

Competitive Bid Procedures for Meal Service Contracts \$250,000.00 or less

Sponsors must use the bid prototype included in this packet if the food service contract has a total aggregate value of \$250,000.00 or less. If the contract will exceed \$250,000.00, please contact the Department of Health and Senior Services-Community Food and Nutrition Assistance (DHSS-CFNA) at 800-733-6251 for the correct bid packet.

Contracts for \$250,000.00 or less are not required to follow the formal invitation for bid process; however it is the sponsor's responsibility to ensure that competitive procurement procedures are followed.

- ➤ Schedule A-List of Centers/Sites/Homes where program will operate List the name of centers/sites/homes, address and phone number, authorized designee, meal type, quantity of meals, delivery time of meals, days of operation, beginning and ending date of program, and holding facilities at center/site/home.
- Schedule B-10 Day Cycle Menu Develop, at a minimum, a two-week cycle menu and insert it into Schedule B of the bid packet. Program regulations specify minimum meal pattern requirements, but sponsors may improve upon these minimums to increase the variety and appeal of menus. Do not let potential bidders provide the menus. Each potential bidder must be given a fair and equal opportunity to bid on the SAME meals. Resources needed to develop the menus include:
 - Standardized Recipes: A standardized recipe is one that has been tried several times using the same method and equipment. A standardized recipe produces consistency in product quality and yield the same number of servings every time it is used as long as the same procedures, equipment, and ingredients are used. Because standardized recipes specify exact amounts of ingredients, it is easier to manage the cost and storage of foods. A link to the USDA Standardized Recipes is available on the CACFP website at: http://health.mo.gov/cacfp.
 - The USDA Food Buying Guide (FBG) for Child Nutrition Programs is available as an interactive web-based tool, as a mobile app, and as a downloadable PDF. USDA resources help you determine the right amount of food and appropriate type of food to purchase for your program. These resources aid in determining the specific meal contribution each food makes towards the meal pattern requirements, as well as providing information on recipe analysis. The FBG, Web-based Interactive FBG, The FBG Mobile App, and The FBG Calculator are available online at: https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs.
 - Food specifications must describe the sponsor's needs in clear and precise language. The specifications should not include information, which could restrict competition. Restriction of competition might

include the use of brand-name products or a description of a product that may limit the bid to one supplier.

- Schedule C-Child and Adult Care Food Program Food Charts available on the CACFP website at: http://health.mo.gov/cacfp.
- > Schedule D-Unit Price Table can be used but is not required to track unit prices from bidders.

Contact at least three reputable Food Service Management Companies (FSMC) and obtain price quotes on the meals you propose to serve. You will need to supply Schedule-A List of Centers/Sites/Homes where program will operate, Schedule-B 10 Day Cycle Menu, and Schedule-C Child and Adult Care Food Program Food Charts to assure the meals meet minimum requirements.

- Document the information and price quotes obtained from the companies contacted on the **Documentation of FSMC Contact** attached.
- Consideration shall be given to such matters as contractor integrity, compliance with public policy, record of past performance, lack of conflict of interest, and financial and technical resources.
- ➤ The award of the contract goes to the lowest bidder unless the sponsor has documentation and justification to support awarding the bid to someone other than the lowest bidder. Any bid that the sponsor wishes to accept that is not the lowest bid must have the approval of DHSS-CFNA prior to acceptance.
- Choose the company that offers the best quality meals at the lowest price. Sign a contract with the company using the contract prototype provided by DHSS-CFNA.

The sponsor is ultimately responsible for assuring that all requirements are being met by the Food Service Management Company, including the responsibility for maintaining menus and production records.

These records should be collected by the sponsor on a weekly, or no more than monthly, basis. The records should be reviewed for accuracy and adequacy to assure the meals meet minimum requirements.

Items DHSS-CFNA requires from sponsor to approve contract:

Documentation of FSMC Contact

Accepted Bid

Signed contract

Copy of Contractor's Business License

Sanitation Inspection and/or Health Permit

Certification that the owner/operator(s) of the FSMC (contractor) is not on the USDA National Disqualified List (NDL). By checking this box and signing the FSMC contract, the sponsor is certifying they have verified that the FSMC owner/operator(s) is not on the NDL (https://snp.fns.usda.gov/ndlweb/Welcome.action).

Missouri Department of Health and Senior Services Community Food and Nutrition Assistance Child and Adult Care Food Program

Food Service Management Contract for \$250,000.00 or less

This agreem	nent is made and er	ntered ir	nto by and betweer	n:			
Name of Sp	onsor						
Name of Co	ntractor						
The contrac	tor agrees to furnish	n meals	•	spons	or for the period o	of:	
	Beginning	Date	To		Ending Date		
Based on th		,			J		
	Estimated Number of Meals Served Per Day		Estimated Number of Serving Days Per Year		Unit Price		Total Price
Breakfast		Х		Х		=	
Lunch		Х		Х		=	
Snack		Х		Х		=	
Supper		Х		X		=	
					Grand Tota	al	
this Agreem 226.20 of the which is a particular indicated on The sponsor to the day of number of medicates.	ces submitted are basent. The meals furred Child and Adult Cartof this agreement in Exclusive of the delivery scheduler will make notification of the meals ordered on a sis Agreement.	nished sare Foot. The committee on of an als. The	shall meet or exceed of Program (CACF) contractor agrees to a daily basis to the ched which is parting changes in appropriately sponsor reserves	d requi P) Fedo o delive e locati of this oved s the rigl	rements as speceral Regulations, er Unitized Con(s) during the agreement (Schesites not less than to increase or contact.	ified in attach attach Bul timefra edule A decrea	section led copy of led meals lames

The contractor agrees to package and deliver meals in containers that meet local health standards. Potentially hazardous foods shall be maintained at temperatures of 41 degrees Fahrenheit or below or at 135 degrees Fahrenheit or above during transport. The contractor assures that it has state or

Title	Date	_	Title	Date
Print Name		•	Print Name	
Contractor Offi	cial's Signature	•	Sponsor Offi	icial's Signature
-	may be terminated be following parties as			days written execute this
to support the CA	ACFP. It is further u responsible for mea	nderstood that, i	n the event of cance	overnment withdraws funds ellation of the contract, the d and delivered in
Programs; theref application is ava Sponsors will be	ore, the owner/opera ailable as a web-bas required to set up a	ator(s) must not sed list at:		

local health certification at the preparation facility and assures that health and sanitation

Send completed packet within 5 days of signing to:

DHSS-CFNA
PO Box 570, Jefferson City, MO 65102
Fax: 573-526-3679

E-Mail: CACFP@health.mo.gov

DOCUMENTATION OF FSMC CONTACT for CACFP

FOOD CONTACTS FOR \$250,000.00 OR LESS

Instructions: Completed form to be sent to the DHSS-CFNA with the Food Service Management Contract.

	FSMC Name	Completed form to be sent to the DHSS- Method of	Price Per Meal					
	Address Telephone Number Email Contact Person	Date of Contact	Contact (email,	Meal	Unit Price	Estimated Servings per Day	Estimated Number of Days	Price Quote
				Breakfast				
Ŧ				Lunch				
FSMC #1				Snack				
_				Supper				
					Gran	d Total	\$	
				Breakfast				
¥				Lunch				
FSMC #2				Snack				
_				Supper				
					Gran	d Total	\$	
				Breakfast				
FSMC #3				Lunch				
FSM				Snack				
				Supper				
					Gran	d Total	\$	

I certify the following items were provided to all FSMC contacts listed above: Schedule A- List of Centers/Sites/Homes where program will operate, Schedule B-10 day Cycle Menu, Schedule C-Child and Adult Care Food Program Food Charts. I certify that the FSMC owner/operator(s) (contractor) is not on the USDA National Disqualified List (NDL).

Signature Date		_	
Signature	Sianatura	Data	
	Siulialule	Date	

Schedule A of Food Service Management Company Bid Packet for CACFP

To be completed by sponsor for bidder.

List of Centers/Sites/Homes where program will operate.

Name of Center/Site/Home	Address and phone number of Center/Site/Home	Authorized Designee	Meal Type** (B, L, S, Sn)	Quantity of meals	Delivery time of	Days of operation	Da	tes	Holo s faciliti mea	
	Center/Site/Home		,		meals	-	Begin	End	Yes	No
										<u> </u>
										I
										I
										<u> </u>
										I
										I
										<u> </u>
										1
										
										I
										I
										
										İ
										İ
										·
]

^{**}B=Breakfast, L=Lunch, S=Supper, Sn=Snack

Schedule B - Food Service Management Company Bid Packet for CACFP

To be completed by sponsor for bidder.

Provide a 10 day Menu Cycle for each Center/Site/Home

Schedule C - Food Service Management Company Bid Packet for CACFP

Provide the Child and Adult Care Food Program Food Charts available on the CACFP website at: http://health.mo.gov/cacfp.

Schedule D - Food Service Management Company Bid Packet for CACFP Unit Price Table

Meal Type	Estimated Number of Meals per Day	Multiplied by	Estimated Number of Serving Days per Year	Multiplied by	Unit Price per Meal	Equals	Total Price
A.	B.		C.		D.		E.
Breakfast		X		X			
Unitized							
AM Snack		X		X		=	
Lunch		V		V			
Unitized		X		X		=	
PM Snack		X		X		=	
Unitized							
Supper		X		X			
☐ Unitized						_	
						Grand Total	