2 The Contractor shall be solely liable and responsible for providing to, or on behalf of, all persons performing work pursuant to this Contract all compensation and benefits. The County shall have no liability or responsibility for the payment of any salaries, wages, unemployment benefits, disability benefits, Federal, State, or local taxes, or other compensation, benefits, or taxes for any personnel provided by or on behalf of the Contractor.
- 8.22.3 The Contractor understands and agrees that all persons performing work pursuant to this Contract are, for purposes of Workers' Compensation liability, solely employees of the Contractor and not employees of the County. The Contractor shall be solely liable and responsible for furnishing any and all Workers' Compensation benefits to any person as a result of any injuries arising from or connected with any work performed by or on behalf of the Contractor pursuant to this Contract.
- 8.22.4 The Contractor shall adhere to the provisions stated in Paragraph 7.6 (Confidentiality).

#### 8.23 Indemnification

8.23.1 The Contractor shall indemnify, defend and hold harmless the County, its Special Districts, elected and appointed officers, employees, agents and volunteers (County Indemnitees) from and against any and all liability, including but not limited to demands, claims, actions, fees, costs, and expenses (including attorney and expert witness fees), arising from or connected with the

Contractor's acts and/or omissions arising from and/or relating to this Contract, except for such loss or damage arising from the sole negligence or willful misconduct of the County Indemnitees.

### 8.24 General Provisions for all Insurance Coverage

8.24.1 Without limiting the Contractor's indemnification of the County, and in the performance of this Contract and until all of its obligations pursuant to this Contract have been met, the Contractor shall provide and maintain at its own expense insurance coverage satisfying the requirements specified in Paragraphs 8.24 (General Provisions for all Insurance Coverage) and 8.25 (Insurance Coverage) of this Contract. These minimum insurance coverage terms, types and limits (the "Required Insurance") also are in addition to and separate from any other contractual obligation imposed upon the Contractor pursuant to this Contract. The County in no way warrants that the Required Insurance is sufficient to protect the Contractor for liabilities which may arise from or relate to this Contract.

# 8.24.2 Evidence of Coverage and Notice to County

- 8.24.2.1 Certificate(s) of insurance coverage (Certificate) satisfactory to the County, and a copy of an Additional Insured endorsement confirming the County and its Agents (defined below) has been given Insured status under the Contractor's General Liability policy, shall be delivered to the County at the address shown below and provided prior to commencing services under this Contract.
- 8.24.2.2 Renewal Certificates shall be provided to the County not less than ten (10) days prior to the Contractor's policy expiration dates. The County reserves the right to obtain complete, certified copies of any required Contractor and/or subcontractor insurance policies at any time.
- 8.24.2.3 Certificates shall identify all Required Insurance coverage types and limits specified herein, reference this Contract by name or number, and be signed by an authorized representative of the insurer(s). The Insured party named on the Certificate shall match the name of the Contractor identified as the contracting party in this Contract. Certificates shall provide the full name of each insurer providing coverage, its NAIC (National Association of Insurance Commissioners) identification

number, its financial rating, the amounts of any policy deductibles or self-insured retentions exceeding fifty thousand dollars (\$50,000), and list any County required endorsement forms.

- 8.24.2.4 Neither the County's failure to obtain, nor the County's receipt of, or failure to object to a non-complying insurance certificate or endorsement, or any other insurance documentation or information provided by the Contractor, its insurance broker(s) and/or insurer(s), shall be construed as a waiver of any of the Required Insurance provisions.
- 8.24.2.5 Certificates and copies of any required endorsements shall be sent to:

#### Yvonne Humphrey, Contract Analyst Los Angeles County Probation Department Contracts & Grants Management Division 9150 East Imperial Highway, Room D-29 Downey, CA 90242

#### E-mail address: <u>Yvonne.Humphrey@probation.lacounty.gov</u> Fax#: (562) 658-2307

8.24.2.6 The Contractor also shall promptly report to the County any injury or property damage accident or incident, including any injury to a Contractor employee occurring on County property, and any loss, disappearance, destruction, misuse, or theft of County property, monies or securities entrusted to the Contractor. The Contractor also shall promptly notify the County of any third party claim or suit filed against the Contractor or any of its subcontractors which arises from or relates to this Contract, and could result in the filing of a claim or lawsuit against the Contractor and/or the County.

### 8.24.3 Additional Insured Status and Scope of Coverage

The County of Los Angeles, its Special Districts, Elected Officials, Officers, Agents, employees and volunteers (collectively County and its Agents) shall be provided additional insured status under the Contractor's General Liability policy with respect to liability arising out of the Contractor's ongoing and completed operations performed on behalf of the County. The County and its Agents additional insured status shall apply with respect to liability and defense of suits arising out of the Contractor's acts or omissions, whether such liability is attributable to the Contractor or to the County. The full policy limits and scope of protection also shall apply to the County and its Agents as an additional insured, even if they exceed the County's minimum Required Insurance specifications herein. Use of an automatic additional insured endorsement form is acceptable providing it satisfies the Required Insurance provisions herein.

# 8.24.4 Cancellation of or Changes in Insurance

The Contractor shall provide the County with, or the Contractor's insurance policies shall contain a provision that the County shall receive, written notice of cancellation or any change in Required Insurance, including insurer, limits of coverage, term of coverage or policy period. The written notice shall be provided to the County at least ten (10) days in advance of cancellation for non-payment of premium and thirty (30) days in advance for any other cancellation or policy change. Failure to provide written notice of cancellation or any change in Required Insurance may constitute a material breach of the Contract, in the sole discretion of the County, upon which the County may suspend or terminate this Contract.

# 8.24.5 Failure to Maintain Insurance

The Contractor's failure to maintain or to provide acceptable evidence that it maintains the Required Insurance shall constitute a material breach of the Contract, upon which the County immediately may withhold payments due to the Contractor, and/or suspend or terminate this Contract. The County, at its sole discretion, may obtain damages from the Contractor resulting from said breach. Alternatively, the County may purchase the Required Insurance, and without further notice to the Contractor, deduct the premium cost from sums due to the Contractor or pursue Contractor reimbursement.

# 8.24.6 Insurer Financial Ratings

Coverage shall be placed with insurers acceptable to the County with A.M. Best ratings of not less than A:VII unless otherwise approved by the County.

# 8.24.7 Contractor's Insurance Shall Be Primary

The Contractor's insurance policies, with respect to any claims related to this Contract, shall be primary with respect to all other sources of coverage available to the Contractor. Any County maintained insurance or self-insurance coverage shall be in excess of and not contribute to any Contractor coverage.

# 8.24.8 Waivers of Subrogation

To the fullest extent permitted by law, the Contractor hereby waives its rights and its insurer(s)' rights of recovery against the County under all the Required Insurance for any loss arising from or relating to this Contract. The Contractor shall require its insurers to execute any waiver of subrogation endorsements which may be necessary to effect such waiver.

# 8.24.9 Subcontractor Insurance Coverage Requirements

The Contractor shall include all subcontractors as insureds under the Contractor's own policies, or shall provide the County with each subcontractor's separate evidence of insurance coverage. The Contractor shall be responsible for verifying each subcontractor complies with the Required Insurance provisions herein, and shall require that each subcontractor name the County and the Contractor as additional insureds on the subcontractor's General Liability policy. The Contractor shall obtain the County's prior review and approval of any subcontractor request for modification of the Required Insurance.

# 8.24.10 Deductibles and Self-Insured Retentions (SIRs)

The Contractor's policies shall not obligate the County to pay any portion of any Contractor deductible or SIR. The County retains the right to require the Contractor to reduce or eliminate policy deductibles and SIRs as respects the County, or to provide a bond guaranteeing the Contractor's payment of all deductibles and SIRs, including all related claims investigation, administration and defense expenses. Such bond shall be executed by a corporate surety licensed to transact business in the State of California.

# 8.24.11 Claims Made Coverage

If any part of the Required Insurance is written on a claims made basis, any policy retroactive date shall precede the effective date of this Contract. The Contractor understands and agrees it shall maintain such coverage for a period of not less than three (3) years following Contract expiration, termination or cancellation.

### 8.24.12 Application of Excess Liability Coverage

The Contractors may use a combination of primary, and excess insurance policies which provide coverage as broad as ("follow form" over) the underlying primary policies, to satisfy the Required Insurance provisions.

#### 8.24.13 Separation of Insureds

All liability policies shall provide cross-liability coverage as would be afforded by the standard ISO (Insurance Services Office, Inc.) separation of insureds provision with no insured versus insured exclusions or limitations.

#### 8.24.14 Alternative Risk Financing Programs

The County reserves the right to review, and then approve, Contractor use of self-insurance, risk retention groups, risk purchasing groups, pooling arrangements and captive insurance to satisfy the Required Insurance provisions. The County and its Agents shall be designated as an Additional Covered Party under any approved program.

#### 8.24.15 County Review and Approval of Insurance Requirements

The County reserves the right to review and adjust the Required Insurance provisions, conditioned upon the County's determination of changes in risk exposures.

#### 8.25 Insurance Coverage

**8.25.1 Commercial General Liability** insurance (providing scope of coverage equivalent to ISO policy form CG 00 01), naming the County and its Agents as an additional insured, with limits of not less than:

General Aggregate:	\$4 million
Products/Completed Operations Aggregate:	\$4 million
Personal and Advertising Injury:	\$1 million
Each Occurrence:	\$1 million

**8.25.2** Automobile Liability insurance (providing scope of coverage equivalent to ISO policy form CA 00 01) with limits of not less than

\$1 million for bodily injury and property damage, in combined or equivalent split limits, for each single accident. Insurance shall cover liability arising out of the Contractor's use of autos pursuant to this Contract, including owned, leased, hired, and/or nonowned autos, as each may be applicable.

**8.25.3** Workers Compensation and Employers' Liability insurance or qualified self-insurance satisfying statutory requirements, which includes Employers' Liability coverage with limits of not less than \$1 million per accident. If the Contractor will provide leased employees, or, is an employee leasing or temporary staffing firm or a professional employer organization (PEO), coverage also shall include an Alternate Employer Endorsement (providing scope of coverage equivalent to ISO policy form WC 00 03 01 A) naming the County as the Alternate Employer. The written notice shall be provided to the County at least ten (10) days in advance of cancellation for non-payment of premium and thirty (30) days in advance for any other cancellation or policy change. If applicable to the Contractor's operations, coverage also shall be arranged to satisfy the requirements of any federal workers or workmen's compensation law or any federal occupational disease law.

# 8.25.4 Unique Insurance Coverage

- 8.25.4.1 Intentionally Omitted
- 8.25.4.2 Intentionally Omitted

# 8.25.4.3 Property Coverage

The Contractors given exclusive use of the County owned or leased property shall carry property coverage at least as broad as that provided by the ISO special causes of loss (ISO policy form CP 10 30) form. The County and its Agents shall be named as an Additional Insured and Loss Payee on the Contractor's insurance as its interests may appear. Automobiles and mobile equipment shall be insured for their actual cash value. Real Property and all other personal property shall be insured for their full replacement value.

- 8.25.4.4 Intentionally Omitted
- 8.25.4.5 Intentionally Omitted
- 8.25.4.6 Intentionally Omitted

#### 8.25.4.7 Intentionally Omitted

#### 8.26 Liquidated Damages

- 8.26.1 If, in the judgment of the Chief Probation Officer, or his/her designee, the Contractor is deemed to be non-compliant with the terms and obligations assumed hereby, the Chief Probation Officer, or his/her designee, at his/her option, in addition to, or in lieu of, other remedies provided herein, may withhold the entire monthly payment or deduct pro rata from the Contractor's invoice for work not performed. A description of the work not performed and the amount to be withheld or deducted from payments to the Contractor from the County will be forwarded to the Contractor by the Chief Probation Officer, or his/her designee, in a written notice describing the reasons for said action.
- 8.26.2 If the Chief Probation Officer, or his/her designee, determines that there are deficiencies in the performance of this Contract that the Chief Probation Officer, or his/her designee, deems are correctable by the Contractor over a certain time span, the Chief Probation Officer, or his/her designee, will provide a written notice to the Contractor to correct the deficiency within specified time frames. Should the Contractor fail to correct deficiencies within said time frame, the Chief Probation Officer, or his/her designee, may:
  - (a) Deduct from the Contractor's payment, pro rata, those applicable portions of the Monthly Contract Sum; and/or
  - (b) Deduct liquidated damages. The parties agree that it will be impracticable or extremely difficult to fix the extent of actual damages resulting from the failure of the Contractor to correct a deficiency within the specified time frame. The parties hereby agree that under the current circumstances a reasonable estimate of such damages is one hundred dollars (\$100) per day per infraction, or as specified in Exhibit U (Performance Requirements Summary (PRS) Chart), hereunder, and that the Contractor shall be liable to the County for liquidated damages in said amount. Said amount shall be deducted from the County's payment to the Contractor; and/or
  - (c) Upon giving five (5) days' notice to the Contractor for failure to correct the deficiencies, the County may correct any and all deficiencies and the total costs incurred by the County for completion of the work by an alternate source, whether it be County forces or separate private Contractor, will be deducted

and forfeited from the payment to the Contractor from the County, as determined by the County.

- 8.26.3 The action noted in Subparagraph 8.26.2 shall not be construed as a penalty, but as adjustment of payment to the Contractor to recover the County cost due to the failure of the Contractor to complete or comply with the provisions of this Contract.
- 8.26.4 This paragraph shall not, in any manner, restrict or limit the County's right to damages for any breach of this Contract provided by law or as specified in the PRS or Subparagraph 8.26.2, and shall not, in any manner, restrict or limit the County's right to terminate this Contract as agreed to herein.

#### 8.27 Most Favored Public Entity

8.27.1 If the Contractor's prices decline or should the Contractor at any time during the term of this Contract provide the same goods or services under similar quantity and delivery conditions to the State of California or any county, municipality, or district of the State at prices below those set forth in this Contract, then such lower prices shall be immediately extended to the County.

## 8.28 Nondiscrimination and Affirmative Action

- 8.28.1 The Contractor certifies and agrees that all persons employed by it, its affiliates, subsidiaries, or holding companies are and shall be treated equally without regard to or because of race, color, religion, ancestry, national origin, sex, age, physical or mental disability, marital status, or political affiliation, in compliance with all applicable Federal and State anti-discrimination laws and regulations.
- 8.28.2 The Contractor shall certify to, and comply with, the provisions of Exhibit D (Contractor's EEO Certification).
- 8.28.3 The Contractor shall take affirmative action to ensure that applicants are employed, and that employees are treated during employment, without regard to race, color, religion, ancestry, national origin, sex, age, physical or mental disability, marital status, or political affiliation, in compliance with all applicable Federal and State anti-discrimination laws and regulations. Such action shall include, but is not limited to: employment, upgrading, demotion, transfer, recruitment or recruitment advertising, layoff or termination, rates of pay or other forms of compensation, and selection for training, including apprenticeship.

- 8.28.4 The Contractor certifies and agrees that it will deal with its subcontractors, bidders, or vendors without regard to or because of race, color, religion, ancestry, national origin, sex, age, physical or mental disability, marital status, or political affiliation.
- 8.28.5 The Contractor certifies and agrees that it, its affiliates, subsidiaries, or holding companies shall comply with all applicable Federal and State laws and regulations to the end that no person shall, on the grounds of race, color, religion, ancestry, national origin, sex, age, physical or mental disability, marital status, or political affiliation, be excluded from participation in, be denied the benefits of, or be otherwise subjected to discrimination under this Contract or under any project, program, or activity supported by this Contract.
- 8.28.6 The Contractor shall allow County representatives access to the Contractor's employment records during regular business hours to verify compliance with the provisions of this Paragraph 8.28 (Nondiscrimination and Affirmative Action) when so requested by the County.
- 8.28.7 If the County finds that any provisions of this Paragraph 8.28 (Nondiscrimination and Affirmative Action) have been violated, such violation shall constitute a material breach of this Contract upon which the County may terminate or suspend this Contract. While the County reserves the right to determine independently that the antidiscrimination provisions of this Contract have been violated, in addition, a determination by the California Fair Employment and Housing Commission or the Federal Equal Employment Opportunity Commission that the Contractor has violated Federal or State antidiscrimination laws or regulations shall constitute a finding by the County that the Contractor has violated the anti-discrimination provisions of this Contract.
- 8.28.8 The parties agree that in the event the Contractor violates any of the anti-discrimination provisions of this Contract, the County shall, at its sole option, be entitled to the sum of five hundred dollars (\$500) for each such violation pursuant to California Civil Code Section 1671 as liquidated damages in lieu of terminating or suspending this Contract.

# 8.29 Non Exclusivity

8.29.1 Nothing herein is intended nor shall be construed as creating any exclusive arrangement with the Contractor. This Contract shall not

restrict the County from acquiring similar, equal or like goods and/or services from other entities or sources.

# 8.30 Notice of Delays

8.30.1 Except as otherwise provided under this Contract, when either party has knowledge that any actual or potential situation is delaying or threatens to delay the timely performance of this Contract, that party shall, within one (1) business day, give notice thereof, including all relevant information with respect thereto, to the other party.

# 8.31 Notice of Disputes

8.31.1 The Contractor shall bring to the attention of the County's Program Manager and/or the County's Contract Manager any dispute between the County and the Contractor regarding the performance of services as stated in this Contract. If the County's Program Manager and/or the County's Contract Manager is not able to resolve the dispute, the Chief Probation Officer, or designee shall resolve it.

# 8.32 Notice to Employees Regarding the Federal Earned Income Credit

8.32.1 The Contractor shall notify its employees, and shall require each subcontractor to notify its employees, that they may be eligible for the Federal Earned Income Credit under the federal income tax laws. Such notice shall be provided in accordance with the requirements set forth in Internal Revenue Service Notice No. 1015.

# 8.33 Notice to Employees Regarding the Safely Surrendered Baby Law

8.33.1 The Contractor shall notify and provide to its employees, and shall require each subcontractor to notify and provide to its employees, information regarding the Safely Surrendered Baby Law, its implementation in Los Angeles County, and where and how to safely surrender a baby. The information is set forth in Exhibit I (Safely Surrendered Baby Law) of this Contract. Additional information is available at <a href="http://www.babysafela.org">www.babysafela.org</a>.

# 8.34 Notices

8.34.1 All notices or demands required or permitted to be given or made under this Contract shall be in writing and shall be hand delivered with signed receipt or mailed by first-class registered or certified mail, postage prepaid, addressed to the parties as identified in Exhibits E (County's Administration), and Exhibit F (Contractor's Administration). Addresses may be changed by either party giving ten (10) days prior written notice thereof to the other party. The Chief Probation Officer or his/her designee shall have the authority to issue all notices or demands required or permitted by the County under this Contract.

# 8.35 Prohibition Against Inducement or Persuasion

8.35.1 Notwithstanding the above, the Contractor and the County agree that, during the term of this Contract and for a period of one year thereafter, neither party shall in any way intentionally induce or persuade any employee of one party to become an employee or agent of the other party. No bar exists against any hiring action initiated through a public announcement.

# 8.36 Public Records Act

- 8.36.1 Any documents submitted by the Contractor, all information obtained in connection with the County's right to audit and inspect the Contractor's documents, books, and accounting records pursuant to Paragraph 8.38 (Record Retention and Inspection-Audit Settlement) of this Contract; as well as those documents which were required to be submitted in response to the Request for Proposals (RFP) used in the solicitation process for this Contract, become the exclusive property of the County. All such documents become a matter of public record and shall be regarded as public Exceptions will be those elements in the California records. Government Code Section 6250 et seq. (Public Records Act) and which are marked "trade secret", "confidential", or "proprietary". The County shall not in any way be liable or responsible for the disclosure of any such records including, without limitation, those so marked, if disclosure is required by law, or by an order issued by a court of competent jurisdiction.
- 8.36.2 In the event the County is required to defend an action on a Public Records Act request for any of the aforementioned documents, information, books, records, and/or contents of a proposal marked "trade secret", "confidential", or "proprietary", the Contractor agrees to defend and indemnify the County from all costs and expenses, including reasonable attorney's fees, in action or liability arising under the Public Records Act.

# 8.37 Publicity

- 8.37.1 The Contractor shall not disclose any details in connection with this Contract to any person or entity except as may be otherwise provided hereunder or required by law. However, in recognizing the Contractor's need to identify its services and related clients to sustain itself, the County shall not inhibit the Contractor from publishing its role under this Contract within the following conditions:
  - 8.37.1.1 The Contractor shall develop all publicity material in a professional manner; and
  - 8.37.1.2 During the term of this Contract, the Contractor shall not and shall not authorize another to, publish or disseminate any commercial advertisements, press releases, feature articles, or other materials using the name of the County without the prior written consent of the County's Program Manager. The County shall not unreasonably withhold written consent.
- 8.37.2 The Contractor may, without the prior written consent of the County, indicate in its proposals and sales materials that it has been awarded this Contract with the County of Los Angeles, provided that the requirements of this Paragraph 8.37 (Publicity) shall apply.

# 8.38 Record Retention and Inspection-Audit Settlement

8.38.1 The Contractor shall maintain accurate and complete financial records of its activities and operations relating to this Contract in accordance with generally accepted accounting principles. The Contractor shall also maintain accurate and complete employment and other records relating to its performance of this Contract. The Contractor agrees that the County or its authorized representatives, shall have access to and the right to examine. audit, excerpt, copy, or transcribe any pertinent transaction, activity, or record relating to this Contract. All such material, including, but not limited to, all financial records, bank statements, cancelled checks or other proof of payment, timecards, signin/sign-out sheets and other time and employment records, and proprietary data and information, shall be kept and maintained by the Contractor and shall be made available to the County during the term of this Contract and for a period of five (5) years thereafter unless the County's written permission is given to dispose of any such material prior to such time. All such material shall be maintained by the Contractor at a location in Los Angeles County, provided that if any such material is located outside Los Angeles County, then, at the County's option, the Contractor shall pay the County for travel, per diem, and other costs incurred by the County to examine, audit, excerpt, copy, or transcribe such material at such other location.

- 8.38.2 In the event that an audit of the Contractor is conducted specifically regarding this Contract by any Federal or State auditor, or by any auditor or accountant employed by the Contractor or otherwise, then the Contractor shall file a copy of such audit report with the County's Auditor-Controller within thirty (30) days of the Contractor's receipt thereof, unless otherwise provided by applicable Federal or State law or under this Contract. Subject to applicable law, the County shall make a reasonable effort to maintain the confidentiality of such audit report(s).
- 8.38.3 Failure on the part of the Contractor to comply with any of the provisions of this Paragraph 8.38 shall constitute a material breach of this Contract upon which the County may terminate or suspend this Contract.
- 8.38.4 If, at any time during the term of this Contract or within five (5) years after the expiration or termination of this Contract, representatives of the County conduct an audit of the Contractor regarding the work performed under this Contract, and if such audit finds that the County's dollar liability for any such work is less than payments made by the County to the Contractor, then the difference shall be either: a) repaid by the Contractor to the County by cash payment upon demand or b) at the sole option of the County's Auditor-Controller, deducted from any amounts due to the Contractor from the County, whether under this Contract or otherwise. If such audit finds that the County's dollar liability for such work is more than the payments made by the County to the Contractor, then the difference shall be paid to the Contractor by the County by cash payment, provided that in no event shall the County's maximum obligation for this Contract exceed the funds appropriated by the County for the purpose of this Contract.
- 8.38.5 In addition to the above, the Contractor agrees, should the County or its authorized representatives determine, in the County's sole discretion, that it is necessary or appropriate to review a broader scope of the Contractor's records (including, certain records related to non-County Contracts) to enable the County to evaluate the Contractor's compliance with the County's Living Wage Program, that the Contractor shall promptly and without delay provide to the

County, upon the written request of the County or its authorized representatives, access to and the right to examine, audit, excerpt, copy, or transcribe any and all transactions, activities, or records relating to any of its employees who have provided services to the County under this Contract, including without limitation, records relating to work performed by said employees on the Contractor's non-County Contracts. The Contractor further acknowledges that the foregoing requirement in this paragraph relative to the Contractor's employees who have provided services to the County under this Contract is for the purpose of enabling the County in its discretion to verify the Contractor's full compliance with and adherence to California labor laws and the County's Living Wage Program. All such materials and information, including, but not limited to, all financial records, bank statements, cancelled checks or other proof of payment, timecards, sign-in/sign-out sheets and other time and employment records, and proprietary data and information, shall be kept and maintained by the Contractor and shall be made available to the County during the term of this Contract and for a period of five (5) years thereafter unless the County's written permission is given to dispose of any such materials and information prior to such time. All such materials and information shall be maintained by the Contractor at a location in Los Angeles County, provided that if any such materials and information is located outside Los Angeles County, then, at the County's option the Contractor shall pay the County for travel, per diem, and other costs incurred by the County to examine, audit, excerpt, copy, or transcribe such materials and information at such other location.

# 8.39 Recycled Bond Paper

8.39.1 Consistent with the Board of Supervisors' policy to reduce the amount of solid waste deposited at the County landfills, the Contractor agrees to use recycled-content paper to the maximum extent possible on this Contract.

#### 8.40 Subcontracting

- 8.40.1 The requirements of this Contract may not be subcontracted by the Contractor **without the advance approval of the County**. Any attempt by the Contractor to subcontract without the prior consent of the County may be deemed a material breach of this Contract.
- 8.40.2 If the Contractor desires to subcontract, the Contractor shall provide the following information promptly at the County's request:

- 8.40.2.1 A description of the work to be performed by the subcontractor;
- 8.40.2.2 A draft copy of the proposed subcontract; and
- 8.40.2.3 Other pertinent information and/or certifications requested by the County.
- 8.40.3 The Contractor shall indemnify, defend, and hold the County harmless with respect to the activities of each and every subcontractor in the same manner and to the same degree as if such subcontractor(s) were the Contractor employees.
- 8.40.4 The Contractor shall remain fully responsible for all performances required of it under this Contract, including those that the Contractor has determined to subcontract, notwithstanding the County's approval of the Contractor's proposed subcontract.
- 8.40.5 The County's consent to subcontract shall not waive the County's right to prior and continuing approval of any and all personnel, including subcontractor employees, providing services under this Contract. The Contractor is responsible to notify its subcontractors of this County right.
- 8.40.6 The County's Contract Manager is authorized to act for and on behalf of the County with respect to approval of any subcontract and subcontractor employees. After approval of the subcontract by the County, the Contractor shall forward a fully executed subcontract to the County for their files.
- 8.40.7 The Contractor shall be solely liable and responsible for all payments or other compensation to all subcontractors and their officers, employees, agents, and successors in interest arising through services performed hereunder, notwithstanding the County's consent to subcontract.
- 8.40.8 The Contractor shall obtain certificates of insurance, which establish that the subcontractor maintains all the programs of insurance required by the County from each approved subcontractor. Before any subcontractor employee may perform any work hereunder, the Contractor shall ensure delivery of such documents to:

#### Yvonne Humphrey, Contract Analyst County of Los Angeles Probation Department Contracts & Grants Management Division

#### 9150 East Imperial Highway, Room D-29 Downey, CA 90242

# E-mail address: <u>Yvonne.Humphrey@probation.lacounty.gov</u>

- 8.40.9 [If Probation is participating in the NSLP, the following rules apply per 2 CFR § 200.321:
  - (a) The non-federal entity must take all necessary affirmative steps to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.
  - (b) Affirmative steps must include:
    - (1) Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
    - (2) Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
    - (3) Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
    - (4) Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority business, and women business enterprises;
    - (5) Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
    - (6) Requiring the prime Contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.]

# 8.41 Termination for Breach of Warranty to Maintain Compliance with County's Child Support Compliance Program

8.41.1 Failure of the Contractor to maintain compliance with the requirements set forth in Paragraph 8.14 (Contractor's Warranty of Adherence to County's Child Support Compliance Program) shall constitute a default under this Contract. Without limiting the rights and remedies available to the County under any other provision of

this Contract, failure of the Contractor to cure such default within ninety (90) calendar days of written notice shall be grounds upon which the County may terminate this Contract pursuant to Paragraph 8.43 (Termination for Default) and pursue debarment of the Contractor, pursuant to County Code Chapter 2.202.

# 8.42 Termination for Convenience

- 8.42.1 This Contract may be terminated, in whole or in part, from time to time, when such action is deemed by the County, in its sole discretion, to be in its best interest. Termination of work hereunder shall be effected by notice of termination to the Contractor specifying the extent to which performance of work is terminated and the date upon which such termination becomes effective. The date upon which such termination becomes effective shall be no less than ten (10) days after the notice is sent.
- 8.42.2 After receipt of a notice of termination and except as otherwise directed by the County, the Contractor shall:
  - 8.42.2.1 Stop work under this Contract on the date and to the extent specified in such notice, and
  - 8.42.2.2 Complete performance of such part of the work as shall not have been terminated by such notice.
- 8.42.3 All material including books, records, documents, or other evidence bearing on the costs and expenses of the Contractor under this Contract shall be maintained by the Contractor in accordance with Paragraph 8.38 (Record Retention and Inspection-Audit Settlement).

# 8.43 Termination for Default

- 8.43.1 The County may, by written notice to the Contractor, terminate the whole or any part of this Contract, if, in the judgment of the County's Contract Manager:
  - 8.43.1.1 The Contractor has materially breached this Contract; or
  - 8.43.1.2 The Contractor fails to timely provide and/or satisfactorily perform any task, deliverable, service, or other work required either under this Contract; or
  - 8.43.1.3 The Contractor fails to demonstrate a high probability of timely fulfillment of performance requirements under this

Contract, or of any obligations of this Contract and in either case, fails to demonstrate convincing progress toward a cure within five (5) working days (or such longer period as the County may authorize in writing) after receipt of written notice from the County specifying such failure.

- 8.43.2 In the event that the County terminates this Contract in whole or in part as provided in Subparagraph 8.43.1, the County may procure, upon such terms and in such manner as the County may deem appropriate, goods and services similar to those so terminated. The Contractor shall be liable to the County for any and all excess costs incurred by the County, as determined by the County, for such similar goods and services. The Contractor shall continue the performance of this Contract to the extent not terminated under the provisions of this paragraph.
- Except with respect to defaults of any subcontractor, the Contractor 8.43.3 shall not be liable for any such excess costs of the type identified in Subparagraph 8.43.2 if its failure to perform this Contract arises out of causes beyond the control and without the fault or negligence of the Contractor. Such causes may include, but are not limited to: acts of God or of the public enemy, acts of the County in either its sovereign or contractual capacity, acts of Federal or State governments in their sovereign capacities, fires, floods, epidemics, quarantine restrictions, strikes, freight embargoes, and unusually severe weather; but in every case, the failure to perform must be beyond the control and without the fault or negligence of the Contractor. If the failure to perform is caused by the default of a subcontractor, and if such default arises out of causes beyond the control of both the Contractor and the subcontractor, and without the fault or negligence of either of them, the Contractor shall not be liable for any such excess costs for failure to perform, unless the goods or services to be furnished by the subcontractor were obtainable from other sources in sufficient time to permit the Contractor to meet the required performance schedule. As used in this paragraph, the term "subcontractor(s)" means subcontractor(s) at any tier.
- 8.43.4 If, after the County has given notice of termination under the provisions of this Paragraph 8.43 (Termination for Default) it is determined by the County that the Contractor was not in default under the provisions of this Paragraph 8.43 (Termination for Default) or that the default was excusable under the provisions of Subparagraph 8.43.3, the rights and obligations of the parties shall

be the same as if the notice of termination had been issued pursuant to Paragraph 8.42 (Termination for Convenience).

8.43.5 The rights and remedies of the County provided in this Paragraph 8.43 (Termination for Default) shall not be exclusive and are in addition to any other rights and remedies provided by law or under this Contract.

## 8.44 Termination for Improper Consideration

- 8.44.1 The County may, by written notice to the Contractor, immediately terminate the right of the Contractor to proceed under this Contract if it is found that consideration, in any form, was offered or given by the Contractor, either directly or through an intermediary, to any County officer, employee, or agent with the intent of securing this Contract or securing favorable treatment with respect to the award, amendment, or extension of this Contract or the making of any determinations with respect to the Contractor's performance pursuant to this Contract. In the event of such termination, the Contractor as it could pursue in the event of default by the Contractor.
- 8.44.2 The Contractor shall immediately report any attempt by a County officer or employee to solicit such improper consideration. The report shall be made either to the County manager charged with the supervision of the employee or to the County Auditor-Controller's Employee Fraud Hotline at (800) 544-6861.
- 8.44.3 Among other items, such improper consideration may take the form of cash, discounts, services, the provision of travel or entertainment, or tangible gifts.

#### 8.45 Termination for Insolvency

- 8.45.1 The County may terminate this Contract forthwith in the event of the occurrence of any of the following:
  - 8.45.1.1 Insolvency of the Contractor. The Contractor shall be deemed to be insolvent if it has ceased to pay its debts for at least sixty (60) days in the ordinary course of business or cannot pay its debts as they become due, whether or not a petition has been filed under the Federal Bankruptcy Code and whether or not the Contractor is insolvent within the meaning of the Federal Bankruptcy Code;

- 8.45.1.2 The filing of a voluntary or involuntary petition regarding the Contractor under the Federal Bankruptcy Code;
- 8.45.1.3 The appointment of a Receiver or Trustee for the Contractor; or
- 8.45.1.4 The execution by the Contractor of a general assignment for the benefit of creditors.
- 8.45.2 The rights and remedies of the County provided in this Paragraph 8.45 (Termination for Insolvency) shall not be exclusive and are in addition to any other rights and remedies provided by law or under this Contract.

# 8.46 Termination for Non-Adherence of County Lobbyist Ordinance

8.46.1 The Contractor, and each County Lobbyist or County Lobbying firm as defined in County Code Section 2.160.010 retained by the Contractor, shall fully comply with the County's Lobbyist Ordinance, County Code Chapter 2.160. Failure on the part of the Contractor or any County Lobbyist or the County Lobbying firm retained by the Contractor to fully comply with the County's Lobbyist Ordinance shall constitute a material breach of this Contract, upon which the County may in its sole discretion, immediately terminate or suspend this Contract.

# 8.47 Termination for Non-Appropriation of Funds

8.47.1 Notwithstanding any other provision of this Contract, the County shall not be obligated for the Contractor's performance hereunder or by any provision of this Contract during any of the County's future fiscal years unless and until the County's Board of Supervisors appropriates funds for this Contract in the County's Budget for each such future fiscal year. In the event that funds are not appropriated for this Contract, then this Contract shall terminate as of June 30 of the last fiscal year for which funds were appropriated. The County shall notify the Contractor in writing of any such non-allocation of funds at the earliest possible date.

# 8.48 Validity

8.48.1 If any provision of this Contract or the application thereof to any person or circumstance is held invalid, the remainder of this Contract and the application of such provision to other persons or circumstances shall not be affected thereby.

#### 8.49 Waiver

8.49.1 No waiver by the County of any breach of any provision of this Contract shall constitute a waiver of any other breach or of such provision. Failure of the County to enforce at any time, or from time to time, any provision of this Contract shall not be construed as a waiver thereof. The rights and remedies set forth in this Paragraph 8.49 shall not be exclusive and are in addition to any other rights and remedies provided by law or under this Contract.

# 8.50 Warranty Against Contingent Fees

- 8.50.1 The Contractor warrants that no person or selling agency has been employed or retained to solicit or secure this Contract upon any Contract or understanding for a commission, percentage, brokerage, or contingent fee, excepting bona fide employees or bona fide established commercial or selling agencies maintained by the Contractor for the purpose of securing business.
- 8.50.2 For breach of this warranty, the County shall have the right to terminate this Contract and, at its sole discretion, deduct from the Contract price or consideration, or otherwise recover, the full amount of such commission, percentage, brokerage, or contingent fee.

#### 8.51 Warranty of Compliance with County's Defaulted Property Tax Reduction Program

8.51.1 The Contractor acknowledges that the County has established a goal of ensuring that all individuals and businesses that benefit financially from the County through contract are current in paying their property tax obligations (secured and unsecured roll) in order to mitigate the economic burden otherwise imposed upon the County and its taxpayers.

Unless the Contractor qualifies for an exemption or exclusion, the Contractor warrants and certifies that to the best of its knowledge it is now in compliance, and during the term of this Contract will maintain compliance, with Los Angeles County Code Chapter 2.206.

# 8.52 Termination for Breach of Warranty to Maintain Compliance with County's Defaulted Property Tax Reduction Program

8.52.1 Failure of the Contractor to maintain compliance with the requirements set forth in Paragraph 8.51 "Warranty of Compliance

with County's Defaulted Property Tax Reduction Program" shall constitute default under this Contract. Without limiting the rights and remedies available to the County under any other provision of this Contract, failure of the Contractor to cure such default within ten (10) days of notice shall be grounds upon which the County may terminate this Contract and/or pursue debarment of the Contractor, pursuant to County Code Chapter 2.206.

# 8.53 Time Off for Voting

8.53.1 The Contractor shall notify its employees, and shall require each subcontractor to notify and provide to its employees, information regarding the time off for voting law (Elections Code Section 14000). Not less than ten (10) days before every statewide election, every Contractor and subcontractors shall keep posted conspicuously at the place of work, if practicable, or elsewhere where it can be seen as employees come or go to their place of work, a notice setting forth the provisions of Section 14000.

# 8.54 Compliance with County's Zero Tolerance Policy on Human Trafficking

The Contractor acknowledges that the County has established a Zero Tolerance Policy on Human Trafficking prohibiting the Contractors from engaging in human trafficking.

If a Contractor or member of the Contractor's staff is convicted of a human trafficking offense, the County shall require that the Contractor or member of the Contractor's staff be removed immediately from performing services under the Contract. The County will not be under any obligation to disclose confidential information regarding the offenses other than those required by law.

Disqualification of any member of the Contractor's staff pursuant to this paragraph shall not relieve the Contractor of its obligation to complete all work in accordance with the terms and conditions of this Contract.

# 8.55 Intentionally Omitted

# 8.56 Compliance with Fair Chance Employment Practices

The Contractor shall comply with fair chance employment hiring practices set forth in California Government Code Section 12952, Employment Discrimination: Conviction History. The Contractor's violation of this paragraph of the Contract may constitute a material breach of the Contract. In the event of such material breach, the County may, in its sole discretion, terminate the Contract.

# 8.57 Compliance with the County Policy of Equity

The Contractor acknowledges that the County takes its commitment to preserving the dignity and professionalism of the workplace very seriously, as set forth in the County Policy of Equity (CPOE) (https://ceop.lacounty.gov/). The Contractor further acknowledges that the County strives to provide a workplace free from discrimination, harassment, retaliation and inappropriate conduct based on a protected characteristic, and which may violate the CPOE. The Contractor, its employees and subcontractors acknowledge and certify receipt and understanding of the CPOE. Failure of the Contractor, its employees or its subcontractors to uphold the County's expectations of a workplace free from harassment and discrimination, including inappropriate conduct based on a protected characteristic, may subject the Contractor to termination of contractual agreements as well as civil liability.

# 8.58 **Prohibition from Participation in Future Solicitation(s)**

A Proposer, or a Contractor or its subsidiary or Subcontractor ("Proposer/Contractor"), is prohibited from submitting a bid or proposal in a County solicitation if the Proposer/Contractor has provided advice or consultation for the solicitation. A Proposer/Contractor is also prohibited from submitting a bid or proposal in a County solicitation if the Proposer/Contractor has developed or prepared any of the solicitation materials on behalf of the County. A violation of this provision shall result in the disqualification of the Proposer/Contractor from participation in the County solicitation or the termination or cancellation of any resultant County contract. This provision shall survive the expiration, or other termination of this Agreement.

# 9 UNIQUE TERMS AND CONDITIONS

# 9.1 Compliance with the County's Living Wage Program

# 9.1.1 Living Wage Program

This Contract is subject to the provisions of the County's ordinance entitled Living Wage Program as codified in Sections 2.201.010 through 2.201.100 of the Los Angeles County Code, a copy of which is attached as Exhibit J (Living Wage Program Ordinance) and incorporated by reference into and made a part of this Contract.

# 9.1.2 Payment of Living Wage Rates

9.1.2.1 Unless the Contractor has demonstrated to the County's satisfaction either that the Contractor is not an

"Employer" as defined under the Program (Section 2.201.020 of the County Code) or that the Contractor qualifies for an exception to the Living Wage Program (Section 2.201.090 of the County Code), the Contractor shall pay its employees no less than the applicable hourly living wage rate, as set forth in Exhibit K (Living Wage Rate Annual Adjustment), for the employees' services provided to the County, including, without limitation, "Travel Time" as defined below Paragraph 9.1.2.5 under the Contract.

- For purposes of this paragraph, "Contractor" includes 9.1.2.2 any subcontractor engaged by the Contractor to perform services for the County under the Contract. If the Contractor uses any subcontractor to perform services for the County under the Contract, the subcontractor shall be subject to the provisions of this paragraph. The provisions of this paragraph shall be inserted into any such subcontract and a copy of the Living Wage Program shall be attached to the subcontract. "Employee" means any individual who is an employee of the Contractor under the laws of California, and who is providing full-time or part-time services to the Contractor, which are provided to the County under the Contract. "Full-time" means a minimum of forty (40) hours worked per week, or a lesser number of hours, if the lesser number is a recognized industry standard and is approved as such by the County; however, fewer than thirty-five (35) hours worked per week will not, in any event, be considered full-time.
- 9.1.2.3 If the Contractor is required to pay a living wage when the Contract commences, the Contractor shall continue to pay a living wage for the entire term of the Contract, including any option period.
- 9.1.2.4 If the Contractor is not required to pay a living wage when the Contract commences, the Contractor shall have a continuing obligation to review the applicability of its "exemption status" from the living wage requirement. The Contractor shall immediately notify the County if the Contractor at any time either comes within the Living Wage Program's definition of "Employer" or if the Contractor no longer qualifies for the exception to the Living Wage Program. In either event, the Contractor shall immediately be required to commence paying the

living wage and shall be obligated to pay the living wage for the remaining term of the Contract, including any option period. The County may also require, at any time during the Contract and at its sole discretion, that the Contractor demonstrate to the County's satisfaction that the Contractor either continues to remain outside of the Living Wage Program's definition of "Employer" and/or that the Contractor continues to qualify for the exception to the Living Wage Program. Unless the Contractor satisfies this requirement within the time frame permitted by the County, the Contractor shall immediately be required to pay the living wage for the remaining term of the Contract, including any option period.

9.1.2.5 For purposes of the Contractor's obligation to pay its employees the applicable hourly living wage rate under this Contract, "Travel Time" shall have the following two meanings, as applicable: 1) With respect to travel by an employee that is undertaken in connection with this Contract, Travel Time shall mean any period during which an employee physically travels to or from a County facility if the Contractor pays the employee any amount for that time or if California law requires the Contractor to pay the employee any amount for that time; and 2) With respect to travel by an employee between County facilities that are subject to two different Contracts between the Contractor and the County (of which both Contracts are subject to the Living Wage Program), Travel Time shall mean any period during which an employee physically travels to or from, or between such County facilities if the Contractor pays the employee any amount for that time or if California law requires the Contractor to pay the employee any amount for that time.

# 9.1.3 Contractor's Submittal of Certified Monitoring Reports

The Contractor shall submit to the County certified monitoring reports at a frequency instructed by the County. The certified monitoring reports shall list all of the Contractor's employees during the reporting period. The certified monitoring reports shall also verify the number of hours worked and the hourly wage rate paid, for each of its employees. All certified monitoring reports shall be submitted on forms provided in Exhibit L (Payroll Statement of Compliance), or other form approved by the County which contains the above information. The County reserves the right to request

any additional information it may deem necessary. If the County requests additional information, the Contractor shall promptly provide such information. The Contractor, through one of its officers, shall certify under penalty of perjury that the information contained in each certified monitoring report is true and accurate.

# 9.1.4 Contractor's Ongoing Obligation to Report Labor Law-Payroll Violations and Claims

During the term of the Contract, if the Contractor becomes aware of any labor law-payroll violation or any complaint, investigation or proceeding ("claim") concerning any alleged labor law-payroll violation (including but not limited to any violation or claim pertaining to wages, hours and working conditions such as minimum wage, prevailing wage, living wage, the Fair Labor Standards Act, employment of minors, or unlawful employment discrimination), the Contractor shall immediately inform the County of any pertinent facts known by the Contractor regarding same. This disclosure obligation is not limited to any labor law-payroll violation or claim arising out of the Contractor's contract with the County, but instead applies to any labor law-payroll violation or claim arising out of any of the Contractor's operations in California.

# 9.1.5 County Auditing of Contractor Records

Upon a minimum of twenty-four (24) hours' written notice, the County may audit, at the Contractor's place of business, any of the Contractor's records pertaining to the Contract, including all documents and information relating to the certified monitoring reports. The Contractor is required to maintain all such records in California until the expiration of four (4) years from the date of final payment under the Contract. Authorized agents of the County shall have access to all such records during normal business hours for the entire period that records are to be maintained.

# 9.1.6 Notifications to Employees

The Contractor shall place County-provided living wage posters at each of the Contractor's places of business and locations where the Contractor's employees are working. The Contractor shall also distribute County-provided notices to each of its employees at least once per year. The Contractor shall translate posters and handouts into Spanish and any other language spoken by a significant number of the Contractor's employees.

# 9.1.7 Enforcement and Remedies

If the Contractor fails to comply with the requirements of this paragraph, the County shall have the rights and remedies described in this paragraph in addition to any rights and remedies provided by law or equity.

- 1. <u>Remedies for Submission of Late or Incomplete Certified</u> <u>Monitoring Reports</u>. If the Contractor submits a certified monitoring report to the County after the date it is due or if the report submitted does not contain all of the required information or is inaccurate or is not properly certified, any such deficiency shall constitute a breach of the Contract. In the event of any such breach, the County may, in its sole discretion, exercise any or all of the following rights/remedies:
  - a. <u>Withholding of Payment</u>. If the Contractor fails to submit accurate, complete, timely and properly certified monitoring reports, the County may withhold from payment to the Contractor up to the full amount of any invoice that would otherwise be due, until the Contractor has satisfied the concerns of the County, which may include required submittal of revised certified monitoring reports or additional supporting documentation.
  - b. Liquidated Damages. It is mutually understood and agreed that the Contractor's failure to submit an accurate, complete, timely and properly certified monitoring report will result in damages being sustained by the County. It is also understood and agreed that the nature and amount of the damages will be extremely difficult and impractical to fix; that the liquidated damages set forth herein are the nearest and most exact measure of damages for such breach that can be fixed at this time; and that the liquidated damages are not intended as a penalty or forfeiture for the Contractor's breach. Therefore, in the event that a certified monitoring report is deficient, including but not limited to being late, inaccurate, incomplete or uncertified, it is agreed that the County may, in its sole discretion, assess against the Contractor liquidated damages in the amount of one hundred dollars (\$100) per monitoring report for each day until the County has been provided with a properly prepared, complete and certified monitoring report. The County may deduct any

assessed liquidated damages from any payments otherwise due the Contractor.

- c. <u>Termination</u>. The Contractor's continued failure to submit accurate, complete, timely and properly certified monitoring reports may constitute a material breach of the Contract. In the event of such material breach, the County may, in its sole discretion, terminate the Contract.
- 2. <u>Remedies for Payment of Less Than the Required Living</u> <u>Wage.</u> If the Contractor fails to pay any employee at least the applicable hourly living wage rate, such deficiency shall constitute a breach of the Contract. In the event of any such breach, the County may, in its sole discretion, exercise any or all of the following rights/remedies:
  - a. <u>Withholding Payment</u>. If the Contractor fails to pay one or more of its employees at least the applicable hourly living wage rate, the County may withhold from any payment otherwise due the Contractor the aggregate difference between the living wage amounts the Contractor was required to pay its employees for a given pay period and the amount actually paid to the employees for that pay period. The County may withhold said amount until the Contractor has satisfied the County that any underpayment has been cured, which may include required submittal of revised certified monitoring reports or additional supporting documentation.
  - Liquidated Damages. It is mutually understood and b. agreed that the Contractor's failure to pay any of its employees at least the applicable hourly living wage rate will result in damages being sustained by the County. It is also understood and agreed that the nature and amount of the damages will be extremely difficult and impractical to fix; that the liquidated damages set forth herein are the nearest and most exact measure of damages for such breach that can be fixed at this time; and that the liquidated damages are not intended as a penalty or forfeiture for the Contractor's breach. Therefore, it is agreed that the County may, in its sole discretion, assess against the Contractor liquidated damages of fifty dollars (\$50) per employee per day for each and every instance of an

underpayment to an employee. The County may deduct any assessed liquidated damages from any payments otherwise due the Contractor.

- c. <u>Termination</u>. The Contractor's continued failure to pay any of its employees the applicable hourly living wage rate may constitute a material breach of the Contract. In the event of such material breach, the County may, in its sole discretion, terminate the Contract.
- 3. <u>Debarment</u>. In the event the Contractor breaches a requirement of this paragraph, the County may, in its sole discretion, bar the Contractor from the award of future County Contracts for a period of time consistent with the seriousness of the breach, in accordance with Los Angeles County Code, Chapter 2.202, Determinations of Contractor Non-Responsibility and Contractor Debarment.

# 9.1.8 Use of Full-Time Employees

The Contractor shall assign and use full-time employees of the Contractor to provide services under the Contract unless the Contractor can demonstrate to the satisfaction of the County that it is necessary to use non-full-time employees based on staffing efficiency or the County requirements for the work to be performed under the Contract. It is understood and agreed that the Contractor shall not, under any circumstance, use non-full-time employees for services provided under the Contract unless and until the County has provided written authorization for the use of same. The Contractor submitted with its proposal a full-time employee staffing plan. If the Contractor changes its full-time employee staffing plan to the County.

# 9.1.9 Contractor Retaliation Prohibited

The Contractor and/or its employees shall not take any adverse action which would result in the loss of any benefit of employment, any Contract benefit, or any statutory benefit for any employee, person or entity who has reported a violation of the Living Wage Program to the County or to any other public or private agency, entity or person. A violation of the provisions of this subparagraph may constitute a material breach of the Contract. In the event of such material breach, the County may, in its sole discretion, terminate the Contract.

# 9.1.10 Contractor Standards

During the term of the Contract, the Contractor shall maintain business stability, integrity in employee relations and the financial ability to pay a living wage to its employees. If requested to do so by the County, the Contractor shall demonstrate to the satisfaction of the County that the Contractor is complying with this requirement.

# 9.1.11 Employee Retention Rights

- 1. The Contractor shall offer employment to all retention employees who are qualified for such jobs. A "retention employee" is an individual:
  - a. Who is not an exempt employee under the minimum wage and maximum hour exemptions defined in the federal Fair Labor Standards Act; and
  - b. Who has been employed by a Contractor under a predecessor Proposition A Contract or a predecessor cafeteria services Contract with the County for at least six (6) months prior to the date of this new Contract, which predecessor Contract was terminated by the County prior to its expiration; and
  - c. Who is or will be terminated from his or her employment as a result of the County entering into this new Contract.
- 2. The Contractor is not required to hire a retention employee who:
  - a. Has been convicted of a crime related to the job or his or her performance; or
  - b. Fails to meet any other County requirement for employees of a Contractor.
- 3. The Contractor shall not terminate a retention employee for the first ninety (90) days of employment under the Contract, except for cause. Thereafter, the Contractor may retain a retention employee on the same terms and conditions as the Contractor's other employees.

# 9.1.12 Neutrality in Labor Relations

The Contractor shall not use any consideration received under the Contract to hinder, or to further, organization of, or collective bargaining activities by or on behalf of the Contractor's employees, except that this restriction shall not apply to any expenditure made in the course of good faith collective bargaining, or to any expenditure pursuant to obligations incurred under a bona fide collective bargaining Contract, or which would otherwise be permitted under the provisions of the National Labor Relations Act.

# 9.2 Health Insurance Portability and Accountability Act of 1996 (HIPAA)

- 9.2.1 The County is subject to the Administrative Simplification requirements and prohibitions of the Health Insurance Portability and Accountability Act of 1996, Public Law 104-191 (HIPAA), and regulations promulgated thereunder, including the Privacy, Security, Breach Notification, and Enforcement Rules at 45 Code of Federal Regulations (C.F.R.) Parts 160 and 164 (collectively, the "HIPAA Rules"). Under this Agreement, the Contractor provides services to the County and the Contractor creates, has access to, receives, maintains, or transmits Protected Health Information as defined in Exhibit N in order to provide those services. The County and the Contractor therefore agree to the terms of Exhibit N, "Business Associate Under Health Insurance Portability and Accountability Act of 1996 ("HIPAA").
- 9.3 Intentionally Omitted
- 9.4 Intentionally Omitted
- 9.5 Intentionally Omitted
- 9.6 Intentionally Omitted

# 9.7 Local Small Business Enterprise (LSBE) Preference Program

- 9.7.1 This Contract is subject to the provisions of the County's ordinance entitled LSBE Preference Program, as codified in Chapter 2.204 of the Los Angeles County Code.
- 9.7.2 The Contractor shall not knowingly and with the intent to defraud, fraudulently obtain, retain, attempt to obtain or retain, or aid another in fraudulently obtaining or retaining or attempting to obtain or retain certification as a LSBE.

- 9.7.3 The Contractor shall not willfully and knowingly make a false statement with the intent to defraud, whether by affidavit, report, or other representation, to a County official or employee for the purpose of influencing the certification or denial of certification of any entity as a LSBE.
- 9.7.4 If the Contractor has obtained certification as a LSBE by reason of having furnished incorrect supporting information or by reason of having withheld information, and which knew, or should have known, the information furnished was incorrect or the information withheld was relevant to its request for certification, and which by reason of such certification has been awarded this Contract to which it would not otherwise have been entitled, shall:
  - 1. Pay to the County any difference between the Contract amount and what the County's costs would have been if the Contract had been properly awarded;
  - 2. In addition to the amount described in subdivision (1), be assessed a penalty in an amount of not more than ten (10) percent of the amount of the Contract; and
  - 3. Be subject to the provisions of Chapter 2.202 of the Los Angeles County Code (Determinations of Contractor Nonresponsibility and Contractor Debarment).

The above penalties shall also apply to any business that has previously obtained proper certification, however, as a result of a change in their status would no longer be eligible for certification, and fails to notify the State and the Department of Consumer and Business Affairs of this information prior to responding to a solicitation or accepting a Contract award.

# 9.8 Social Enterprise (SE) Preference Program

- 9.8.1 This Contract is subject to the provisions of the County's ordinance entitled SE Preference Program, as codified in Chapter 2.205 of the Los Angeles County Code.
- 9.8.2 The Contractor shall not knowingly and with the intent to defraud, fraudulently obtain, retain, attempt to obtain or retain, or aid another in fraudulently obtaining or retaining or attempting to obtain or retain certification as a SE.
- 9.8.3 The Contractor shall not willfully and knowingly make a false statement with the intent to defraud, whether by affidavit, report,

or other representation, to a County official or employee for the purpose of influencing the certification or denial of certification of an entity as a SE.

- 9.8.4 If the Contractor has obtained the County certification as a SE by reason of having furnished incorrect supporting information or by reason of having withheld information, and which knew, or should have known, the information furnished was incorrect or the information withheld was relevant to its request for certification, and which by reason of such certification has been awarded this Contract to which it would not otherwise have been entitled, the Contractor shall:
  - 1. Pay to the County any difference between the Contract amount and what the County's costs would have been if the Contract had been properly awarded;
  - 2. In addition to the amount described in subdivision (1) above, the Contractor will be assessed a penalty in an amount of not more than ten percent (10%) of the amount of the Contract; and
  - 3. Be subject to the provisions of Chapter 2.202 of the Los Angeles County Code (Determinations of Contractor Non-Responsibility and Contractor Debarment).

The above penalties shall also apply to an entity that has previously obtained proper certification, however, as a result of a change in their status would no longer be eligible for certification, and fails to notify the Department of Consumer and Business Affair of this information prior to responding to a solicitation or accepting a Contract award.

# 9.9 Disabled Veteran Business Enterprise (DVBE) Preference Program

- 9.9.1 This Contract is subject to the provisions of the County's ordinance entitled DVBE Preference Program, as codified in Chapter 2.211 of the Los Angeles County Code.
- 9.9.2 The Contractor shall not knowingly and with the intent to defraud, fraudulently obtain, retain, attempt to obtain or retain, or aid another in fraudulently obtaining or retaining or attempting to obtain or retain certification as a DVBE.
- 9.9.3 The Contractor shall not willfully and knowingly make a false statement with the intent to defraud, whether by affidavit, report,

or other representation, to a County official or employee for the purpose of influencing the certification or denial of certification of any entity as a DVBE.

- 9.9.4 If the Contractor has obtained certification as a DVBE by reason of having furnished incorrect supporting information or by reason of having withheld information, and which knew, or should have known, the information furnished was incorrect or the information withheld was relevant to its request for certification, and which by reason of such certification has been awarded this Contract to which it would not otherwise have been entitled, the Contractor shall:
  - 1. Pay to the County any difference between the Contract amount and what the County's costs would have been if the Contract had been properly awarded;
  - 2. In addition to the amount described in subdivision (1) above, the Contractor will be assessed a penalty in an amount of not more than 10 percent of the amount of the Contract; and
  - 3. Be subject to the provision of Chapter 2.202 of the Los Angeles County Code (Determinations of Contractor Nonresponsibility and Contractor Debarment).

Notwithstanding any other remedies in this Contract, the above penalties shall also apply to any business that has previously obtained proper certification, however, as a result of a change in their status would no longer be eligible for certification, and fails to notify the State and the Department of Consumer and Business Affairs of this information prior to responding to a solicitation or accepting a Contract award.

# 9.10 Gratuities

# 9.10.1 Attempt to Secure Favorable Treatment

It is improper for any County officer, employee or agent to solicit consideration, in any form, from a Contractor with the implication, suggestion or statement that the Contractor's provision of the consideration may secure more favorable treatment for the Contractor in the award of the Contract or that the Contractor's failure to provide such consideration may negatively affect the County's consideration of the Contractor's submission. A Contractor shall not offer or give either directly or through an intermediary, consideration, in any form, to a County officer, employee or agent for the purpose of securing favorable treatment with respect to the award of the Contract.

# 9.10.2 Contractor Notification to County

A Contractor shall immediately report any attempt by a County officer, employee or agent to solicit such improper consideration. The report shall be made either to the County Manager charged with the supervision of the employee or to the County Auditor-Controller's Employee Fraud Hotline at (800) 544-6861. Failure to report such a solicitation may result in the Contractor's submission being eliminated from consideration.

# 9.10.3 Form of Improper Consideration

Among other items, such improper consideration may take the form of cash, discounts, services, the provision of travel or entertainment, or tangible gifts.

# 9.11 Suspension and Debarment Certification

If Probation elects to participate in the NSLP, the California Department of Education School Nutrition Program - Suspension and Debarment certification must be completed by the Contractor each time Probation renews or extends an existing Contract that exceeds one hundred thousand dollars (\$100,000). In these instances, Probation must obtain a completed Suspension and Debarment Certification from either the potential proponent or existing Contractor before any transactions can occur between the sponsor and the proponent or the Contractor (7CFR, Part 3017, Section 3017.510). This certification is required as part of the original proposal, Contract renewal, or Contract extension to assure Probation that neither the proponent nor any of its key employees have been proposed for debarment, debarred, or suspended by a The completed certification, Exhibit EE Federal Agency. (Suspension and Debarment Certification), is to be attached to the signed Contract and maintained on file by Probation.

#### 9.12 Equipment Changes/Additions and Facility Alterations/Repairs Deemed Necessary by Contractor

The Contractor shall describe the equipment, if any, necessary to supplement or replace existing Probation equipment and Probation facility alterations/repairs to support the Contractor's service hereunder. Such description shall include, but not be limited to: a list of equipment, including the price (less investment tax credit); quantity of items, serial numbers (if applicable); a detailed description of the equipment and a detailed statement of any installation cost and/or any alterations/repair costs.

# 9.12.1 Facility Alterations

- 9.12.1.1 In the event that the Contract results in the alterations/repair of any County facility by Contractor, then prior to the commencement of any such alterations/repair Contractor shall obtain prior written approval of the plans and specifications for such alterations/repair from Probation and the Internal Services Department. The Internal Services Department may condition its approval upon the posting of such performance, labor and material bonds (with the County named as an additional obligee) as will assure the satisfactory and timely completion of the proposed alterations/repair.
- 9.12.1.2 In the event that the Contract results in any alterations/repair of a County facility where the estimated costs of such alterations/repair, including labor and material, exceeds ten thousand dollars (\$10,000), then the alterations/repair may be subject to the competitive bidding requirements of State law.
- 9.12.1.3 The cost of any equipment purchased or facility repair or alterations required by the Contractor, shall be depreciated fully on a straight line basis over the period from the date of acquisitions by the Contractor to the expiration date of 60 months following implementation of the Contract. The financing and acquisition of any such equipment and the alterations/repair of any County property will be subject to the provisions of the State Constitution, statutes, regulations and County ordinances as well as prior approval of the County including the Chief Probation Officer and other concerned officers.

# 9.13 Equipment and Other Personal Property

9.13.1 Except as otherwise provided below, all equipment and other personal property which will be acquired by purchase or lease for the performance of services hereunder, which will be paid for by the County, and which may be or may become County property, may be acquired by the County's Internal Services Department either from the Contractor or from any other provider, except that consumable items pertaining to the performance of services by the Contractor hereunder (e.g., raw food, cleaning supplies) may be acquired independently by the Contractor.

> In the acquisition of all equipment and other personal property for services hereunder, the Contractor shall comply with all requirements of the Superintendent or Services Director and the County's Internal Services Department. All deliveries of equipment and other personal property shall be at times and on routes approved by the Superintendent.

- 9.13.2 All equipment to be used by the Contractor for the performance of services hereunder shall be subject to the prior approval of the Superintendent or Services Director.
- 9.13.3 The Contractor shall purchase as described pursuant to Section 9.16, Paragraph 9.16.2. The cost of any such equipment which is purchased by the Contractor shall be depreciated/amortized fully on a straight line monthly basis over the period from the date of acquisition by the Contractor to and including the expiration of 84-months following implementation of the Contract.

The Contractor shall be responsible for normal and appropriate equipment installation. If necessary, the Contractor shall reimburse the County for any costs incurred by the County, as determined by the County, to install such equipment or the County may deduct such costs from any amounts due to the Contractor from the County hereunder.

The time for acquisition of such equipment shall be in accordance with a schedule approved by Superintendent. The Contractor shall purchase equipment in a timely manner consistent with the needs of the County. For this Contract's purpose timeliness is defined as 30-45 days following approval of Superintendent or Services Director.

# 9.14 Amortization – County Property

Any new equipment purchased, installed and amortized by the Contractor in performance of this Contract and/or any alterations, modifications or repairs of the facility will become County property, except as provided in Paragraph 9.16 below. At the expiration of 84 months following implementation of the Contract, title to all such equipment shall be transferred to the County without any charge to the County.

The Contractor shall submit the New Equipment Inventory Form to the County Program Manager ten (10) working days after receipt of such equipment.

#### 9.15 Equipment Replacement

If the Contractor uses County equipment, etc., the County will replace equipment and utensils which are damaged or worn out when their repair or further maintenance is not considered by the County to be economically feasible and it has been determined by the County that there has not been negligence on the part of the Contractor. The Contractor must pay the County for the cost of replacing equipment and utensils, less normal depreciation, if the Contractor is found by the County to have been negligent in their use, care, control and/or maintenance.

#### 9.16 Equipment Purchase Option

In the event that the Contract is terminated prior to completion of the 84-month period, the County shall have the option to purchase any such equipment purchased by the Contractor by paying the Contractor the cost of such equipment less accumulated prior payments.

In the event that the Contract is terminated prior to completion of 84month period and the County does not exercise such option to purchase such equipment, then:

9.16.1 The Contractor may enter County premises where such equipment is located and take possession of such equipment and retain all prior payments regarding such equipment as full compensation for their use and depreciation. 9.16.2 If the Contractor takes possession of such equipment then the Contractor shall reimburse the County for any costs incurred by the County, as determined by the County, to restore County's premises to the condition as existed prior to the installation of such equipment or the County may deduct such costs from any amounts due to the Contractor from the County.

### 9.17 State and Federal Regulations

The Contractor shall read, understand and agree to comply with the obligations imposed by Section 306 of the Federal Clean Air Act, Federal Clean Water Act including Section 508, Executive Order 11738, the Environmental Protection Agency regulations, and any subsequent amendments as may apply to this Contract. Violations of various environmental regulations will be reported to the USDA FNS and the U.S. Environmental Protection Agency (EPA). The Contractor shall not utilize facility listed on the EPA list of Violating Facilities.

If Probation elects to participate in the NSLP, the Contractor must comply with all requirements pertaining to the NSLP and USDA regulations regarding the administration of grants, and all applicable state laws and regulations. (Section 2.18.2.8)

The Contractor must comply with Section 103 of the Federal Contract Work Hours and Safety Standards Act, which addresses overtime and compensation. Workers are compensated for hours worked in excess of 40 hours per week at the rate of one and onehalf times the basic rate, or the County will not allow overtime.

### 9.18 Prevailing Wages for Covered Crafts

- 9.18.1 The Contractor, its subcontractors, agents, and employees shall be bound by and shall comply with all applicable provisions of the California Labor Code as well as all other applicable Federal, State, local laws related to labor.
- 9.18.2 The Contractor, its subcontractors, agents and employees shall pay the prevailing wage rate established by the State Department of Industrial Relations Public Works Payroll Reporting Form to those employees who perform work which is subject to the prevailing wage requirement of the California Labor Code.

- 9.18.3 The Contractor shall post at each job site, a copy of the determination of the prevailing rate of per diem wages for each craft or type of workman covered by the prevailing wage requirement needed to execute the maintenance position of this Contract and shall certify in writing that the posting of the copy of the determination required by Labor Code Section 1773.2 has been completed.
- 9.18.4 The Contractor shall collect, maintain and submit on a monthly basis to the County Exhibit BB (California Department of Industrial Relations Public Works Payroll Reporting Form) for each covered worker who performs work at Central Juvenile Hall along with its certification thereof in the form shown on Exhibit BB (California Department of Industrial Relations Public Works Payroll Reporting Form).
- 9.18.5 The Contractor, its subcontractors, agents and employees shall comply with Labor Code Section 1777.5 with respect to employment of apprentices.
- 9.18.6 The Contractor, its subcontractors, agents and employees are directed to the requirements of the Labor Code with respect to hours of employment. Eight (8) hours of labor constitute a legal day's work for the covered crafts and neither the Contractor nor any subcontractors hereunder shall require or permit any covered worker to perform any of the covered work described herein for more than eight (8) hours during any one calendar day or more than forty (40) hours during any one calendar week except as authorized by Labor Code Section 1815. For each violation of the provisions of Labor Code Sections 1811 through 1815, the Contractor shall forfeit to the County the penalty set forth therein.

### 9.19 Termination for Cause

Either party may cancel for cause with a 60-day notification if either party breaches a provision of this Contract ("cause"). The non-breaching party shall give the other party notice of such cause. If the cause is not remedied within 10 days, the non-breaching party shall give a 60-day notice to the breaching party of their intent to terminate this Contract upon expiration of the 60-day period. This Contract may be terminated, in whole or in part, for convenience by the County with the consent of the Contractor, in which case the two parties shall agree upon the termination conditions, including the effective date and, in the case of partial termination, the portion to be terminated. The Contract may also be terminated, in whole or in part, by the Contractor upon written notification to the County, setting forth the reasons for such termination, the effective date, and, in the case of partial termination, the portion to be terminated. However, in the case of a partial termination, if the County determines that the remaining portion of the Contract will not accomplish the purposes for which the Contract was made, the County may terminate the Contract in its entirety under either 7 CFR § 3016.43, or 7 CFR § 3016.44(a), pursuant to 7 CFR § 3016.44. The rights of termination referred to in this Contract are not intended to be exclusive and are in addition to any other rights or remedies available to either party at law or in equity.

IN WITNESS WHEREOF, the Contractor has executed this Contract, or caused it to be duly executed and the County of Los Angeles, by order of its Board of Supervisors has caused this Contract to be executed on its behalf by the Chair of said Board and attested by the Executive Officer-Clerk of the Board of Supervisors thereof, the day, month, and year first above written.

### COUNTY OF LOS ANGELES

By\_\_\_\_\_ Chair, Board of Supervisors

ATTEST:

CELIA ZAVALA Executive Officer of the Board of Supervisors

By: \_\_\_\_\_

(CONTRACTOR NAME)

By:

Name (Typed or Printed)

Title

APPROVED AS TO FORM:

MARY C. WICKHAM, COUNTY COUNSEL

Ву \_\_\_

PRINCIPAL DEPUTY COUNTY COUNSEL

# **APPENDIX D**

# **REQUIRED FORMS**

# FOR

# **REQUEST FOR PROPOSALS (RFP)**

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# PROPOSER'S ORGANIZATION QUESTIONNAIRE/AFFIDAVIT AND CBE INFORMATION

PAGE 1 OF 4

	ease complete, sign and date this form. The person signing the form must be authorized to gn on behalf of the Proposer and to bind the applicant in a Contract.
1.	Is your firm a corporation or limited liability company (LLC)?
	If yes, complete:
	Legal Name (found in Articles of Incorporation)
	State Year Inc
2.	If your firm is a limited partnership or a sole proprietorship, state the name of the proprietor or managing partner:
3.	Is your firm doing business under one or more DBA's?
	If yes, complete:
	Name County of Registration Year became DBA
4.	Is your firm wholly/majority owned by, or a subsidiary of another firm?  Yes No If yes, complete: Name of parent firm: State of incorporation or registration of parent firm:
5.	Has your firm done business as other names within last five (5) years?
	If yes, complete:
	Name   Year of Name Change
	Name Year of Name Change
6.	Is your firm involved in any pending acquisition or mergers, including the associated company name?
	Yes □ No If yes, provide information:

#### PROPOSER'S ORGANIZATION QUESTIONNAIRE/AFFIDAVIT AND CBE INFORMATION

PAGE 2 OF 4

The Proposer acknowledges and certifies that firm meets and will comply with the Proposer's Minimum Mandatory Qualifications as stated in Paragraph 3 of this Request for Proposal, as listed below.

Check the appropriate boxes:

🗆 Yes 🗆 No	Subparagraph 3.1.1	The Proposer	<sup>.</sup> must	attend the Mand	latory Propos	sers'
				Walk-Through	scheduled	for
		<u>September 9</u>	<u>, 2020</u>	<u>, 11:00 a.m., PT</u>		

- □ Yes □ No Subparagraph 3.1.2 The Proposer must submit a proposal by <u>October 9,</u> <u>2020, 12:00 p.m., PT</u>
- □ Yes □ No Subparagraph 3.1.3 The Proposer must comply with the requirements of the County's Living Wage Program (Los Angeles County Code, Chapter 2.201). The Proposer should carefully read the Living Wage Program and the pertinent Living Wage provisions stated in Appendix K (Title 2 Administration, Chapter 2.201 Living Wage Program) which are incorporated and made a part of this RFP. The Living Wage Program applies to both the Contractor(s) and their subcontractor(s). Proposals that fail to comply with the requirements of the Living Wage Program will be considered non-responsive and excluded from further consideration.
- □ Yes □ No Subparagraph 3.1.4 The Proposer must demonstrate a minimum of three (3) years experience within the last five (5) years in the area of providing food services on a long-term basis including the preparation, purchase and delivery of supplies.
- □ Yes □ No Subparagraph 3.1.5 The Proposer must demonstrate a minimum of two (2) years experience within the last three (3) years in the administration of Federal, State, County or City contracts.
- □ Yes □ No Subparagraph 3.1.6 The Proposer must have an administrative business office located within or adjacent to the County of Los Angeles. The address to the administrative business office must be included in Exhibit 1 (Proposer's Organization Questionnaire/Affidavit and CBE Information) of Appendix D (Required Forms).

### PROPOSER'S ORGANIZATION QUESTIONNAIRE/AFFIDAVIT AND CBE INFORMATION

PAGE 3 OF 4

The address to the administrative business office located within or adjacent to the County of Los Angeles must be listed here:

Address: \_\_\_\_\_

City: \_\_\_\_\_

Zip Code: \_\_\_\_\_

□ Yes □ No Subparagraph 3.1.7 The Proposer does not have unresolved questioned cost, as identified by the Auditor-Controller, in an amount over \$100,000.00, that are confirmed to be disallowed costs by the County department, and remain unpaid for a period of six months or more from the date of disallowance, unless such disallowed costs are the subject of current good faith negotiations to resolve the disallowed costs, in the opinion of the County.

#### **PROPOSER'S ORGANIZATION QUESTIONNAIRE/AFFIDAVIT AND CBE INFORMATION**

PAGE 4 OF 4

I. <u>FIRM/ORGANIZATION INFORMATION</u>: The information requested below is for statistical purposes only. On final analysis and consideration of award, contractor/vendor will be selected without regard to race/ethnicity, color, religion, sex, national origin, age, sexual orientation or disability.

Business Structure:  Sole Proprietorship Partnership Corporation Non-Profit Franchise Other (Specify)							
Total Number of Employe	es (including ow	/ners):					
Race/Ethnic Composition	of Firm. Distrit	oute the above total	number of in	dividuals into the f	ollowing categori	es:	
Race/Ethnic Composition	Owners/Partners/		anagers	Staff			
	Male	Female	Male	Female	Male	Female	
Black/African American							
Hispanic/Latino							
Asian or Pacific Islander							
American Indian							
Filipino							
White							

II. <u>PERCENTAGE OF OWNERSHIP IN FIRM</u>: Please indicate by percentage (%) how <u>ownership</u> of the firm is distributed.

	Black/African American	Hispanic/ Latino	Asian or Pacific Islander	American Indian	Filipino	White
Men	%	%	%	%	%	%
Women	%	%	%	%	%	%

**III.** <u>CERTIFICATION AS MINORITY, WOMEN, DISADVANTAGED, AND DISABLED VETERAN BUSINESS ENTERPRISES:</u> If your firm is currently certified as a minority, women, disadvantaged or disabled veteran owned business enterprise by a public agency, complete the following <u>and attach a copy of your proof of certification</u>. (Use back of form, if necessary.)

Agency Name	Minority	Women	Disadvantaged	Disabled Veteran	Other

Proposer further acknowledges that if any false, misleading, incomplete, or deceptively unresponsive statements in connection with this proposal are made, the proposal may be rejected. The evaluation and determination in this area shall be at the Director's sole judgment and his/her judgment shall be final.

# <u>DECLARATION</u>: I DECLARE UNDER PENALTY OF PERJURY UNDER THE LAWS OF THE STATE OF CALIFORNIA THAT THE ABOVE INFORMATION IS TRUE AND ACCURATE.

PROPOSER NAME:		COUNTY WEBVEN NUMBER:		
ADDRESS:				
PHONE NUMBER:	E-MAIL:			
INTERNAL REVENUE SERVICE	EMPLOYER IDENTIFICATION NUMBER:	CALIFORNIA BUSINESS LICENSE NUMBER:		
PROPOSER OFFICIAL NAME AND TITLE (PRINT):				
SIGNATURE		DATE		

#### **Authorization Agreement**

RFP Number: 6402002

We,		, by our signature on this docu	ment certify the following:
	Vendor Name		

- 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 year.
- 4. That we have carefully examined all terms and conditions set forth in the Model Fixed-price Contract issued by the Probation Department.
- 5. That we have made examinations and verifications, and are fully conversant with all conditions under which services are to be performed for the Probation Department.
- 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.

Vendor Name:	
Address:	
City: State: Zip: _	
Email Address:	
Web Site Address:	
Name of Authorized Representative:	
Title of Authorized Representative:	
Signature of Authorized Representative	
Date Signed:	

## **PROSPECTIVE CONTRACTOR REFERENCES**

#### Contractor's Name: \_\_\_\_\_

List only three (3) References where the same or similar scope of services were provided in order to meet the Minimum Requirements stated in this solicitation. If more than three (3) references are provided, only the first three (3) listed will be contacted. All dates must be in **MM/DD/YYYY** format.

1. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Service End: / /	Dollar	Amt.
2. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Service End: / /	Dollar	Amt.
3. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Service End: / /	Dollar	Amt.

# REQUIRED FORMS - EXHIBIT 3 PROSPECTIVE CONTRACTOR LIST OF CONTRACTS

# Contractor's Name: \_\_\_\_\_

List of all public entities for which the Contractor has provided service within the last three (3) years. All dates must be in **MM/DD/YYYY** format. Use additional sheets if necessary.

1. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Serv End: / /	vice	Dollar Amt.
2. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Serv End: / /	/ice	Dollar Amt.
3. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Serv End: / /	vice	Dollar Amt.
4. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Serv End: / /	vice	Dollar Amt.
5. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Term of Contract Start: / /	Type of Serv End: / /	vice	Dollar Amt.

# **PROSPECTIVE CONTRACTOR LIST OF TERMINATED CONTRACTS**

Contractor's Name: \_\_\_\_\_

List of all contracts that have been terminated within the past three (3) years.

1. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Reason for Termination:			
2. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Reason for Termination:			
3. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Reason for Termination:			
4. Name of Firm	Address of Firm	Contact Name/Title	Telephone # ( )	Fax # ( )
Name or Contract No.	Reason for Termination:			

# REQUIRED FORMS - EXHIBIT 5 CERTIFICATION OF NO CONFLICT OF INTEREST

The Los Angeles County Code, Section 2.180.010, provides as follows:

### CONTRACTS PROHIBITED

Notwithstanding any other section of this Code, the County shall not Contract with, and shall reject any proposals submitted by, the persons or entities specified below, unless the Board of Supervisors finds that special circumstances exist which justify the approval of such Contract:

- 1. Employees of the County or of public agencies for which the Board of Supervisors is the governing body;
- 2. Profit-making firms or businesses in which employees described in number 1 serve as officers, principals, partners, or major shareholders;
- 3. Persons who, within the immediately preceding 12 months, came within the provisions of number 1, and who:
  - a. Were employed in positions of substantial responsibility in the area of service to be performed by the Contract; or
  - b. Participated in any way in developing the Contract or its service specifications; and
- 4. Profit-making firms or businesses in which the former employees, described in number 3, serve as officers, principals, partners, or major shareholders.

The Contracts submitted to the Board of Supervisors for approval or ratification shall be accompanied by an assurance by the submitting department, district or agency that the provisions of this section have not been violated.

Proposer Name

Proposer Official Title

Official's Signature

# FAMILIARITY WITH THE COUNTY LOBBYIST ORDINANCE CERTIFICATION

The Proposer certifies that:

- 1) it is familiar with the terms of the County of Los Angeles Lobbyist Ordinance, Los Angeles Code Chapter 2.160;
- 2) that all persons acting on behalf of the Proposer organization have and will comply with it during the proposal process; and
- 3) it is not on the County's Executive Office's List of Terminated Registered Lobbyists.

#### **CERTIFICATION REGARDING LOBBYING**

#### The undersigned certifies, to the best of his or her knowledge and belief, that:

- (1) 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 awarding of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment or modification of any Federal contract, grant, loan, or cooperative agreement.
- (2) 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 contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents of all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub- recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, United States Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Organization:		
Street addres	<u> </u>	
City, State, Zi	o:	
CERTIFIED E	BY: (type or print)	
TITLE:		_
	(Signature)	(Date)

## **REQUIRED FORMS- EXHIBIT 7** REQUEST FOR PREFERENCE CONSIDERATION

**INSTRUCTIONS:** Businesses requesting preference consideration must complete and return this form for proper consideration of the proposal. Businesses may request consideration for one or more preference programs. Check all certifications that apply.\*

I MEET ALL OF THE REQUIREMENTS AND REQUEST THIS PROPOSAL BE CONSIDERED FOR THE PREFERENCE PROGRAM(S) SELECTED BELOW. A COPY OF THE CERTIFICATION LETTER ISSUED BY THE DEPARTMENT OF CONSUMER AND BUSINESS AFFAIRS (DCBA) IS ATTACHED.

□ Request for Local Small Business Enterprise (LSBE) Program Preference

- □ Certified by the State of California as a small business and has had its principal place of business located in Los Angeles County for at least one (1) year; **or**
- □ Certified as a LSBE with other certifying agencies under DCBA's inclusion policy that has its principal place of business located in Los Angeles County and has revenues and employee size that meet the State's Department of General Services requirements; **and**
- $\Box$  Certified as a LSBE by the DCBA.

#### □ Request for Social Enterprise (SE) Program Preference

- □ A business that has been in operation for at least one year providing transitional or permanent employment to a Transitional Workforce or providing social, environmental and/or human justice services; **and**
- $\Box$  Certified as a SE business by the DCBA.

#### □ Request for Disabled Veterans Business Enterprise (DVBE) Program Preference

- □ Certified by the State of California, or
- □ Certified by U.S. Department of Veterans Affairs as a DVBE; or
- □ Certified as a DVBE with other certifying agencies under DCBA's inclusion policy that meets the criteria set forth by: the State of California as a DVBE or is verified as a service-disabled veteran-owned small business by the Veterans Administration: and
- $\Box$  Certified as a DVBE by the DCBA.

\*BUSINESS UNDERSTANDS THAT ONLY ONE OF THE ABOVE PREFERENCES WILL APPLY. IN NO INSTANCE SHALL ANY OF THE ABOVE LISTED PREFERENCE PROGRAMS PRICE OR SCORING PREFERENCE BE COMBINED WITH ANY OTHER COUNTY PROGRAM TO EXCEED FIFTEEN PERCENT (15%) IN RESPONSE TO ANY COUNTY SOLICITATION.

#### DECLARATION: I DECLARE UNDER PENALTY OF PERJURY UNDER THE LAWS OF THE STATE OF CALIFORNIA THAT THE ABOVE INFORMATION IS TRUE AND ACCURATE.

□ DCBA certification is attached.

Name of Firm		County Webven No.		
Print Name:		Title:		
Signature:		Date:		
Reviewer's Signature	Approved	Disapproved	Date	

# REQUIRED FORMS - EXHIBIT 8 PROPOSER'S EEO CERTIFICATION

**Company Name** 

Address

Internal Revenue Service Employer Identification Number

#### GENERAL

In accordance with provisions of the County Code of the County of Los Angeles, the Proposer certifies and agrees that all persons employed by such firm, its affiliates, subsidiaries, or holding companies are and will be treated equally by the firm without regard to or because of race, religion, ancestry, national origin, or sex and in compliance with all anti-discrimination laws of the United States of America and the State of California.

	CERTIFICATION	YE	S		NO
1.	Proposer has written policy statement prohibiting discrimination in all phases of employment.	(	)	(	)
2.	Proposer periodically conducts a self-analysis or utilization analysis of its work force.	(	)	(	)
3.	Proposer has a system for determining if its employment practices are discriminatory against protected groups.	(	)	(	)
4.	When problem areas are identified in employment practices, Proposer has a system for taking reasonable corrective action to include establishment of goal and/or timetables.	(	)	(	)

Signature

Date

Name and Title of Signer (please print)

## ATTESTATION OF WILLINGNESS TO CONSIDER GAIN-GROW PARTICIPANTS

As a threshold requirement for consideration for contract award, Proposer shall demonstrate a proven record for hiring GAIN-GROW participants or shall attest to a willingness to consider GAIN-GROW participants for any future employment opening if they meet the minimum qualifications for that opening. Additionally, Proposer shall attest to a willingness to provide employed GAIN-GROW participants access to the Proposer's employee mentoring program, if available, to assist these individuals in obtaining permanent employment and/or promotional opportunities.

To report all job openings with job requirements to obtain qualified GAIN-GROW participants as potential employment candidates, Contractor shall email: <u>GAINGROW@DPSS.LACOUNTY.GOV</u> and <u>BSERVICES@WDACS.LACOUNTY.GOV</u>.

#### Proposers unable to meet this requirement shall not be considered for contract award.

Proposer shall complete all of the following information, sign where indicated below, and return this form with their proposal.

A. Proposer has a proven record of hiring GAIN-GROW participants.

\_\_\_\_\_ YES (subject to verification by County) \_\_\_\_\_ NO

B. Proposer is willing to provide DPSS with all job openings and job requirements to consider GAIN-GROW participants for any future employment openings if the GAIN-GROW participant meets the minimum qualifications for the opening. "Consider" means that Proposer is willing to interview qualified GAIN-GROW participants.

\_\_\_\_\_YES \_\_\_\_\_NO

C. Proposer is willing to provide employed GAIN-GROW participants access to its employeementoring program, if available.

\_\_\_\_\_YES \_\_\_\_\_NO \_\_\_\_\_N/A (Program not available)

Proposer's Organization: \_\_\_\_\_

Signature: \_\_\_\_\_

Print Name:

	Date:	
Telephone No:	Fax No:	

#### COUNTY OF LOS ANGELES CONTRACTOR EMPLOYEE JURY SERVICE PROGRAM CERTIFICATION FORM AND APPLICATION FOR EXCEPTION

The County's solicitation for this Request for Proposals is subject to the County of Los Angeles Contractor Employee Jury Service Program (Program), Los Angeles County Code, Chapter 2.203. <u>All proposers, whether a contractor or subcontractor, must complete this form to either certify compliance or request an exception from the Program requirements</u>. Upon review of the submitted form, the County department will determine, in its sole discretion, whether the proposer is given an exemption from the Program.

Company Name:			
Company Address:			
City:	State:	Zip Code:	
Telephone Number:			
Solicitation For	Services:		

If you believe the Jury Service Program does not apply to your business, check the appropriate box in Part I (attach documentation to support your claim); or, complete Part II to certify compliance with the Program. Whether you complete Part I or Part II, please sign and date this form below.

#### Part I: Jury Service Program is Not Applicable to My Business

- □ My business does not meet the definition of "contractor," as defined in the Program, as it has not received an aggregate sum of \$50,000 or more in any 12-month period under one or more County contracts or subcontracts (this exception is not available if the contract itself will exceed \$50,000). I understand that the exception will be lost and I must comply with the Program if my revenues from the County exceed an aggregate sum of \$50,000 in any 12-month period.
- □ My business is a small business as defined in the Program. It 1) has ten or fewer employees; and, 2) has annual gross revenues in the preceding twelve months which, if added to the annual amount of this contract, are \$500,000 or less; and, 3) is not an affiliate or subsidiary of a business dominant in its field of operation, as defined below. I understand that the exception will be lost and I must comply with the Program if the number of employees in my business and my gross annual revenues exceed the above limits.

"**Dominant in its field of operation**" means having more than ten employees and annual gross revenues in the preceding twelve months, which, if added to the annual amount of the contract awarded, exceed \$500,000.

"Affiliate or subsidiary of a business dominant in its field of operation" means a business which is at least 20 percent owned by a business dominant in its field of operation, or by partners, officers, directors, majority stockholders, or their equivalent, of a business dominant in that field of operation.

My business is subject to a Collective Bargaining Agreement (attach agreement) that expressly provides that it supersedes all provisions of the Program.

#### OR

#### Part II: Certification of Compliance

My business <u>has</u> and adheres to a written policy that provides, on an annual basis, no less than five days of regular pay for actual jury service for full-time employees of the business who are also California residents, or my company <u>will have</u> and adhere to such a policy prior to award of the contract.

I declare under penalty of perjury under the laws of the State of California that the information stated above is true and correct.

Print Name:	Title:
Signature:	Date:

### **PRICING SHEET – YOUTH MEALS**

The undersigned offers to provide all labor and supplies necessary to provide Food Services for Central Juvenile Hall of the County of Los Angeles Probation Department as listed below and identified in Appendix A, Statement of Work, set forth in this RFP.

Said work shall be done for the period prescribed and in the manner set forth in said Statement of Work, and compensation therefore shall be computed under the formula provided therein based upon the hereinafter proposal prices. I agree that if the County Board of Supervisors accepts my proposal, I will commence services immediately following Contract execution.

I agree to provide the specified services at Central Juvenile Hall County of Los Angeles -Probation Department in accordance with Appendix A, Statement of Work, set forth in this RFP.

MEALS PER DAY	COST PER MEAL NET OF SALES TAX	SALES TAX	COST PER MEAL WITH SALES TAX
50-99			
100-199			
200-299			
300-399			
400-499			
500-599			
600-699			
700-799			
800-899			
900-999			
1000-1099			
1100-1199			
1200-1299			
1300-1399			
1400-1499			
1500-Over			

## I PROPOSE THE FOLLOWING RATES:

Print Name of Authorized Signer

Title

Date

Signature

### PRICING SHEET – YOUTH MEALS UNDER NSLP

The undersigned offers to provide all labor and supplies necessary to provide Food Services for Central Juvenile Hall of the County of Los Angeles Probation Department as listed below and identified in Appendix A, Statement of Work, set forth in this RFP.

Said work shall be done for the period prescribed and in the manner set forth in said Statement of Work, and compensation therefore shall be computed under the formula provided therein based upon the hereinafter proposal prices. I agree that if the County Board of Supervisors accepts my proposal, I will commence services immediately following Contract execution.

I agree to provide the specified services at Central Juvenile Hall County of Los Angeles -Probation Department in accordance with Appendix A, Statement of Work, set forth in this RFP.

MEALS PER DAY	COST PER MEAL NET OF SALES TAX	SALES TAX	COST PER MEAL WITH SALES TAX
50-99			
100-199			
200-299			
300-399			
400-499			
500-599			
600-699			
700-799			
800-899			
900-999			
1000-1099			
1100-1199			
1200-1299			
1300-1399			
1400-1499			
1500-Over			

Print Name of Authorized Signer

Title

Date

Signature

#### **PRICING SHEET - ADULT MEALS**

The undersigned offers to provide all labor and supplies necessary to provide Food Services for Central Juvenile Hall of the County of Los Angeles Probation Department as listed below and identified in Appendix A, Statement of Work, set forth in this RFP.

Said work shall be done for the period prescribed and in the manner set forth in said Statement of Work, and compensation therefore shall be computed under the formula provided therein based upon the hereinafter proposal prices. I agree that if the County Board of Supervisors accepts my proposal, I will commence services immediately following Contract execution.

I agree to provide the specified services at Central Juvenile Hall County of Los Angeles -Probation Department in accordance with Appendix A, Statement of Work, set forth in this RFP.

MEALS PER DAY	COST PER MEAL NET OF SALES TAX	SALES TAX	COST PER MEAL WITH SALES TAX
1-50			
51-100			
100-199			
200-299			
300-399			
400-499			
500-599			
600-699			
700-799			
800-899			
900-999			
1000-Over			

Print Name of Authorized Signer

Signature

Title

Date

# CERTIFICATION OF INDEPENDENT PRICE DETERMINATION AND ACKNOWLEDGEMENT OF RFP RESTRICTIONS

- A. By submission of this Proposal, Proposer certifies that the prices quoted herein have been arrived at independently without consultation, communication, or agreement with any other Proposer or competitor for the purpose of restricting competition.
- B. List all names and telephone number of person legally authorized to commit the Proposer.

NAME

PHONE NUMBER

**NOTE:** Persons signing on behalf of the Contractor will be required to warrant that they are authorized to bind the Contractor.

C. List names of all joint ventures, partners, subcontractors, or others having any right or interest in this contract or the proceeds thereof. If not applicable, state "NONE".

D. Proposer acknowledges that it has not participated as a consultant in the development, preparation, or selection process associated with this RFP. Proposer understands that, if it is determined by the County that the Proposer did participate as a consultant in this RFP process, the County shall reject this proposal.

 Name of Firm

 Print Name of Signer

 Signature

Date

# REQUIRED FORMS - EXHIBIT 13 SAMPLE BUDGET SHEET FOR FOOD SERVICES

DIRECT COST (List each staff	classificat	ion)		
Payroll: Employee Classification Employee Classification Employee Classification Others (Please continue to list)	FTE* 	Hourly Rate \$ \$ \$	Monthly Salary \$ \$ \$	•
*FTE = Full Time Equivalent Pe	ositions	Total Salar	ies and Wages	\$
Employee Benefits Medical Insurance Dental Insurance Life Insurance Other (list)	No. of Er	nployees    Total Bene	Monthly Cost per \$ \$ \$ \$ \$ fits	FTE    \$
Payroll Taxes (List all appropriat		A, SUI, Workers' ( \$ \$\$ \$\$	Compensation, etc.)	
		Total Payre	oll Taxes	\$
Insurance (List Type/Coverage. Requirements) Vehicles Supplies Services Office Equipment Telephone/Utilities Other (please continue to list)	See Samp	\$ \$ \$	paragraph 8.25, Insura	nce Coverage
				Ψ
INDIRECT COST (List all appro General Accounting/Bookkeepin Management Overhead (Specify Other (Specify)	g	\$ \$ \$	ECT COSTS	\$ \$
TOTAL DIRECT AND INDIREC	т соѕт			\$
PROFIT (Please enter percentag	ge:%	))		\$
TOTAL MONTHLY COSTS				\$

# REQUIRED FORMS - EXHIBIT 13a BUDGET NARRATIVE

Proposers are required to complete a budget narrative for each separate line item in their budget. All figures and compilations must be clearly explained.

# **EMPLOYEE BENEFITS**

Medical Insurance/Healt	n Plan:	
Employer Pays \$	_Employee Pays \$	_Total Mo. Premium \$
Annual Deductible Employee  \$	Family	\$
X-Ray and L Surgery Office Visits Pharmacy Maternity Mental Healt	e (In Patient Out Patie aboratory h/Chemical Dependency, In h/Chemical Dependency, Or	Patient
<b>Dental Insurance:</b> Employer Pays \$	_Employee Pays \$	_Total Mo. Premium \$
Life Insurance: Employer Pays \$	_Employee Pays \$	_Total Mo. Premium \$
Vacation: Number of Days	and	
Any increase after	years of employment, numb	per of days or hours
Sick Leave: Number of Days	and	
Any increase after	years of employment, numb	per of days or hours
Holidays: Number of Days	per year	
<b>Retirement:</b> Employer Pays \$	_Employee Pays \$	_Total Premium \$



#### REQUIRED FORMS - EXHIBIT 15 COUNTY OF LOS ANGELES LIVING WAGE PROGRAM

#### CONTRACTOR NON-RESPONSIBILITY DEBARMENT ACKNOWLEDGEMENT AND STATEMENT OF COMPLIANCE

The undersigned individual is the owner or authorized agent (Agent) of the business entity or organization ("Firm") identified below and makes the following statements on behalf of his or her Firm.

#### The Agent is required to check each of the following two boxes:

#### LIVING WAGE ORDINANCE:

The Agent has read the County's Living Wage Ordinance (Los Angeles County Code Section 2.201.010 through 2.201.100), and understands that the Firm is subject to its terms.

#### CONTRACTOR NON-RESPONSIBILITY AND CONTRACTOR DEBARMENT ORDINANCE:

The Agent has read the County's Determinations of Contractor Non-Responsibility and Contractor Debarment Ordinance (Los Angeles County Code Section 2.202.010 through 2.202.060), and understands that the Firm is subject to its terms.

#### LABOR LAW/PAYROLL VIOLATIONS:

A "Labor Law/Payroll Violation" includes violations of any federal, state or local statute, regulation, or ordinance pertaining to wages, hours or working conditions such as minimum wage, prevailing wage, living wage, the Fair Labor Standards Act, employment of minors, or unlawful employment discrimination.

#### History of Alleged Labor Law/Payroll Violations (Check One):

- The Firm **HAS NOT** been named in a complaint, claim, investigation or proceeding relating to an alleged Labor Law/Payroll Violation which involves an incident occurring within three (3) years of the date of the proposal; **OR**
- The Firm **HAS** been named in a complaint, claim, investigation or proceeding relating to an alleged Labor Law/Payroll Violation which involves an incident occurring within three (3) years of the date of this proposal. (I have attached to this form the required Labor/Payroll/Debarment History form with the pertinent information for each allegation.)

#### History of Determinations of Labor Law /Payroll Violations (Check One):

- There **HAS BEEN NO** determination by a public entity within three (3) years of the date of the proposal that the Firm committed a Labor Law/Payroll Violation; **OR**
- There **HAS BEEN** a determination by a public entity within three (3) years of the date of the proposal that the Firm committed a Labor Law/Payroll Violation. I have attached to this form the required Labor/Payroll/Debarment History form with the pertinent information for each violation (including each reporting entity name, case number, name and address of claimant, date of incident, date claim opened, and nature and disposition of each violation or finding.) (<u>The County may deduct points</u> from the proposer's final evaluation score ranging from 1% to 20% of the total evaluation points available with the largest <u>deductions occurring for undisclosed violations.</u>)

#### HISTORY OF DEBARMENT (Check one):

- The Firm **HAS NOT** been debarred by any public entity during the past ten (10) years; **OR**
- The Firm **HAS** been debarred by a public entity within the past ten (10) years. Provide the pertinent information (including each reporting entity name, case number, name and address of claimant, date of incident, date claim opened, and nature and disposition of each violation or finding) on the attached Labor/Payroll/Debarment History form.

#### I declare under penalty of perjury under the laws of the State of California that the above is true, complete and correct.

Owner's/Agent's Authorized Signature	Print Name and Title
Print Name of Firm	Date



### REQUIRED FORMS - EXHIBIT 16 COUNTY OF LOS ANGELES LIVING WAGE PROGRAM

#### LABOR/PAYROLL/DEBARMENT HISTORY ACKNOWLEDGEMENT AND STATEMENT OF COMPLIANCE

If applicable, Firm must complete and submit a separate form (make photocopies of form) for each instance of any of the following (check the applicable box below):

- An alleged claim, investigation or proceeding relating to an alleged Labor Law/Payroll Violation for an incident occurring within the past three (3) years of the date of the proposal.
- □ A determination by a public entity within three (3) years of the date of the proposal that the Firm committed a Labor Law/Payroll Violation.
- $\Box$  A debarment by a public entity listed below within the past ten (10) years.

Print Name of Firm:	Print Name of Owner:
Print Address of Firm:	Owner's/Agent's Authorized Signature:
City, State, Zip Code:	Print Name and Title:

Public Entity Name:		Date of Incident:
Case Number/Date Claim Opened:	Case Number:	Date Claim Opened:
	Name:	
Name and Address of Claimant:	Street Address:	
	City, State, Zip:	
Description of Work: (e.g., janitor)		
Description of		
Allegation and/or Violation:		
Disposition of Finding (attach		
disposition letter): (e.g., Liquidated		
Damages, Penalties, Debarment, etc.)		

Additional pages are attached for a total of \_\_\_\_\_ pages.



### REQUIRED FORMS - EXHIBIT 17 COUNTY OF LOS ANGELES LIVING WAGE PROGRAM

#### **APPLICATION FOR EXEMPTION**

The Contract to be awarded pursuant to the County's solicitation is subject to the County of Los Angeles Living Wage Program (LW Program) (Los Angeles County Code, Chapter 2.201). Contractors and subcontractors must apply individually for consideration for an exemption from the LW Program. To apply, Contractors must complete and submit this form with supporting documentation to the County after the Mandatory Proposers Conference by the due date set forth in the solicitation document. Upon review of the submitted Application for Exemption, the County department will determine, in its sole discretion, whether the contractor and/or subcontractor is/are exempt from the LW Program.

Company Name:						
Company Address:						
City:	Zip Code:					
Telephone Number:	Facsimile Number:		Address:			
Awarding Department:		Contract Term:				
Type of Service:						
Contract Dollar Amount:		Contract Number (if any):				
My business has received an aggregate sum of l or more Proposition A contracts and/or cafeteria		Yes No				

I am requesting an exemption from the LW Program for the following reason(s) (attach all documentation that supports your claim to this form). Please check all that apply:

My business is subject to a bona fide Collective Bargaining Agreement (attach agreement); AND

- the Collective Bargaining Agreement expressly provides that it supersedes all of the provisions of the Living Wage Program; **OR**
- the Collective Bargaining Agreement expressly provides that it supersedes the following specific provisions of the Living Wage Program (I will comply with all provisions of the Living Wage Program not expressly superseded by my business' Collective Bargaining Agreement):

I declare under penalty of perjury under the laws of the State of California that the information herein is true and correct.

PRINT NAME:	TITLE:
SIGNATURE:	DATE:

### REQUIRED FORMS – EXHIBIT 18 MODEL STAFFING PLAN LIVING WAGE PROGRAM

#### COUNTY OF LOS ANGELES LIVING WAGE PROGRAM STAFFING PLAN



-					_			
COMPANY ADDRESS								
PROJECT								
DEPARTMENT NAME								
					HOURS			
	EMPLOYEE	POSITION	ROVER(S)	WORK		FULL TIME/	HOURLY	
FACILITY OR LOCATION	EMPLOYEE NAME	POSITION TITLE	ROVER(S) (Back ups)	WORK SCHEDULE		-		MON
FACILITY OR LOCATION					WORKED	-		

	EMPLOYEE	POSITION	ROVER(S)	WORK	HOURS	FULL TIME/					HOURS				COUNTY TOTAL	NON-CNTY TOTAL	TOTAL	HIRE	TERMINATIO
FACILITY OR LOCATION	NAME	TITLE	(Back ups)	SCHEDULE	PER DAY	PART TIME	RATE	MON.	TUES	WEDS	THURS	FRI	SAT	SUN	HRS	HRS	HRS	DATE	DATE
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INTENTIONALLY OMITTED

#### CERTIFICATION OF COMPLIANCE WITH THE COUNTY'S DEFAULTED PROPERTY TAX REDUCTION PROGRAM

Company Name:		
Company Address:		
City:	State:	Zip Code:
Telephone Number:	Email address:	
Solicitation/Contract For	Services:	

The Proposer/Bidder/Contractor certifies that:

□ It is familiar with the terms of the County of Los Angeles Defaulted Property Tax Reduction Program, Los Angeles County Code Chapter 2.206; **AND** 

To the best of its knowledge, after a reasonable inquiry, the Proposer/Bidder/Contractor is not in default, as that term is defined in Los Angeles County Code Section 2.206.020.E, on any Los Angeles County property tax obligation; **AND** 

The Proposer/Bidder/Contractor agrees to comply with the County's Defaulted Property Tax Reduction Program during the term of any awarded Contract.

#### - OR -

□ I am exempt from the County of Los Angeles Defaulted Property Tax Reduction Program, pursuant to Los Angeles County Code Section 2.206.060, for the following reason:

I declare under penalty of perjury under the laws of the State of California that the information stated above is true and correct.

Print Name:	Title:
Signature:	Date:

#### ZERO TOLERANCE POLICY ON HUMAN TRAFFICKING CERTIFICATION

Company Name:		
Company Address:		
City:	State:	Zip Code:
Telephone Number:	Email address:	
Solicitation/Contract for		Services

#### PROPOSER CERTIFICATION

Los Angeles County has taken significant steps to protect victims of human trafficking by establishing a zero tolerance policy on human trafficking that prohibits contractors found to have engaged in human trafficking from receiving contract awards or performing services under a County contract.

Proposer acknowledges and certifies compliance with Section 8.54 (Compliance with County's Zero Tolerance Policy on Human Trafficking) of the proposed Contract and agrees that proposer or a member of his staff performing work under the proposed Contract will be in compliance. Proposer further acknowledges that noncompliance with the County's Zero Tolerance Policy on Human Trafficking may result in rejection of any proposal, or cancellation of any resultant Contract, at the sole judgment of the County.

I declare under penalty of perjury under the laws of the State of California that the information herein is true and correct and that I am authorized to represent this company.

Print Name:	Title:
Signature:	Date:

# **REQUIRED FORMS – EXHIBIT 22**

# INTENTIONALLY OMITTED

### **REQUIRED FORMS - EXHIBIT 23**

# COMPLIANCE WITH FAIR CHANCE EMPLOYMENT HIRING PRACTICES CERTIFICATION

Company Name:		
Company Address:		
City:	State:	Zip Code:
Telephone Number:	Email address:	
Solicitation/Contract for		Services

### PROPOSER/CONTRACTOR CERTIFICATION

The Los Angeles County Board of Supervisors approved a Fair Chance Employment Policy in an effort to remove job barriers for individuals with criminal records. The policy requires businesses that contract with the County to comply with fair chance employment hiring practices set forth in California Government Code Section 12952, Employment Discrimination: Conviction History (California Government Code Section 12952), effective January 1, 2018.

Proposer/Contractor acknowledges and certifies compliance with fair chance employment hiring practices set forth in California Government Code Section 12952 and agrees that proposer/contractor and staff performing work under the Contract will be in compliance. Proposer/Contractor further acknowledges that noncompliance with fair chance employment practices set forth in California Government Code Section 12952 may result in rejection of any proposal, or termination of any resultant Contract, at the sole judgment of the County.

# I declare under penalty of perjury under the laws of the State of California that the information herein is true and correct and that I am authorized to represent this company.

Print Name:	Title:
Signature:	Date:

# **APPENDICES E-O**

# **APPENDICES E-O**

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# **REQUEST FOR PROPOSALS (RFP) TRANSMITTAL**

### TO REQUEST A SOLICITATION REQUIREMENTS REVIEW

# Proposer requesting a Solicitation Requirements Review must submit this form to the County within the timeframe identified in the solicitation document.

Proposer Name:	Date of Request:
Solicitation Title:	Solicitation No.:

A **Solicitation Requirements Review** is being requested because the Proposer asserts that they are being unfairly disadvantaged for the following reason(s): *(check all that apply)* 

- □ Application of **Minimum Requirements**
- □ Application of **Evaluation Criteria**
- □ Application of **Business Requirements**
- Due to unclear instructions, the process may result in the County not receiving the best possible responses

For each area contested, Proposer must explain in detail the factual reasons for the requested review. *(Attach supporting documentation.)* 

Request submitted by:

(Name)

(Title)

For County use only			
Date Transmittal Received by County:	Date Solicitation Released:		
Reviewed by:			

# COUNTY OF LOS ANGELES POLICY ON DOING BUSINESS WITH SMALL BUSINESS

Forty-two percent of businesses in Los Angeles County have five or fewer employees. Only about four percent of businesses in the area exceed 100 employees. According to the Los Angeles Times and local economists, it is not large corporations, but these small companies that are generating new jobs and helping move Los Angeles County out of its worst recession in decades.

# WE RECOGNIZE....

# The importance of small business to the County...

- in fueling local economic growth
- providing new jobs
- creating new local tax revenues
- offering new entrepreneurial opportunity to those historically under-represented in business

# The County can play a positive role in helping small business grow. . .

- as a multi-billion dollar purchaser of goods and services
- as a broker of intergovernmental cooperation among numerous local jurisdictions
- by greater outreach in providing information and training
- by simplifying the bid/proposal process
- by maintaining selection criteria which are fair to all
- by streamlining the payment process

# WE THEREFORE SHALL:

- 1. Constantly seek to streamline and simplify our processes for selecting our vendors and for conducting business with them.
- Maintain a strong outreach program, fully-coordinated among our departments and districts, as well as other participating governments to: a) inform and assist the local business community in competing to provide goods and services; b) provide for ongoing dialogue with and involvement by the business community in implementing this policy.
- Continually review and revise how we package and advertise solicitations, evaluate and select prospective vendors, address subcontracting and conduct business with our vendors, in order to: a) expand opportunity for small business to compete for our business; and b) to further opportunities for all businesses to compete regardless of size.
- 4. Insure that staff who manage and carry out the business of purchasing goods and services are well trained, capable and highly motivated to carry out the letter and spirit of this policy.

#### Title 2 ADMINISTRATION Chapter 2.203.010 through 2.203.090 CONTRACTOR EMPLOYEE JURY SERVICE

Page 1 of 3

#### 2.203.010 Findings.

The board of supervisors makes the following findings. The county of Los Angeles allows its permanent, full-time employees unlimited jury service at their regular pay. Unfortunately, many businesses do not offer or are reducing or even eliminating compensation to employees who serve on juries. This creates a potential financial hardship for employees who do not receive their pay when called to jury service, and those employees often seek to be excused from having to serve. Although changes in the court rules make it more difficult to excuse a potential juror on grounds of financial hardship, potential jurors continue to be excused on this basis, especially from longer trials. This reduces the number of potential jurors and increases the burden on those employers, such as the county of Los Angeles, who pay their permanent, full-time employees while on juror duty. For these reasons, the county of Los Angeles has determined that it is appropriate to require that the businesses with which the county contracts possess reasonable jury service policies. (Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.020 Definitions.

The following definitions shall be applicable to this chapter:

- A. "Contractor" means a person, partnership, corporation or other entity which has a contract with the county or a subcontract with a county contractor and has received or will receive an aggregate sum of \$50,000 or more in any 12-month period under one or more such contracts or subcontracts.
- B. "Employee" means any California resident who is a full-time employee of a contractor under the laws of California.
- C. "Contract" means any agreement to provide goods to, or perform services for or on behalf of, the county but does not include:
  - 1. A contract where the board finds that special circumstances exist that justify a waiver of the requirements of this chapter; or
  - 2. A contract where federal or state law or a condition of a federal or state program mandates the use of a particular contractor; or
  - 3. A purchase made through a state or federal contract; or
  - 4. A monopoly purchase that is exclusive and proprietary to a specific manufacturer, distributor, or reseller, and must match and inter-member with existing supplies, equipment or systems maintained by the county pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, Section P-3700 or a successor provision; or
  - 5. A revolving fund (petty cash) purchase pursuant to the Los Angeles County Fiscal Manual, Section 4.4.0 or a successor provision; or
  - 6. A purchase card purchase pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, Section P-2810 or a successor provision; or
  - 7. A non-agreement purchase with a value of less than \$5,000 pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, Section A-0300 or a successor provision; or
  - 8. A bona fide emergency purchase pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, Section PP-1100 or a successor provision.

#### Title 2 ADMINISTRATION Chapter 2.203.010 through 2.203.090 CONTRACTOR EMPLOYEE JURY SERVICE

Page 2 of 3

- D. "Full time" means 40 hours or more worked per week, or a lesser number of hours if:
  - 1. The lesser number is a recognized industry standard as determined by the chief administrative officer, or
  - 2. The contractor has a long-standing practice that defines the lesser number of hours as full time.
- E. "County" means the county of Los Angeles or any public entities for which the board of supervisors is the governing body. (Ord. 2002-0040 § 1, 2002: Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.030 Applicability.

This chapter shall apply to contractors who enter into contracts that commence after July 11, 2002. This chapter shall also apply to contractors with existing contracts which are extended into option years that commence after July 11, 2002. Contracts that commence after May 28, 2002, but before July 11, 2002, shall be subject to the provisions of this chapter only if the solicitations for such contracts stated that the chapter would be applicable. (Ord. 2002-0040 § 2, 2002: Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.040 Contractor Jury Service Policy.

A contractor shall have and adhere to a written policy that provides that its employees shall receive from the contractor, on an annual basis, no less than five days of regular pay for actual jury service. The policy may provide that employees deposit any fees received for such jury service with the contractor or that the contractor deduct from the employees' regular pay the fees received for jury service. (Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.050 Other Provisions.

- A. Administration. The chief administrative officer shall be responsible for the administration of this chapter. The chief administrative officer may, with the advice of county counsel, issue interpretations of the provisions of this chapter and shall issue written instructions on the implementation and ongoing administration of this chapter. Such instructions may provide for the delegation of functions to other county departments.
- B. Compliance Certification. At the time of seeking a contract, a contractor shall certify to the county that it has and adheres to a policy consistent with this chapter or will have and adhere to such a policy prior to award of the contract. (Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.060 Enforcement and Remedies.

For a contractor's violation of any provision of this chapter, the county department head responsible for administering the contract may do one or more of the following:

- 1. Recommend to the board of supervisors the termination of the contract; and/or,
- 2. Pursuant to chapter 2.202, seek the debarment of the contractor. (Ord. 2002-0015 § 1 (part), 2002)

#### Title 2 ADMINISTRATION Chapter 2.203.010 through 2.203.090 CONTRACTOR EMPLOYEE JURY SERVICE

Page 3 of 3

#### 2.203.070. Exceptions.

- A. Other Laws. This chapter shall not be interpreted or applied to any contractor or to any employee in a manner inconsistent with the laws of the United States or California.
- B. Collective Bargaining Agreements. This chapter shall be superseded by a collective bargaining agreement that expressly so provides.
- C. Small Business. This chapter shall not be applied to any contractor that meets all of the following:
  - 1. Has ten or fewer employees during the contract period; and,
  - 2. Has annual gross revenues in the preceding twelve months which, if added to the annual amount of the contract awarded, are less than \$500,000; and,
  - 3. Is not an affiliate or subsidiary of a business dominant in its field of operation.

"Dominant in its field of operation" means having more than ten employees and annual gross revenues in the preceding twelve months which, if added to the annual amount of the contract awarded, exceed \$500,000.

"Affiliate or subsidiary of a business dominant in its field of operation" means a business which is at least 20 percent owned by a business dominant in its field of operation, or by partners, officers, directors, majority stockholders, or their equivalent, of a business dominant in that field of operation. (Ord. 2002-0015 § 1 (part), 2002)

#### 2.203.090. Severability.

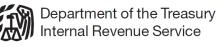
If any provision of this chapter is found invalid by a court of competent jurisdiction, the remaining provisions shall remain in full force and effect. (Ord. 2002-0015 § 1 (part), 2002)

# LISTING OF CONTRACTORS DEBARRED IN LOS ANGELES COUNTY

List of Debarred Contractors in Los Angeles County may be obtained by going to the following website.

https://doingbusiness.lacounty.gov/listing-of-contractors-debarred-in-los-angeles-county/

# **IRS NOTICE 1015**



#### Notice 1015

(Rev. December 2018)

#### Have You Told Your Employees About the Earned Income Credit (EIC)?

#### What is the EIC?

The EIC is a refundable tax credit for certain workers.

#### Which Employees Must I Notify About the EIC?

You must notify each employee who worked for you at any time during the year and from whose wages you did not withhold income tax. However, you do not have to notify any employee who claimed exemption from withholding on Form W-4, Employee's Withholding Allowance Certificate.

**Note:** You are encouraged to notify each employee whose wages for 2018 are less than \$54,884 that he or she may be eligible for the EIC.

#### How and When Must I Notify My Employees? You must give the employee one of the following.

• The IRS Form W-2, Wage and Tax Statement, which has the required information about the EIC on the back of Copy B.

• A substitute Form W-2 with the same EIC information on the back of the employee's copy that is on Copy B of the IRS Form W-2.

• Notice 797, Possible Federal Tax Refund Due to the Earned Income Credit (EIC).

• Your written statement with the same wording as Notice 797.

If you give an employee a Form W-2 on time, no further notice is necessary if the Form W-2 has the required information about the EIC on the back of the employee's copy. If you give an employee a substitute Form W-2, but it does not have the required information, you must notify the employee within 1 week of the date the substitute Form W-2 is given. If Form W-2 is required but is not given on time, you must give the employee Notice 797 or your written statement by the date Form W-2 is required to be given. If Form W-2 is not required, you must notify the employee by February 7, 2019.

You must hand the notice directly to the employee or send it by first-class mail to the employee's last known address. You will not meet the notification requirements by posting Notice 797 on an employee bulletin board or sending it through office mail. However, you may want to post the notice to help inform all employees of the EIC. You can download copies of the notice at <u>www.irs.gov/FormsPubs</u>. Or you can go to <u>www.irs.gov/OrderForms</u> to order it.

# How Will My Employees Know If They Can Claim the EIC?

The basic requirements are covered in Notice 797. For more detailed information, the employee needs to see Pub. 596, Earned Income Credit (EIC), or the instructions for Form 1040.

#### How Do My Employees Claim the EIC?

An eligible employee claims the EIC on his or her 2018 tax return. Even an employee who has no tax withheld from wages and owes no tax may claim the EIC and ask for a refund, but he or she must file a tax return to do so. For example, if an employee has no tax withheld in 2018 and owes no tax but is eligible for a credit of \$800, he or she must file a 2018 tax return to get the \$800 refund.

> Notice **1015** (Rev. 12-2018) Cat. No. 20599I



Babies can be safely surrendered to staff at any hospital or fire station in Los Angeles County

No shame. No blame. No names.

In Los Angeles County: 1-877-BABY SAFE • 1-877-222-9723 www.babysafela.org



In Los Angeles County: 1-877-BABY SAFE • 1-877-222-9723

www.babysafela.org

# Safely Surrendered Baby Law

What is the Safely Surrendered Baby Law? California's Safely Surrendered Baby Law allows parents or other persons, with lawful custody, which means anyone to whom the parent has given permission to confidentially surrender a baby. As long as the baby is three days (72 hours) of age or younger and has not been abused or neglected, the baby may be surrendered without fear of arrest or prosecution.

Every baby deserves a chance for a healthy life. If someone you know is considering abandoning a baby, let her know there are other options. For three days (72 hours) after birth, a baby can be surrendered to staff at any hospital or fire station in Los Angeles County.

#### How does it work?

A distressed parent who is unable or unwilling to care for a baby can legally, confidentially, and safely surrender a baby within three days (72 hours) of birth. The baby must be handed to an employee at a hospital or fire station in Los Angeles County. As long as the baby shows no sign of abuse or neglect, no name or other information is required. In case the parent changes his or her mind at a later date and wants the baby back, staff will use bracelets to help connect them to each other. One bracelet will be placed on the baby, and a matching bracelet will be given to the parent or other surrendering adult.

# What if a parent wants the baby back?

Parents who change their minds can begin the process of reclaiming their baby within 14 days. These parents should call the Los Angeles County Department of Children and Family Services at 1-800-540-4000.

# Can only a parent bring in the baby?

No. While in most cases a parent will bring in the baby, the Law allows other people to bring in the baby if they have lawful custody.

#### Does the parent or surrendering adult have to call before bringing in the baby?

No. A parent or surrendering adult can bring in a baby anytime, 24 hours a day, 7 days a week, as long as the parent or surrendering adult surrenders the baby to someone who works at the hospital or fire station.

#### Does the parent or surrendering adult have to tell anything to the people taking the baby?

No. However, hospital or fire station personnel will ask the surrendering party to fill out a questionnaire designed to gather important medical history information, which is very useful in caring for the baby. The questionnaire includes a stamped return envelope and can be sent in at a later time.

#### What happens to the baby?

The baby will be examined and given medical treatment. Upon release from the hospital, social workers immediately place the baby in a safe and loving home and begin the adoption process.

# What happens to the parent or surrendering adult?

Once the parent or surrendering adult surrenders the baby to hospital or fire station personnel, they may leave at any time.

#### Why is California doing this?

The purpose of the Safely Surrendered Baby Law is to protect babies from being abandoned, hurt or killed by their parents. You may have heard tragic stories of babies left in dumpsters or public bathrooms. Their parents may have been under severe emotional distress. The mothers may have hidden their pregnancies, fearful of what would happen if their families found out. Because they were afraid and had no one or nowhere to turn for help, they abandoned their babies. Abandoning a baby is illegal and places the baby in extreme danger. Too often, it results in the baby's death. The Safely Surrendered Baby Law prevents this tragedy from ever happening again in California.

# A baby's story

Early in the morning on April 9, 2005, a healthy baby boy was safely surrendered to nurses at Harbor-UCLA Medical Center. The woman who brought the baby to the hospital identified herself as the baby's aunt and stated the baby's mother had asked her to bring the baby to the hospital on her behalf. The aunt was given a bracelet with a number matching the anklet placed on the baby; this would provide some identification in the event the mother changed her mind about surrendering the baby and wished to reclaim the baby in the 14-day period allowed by the Law. The aunt was also provided with a medical questionnaire and said she would have the mother complete and mail back in the stamped return envelope provided. The baby was examined by medical staff and pronounced healthy and full-term. He was placed with a loving family that had been approved to adopt him by the Department of Children and Family Services.



Los recién nacidos pueden ser entregados en forma segura al personal de cualquier hospital o cuartel de bomberos del Condado de Los Ángeles

Sin pena. Sin culpa. Sin nombres.

En el Condado de Los Ángeles: 1-877-BABY SAFE • 1-877-222-9723 www.babysafela.org



En el Condado de Los Ángeles: 1-877-BABY SAFE • 1-877-222-9723 www.babysafela.org

# Ley de Entrega de Bebés Sin Peligro

# ¿Qué es la Ley de Entrega de Bebés sin Peligro?

La Ley de Entrega de Bebés sin Peligro de California permite la entrega confidencial de un recién nacido por parte de sus padres u otras personas con custodia legal, es decir cualquier persona a quien los padres le hayan dado permiso. Siempre que el bebé tenga tres días (72 horas) de vida o menos, y no haya sufrido abuso ni negligencia, pueden entregar al recién nacido sin temor de ser arrestados o procesados.

Cada recién nacido se merece la oportunidad de tener una vida saludable. Si alguien que usted conoce está pensando en abandonar a un recién nacido, infórmele que tiene otras opciones. Hasta tres días (72 horas) después del nacimiento, se puede entregar un recién nacido al personal de cualquier hospital o cuartel de bomberos del condado de Los Angeles.

#### ¿Cómo funciona?

El padre/madre con dificultades que no pueda o no quiera cuidar de su recién nacido puede entregarlo en forma legal, confidencial y segura dentro de los tres días (72 horas) del nacimiento. El bebé debe ser entregado a un empleado de cualquier hospital o cuartel de bomberos del Condado de Los Ángeles. Siempre que el bebé no presente signos de abuso o negligencia, no será necesario suministrar nombres ni información alguna. Si el padre/madre cambia de opinión posteriormente y desea recuperar a su bebé, los trabajadores utilizarán brazaletes para poder vincularlos. El bebé llevará un brazalete y el padre/madre o el adulto que lo entregue recibirá un brazalete igual.

# ¿Qué pasa si el padre/madre desea recuperar a su bebé?

Los padres que cambien de opinión pueden comenzar el proceso de reclamar a su recién nacido dentro de los 14 días. Estos padres deberán llamar al Departamento de Servicios para Niños y Familias (Department of Children and Family Services) del Condado de Los Ángeles al **1-800-540-4000**.

# ¿Sólo los padres podrán llevar al recién nacido?

No. Si bien en la mayoría de los casos son los padres los que llevan al bebé, la ley permite que otras personas lo hagan *si tienen custodia legal.* 

#### ¿Los padres o el adulto que entrega al bebé deben llamar antes de llevar al bebé?

No. El padre/madre o adulto puede llevar al bebé en cualquier momento, las 24 horas del día, los 7 días de la semana, siempre y cuando entreguen a su bebé a un empleado del hospital o cuartel de bomberos.

#### ¿Es necesario que el padre/ madre o adulto diga algo a las personas que reciben al bebé?

No. Sin embargo, el personal del hospital o cuartel de bomberos le pedirá a la persona que entregue al bebé que llene un cuestionario con la finalidad de recabar antecedentes médicos importantes, que resultan de gran utilidad para cuidar bien del bebé. El cuestionario incluye un sobre con el sello postal pagado para enviarlo en otro momento.

#### ¿Qué pasará con el bebé?

El bebé será examinado y le brindarán atención médica. Cuando le den el alta del hospital, los trabajadores sociales inmediatamente ubicarán al bebé en un hogar seguro donde estará bien atendido, y se comenzará el proceso de adopción.

#### ¿Qué pasará con el padre/madre o adulto que entregue al bebé?

Una vez que los padres o adulto hayan entregado al bebé al personal del hospital o cuartel de bomberos, pueden irse en cualquier momento.

# ¿Por qué se está haciendo esto en California? ?

La finalidad de la Ley de Entrega de Bebés sin Peligro es proteger a los bebés para que no sean abandonados, lastimados o muertos por sus padres. Usted probablemente haya escuchado historias trágicas sobre bebés abandonados en basureros o en baños públicos. Los padres de esos bebés probablemente hayan estado pasando por dificultades emocionales graves. Las madres pueden haber ocultado su embarazo, por temor a lo que pasaría si sus familias se enteraran. Abandonaron a sus bebés porque tenían miedo y no tenían nadie a quien pedir ayuda. El abandono de un recién nacido es ilegal y pone al bebé en una situación de peligro extremo. Muy a menudo el abandono provoca la muerte del bebé. La Ley de Entrega de Bebés sin Peligro impide que vuelva a suceder esta tragedia en California.

# Historia de un bebé

A la mañana temprano del día 9 de abril de 2005, se entregó un recién nacido saludable a las enfermeras del Harbor-UCLA Medical Center. La mujer que llevó el recién nacido al hospital se dio a conocer como la tía del bebé, y dijo que la madre le había pedido que llevara al bebé al hospital en su nombre. Le entregaron a la tía un brazalete con un número que coincidía con la pulsera del bebé; esto serviría como identificación en caso de que la madre cambiara de opinión con respecto a la entrega del bebé y decidiera recuperarlo dentro del período de 14 días que permite esta ley. También le dieron a la tía un cuestionario médico, y ella dijo que la madre lo llenaría y lo enviaría de vuelta dentro del sobre con franqueo pagado que le habían dado. El personal médico examinó al bebé y se determinó que estaba saludable y a término. El bebé fue ubicado con una buena familia que ya había sido aprobada para adoptarlo por el Departamento de Servicios para Niños y Familias.

# Chapter 2.201 - LIVING WAGE PROGRAM

• 2.201.010 - Findings.

- 2.201.020 Definitions.
- 2.201.030 Prospective effect.
- 2.201.040 Payment of living wage.
- 2.201.050 Other provisions.
- 2.201.060 Employer retaliation prohibited.
- 2.201.070 Employee retention rights.
- 2.201.080 Enforcement and remedies.
- 2.201.090 Exceptions.
- 2.201.100 Severability.

# Sections:

# 2.201.010 - Findings.

The board of supervisors finds that the county of Los Angeles is the principal provider of social and health services within the county, especially to persons who are compelled to turn to the county for such services. Employers' failure to pay a living wage to their employees causes them to use such services thereby placing an additional burden on the county of Los Angeles.

(Ord. 2007-0011 § 1, 2007: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.020 - Definitions.

The general definitions contained in Chapter 2.02 shall be applicable to this Chapter unless inconsistent with the following definitions:

- A. "County" includes the County of Los Angeles, any County officer or body, any County department head, and any County employee authorized to enter into a Proposition A contract or a cafeteria services contract with an employer.
- B. "Employee" means any individual who is an employee of an employer under the laws of California, and who is providing full- or part-time services to an employer, some or all of which are provided to the County of Los Angeles under a Proposition A contract, or under a cafeteria services contract at a County of Los Angeles owned or leased facility.
- C. "Employer" means:
  - 1. An individual or entity who has a contract with the County:
    - a. For services which is required to be more economical or feasible under Section 44.7 of the Charter of the County of Los Angeles, and is not listed as an excluded contract in Section 2.121.250 B of the Los Angeles County Code, referred to in this Chapter as a "Proposition A contract," or
    - b. For cafeteria services, referred to in this Chapter as a "cafeteria services" contract," and

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- c. Who has received or will receive an aggregate sum of \$25,000.00 or more in any 12 month period under one or more Proposition A contracts and/or one or more cafeteria services contracts; or
- 2. An individual or entity that enters into a subcontract with an employer, as defined in subsection C1 and who employes employees to provide services under the employer's contract with the County.
- D. "Full time" means a minimum 40 hours worked per week, or a lesser number of hours, if the lesser number is a recognized industry standard and is approved as such by the Chief Executive Officer, but in no event less than 35 hours worked per week.
- E. "Part time" means less than 40 hours worked per week, unless a lesser number is a recognized industry standard and is approved as such by the Chief Executive Officer.
- F. "Proposition A contract" means a contract governed by Title 2, Section 2.121.250 et seq., of this code, entitled Contracting with Private Business.

(Ord. 2015-0061 § 1, 2015: Ord. 2007-0011 § 2, 2007: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.030 - Prospective effect.

This chapter shall be applicable to Proposition A contracts and cafeteria services contracts and their amendments the terms of which commence three months or more after the effective date of this chapter. <sup>[16]</sup> It shall not be applicable to Proposition A contracts or cafeteria services contracts or their amendments in effect before this chapter becomes applicable.

(Ord. 99-0048 § 1 (part), 1999.)

# 2.201.040 - Payment of living wage.

- A. Employers shall pay employees a living wage for their services provided to the County of no less than the hourly rate set under this Chapter or in Title 8—Consumer Protection, Business and Wage Regulations, commencing with Section 8.100.010, whichever is higher. The rate shall be as follows:
  - 1. On March 1, 2016, and thereafter the rate shall be \$13.25 per hour;
  - 2. On January 1, 2017, and thereafter the rate shall be \$14.25 per hour;
  - 3. On January 1, 2018, and thereafter the rate shall be \$15.00 per hour;
  - 4. On January 1, 2019, and thereafter the rate shall be \$ 15.79 per hour;
  - 5. Beginning January 1, 2020, and thereafter the living wage rate shall increase annually based on the average Consumer Price Index for Urban Wage Earners and Clerical Works (CPI-W) for the Los Angeles metropolitan area (Los Angeles-Riverside-Orange County, CA), which is published by the Bureau of Labor Statistics of the United States Department of Labor.
  - 16) --- Editor's note—Ordinance 99-0048, which enacted Ch. 2.201, is effective on July 22, 1999.
- B. The Board of Supervisors may, from time to time, adjust the amounts specified in subsection A of this Section, above for future contracts. Any adjustments to the living

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wage rate specified in subsection A that are adopted by the Board of Supervisors shall be applicable to Proposition A contracts and cafeteria services contracts and their amendments.

(Ord. 2015-0061 § 2, 2015: Ord. 2007-0011 § 3, 2007: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.050 - Other provisions.

- A. Full Time Employees. An employer shall assign and use full time employees to provide services under a Proposition A contract or a cafeteria services contract, unless the employer can demonstrate to the County the necessity to use non-full time employees based on staffing efficiency or the County requirements of an individual job.
- B. Neutrality in Labor Relations. An employer shall not use any consideration received under a Proposition A contract or a cafeteria services contract to hinder, or to further, organization of, or collective bargaining activities by or on behalf of an employer's employees, except that this restriction shall not apply to any expenditure made in the course of good faith collective bargaining, or to any expenditure pursuant to obligations incurred under a bona fide collective bargaining agreement, or which would otherwise be permitted under the provisions of the National Labor Relations Act.
- C. Administration. The Chief Executive Officer and the Internal Services Department shall be responsible for the administration of this chapter. The Chief Executive Officer and the Internal Services Department may, with the advice of County Counsel, issue interpretations of the provisions of this chapter. The Chief Executive Officer in conjunction with the Internal Services Department shall issue written instructions on the implementation and ongoing administration of this Chapter. Such instructions may provide for the delegation of functions to other County departments.
- D. Compliance Certification. An employer shall, during the term of a Proposition A contract, or a cafeteria services contract, report for each employee and certify the hours worked, wages paid, and provide other information deemed relevant to the enforcement of this Chapter by the County. Such reports shall be made at the times and in the manner set forth in instructions issued by the Chief Executive Officer in conjunction with the Internal Services Department. The Internal Services Department in conjunction with the Chief Executive Officer shall report annually to the Board of Supervisors on contractor compliance with the provisions of this Chapter.
- E. Contractor Standards. An employer shall demonstrate during the procurement process and for the duration of a Proposition A contract or a cafeteria services contract a history of business stability, integrity in employee relations, and the financial ability to pay a living wage.

(Ord. 2015-0061 § 3, 2015: Ord. 2011-0066 § 3, 2011: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.060 - Employer retaliation prohibited.

No employer shall take an adverse action causing a loss of any benefit of employment, of any contract benefit, or any statutory benefit to any employee, person, or other entity, who has reported a violation of this chapter to the board of supervisors or to one or more of their offices, to the county chief administrative officer, or to the county auditor controller, or to the county department administering the Proposition A contract or cafeteria services contract.

(Ord. 99-0048 § 1 (part), 1999.)

### 2.201.070 - Employee retention rights.

In the event that any Proposition A contract or cafeteria service contract is terminated by the county prior to its expiration, any new contract with a subsequent employer for such services shall provide for the employment of the predecessor employer's employees as provided in this section.

- A. A "retention employee" is an employee of a predecessor employer:
  - 1. Who is not an exempt employee under the minimum wage and maximum hour exemptions defined in the federal Fair Labor Standards Act;
  - 2. Who has been employed by an employer under a predecessor Proposition A contract or a predecessor cafeteria services contract for at least six months prior to the date of a new contract; and
  - 3. Who is or will be terminated from his or her employment as a result of the county entering into a new contract.
- B. Subsequent employers shall offer employment to all retention employees who are qualified for such jobs.
- C. A subsequent employer is not required to hire a retention employee who:
  - 1. Has been convicted of a crime related to the job or his or her job performance; or
  - 2. Fails to meet any other county requirement for employees of a contractor.
- D. A subsequent employer may not terminate a retention employee for the first 90 days of employment under a new contract, except for cause. Thereafter a subsequent employer may retain a retention employee on the same terms and conditions as the subsequent employer's other employees.

(Ord. 99-0048 § 1 (part), 1999.)

### 2.201.080 - Enforcement and remedies.

For violation of any of the provisions of this chapter:

- A. An employee may bring an action in the courts of the state of California for damages caused by an employer's violation of this chapter.
- B. The county department head responsible for administering a Proposition A contract or a cafeteria services contract may do one or more of the following in accordance with such instructions as may be issued by the chief administrative officer:

- 1. Assess liquidated damages as provided in the contract; and/or
- 2. Recommend to the board of supervisors the termination of the contract; and/or
- 3. Recommend to the board of supervisors that an employer be barred from award of future county contracts for a period of time consistent with the seriousness of the employer's violation of this chapter, in accordance with Section 2.202.040 of this code.

(Ord. 2007-0011 § 4, 2007: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.090 - Exceptions.

- A. Other Laws. This Chapter shall not be interpreted or applied to any employer or to any employee in a manner inconsistent with United States or California laws.
- B. Collective Bargaining Agreements. Any provision of this Chapter shall be superseded by a collective bargaining agreement that expressly so provides.

(Ord. 2015-0061 § 4, 2015: Ord. 99-0055 § 1, 1999: Ord. 99-0048 § 1 (part), 1999.)

# 2.201.100 - Severability.

If any provision of this chapter is found invalid by a court of competent jurisdiction, the remaining provisions shall remain in full force and effect.

(Ord. 99-0048 § 1 (part), 1999.)

# Living Wage Rate Annual Adjustments

The Living Wage Ordinance is applicable to Proposition A and cafeteria services contracts. Employers shall pay employees a Living Wage for their services provided to the county of no less than the hourly rates and effective dates as follows:

Effective Date	Hourly Rate	
March 1, 2016	\$13.25	
January 1, 2017	\$14.25	
January 1, 2018	\$15.00	
January 1, 2019	\$15.79	
January 1, 2020	\$16.31	
January 1, 2021	CPI	

Effective January 1, 2020, the Living Wage rate will be adjusted based on the U.S. Department of Labor, Bureau of Labor Statistics' Consumer Price Index (CPI) for the Los Angeles-Riverside-Orange County Area for the 12-month period preceding July 1 of each year.

The Chief Executive Office (CEO) will issue a memo advising departments of the CPI to be used when determining the Living Wage rate effective January 1, of each year thereafter.

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- 2.202.010 Findings and declaration.
- 2.202.020 Definitions.
- 2.202.030 Determination of contractor non-responsibility.
- 2.202.040 Debarment of contractors.
- 2.202.050 Pre-emption.
- 2.202.060 Severability.

# 2.202.010 Findings and declarations.

- A. The board of supervisors finds that, in order to promote integrity in the county's contracting processes and to protect the public interest, the county's policy shall be to conduct business only with responsible contractors. The board of supervisors further finds that debarment is to be imposed only in the public interest for the county's protection and not for the purpose of punishment.
- B. Determinations of contractor non-responsibility and contractor debarment shall be made in accordance with the procedures set forth in the ordinance codified in this chapter and implementation instructions issued by the Internal Services Department.

(Ord. 2014-0035 § 1, 2014: Ord. 2005-0066 § 1, 2005: Ord. 2000-0011 § 1 (part), 2000.)

# 2.202.020 - Definitions.

For purposes of this chapter, the following definitions apply:

- A. "Contractor" means a person, partnership, corporation, or other entity who has contracted with, or is seeking to contract with, the county or a nonprofit corporation created by the county to provide goods to, or perform services for or on behalf of, the county or a nonprofit corporation created by the county. A contractor includes a contractor, subcontractor, vendor, or any of their respective officers, directors, owners, co-owners, shareholders, partners, managers, employees, or other individuals associated with the contractor, subcontractor, or vendor who participated in, knew of, or should reasonably have known of conduct that results in a finding of non-responsibility or debarment.
- B. "Contract" means any agreement to provide goods to, or perform services for or on behalf of, the county or a nonprofit corporation created by the county.
- C. "Debarment" means an action taken by the county which results in a contractor being prohibited from bidding or proposing on, being awarded and/or performing work on a contract with the county. A contractor who has been determined by the county to be subject to such a prohibition is "debarred."
- D. "Department head" means either the head of a department responsible for administering a particular contract for the county or the designee of same.

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- E. "County" means the county of Los Angeles, any public entities for which the board of supervisors is the governing body, and any joint powers authorities of which the county is a member that have adopted county contracting procedures.
- F. "Contractor hearing board" means the persons designated to preside over contractor debarment hearings and make recommendations on debarment to the board of supervisors.
- G. Determination of "non-responsibility" means an action taken by the county which results in a contractor who submitted a bid or proposal on a particular contract being prohibited from being awarded and/or performing work on that contract. A contractor who has been determined by the county to be subject to such a prohibition is "non-responsible" for purposes of that particular contract.
- H. "Bid or proposal" means a bid, proposal, or any other response to a solicitation submitted by or on behalf of a contractor seeking an award of a contract.

(Ord. 2014-0035 § 2, 2014: Ord. 2005-0066 § 2, 2005: Ord. 2004-0009 § 1, 2004: Ord. 2000-0011 § 1 (part), 2000.)

# 2.202.030 - Determination of contractor non-responsibility.

- A. Prior to a contract being awarded by the county, the county may determine that a contractor submitting a bid or proposal is non-responsible for purposes of that contract. In the event that the county determines that a contractor is non-responsible for a particular contract, said contractor shall be prohibited from being awarded and/or performing work on that contract.
- B. The county may declare a contractor to be non-responsible for purposes of a particular contract if the county, in its discretion, finds that the contractor has done any of the following: (1) violated a term of a contract with the county or a nonprofit corporation created by the county; (2) committed an act or omission which negatively reflects on the contractor's quality, fitness, or capacity to perform a contract with the county, any other public entity, or a nonprofit corporation created by the county, or engaged in a pattern or practice which negatively reflects on same; (3) committed an act or omission which indicates a lack of business integrity or business honesty; or (4) made or submitted a false claim against the county or any other public entity.
- C. The decision by the county to find a contractor non-responsible for a particular contract is within the discretion of the county. The seriousness and extent of the contractor's acts, omissions, patterns, or practices as well as any relevant mitigating or aggravating factors, including those described in Subsection 2.202.040 (E) below, may be considered by the county in determining whether a contractor should be deemed non-responsible.

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D. Before making a determination of non-responsibility pursuant to this chapter, the department head shall give written notice to the contractor of the basis for the proposed non-responsibility determination, and shall advise the contractor that a non-responsibility hearing will be scheduled on a date certain. Thereafter, the department head shall conduct a hearing where evidence on the proposed nonresponsibility determination is presented. The contractor and/or attorney or other authorized representative of the contractor shall be afforded an opportunity to appear at the non-responsibility hearing and to submit documentary evidence, present witnesses, and offer rebuttal evidence. After such hearing, the department head shall prepare a proposed decision, which shall contain a recommendation regarding whether the contractor should be found non-responsible with respect to the contract(s) at issue. A record of the hearing, the proposed decision, and any recommendation shall be presented to the board of supervisors. The board of supervisors may, in its discretion, limit any further hearing to the presentation of evidence not previously presented. The board of supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the department head. A non-responsibility finding shall become final upon approval by the board of supervisors.

(Ord. 2005-0066 § 3, 2005: Ord. 2004-0009 § 2, 2004: Ord. 2000-0011 § 1 (part), 2000.)

# 2.202.040 - Debarment of contractors.

- A. The county may debar a contractor who has had a contract with the county in the preceding three years and/or a contractor who has submitted a bid or proposal for a new contract with the county.
- B. The county may debar a contractor if the county finds, in its discretion, that the contractor has done any of the following: (1) violated a term of a contract with the county or a nonprofit corporation created by the county; (2) committed an act or omission which negatively reflects on the contractor's quality, fitness, or capacity to perform a contract with the county, any other public entity, or a nonprofit corporation created by the county, or engaged in a pattern or practice which negatively reflects on same; (3) committed an act or omission which indicates a lack of business integrity or business honesty; or (4) made or submitted a false claim against the county or any other public entity.
- C. The decision by the county to debar a contractor is within the discretion of the county. The seriousness and extent of the contractor's acts, omissions, patterns, or practices as well as any relevant mitigating or aggravating factors, including those described in Subsection (E) below, may be considered by the county in determining whether to debar a contractor and the period of debarment. Generally, the period of debarment should not exceed five years. However, if circumstances

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warrant, the county may impose a longer period of debarment up to and including permanent debarment.

- D. To impose a debarment period of longer than five years, and up to and including permanent debarment, in addition to the grounds described in Subsection (B) above, the county shall further find that the contractor's acts or omissions are of such an extremely serious nature that removal of the contractor from future county contracting opportunities for the specified period is necessary to protect the county's interests.
- E. Mitigating and aggravating factors that the county may consider in determining whether to debar a contractor and the period of debarment include but are not limited to:
  - (1) The actual or potential harm or impact that results or may result from the wrongdoing.
  - (2) The frequency and/or number of incidents and/or duration of the wrongdoing.
  - (3) Whether there is a pattern or prior history of wrongdoing.
  - (4) A contractor's overall performance record. For example, the county may evaluate the contractor's activity cited as the basis for the debarment in the broader context of the contractor's overall performance history.
  - (5) Whether a contractor is or has been debarred, found non-responsible, or disqualified by another public entity on a basis of conduct similar to one or more of the grounds for debarment specified in this Section.
  - (6) Whether a contractor's wrongdoing was intentional or inadvertent. For example, the county may consider whether and to what extent a contractor planned, initiated, or carried out the wrongdoing.
  - (7) Whether a contractor has accepted responsibility for the wrongdoing and recognizes the seriousness of the misconduct that led to the grounds for debarment and/or has taken corrective action to cure the wrongdoing, such as establishing ethics training and implementing programs to prevent recurrence.
  - (8) Whether and to what extent a contractor has paid or agreed to pay criminal, civil, and administrative liabilities for the improper activity, and to what extent, if any, has the contractor made or agreed to make restitution.
  - (9) Whether a contractor has cooperated fully with the county during the investigation, and any court or administrative action. In determining the

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extent of cooperation, the county may consider when the cooperation began and whether the contractor disclosed all pertinent information known to the contractor.

- (10) Whether the wrongdoing was pervasive within a contractor's organization.
- (11) The positions held by the individuals involved in the wrongdoing.
- (12) Whether a contractor participated in, knew of, or tolerated the offense.
- (13) Whether a contractor brought the activity cited as a basis for the debarment to the attention of the county in a timely manner.
- (14) Whether a contractor has fully investigated the circumstances surrounding the cause for debarment and, if so, made the result of the investigation available to the county.
- (15) Whether a contractor had effective standards of conduct and internal control systems in place at the time the questioned conduct occurred.
- (16) Whether a contractor has taken appropriate disciplinary action against the individuals responsible for the activity which constitutes the cause for debarment.
- (17) Other factors that are appropriate to the circumstances of a particular case.

(Ord. 2014-0035 § 4, 2014: Ord. 2005-0066 § 4, 2005: Ord. 2004-0009 § 3, 2004: Ord. 2000-0011 § 1 (part), 2000.)

F. Before making a debarment determination pursuant to this chapter, the department head shall give written notice to the contractor of the basis for the proposed debarment, and shall advise the contractor that a debarment hearing will be scheduled on a date certain. The contractor hearing board shall conduct a hearing where evidence on the proposed debarment is presented. The contractor and/or attorney or other authorized representative must be given an opportunity to appear at the debarment hearing and to submit documentary evidence, present witnesses, and offer rebuttal evidence at that hearing. After such hearing, the contractor hearing board shall prepare a proposed decision, which shall contain a recommendation regarding whether the contractor should be debarred and, if so, the appropriate length of time for the debarment. A record of the hearing, the proposed decision, and any recommendation shall be presented to the board of supervisors. The board of supervisors may, in its discretion, limit any further hearing to the presentation of evidence not previously presented. The board of supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the contractor hearing board. A debarment finding shall become final upon the approval of the board of supervisors.

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- G. In making a debarment determination, the board of supervisors may also, in its discretion and consistent with the terms of any existing contracts that the contractor may have with the county, terminate any or all such existing contracts. In the event that any existing contract is terminated by the board of supervisors, the county shall maintain the right to pursue all other rights and remedies provided by the contract and/or applicable law.
- Η. With respect to a contractor who has been debarred for a period longer than five years, the contractor may, after the debarment has been in effect for at least five years, request that the county review the debarment determination to reduce the period of debarment or terminate the debarment. The county may consider a contractor's request to review a debarment determination based upon the following circumstances: (1) elimination of the grounds for which the debarment was imposed; (2) a bona fide change in ownership or management; (3) material evidence discovered after debarment was imposed; or (4) any other reason that is in the best interests of the county. A request for review shall be in writing, supported by documentary evidence, and submitted to the chair of the contractor hearing board. The chair of the contractor hearing board may either: 1) determine that the written request is insufficient on its face and deny the contractor's request for review; or (2) schedule the matter for consideration by the contractor hearing board which shall hold a hearing to consider the contractor's request for review, and, after the hearing, prepare a proposed decision and a recommendation to be presented to the board of supervisors. The board of supervisors may, in its discretion, limit any further hearing to the presentation of evidence not previously presented. The board of supervisors shall have the right to modify, deny, or adopt the proposed decision and recommendation of the contractor hearing board. A reduction of the period of the debarment or termination of the debarment shall become final upon the approval of the board of supervisors. (Ord. 2005-0066 § 4, 2005: Ord. 2004-0009 § 3, 2004: Ord. 2000-0011 § 1 (part), 2000.)

# 2.202.050 - Pre-emption.

In the event any contract is subject to federal and/or state laws that are inconsistent with the terms of the ordinance codified in this chapter, such laws shall control.

(Ord. 2000-0011 § 1 (part), 2000.)

# 2.202.060 - Severability.

If any section, subsection, subpart or provision of this chapter, or the application thereof to any person or circumstances, is held invalid, the remainder of the provisions of this chapter and the application of such to other persons or circumstances shall not be affected thereby.

(Ord. 2000-0011 § 1 (part), 2000.)

# GUIDELINES FOR ASSESSMENT OF PROPOSER LABOR LAW/PAYROLL VIOLATIONS

COUNTY DETERMINATION	RANGE OF DEDUCTION	
	(Deduction is taken from the	
Proposer	maximum evaluation points available)	
Name:		
Contracting	Proposer Fully	Proposer Did Not
Department:	Disclosed	Fully Disclose
Department Contact Person:		
Phone:		
MAJOR	8 - 10%	16 - 20%
	Consider	Consider
County determination, based on the Evaluation Criteria, that proposer	investigating a	investigating a
has a record of very serious violations.*	finding of	finding of
	proposer non-	proposer non-
	responsibility**	responsibility**
SIGNIFICANT		8 - 14%
	4 - 7%	Consider
County determination, based on the Evaluation Criteria, that proposer		investigating a
has a record of significant violations.*		finding of
<b>3 1 1 1 1</b>		proposer non-
		responsibility**
MINOR	0 00/	4 00/
	2 - 3%	4 - 6%
County determination, based on the Evaluation Criteria, that proposer has a record of relatively minor violations.*		
INSIGNIFICANT		
	0 - 1%	1 - 2%
County determination, based on the Evaluation Criteria, that proposer has a record of very minimal violations.*		
NONE		
	0	N/A
County determination, based on the Evolution Criteria, that process		
County determination, based on the Evaluation Criteria, that proposer does not have a record of violations.*		

#### Assessment Criteria

\* A "Labor Law/Payroll Violation" includes violations of any Federal, State or local statute, regulation or ordinance pertaining to wages, hours, working conditions such as minimum wage, prevailing wage, living wage, the Fair Labor Standards Act, employment of minors, or unlawful employment discrimination. The County may deduct points from a proposer's final evaluation score only for Labor Law/Payroll Violations with disposition by a public entity within the past three years of the date of the proposal.

The assessment and determination of whether a violation is major, significant, minor, or insignificant and the assignment of a percentage deduction shall include, but not be limited to, consideration of the following criteria and variables:

- Accuracy in self-reporting by proposer
- > Health and/or safety impact
- > Number of occurrences
- Identified patterns in occurrences
- Dollar amount of lost/delayed wages
- Assessment of any fines and/or penalties by public entities
- Proportion to the volume and extent of services provided, e.g., number of contracts, number of employees, number of locations, etc.

\*\*County Code Title 2, Chapter 2.202.030 sets forth criteria for making a finding of contractor nonresponsibility which are not limited to the above situations.

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2.206.010 Findings and declarations.
2.206.020 Definitions.
2.206.030 Applicability.
2.206.040 Required solicitation and contract language.
2.206.050 Administration and compliance certification.
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2.206.070 Enforcement and remedies.
2.206.080 Severability.

### 2.206.010 Findings and declarations.

The Board of Supervisors finds that significant revenues are lost each year as a result of taxpayers who fail to pay their tax obligations on time. The delinquencies impose an economic burden upon the County and its taxpayers. Therefore, the Board of Supervisors establishes the goal of ensuring that individuals and businesses that benefit financially from contracts with the County fulfill their property tax obligation. (Ord. No. 2009-0026 § 1 (part), 2009.)

#### 2.206.020 Definitions.

The following definitions shall be applicable to this chapter:

- A. "Contractor" shall mean any person, firm, corporation, partnership, or combination thereof, which submits a bid or proposal or enters into a contract or agreement with the County.
- B. "County" shall mean the county of Los Angeles or any public entities for which the Board of Supervisors is the governing body.
- C. "County Property Taxes" shall mean any property tax obligation on the County's secured or unsecured roll; except for tax obligations on the secured roll with respect to property held by a Contractor in a trust or fiduciary capacity or otherwise not beneficially owned by the Contractor.
- D. "Department" shall mean the County department, entity, or organization responsible for the solicitation and/or administration of the contract.
- E. "Default" shall mean any property tax obligation on the secured roll that has been deemed defaulted by operation of law pursuant to California Revenue and Taxation Code section 3436; or any property tax obligation on the unsecured roll that remains unpaid on the applicable delinquency date pursuant to California Revenue and Taxation Code section 2922; except for any property tax obligation dispute pending before the Assessment Appeals Board.
- F. "Solicitation" shall mean the County's process to obtain bids or proposals for goods and services.
- G. "Treasurer-Tax Collector" shall mean the Treasurer and Tax Collector of the County of Los Angeles. (Ord. No. 2009-0026 § 1 (part), 2009.)

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# 2.206.030 Applicability.

This chapter shall apply to all solicitations issued 60 days after the effective date of the ordinance codified in this chapter. This chapter shall also apply to all new, renewed, extended, and/or amended contracts entered into 60 days after the effective date of the ordinance codified in this chapter. (Ord. No. 2009-0026 § 1 (part), 2009.)

# 2.206.040 Required solicitation and contract language.

All solicitations and all new, renewed, extended, and/or amended contracts shall contain language which:

- A. Requires any Contractor to keep County Property Taxes out of Default status at all times during the term of an awarded contract;
- B. Provides that the failure of the Contractor to comply with the provisions in this chapter may prevent the Contractor from being awarded a new contract; and
- C. Provides that the failure of the Contractor to comply with the provisions in this chapter may constitute a material breach of an existing contract, and failure to cure the breach within 10 days of notice by the County by paying the outstanding County Property Tax or making payments in a manner agreed to and approved by the Treasurer-Tax Collector, may subject the contract to suspension and/or termination. (Ord. No. 2009-0026 § 1 (part), 2009.)

# 2.206.050 Administration and compliance certification.

- A. The Treasurer-Tax Collector shall be responsible for the administration of this chapter. The Treasurer-Tax Collector shall, with the assistance of the Chief Executive Officer, Director of Internal Services, and County Counsel, issue written instructions on the implementation and ongoing administration of this chapter. Such instructions may provide for the delegation of functions to other departments.
- B. Contractor shall be required to certify, at the time of submitting any bid or proposal to the County, or entering into any new contract, or renewal, extension or amendment of an existing contract with the County, that it is in compliance with this chapter is not in Default on any County Property Taxes or is current in payments due under any approved payment arrangement. (Ord. No. 2009-0026 § 1 (part), 2009.)

# 2.206.060 Exclusions/Exemptions.

- A. This chapter shall not apply to the following contracts:
  - 1. Chief Executive Office delegated authority agreements under \$50,000;
  - 2. A contract where federal or state law or a condition of a federal or state program mandates the use of a particular contractor;

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- 3. A purchase made through a state or federal contract;
- 4. A contract where state or federal monies are used to fund service related programs, including but not limited to voucher programs, foster care, or other social programs that provide immediate direct assistance;
- 5. Purchase orders under a master agreement, where the Contractor was certified at the time the master agreement was entered into and at any subsequent renewal, extension and/or amendment to the master agreement.
- 6. Purchase orders issued by Internal Services Department under \$100,000 that is not the result of a competitive bidding process.
- 7. Program agreements that utilize Board of Supervisors' discretionary funds;
- 8. National contracts established for the purchase of equipment and supplies for and by the National Association of Counties, U.S. Communities Government Purchasing Alliance, or any similar related group purchasing organization;
- A monopoly purchase that is exclusive and proprietary to a specific manufacturer, distributor, reseller, and must match and inter-member with existing supplies, equipment or systems maintained by the county pursuant to the Los Angeles Purchasing Policy and Procedures Manual, section P-3700 or a successor provision;
- 10. A revolving fund (petty cash) purchase pursuant to the Los Angeles County Fiscal Manual, section 4.6.0 or a successor provision;
- 11. A purchase card purchase pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, section P-2810 or a successor provision;
- 12. A non-agreement purchase worth a value of less than \$5,000 pursuant to the Los Angeles County Purchasing Policy and Procedures Manual, section A-0300 or a successor provision; or
- 13. A bona fide emergency purchase pursuant to the Los Angeles County Purchasing Policy and Procedures Manual section P-0900 or a successor provision;
- 14. Other contracts for mission critical goods and/or services where the Board of Supervisors determines that an exemption is justified.
- B. Other laws. This chapter shall not be interpreted or applied to any Contractor in a manner inconsistent with the laws of the United States or California. (Ord. No. 2009-0026 § 1 (part), 2009.)

# 2.206.070 Enforcement and remedies.

A. The information furnished by each Contractor certifying that it is in compliance with this chapter shall be under penalty of perjury.

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- B. No Contractor shall willfully and knowingly make a false statement certifying compliance with this chapter for the purpose of obtaining or retaining a County contract.
- C. For Contractor's violation of any provision of this chapter, the County department head responsible for administering the contract may do one or more of the following:
  - 1. Recommend to the Board of Supervisors the termination of the contract; and/or,
  - 2. Pursuant to chapter 2.202, seek the debarment of the contractor; and/or,
  - 3. Recommend to the Board of Supervisors that an exemption is justified pursuant to Section 2.206.060.A.14 of this chapter or payment deferral as provided pursuant to the California Revenue and Taxation Code. (Ord. No. 2009-0026 § 1 (part), 2009.)

# 2.206.080 Severability.

If any provision of this chapter is found invalid by a court of competent jurisdiction, the remaining provisions shall remain in full force and effect. (Ord. No. 2009-0026 § 1 (part), 2009.)