

STATE OF TEXAS §
 §
 COUNTY OF FORT BEND §

SECOND AMENDMENT TO
 AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO
 FORT BEND COUNTY RFP 15-058

This SECOND AMENDMENT of the AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO FORT BEND COUNTY RFP 15-058 is made and entered into by and between FORT BEND COUNTY, TEXAS, a body politic, acting herein by and through its Commissioners Court and Aramark Correctional Services, LLC (hereinafter "Contractor"), a company authorized to conduct business in the State of Texas.

RECITALS

WHEREAS, on or about July 7, 2015, the Parties entered into AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO FORT BEND COUNTY RFP 15-058, amended on or about October 28, 2015 and attached hereto as Exhibit "One" and incorporated by reference;

WHEREAS, the Parties now desire to amend a certain portion of the Agreement; and

NOW THEREFORE, for and in consideration of the mutual benefits to be derived by the parties hereto, County, and Contractor agree as follows:

I. Amendments

Section One, "Food Service" is amended as follows:

F. Off Site Services

1. During a mutually agreed upon period, not expected to exceed a duration of 30 days, Contractor shall provide the following services at a location in the Fort Bend County Independent School System (FBISD) ("Off Site Service"):
 - a. Prepare meals needed to feed the inmates at the Fort Bend County Jail at an offsite location to be identified by the Fort Bend County Sheriff (FBCSO). No officer/staff meals will be prepared.
 - b. Keep the rental kitchen at location in the same or better working order than received.
 - c. Clean the kitchen before leaving every day.

- d. Store any temperature controlled food in the freezers and coolers.
- e. Provide the FBCSO with a schedule of names and times for employees that will be present at the school each day prior to shift beginning. Transport prepared food from the school to the jail for meal service in a truck rented and operated by Contractor.
- f. Maintain the exterior entrance to the same or better condition than which it is found if affected by any Contractor employee or operation.
- g. Park only in the designated parking spaces as designated by FBISD.
- h. Report any problems to the appropriate representative at FBISD and the FBCSO.

Notwithstanding the foregoing mutually agreed upon period, the provisions and pricing terms within this Second Amendment will apply for the duration of the Off Site Service.

- 2. During the period of Off Site Service County agrees to the following costs:
 - a. Cost per tray shall be increased by an \$0.3879 per inmate tray, above the pricing shown in Exhibit C, Supplemental Negotiated Terms.
 - b. Truck rental shall be reimbursed at actual cost, not to exceed \$35 per day plus any direct costs for fuel, as invoiced.
 - 3. Contractor has read the "FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES" Contract attached as Exhibit Two to this Amendment and agrees to ensure that Contractor's agents, servants and employees provide services in a manner that is consistent with County's obligations under this document.
 - 4. Contractor acknowledges and agrees that the indemnification requirements of Section Sixteen apply regardless of whether service is provided at the County jail or "Off Site."
- II. Except as modified herein, any prior executed document remains in full force and effect and has not been modified or amended. In the event of conflict, the contents of the most recently executed document shall prevail with regard to the conflict.

III. Execution

IN TESTIMONY OF WHICH, THIS AMENDMENT shall be effective upon execution of all parties.

"County"
FORT BEND COUNTY

By:

Robert E. Hebert
Robert E. Hebert, County Judge

Date:

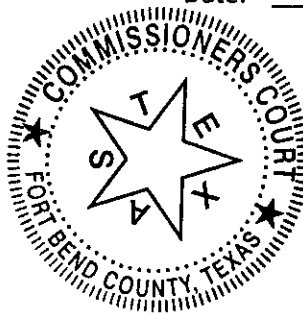
8-1-2017

ATTEST:

Laura Richard
Laura Richard, County Clerk

Reviewed:

Troy E. Nehls
Troy E. Nehls, Sheriff



"Contractor"
Aramark

By:

Mark R. Adams

Name: Mark R. Adams

Title: Vice President, Finance

Date: 7/27/17

ATTEST:

[Signature]
Name

Date: 7/27/17

Attachments:

Exhibit One: AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO FORT BEND COUNTY RFP 15-058

Exhibit Two: FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES

AUDITOR'S CERTIFICATE

I hereby certify that funds are available in the amount of \$ 1,550,000.⁰⁰ to accomplish and pay the obligation of Fort Bend County under this contract.


Robert Ed Sturdivant, County Auditor

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EXHIBIT ONE:

AGREEMENT FOR INMATE FOOD SERVICE
PURSUANT TO FORT BEND COUNTY RFP 15-058

AS ATTACHED TO:
FIRST AMENDMENT TO
AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO
FORT BEND COUNTY RFP 15-058

STATE OF TEXAS §
 §
COUNTY OF FORT BEND §

**AGREEMENT FOR INMATE FOOD SERVICE
PURSUANT TO FORT BEND COUNTY RFP 15-058**

THIS AGREEMENT is made and entered into by and between Fort Bend County, (hereinafter "County"), a body corporate and politic under the laws of the State of Texas, and Aramark Correctional Services, LLC (hereinafter "Contractor"), a company authorized to conduct business in the State of Texas.

WITNESSETH

WHEREAS, County desires that Contractor provide Inmate food services at the Fort Bend County Jail (hereinafter "Services") pursuant to **RFP 15-058**; and

WHEREAS, Contractor represents that it is qualified and desires to perform such services.

NOW, THEREFORE, in consideration of the mutual covenants and conditions set forth below, the parties agree as follows:

AGREEMENT

Section One. Food Service

- A. Contractor shall furnish nutritious, wholesome, and palatable full food services for inmates, detainees, staff and visitors of the Fort bend County Sheriff's Office and Officer Dining Room (hereinafter, "ODR") located at 1410 Williams Way Blvd. Richmond, Texas 77469 in accordance with the attached Exhibits and the terms of this Agreement.
- B. The following exceptions to Exhibit B are agreed to by the Parties:
 - 1. Deleted pages: 1.35, 1.36, 1.37, 1.38, 1.39, 1.40, 1.41, 1.42, 1.43, 1.44, 1.45, 1.46, 1.59, 1.60, 1.61, 3.1, 3.2, 3.3, 3.4, 3.5.
 - 2. Replaced: Staffing Chart page 2.13, Pricing page 3.6, Proposed Sample Menus dated 3.15, Fort Bend Café pages 4.26, 4.27, 4.28, 4.29, 4.30.
 - 3. Replaced documents are attached to this Agreement as Exhibit C, Supplemental Negotiated Terms.
- C. In the provision of food service, Contractor shall meet or exceed the requirements of the advertised bid specifications of FBC RFP 15-05 unless requirements are modified in

accordance with the "Modifications and Waivers" Section of this Agreement or as provided herein. Contractor agrees to provide an improved quality of meal for inmates and officers. To measure the improvement, County will administer the Food Satisfaction Survey contained in Exhibit D to inmates and staff prior to the commencement of the Agreement and bi-annually thereafter. The results of the survey will be summarized and provided in a report to the Designated Representatives of each party.

- D. Contractor will be given the current daily population report so meals can be prepared accordingly. If the population is above the 1000 threshold Contractor will require authorization from Fort Bend designee. Contractor will provide a variance report if at any time more meals are ordered than the current count of inmates. Any variance between the inmate population and the number of trays ordered will require an on duty jail supervisor to approve and justify. A weekly report will be presented to the Designated Representative(s) identified in the "Personnel" Section of this Agreement.
- E. It expressly understood by and agreed to by the Parties that the pricing stated in Exhibit C reflects all food service requirements including, but not limited to: Section 8.4.3 of advertised bid specifications for FBC RFP 15-058 required Specialized Catering service at no additional cost to County (i.e. Special Breakfast, Lunches, cookies, pastries).

Section Two. Equipment and Maintenance

- A. County shall, at its expense, provide Contractor with adequate preparation kitchen, office and storage facilities at the Facility, completely equipped and ready to operate, together with such heat, refrigeration and utilities services (including local telephone and internet service) as may be reasonably required for the efficient performance of the Agreement.
- B. Contractor is responsible for regular cleaning of the Kitchen Facility and ODR.
- C. It is the responsibility of Contractor to promptly notify County's Facilities Department when maintenance/repair service is required. Contractor shall utilize the County Work Order system for all repairs and replacements which must be approved by County's Facilities Department prior to maintenance or repair service commencing
- D. Upon advance approval of County's Facility Department, Contractor may perform, or secure a 3rd party to perform, maintenance/repairs services determined to be necessary to fulfill obligations under this Agreement. Cost for such service shall be competitive with the cost of obtaining such products or services from an independent source in the open market and will be invoiced to County with no additional fees assessed by Contractor.
- E. Routine pest control services shall be the responsibility of County.

Section Three. Capital Improvement

- A. Contractor agrees to be financially responsible for two hundred and fifty thousand dollars and 0/100 (\$250,000.00) (the "Financial Commitment") in kitchen equipment and infrastructure improvements for the food operations at the Jail to commence within the first six (6) months of this Agreement.
- B. County will prioritize the equipment and improvements to be covered by the Financial Commitment based on need and estimated price. Purchasing process will be determined by County in accordance with County policy and State law.
- C. County shall hold title to all such equipment bought from the Financial Commitment.
- D. The Financial Commitment shall be amortized on a straight-line basis over a period of six (6) years and two (2) months, commencing upon the effective date of this Agreement.
- E. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, County shall reimburse Contractor for the unamortized balance of the Financial Commitment as of the date of expiration or termination plus all accrued but unbilled interest as of the date of expiration or termination. Such interest shall accrue from the effective date of this Agreement and shall not exceed the amount allowed by Texas Government Code Section 2251.025, computed each accounting period on the declining balance. In the event such amounts owing to Contractor are not paid to Contractor within 30 days of expiration or termination, County agrees to pay interest on such amounts allowed by Texas Government Code Section 2251.025, compounded monthly from the date of expiration or termination, until the date paid. The right of Contractor to charge interest for late payment shall not be construed as a waiver of Contractor's right to receive payment of invoices within 30 days of the invoice date. Any portion of the Financial Commitment that is not expended prior to the expiration or earlier termination of the Agreement shall revert to Contractor.

Section Four. Inmate Requests, Grievances & Complaints

- A. Contractor shall use best efforts to ensure that inmate dietary requests are met as soon as possible, but not later than 48 hours after the request is entered into the Jail Inmate Request Manager.
- B. Inmate complaints or grievances regarding services under this Agreement shall be forwarded to Contractor's on-site supervisor who shall promptly review the complaint or grievance, gather all information concerning the complaint or grievance, and take appropriate action in accordance with the Sheriff's grievance procedures. Contractor shall respond to all inmate complaints or grievances concerning services provided under this Agreement within seventy-two (72) hours of Contractor's receipt of such complaint or grievance.

Section Five. Personnel

- A. County, by through the County Sheriff, Sheriff, designates the Detention Administrative Lieutenant as the "Designated Representative(s)" of the County with regard to the services performed under this Agreement. County will notify Contractor in writing of any changes in Designated Representatives.
- B. Contractor hereby appoints Glenn Hamlett as "Designated Representative(s)" for County with regard to the services to be performed under this Agreement. Contractor will notify County in writing of any changes in Designated Representatives.
- C. Contractor represents that it presently has, or is able to obtain, adequate qualified personnel in its employment for the timely performance of the Scope of Services required under this Agreement and that Contractor shall furnish and maintain, at its own expense, adequate and sufficient personnel, in the opinion of County, to perform the Scope of Services when and as required and without delays.
- D. All employees of Contractor shall have such knowledge and experience as will enable them to perform the duties assigned to them. Any employee of Contractor who, in the opinion of County, is incompetent or by his conduct becomes detrimental to the project shall, upon request of County, immediately be removed from association with the project.
- E. All employees of Contractor will wear identification badges at all times in a visible manner. Contractor shall return all identification badges and/or visitor passes immediately after an employee, contractor, or any agent or representative of Contractor's resignation, removal, termination, or re-assignment.
- F. Contractor will provide sufficient staffing to supervise the work of the inmate workers in the kitchen to prevent injuries to inmates and vandalism, meeting the minimum requirements of:
 - 1. A ratio of at least one (1) Contractor employee to every twenty (20) inmate workers maintained at all times in food service or preparation areas when inmates are working; and
 - 2. At least one Contractor employee on the floor supervising the food service operations.

Section Six. Security

- A. Contractor understands and agrees that the highest level of security is necessary for the safety of the agents, employees, contractors and subcontractors of Contractor, as well as for the security of inmates and the Facility personnel. County, by and through the Sheriff, shall provide security sufficient to enable Contractor to safely and adequately provide the health care services described in this Agreement. Nothing herein shall be construed to make the Sheriff, his deputies or employees, or County, a guarantor of the safety Contractor's employees, agents, contractors, and subcontractors, including their employees.
- B. Loss of Equipment and Supplies. Neither County nor the Sheriff shall be responsible for any loss or damage to any equipment or supplies of Contractor, its agents, employees or subcontractors, unless such loss or damage is proven to have been caused by the negligence of the Sheriff or his employees. Contractor shall immediately report any and all lost items to the Sheriff.

Section Seven. Compensation and Payment

- A. The Parties acknowledge and agree that County is only financially responsible for those meals that are prepared as a result of the daily population reports which will be invoiced in accordance with the rates identified in Exhibit C attached to this Agreement. County bears no financial obligation for "self-pay" meals purchased from Contractor.
- B. Contractor agrees that the Maximum Compensation for performance of Services pursuant to this Agreement will not exceed one million, five hundred thousand, three dollars and 20/100 (\$1,503,891.20), as long as the average daily population of inmates during the term of the Agreement does not one thousand (1000) inmates in custody. In no case shall the amount paid by County under this Agreement exceed the Maximum Compensation without an approved change order.
- C. All performance of the Scope of Services by Contractor including any changes in the Scope of Services and revision of work satisfactorily performed will be performed only when approved in advance and authorized by County.
- D. Payment shall be made by check payable to Aramark Correctional Services, LLC within thirty (30) days after the invoice date.
- E. If any invoices are not paid within forty-five (45) days of the invoice date, interest shall be charged in the maximum amount allowed by the amount allowed by Texas Government Code Section 2251.025, computed each accounting period on the declining balance. In the event such amounts owing to Contractor are not paid to Contractor within 30 days of expiration or termination, County agrees to pay interest on such

amounts allowed by Texas Government Code Section 2251.025, compounded monthly from the date of expiration or termination, until the date paid.

- F. Contractor shall incur a compliance assessment fee as provided in the below Compliance assessment Chart for failure to comply with the requirements of RFP 15-0058:

Compliance Issue	RFP Reference	Compliance assessment fee
Failure to receive a <u>passing grade</u> inspection on a health inspection due to issues within Contractor's control	8.16.1	\$1,000 compliance assessment fee for the first instance and \$5,000.00 compliance assessment fee for each subsequent instance. Any re-inspection costs will be paid by Contractor.
Failure to receive a grade of <u>90 or greater</u> on a health inspection due to issues within Contractor's control. Contractor will have thirty (30) days to correct any issues within its control and provide proof of compliance.	8.16.1	Failure to provide proof of compliance after 30 days shall result in \$1,000 compliance assessment fee for the first instance and \$5,000.00 compliance assessment fee for each subsequent instance. Any re-inspection costs will be paid by Contractor.
Failure to provide and supply one (1) certified jailer per shift	8.11.4	\$100.00 compliance assessment for each day working onsite past the one (1) year anniversary of the employee.
Failure of having a qualified jailer certified manager onsite	8.11.3	\$100.00 per occurrence
Failure to meet delivery requirement for time or temperature if Contractor is at fault	8.5.1	Credit to the customer's/county account/invoice of \$1.00 per occurrence

- G. County will pay Contractor based on the following procedures: Upon completion of the tasks identified in the Scope of Services, Contractor shall submit to County two (2) original copies of invoices showing the amounts due for services performed in a form acceptable to County. County shall review such invoices and approve them within 30 calendar days with such modifications as are consistent with this Agreement and forward same to the Auditor for processing. County shall pay each such approved invoice within thirty (30) calendar days. County reserves the right to withhold payment pending verification of satisfactory work performed.
- H. Any compliance assessment fee assigned against Contractor per the Compliance assessment Chart will be deducted from Contractor's next due monthly payment from County.
- I. The financial arrangements in this Agreement are based on conditions existing as of the Effective Date including any representations regarding existing and future conditions made by County in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Contractor's control, including, but not limited to, a change in the scope of Contractor's services; menu changes; a decrease in the Facility's inmate population or the availability of inmate labor; efforts to organize labor; increases in food, fuel, equipment, utilities and supply costs; Federal, State and local sales, and other taxes and other operation costs; a change in Federal, State and local standards, requirements recommendations, and regulations including any applicable Child Nutrition Programs; or other unforeseen external market conditions outside Contractor's control, then Contractor shall give County written notice of such increase or change, and within thirty (30) calendar days after such notice, Contractor and County shall mutually agree upon modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Contractor's price per meal, modifications to the menu, or modifications to Contractor's scope of services.

Section Eight. Limit of Appropriation

- A. Contractor clearly understands and agrees, such understanding and agreement being of the absolute essence of this Agreement, that County shall have available the total maximum sum hereinafter certified as available by the Fort Bend County Auditor specifically allocated to fully discharge any and all liabilities County may incur.
- B. Contractor does further understand and agree, said understanding and agreement also being of the absolute essence of this Agreement, that the total maximum compensation that Contractor may become entitled to and the total maximum sum that County may become liable to pay to Contractor shall not under any conditions, circumstances, or interpretations thereof exceed the amount certified as available by the Fort Bend

County Auditor specifically allocated to fully discharge any and all liabilities County may incur.

Section Nine. Term

- A. The initial term of this Agreement shall commence on August 1, 2015, and shall continue through September 30, 2018.
- B. By mutual agreement, this Agreement may be renewed for three (3) additional one year periods. Thereafter, the County and Contractor may extend this Agreement for additional periods of twelve (12) months each, provided that the services to be provided, and the prices thereof, for the extension period, have been mutually agreed upon by the County and Contractor.

Section Ten. Modifications and Waivers

- A. The parties may not amend or waive this Agreement, except by a written agreement executed by both parties.
- B. No failure or delay in exercising any right or remedy or requiring the satisfaction of any condition under this Agreement, and no course of dealing between the parties, operates as a waiver or estoppel of any right, remedy, or condition.
- C. The rights and remedies of the parties set forth in this Agreement are not exclusive of, but are cumulative to, any rights or remedies now or subsequently existing at law, in equity, or by statute.

Section Eleven. Termination

- A. Termination for Convenience: Either party may terminate this Agreement at any time upon sixty (60) days written notice.
- B. Termination for Default
 - 1. County may terminate the whole or any part of this Agreement for cause in the following circumstances:
 - a. If Contractor fails to perform services within the time specified in the Scope of Services or any extension thereof granted by the County in writing;
 - b. If Contractor materially breaches any of the covenants or terms and conditions set forth in this Agreement or fails to perform any of the other provisions of this Agreement or so fails to make progress as to endanger performance of this Agreement in accordance with its terms, and in any of these circumstances does not cure such breach

or failure to County's reasonable satisfaction within a period of ten (10) calendar days after receipt of notice from County specifying such breach or failure.

2. If, after termination, it is determined for any reason whatsoever that Contractor was not in default, or that the default was excusable, the rights and obligations of the parties shall be the same as if the termination had been issued for the convenience of the County in accordance with Section 7A above.
- C. Upon termination of this Agreement, County shall compensate Contractor in accordance with Section 3, above, for those services which were provided under this Agreement prior to its termination and which have not been previously invoiced to County. Contractor's final invoice for said services will be presented to and paid by County in the same manner set forth in Section 3 above.
- D. If County terminates this Agreement as provided in this Section, no fees of any type, other than fees due and payable at the Termination Date, shall thereafter be paid to Contractor.

Section Twelve. Ownership and Reuse of Documents

All documents, data, reports, research, graphic presentation materials, etc., developed by Contractor as a part of its work under this Agreement, shall become the property of County upon completion of this Agreement, or in the event of termination or cancellation thereof, at the time of payment under Section 3 for work performed. Contractor shall promptly furnish all such data and material to County on request.

Section Thirteen. Inspection of Books and Records

- A. Contractor will permit County, or any duly authorized agent of County, to inspect and examine the books and records of Contractor for the purpose of verifying the amount of work performed under the Scope of Services.
- B. Contractor will provide detailed invoices of Contractor food costs to confirm that the prices charged for the short order menu items do not exceed Contractor's actual costs, plus 10 percent.
- C. County's right to inspect survives the termination of this Agreement for a period of four years.

Section Fourteen. Insurance

- A. Prior to commencement of the Services, Contractor shall furnish County with properly executed certificates of insurance which shall evidence all insurance required and provide that such insurance shall not be canceled, except on 30 days' prior written

notice to County. Contractor shall provide certified copies of insurance endorsements and/or policies if requested by County. Contractor shall maintain such insurance coverage from the time Services commence until Services are completed and provide replacement certificates, policies and/or endorsements for any such insurance expiring prior to completion of Services. Contractor shall obtain such insurance written on an Occurrence form from such companies having Bests rating of A/VII or better, licensed or approved to transact business in the State of Texas, and shall obtain such insurance of the following types and minimum limits:

1. Workers Compensation in accordance with the laws of the State of Texas. Substitutes to genuine Workers' Compensation Insurance will not be allowed.
 2. Employers' Liability insurance with limits of not less than \$1,000,000 per injury by accident, \$1,000,000 per injury by disease, and \$1,000,000 per bodily injury by disease.
 3. Commercial general liability insurance with a limit of not less than \$1,000,000 each occurrence and \$2,000,000 in the annual aggregate. Policy shall cover liability for bodily injury, personal injury, and property damage and products/completed operations arising out of the business operations of the policyholder.
 4. Business Automobile Liability coverage applying to owned, non-owned and hired automobiles with limits not less than \$1,000,000 each occurrence combined single limit for Bodily Injury and Property Damage combined.
- B. County and the members of Commissioners Court shall be named as additional insured to all required coverage except for Workers' Compensation. All Liability policies written on behalf of Contractor shall contain a waiver of subrogation in favor of County and members of Commissioners Court.
- C. If required coverage is written on a claims-made basis, Contractor warrants that any retroactive date applicable to coverage under the policy precedes the effective date of the Contract and that continuous coverage will be maintained or an extended discovery period will be exercised for a period of 2 years beginning from the time the work under this Contract is completed.
- D. Contractor shall not commence any portion of the work under this Contract until it has obtained the insurance required herein and certificates of such insurance have been filed with and approved by Fort Bend County.
- E. No cancellation of or changes to the certificates, or the policies, may be made without sixty (60) days prior, written notification to Fort Bend County.

- F. Approval of the insurance by Fort Bend County shall not relieve or decrease the liability of the Contractor.

Section Fifteen. Performance and Payment Bond

Contractor shall post with County, not later than ten (10) days of the execution of this Agreement, a performance and payment bond in the amount of one hundred percent (100%) of the total lump sum price in such form as is satisfactory to County. The bond shall be executed by a corporate surety company duly authorized and admitted to do business in the State of Texas and licensed to issue such a bond in the State of Texas.

Section Sixteen. Indemnity

CONTRACTOR SHALL INDEMNIFY AND DEFEND COUNTY AGAINST ALL LOSSES, LIABILITIES, CLAIMS, CAUSES OF ACTION, AND OTHER EXPENSES, INCLUDING REASONABLE ATTORNEYS FEES, ARISING FROM ACTIVITIES OF CONTRACTOR, ITS AGENTS, SERVANTS OR EMPLOYEES, PERFORMED UNDER THIS AGREEMENT THAT RESULT FROM THE NEGLIGENT ACT, ERROR, OR OMISSION OF CONTRACTOR OR ANY OF CONTRACTOR'S AGENTS, SERVANTS OR EMPLOYEES.

Section Seventeen. Confidential and Proprietary Information

- A. Contractor acknowledges that it and its employees or agents may, in the course of performing their responsibilities under this Agreement, be exposed to or acquire information that is confidential to County. Any and all information of any form obtained by Contractor or its employees or agents from County in the performance of this Agreement shall be deemed to be confidential information of County ("Confidential Information"). Any reports or other documents or items (including software) that result from the use of the Confidential Information by Contractor shall be treated with respect to confidentiality in the same manner as the Confidential Information. Confidential Information shall be deemed not to include information that (a) is or becomes (other than by disclosure by Contractor) publicly known or is contained in a publicly available document; (b) is rightfully in Contractor's possession without the obligation of nondisclosure prior to the time of its disclosure under this Agreement; or (c) is independently developed by employees or agents of Contractor who can be shown to have had no access to the Confidential Information.
- B. Contractor agrees to hold Confidential Information in strict confidence, using at least the same degree of care that Contractor uses in maintaining the confidentiality of its own confidential information, and not to copy, reproduce, sell, assign, license, market, transfer or otherwise dispose of, give, or disclose Confidential Information to third parties or use Confidential Information for any purposes whatsoever other than the provision of Services to County hereunder, and to advise each of its employees and

agents of their obligations to keep Confidential Information confidential. Contractor shall use its best efforts to assist County in identifying and preventing any unauthorized use or disclosure of any Confidential Information. Without limitation of the foregoing, Contractor shall advise County immediately in the event Contractor learns or has reason to believe that any person who has had access to Confidential Information has violated or intends to violate the terms of this Agreement and Contractor will at its expense cooperate with County in seeking injunctive or other equitable relief in the name of County or Contractor against any such person. Contractor agrees that, except as directed by County, Contractor will not at any time during or after the term of this Agreement disclose, directly or indirectly, any Confidential Information to any person, and that upon termination of this Agreement or at County's request, Contractor will promptly turn over to County all documents, papers, and other matter in Contractor's possession which embody Confidential Information.

- C. Contractor acknowledges that a breach of this Section, including disclosure of any Confidential Information, or disclosure of other information that, at law or in equity, ought to remain confidential, will give rise to irreparable injury to County that is inadequately compensable in damages. Accordingly, County may seek and obtain injunctive relief against the breach or threatened breach of the foregoing undertakings, in addition to any other legal remedies that may be available. Contractor acknowledges and agrees that the covenants contained herein are necessary for the protection of the legitimate business interest of County and are reasonable in scope and content.
- D. Contractor in providing all services hereunder agrees to abide by the provisions of any applicable Federal or State Data Privacy Act.
- E. Contractor expressly acknowledges that County is subject to the Texas Public Information Act, TEX. GOV'T CODE ANN. §§ 552.001 et seq., as amended, and notwithstanding any provision in the Agreement to the contrary, County will make any information related to the Agreement, or otherwise, available to third parties in accordance with the Texas Public Information Act. Any proprietary or confidential information marked as such provided to County by Consultant shall not be disclosed to any third party, except as directed by the Texas Attorney General in response to a request for such under the Texas Public Information Act, which provides for notice to the owner of such marked information and the opportunity for the owner of such information to notify the Attorney General of the reasons why such information should not be disclosed. The terms and conditions of the Agreement are not proprietary or confidential information.

Section Eighteen. Independent Contractor

- A. In the performance of work or services hereunder, Contractor shall be deemed an independent contractor, and any of its agents, employees, officers, or volunteers

performing work required hereunder shall be deemed solely as employees of contractor or, where permitted, of its subcontractors.

- B. Contractor and its agents, employees, officers, or volunteers shall not, by performing work pursuant to this Agreement, be deemed to be employees, agents, or servants of County and shall not be entitled to any of the privileges or benefits of County employment.

Section Nineteen. Notices

- A. Each party giving any notice or making any request, demand, or other communication (each, a "Notice") pursuant to this Agreement shall do so in writing and shall use one of the following methods of delivery, each of which, for purposes of this Agreement, is a writing: personal delivery, registered or certified mail (in each case, return receipt requested and postage prepaid), or nationally recognized overnight courier (with all fees prepaid).
- B. Each party giving a Notice shall address the Notice to the receiving party at the address listed below or to another address designated by a party in a Notice pursuant to this Section:

County: Fort Bend County Sheriff
1410 Williams Way Blvd
Richmond, Texas 77469

With a copy to: Fort Bend County
Attn: County Judge
401 Jackson Street
Richmond, Texas 77469

Contractor: Aramark
Attn: Vice President, Finance
Aramark Tower
1101 Market Street
Philadelphia, PA 19107

- C. Notice is effective only if the addressee has received the Notice. A Notice is deemed received as follows:
 - 1. If the Notice is delivered in person, or sent by registered or certified mail or a nationally recognized overnight courier, upon receipt as indicated by the date on the signed receipt.

2. If the addressee rejects or otherwise refuses to accept the Notice, or if the Notice cannot be delivered because of a change in address for which no Notice was given, then upon the rejection, refusal, or inability to deliver.

Section Twenty. Compliance with Laws

Contractor shall comply with all federal, state, and local laws, statutes, ordinances, rules and regulations, and the orders and decrees of any courts or administrative bodies or tribunals in any matter affecting the performance of this Agreement, including, without limitation, Worker's Compensation laws, minimum and maximum salary and wage statutes and regulations, licensing laws and regulations. When required by County, Contractor shall furnish County with certification of compliance with said laws, statutes, ordinances, rules, regulations, orders, and decrees above specified.

Section Twenty-One. Performance Warranty

- A. Contractor warrants to County that Contractor has the skill and knowledge ordinarily possessed by well-informed members of its trade or profession practicing in the greater Houston metropolitan area and Contractor will apply that skill and knowledge with care and diligence to ensure that the Services provided hereunder will be performed and delivered in accordance with the highest professional standards.
- B. Contractor warrants to County that the Services will be free from material errors and will materially conform to all requirements and specifications contained in the attached Exhibit A.

Section Twenty-Two. Assignment and Delegation

- A. Neither party may assign any of its rights under this Agreement, except with the prior written consent of the other party. That party shall not unreasonably withhold its consent. All assignments of rights are prohibited under this subsection, whether they are voluntarily or involuntarily, by merger, consolidation, dissolution, operation of law, or any other manner.
- B. Neither party may delegate any performance under this Agreement.
- C. Any purported assignment of rights or delegation of performance in violation of this Section is void.

Section Twenty-Three. Applicable Law

The laws of the State of Texas govern all disputes arising out of or relating to this Agreement. The parties hereto acknowledge that venue is proper in Fort Bend County, Texas, for all legal actions or proceedings arising out of or relating to this Agreement and waive the right to sue or be sued elsewhere. Nothing in the Agreement shall be construed to waive the County's sovereign immunity.

Section Twenty-Four. Successors and Assigns

County and Contractor bind themselves and their successors, executors, administrators and assigns to the other party of this Agreement and to the successors, executors, administrators and assigns of the other party, in respect to all covenants of this Agreement.

Section Twenty- Five. Third Party Beneficiaries

This Agreement does not confer any enforceable rights or remedies upon any person other than the parties.

Section Twenty-Six. Severability

If any provision of this Agreement is determined to be invalid, illegal, or unenforceable, the remaining provisions remain in full force, if the essential terms and conditions of this Agreement for each party remain valid, binding, and enforceable.

Section Twenty-Seven. Publicity

Contact with citizens of Fort Bend County, media outlets, or governmental agencies shall be the sole responsibility of County. Under no circumstances whatsoever, shall Contractor release any material or information developed or received in the performance of the Services hereunder without the express written permission of County, except where required to do so by law.

Section Twenty-Eight. Captions

The section captions used in this Agreement are for convenience of reference only and do not affect the interpretation or construction of this Agreement.

Section Twenty-Nine. Entire Agreement

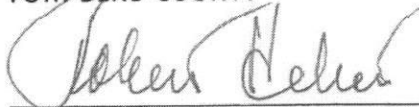
This Agreement contains the entire Agreement among the parties and supercedes all other negotiations and agreements, whether written or oral. Attached hereto are Exhibit A *RFP 15-0058*, Exhibit B *Aramark Proposal submitted March 10, 2015*, Exhibit C *Supplemental Negotiated Terms* and Exhibit D *Food Satisfaction Survey* –,all of which are incorporate by reference as if set forth herein verbatim for all purposes.

Section Thirty. Conflict

In the event there is a conflict, the following have priority with regard to the conflict: first: this document titled *Agreement for Inmate Food Service Pursuant to Fort Bend County RFP 15-058*, second: Exhibit C *Supplemental Negotiated Terms*, third: Exhibit A *RFP 15-0058*, fourth: Exhibit D *Food Satisfaction Survey* and fifth: Exhibit B *Aramark Proposal submitted March 10, 2015*.

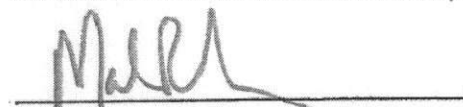
IN WITNESS WHEREOF, the parties hereto have signed or have caused their respective names to be signed to multiple counterparts to be effective on the 7 day of July, 2015.

FORT BEND COUNTY



Robert E. Hebert, County Judge

ARAMARK CORRECTIONAL SERVICES, LLC



Authorized Agent- Signature

Mark R. Adams

Authorized Agent- Printed Name

Vice President Finance

Title

7-6-15

Date

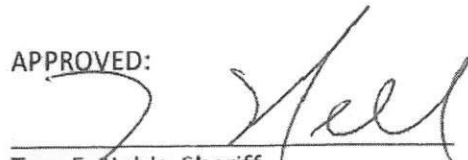
ATTEST:



Laura Richard, County Clerk



APPROVED:



Troy E. Nehls, Sheriff

AUDITOR'S CERTIFICATE

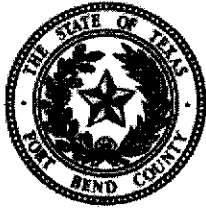
I hereby certify that funds are available in the amount of \$1,503,891.20 to accomplish and pay the obligation of Fort Bend County under this contract.



Robert Edward Sturdivant, County Auditor

EXHIBIT A

RFP 15-058



COUNTY PURCHASING AGENT
Fort Bend County, Texas

Gilbert D. Jalomo, Jr., CPPB
County Purchasing Agent

(281) 341-8640
Fax (281) 341-8645

March 4, 2015

TO: All Prospective Bidders

RE: Addendum No. 1 – Fort Bend County RFP 15-058 Term contract for inmate food service
at Fort Bend County Jail

Addendum 1:

Attached is addendum 1. Added section 8.28.

Immediately upon your receipt of this addendum, please fill out the following information and fax this page to the Fort Bend County Purchasing Department at (281) 341-8645.

Company Name

Signature of person receiving addendum

Date

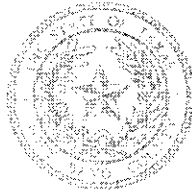
If you have any questions please contact this office.

Sincerely,

A handwritten signature in cursive script that reads "Debbie Kaminski".

Debbie Kaminski, CPPB
Assistant Purchasing Agent

Fort Bend County Specification Download Acknowledgment



Request for Proposals

***Term Contract for Inmate Food Service
at Fort Bend County Jail
RFP 15-058***

**RESPONDENTS MUST IMMEDIATELY RETURN
THIS FORM BY FAX TO 281-341-8645**

Respondents Responsibilities:

- Respondents are responsible for downloading and completing any addendums.
(Addendums will be posted on the Fort Bend County Website no later than 48 hours prior to Opening)
- Respondents will submit responses in accordance with requirements stated on cover of document.
- Respondents may not submit responses via email or fax.

Legal Name of Responding Company

Contact Person

Complete Mailing Address

Telephone Number

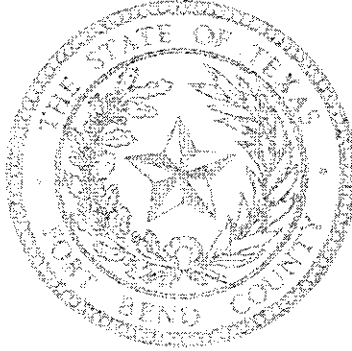
Facsimile Number

Email Address

Signature

Date

**Fort Bend County, Texas
Request for Proposals**



**Term Contract for Inmate Food Service
at Fort Bend County Jail
RFP 15-058**

SUBMIT PROPOSALS TO:

Fort Bend County
Purchasing Department
Travis Annex
301 Jackson, Suite 201
Richmond, TX 77469

****NOTE:**
All correspondence must include the term
"Purchasing Department" in address to assist in
proper delivery

SUBMIT NO LATER THAN:

Thursday, March 12, 2015
1:30 PM (Central)

MARK ENVELOPE:

RFP 15-058
Food service

**ALL RFPS MUST BE RECEIVED IN COUNTY PURCHASING OFFICE
BEFORE RECEIVING DATE AND TIME SPECIFIED.
NAMES OF ALL RFPS RECEIVED WILL THEN BE READ.
RFPS RECEIVED AFTER THE SPECIFIED TIME WILL BE RETURNED
UNOPENED.**

Results will not be given by phone.
Results will be provided to bidders in writing
after Commissioners Court award.

Fort Bend County is always conscious
and extremely appreciative of your effort
in the preparation of this RFP. Requests for
information must be in writing and directed
to:
Debbie Kaminski, CPPB
Assistant Purchasing Agent
Debbie.Kaminski@fortbendcountytexas.gov

Respondent Information

Legal Name of Contracting Company

Federal ID Number (Company or Corporation) or Social Security Number (Individual)

Telephone Number

Facsimile Number

Complete Mailing Address (for Correspondence)

City, State and Zip Code

Complete Remittance Address (if different from above)

City, State and Zip Code

Authorized Representative and Title (printed)

Authorized Representative's Email Address

Signature of Authorized Representative

1.0 SCOPE OF WORK/INTRODUCTION/OBJECTIVES:

Contractor shall furnish all labor, supplies, and food items to provide full food services for inmates, detainees, staff and visitors of the Fort bend County Sheriff's Office and Officer Dining Room located at 1410 Williams Way Blvd. Richmond, Texas 77469. All food and services shall be prepared and performed on-site at the appropriate facility identified above in a manner which meets or exceeds all food service industry standards for facilities of this type. Unless otherwise indicated for the following specifications will apply to all locations covered under this contract.

2.0 PROPOSAL SUBMISSION:

2.1 Questions concerning this RFP must be submitted in writing to:

Questions concerning this RFP must be submitted in writing to Ms Debbie Kaminski, CPPB, County Purchasing Agent, 301 Jackson, Suite 201, Richmond, Texas 77469, Debbie.Kaminski@fortbendcountytexas.gov. Responses to questions will be issued in writing only, verbal questions and responses will not be considered. Deadline for submission of questions and/or clarification is **Thursday, March 5, 2015 at 3:00PM. (CST)**. Requests received after the deadline will not be responded to due to the time constraints of this Proposal process.

2.2 When submitting a proposal in response to this request the following are required:

2.2.1 One (1) original, eight (8) copies and one (1) electronic response on CD or flash drive. CD or flash drive must contain only one (1) file in PDF format and must match written response identically. Failure to provide proper CD or flash drive will result in disqualification.

2.2.2 Insure that this RFP is included in your proposal and that all the information requested on the cover of this RFP is completed.

2.2.3 Provide a title page showing the RFP subject, name of proposer, address, telephone number, fax number and email address. The title page must be signed by an officer of the firm.

2.2.4 Provide all required elements as stated.

2.3 Proprietary Information:

If a proposal includes any proprietary data or information that the respondent does not want disclosed to the public, such data or information must be clearly identified on every page on which it is found. Data or information so identified will be used by Fort Bend County officials and representatives solely for the purpose of evaluating proposals and conducting contract negotiations.

2.4 Cost of Proposal Preparation:

The cost of preparing a response to this RFP is not reimbursable to respondent or selected provider.

2.5 Modification or Withdrawal of Proposals:

Any proposal may be withdrawn or modified by written request of the respondent prior to the deadline for submission. Modifications received after the submission deadline will not be considered. No proposal may be withdrawn for a period of 60 calendar days after opening without permission of Fort Bend County. Respondents will be accorded fair and equal treatment with respect to any opportunity for discussion and revision. Revisions will be permitted after submission and before final contract award for the purpose of obtaining the best and final offer.

2.6 Preparation of Proposal:

Proposals must be in correct format and complete. Respondents are expected to address all items in as much detail as necessary for Fort Bend County representatives to make a fair evaluation of the company and the proposal.

2.7 Confidentiality of Proposals:

Proposals will be opened on the date specified on the cover page and kept secret during the process of negotiations. Only the names of the respondents will be made public at time of opening. All proposals that have been submitted shall be open for public inspection only after final contract award, subject to the requirements of the Public Information Act.

2.8 Contract Award:

Award of contract will be made by Fort Bend County Commissioners Court to the responsible company(s) who has been determined to be the best evaluated offer resulting from negotiations. Fort Bend County reserves the right to reject any or all proposals and is not obligated to award a contract pursuant to this request for proposals.

2.9 Exceptions RFP:

Any and all exceptions, conditions or qualifications to the provisions contained herein must be clearly identified as such together with reasons for taking exception, and inserted in the proposal along with associated costs.

3.0 PERFORMANCE AND PAYMENT BOND:

In the event the total accepted price exceeds \$25,000 the selected Respondent must provide to the Office of the County Purchasing Agent, a performance bond and a payment bond, each in the amount of 100% of the total contract sum within ten (10) calendar days after receipt of notification of award. Such bonds shall be executed by a corporate surety duly authorized and admitted to do business in the State of Texas and licensed in the State of Texas to issue surety bonds with a Best Rating of "A" or better. Fort Bend County reserves the right to accept or reject any surety company proposed by any Respondent. In the event Fort Bend County rejects the proposed surety company, the Respondent will be afforded five (5) additional days to submit the required bonds issued by a surety company acceptable to Fort Bend County.

4.0 POWER OF ATTORNEY:

An attorney-in-fact who signs a bid bond, performance bond or payment bond must file with each bond a certified and effectively dated copy of his or her power of attorney.

5.0 INSURANCE:

- 5.1 All respondents must submit, with RFP, a current certificate of insurance indicating coverage in the amounts stated below. In lieu of submitting a certificate of insurance, respondents may submit, with RFP, a notarized statement from an Insurance company, authorized to conduct business in the State of Texas, and acceptable to Fort Bend County, guaranteeing the issuance of an insurance policy, with the coverage stated below, to the contractor named therein, if successful, upon award of this Contract. Failure to provide current insurance certificate or notarized statement will result in disqualification of submittal.
- 5.2 The certificates of insurance to be satisfactory to Fort Bend County, naming the Contractor and its employees as insured:
 - 5.2.1 Workers Compensation in accordance with the laws of the State of Texas. Substitutes to genuine Workers' Compensation Insurance will not be allowed.
 - 5.2.2 Employers' Liability insurance with limits of not less than \$1,000,000 per injury by accident, \$1,000,000 per injury by disease, and \$1,000,000 per bodily injury by disease.
 - 5.2.3 Commercial general liability insurance with a limit of not less than \$1,000,000 each occurrence and \$2,000,000 in the annual aggregate. Policy shall cover liability for bodily injury, personal injury, and property damage and products/completed operations arising out of the business operations of the policyholder.
 - 5.2.4 Business Automobile Liability coverage applying to owned, non-owned

and hired automobiles with limits not less than \$1,000,000 each occurrence combined single limit for Bodily Injury and Property Damage combined.

- 5.3 County and the members of Commissioners Court shall be named as additional insured to all required coverage except for Workers' Compensation and Professional Liability (if required). All Liability policies written on behalf of Contractor shall contain a waiver of subrogation in favor of County and members of Commissioners Court.
- 5.4 If required coverage is written on a claims-made basis, Contractor warrants that any retroactive date applicable to coverage under the policy precedes the effective date of the Contract and that continuous coverage will be maintained or an extended discovery period will be exercised for a period of 2 years beginning from the time the work under this Contract is completed.
- 5.5 Contractor shall not commence any portion of the work under this Contract until it has obtained the insurance required herein and certificates of such insurance have been filed with and approved by Fort Bend County.
- 5.6 No cancellation of or changes to the certificates, or the policies, may be made without sixty (60) days prior, written notification to Fort Bend County.
- 5.7 Approval of the insurance by Fort Bend County shall not relieve or decrease the liability of the Contractor.

6.0 INDEMNIFICATION:

Respondent shall save harmless County from and against all claims, liability, and expenses, including reasonable attorney's fees, arising from activities of respondent, its agents, servants or employees, performed under this agreement that result from the negligent act, error, or omission of respondent or any of respondent's agents, servants or employees.

- 6.1 Contractor shall timely report all such matters to Fort Bend County and shall, upon the receipt of any such claim, demand, suit, action, proceeding, lien or judgment, not later than the fifteenth day of each month; provide Fort Bend County with a written report on each such matter, setting forth the status of each matter, the schedule or planned proceedings with respect to each matter and the cooperation or assistance, if any, of Fort Bend County required by Contractor in the defense of each matter.
- 6.2 Contractor's duty to defend indemnifies and hold Fort Bend County harmless shall be absolute. It shall not abate or end by reason of the expiration or termination of this Contract unless otherwise agreed by Fort Bend County in writing. The provisions of this section shall survive the termination of the Contract and shall remain in full force and effect with respect to all such matters no matter when they arise.

- 6.3 In the event of any dispute between the parties as to whether a claim, demand, suit, action, proceeding, lien or judgment appears to have been caused by or appears to have arisen out of or in connection with acts or omissions of Contractor, Contractor shall never-the-less fully defend such claim, demand, suit, action, proceeding, lien or judgment until and unless there is a determination by a court of competent jurisdiction that the acts and omissions of Contractor are not at issue in the matter.
- 6.4 Contractor's indemnification shall cover, and Contractor agrees to indemnify Fort Bend County, in the event Fort Bend County is found to have been negligent for having selected Contractor to perform the work described in this Contract.
- 6.5 The provision by Contractor of insurance shall not limit the liability of Contractor under this Contract.
- 6.6 Contractor shall cause all trade contractors and any other contractor who may have a contract to perform construction or installation work in the area where work will be performed under this Contract, to agree to indemnify Fort Bend County and to hold it harmless from all claims for bodily injury and property damage that may arise from said Contractor's operations. Such provisions shall be in form satisfactory to Fort Bend County.
- 6.7 Loss Deduction Clause - Fort Bend County shall be exempt from, and in no way liable, for, any sums of money, which may represent a deductible in any insurance policy. The payment of deductibles shall be the sole responsibility of Contractor and/or Trade Contractor providing such insurance.

7.0 MANDATORY PRE-PROPOSAL CONFERENCE:

A Mandatory Pre-RFP conference will be conducted on **Thursday, February 26, 2015 at 9:00AM (CST)**. The Pre-RFP conference will be held at the Fort Bend County Sheriff's Office located at 1410 Williams Way Blvd, Richmond, Texas 77469. A site visit will commence immediately following the Pre-RFP conference. Vendors not in attendance are not permitted to participate.

8.0 SPECIFICATIONS:

8.1 Meals and Menus:

8.1.1 Standard- Menus to be provided by the Contractor: the successful contractor will be required to serve tasty, appetizing, wholesome quality food. Therefore, all respondent's must submit with their proposal's, regular menus detailing as a minimum a twenty-one (21) day non-repetitive meal plan to include a specific portion sizes (Indicating cooked or raw weight when appropriate), caloric content and seasonal variations due to holidays such as Thanksgiving and

Christmas days. The meals shall have an average caloric content of two thousand eight hundred (2,800) calories per day and minimum average of seventy-five (75) grams of protein per day. In addition to the regular twenty one (21) day cycle meal plan, the contractor shall include a special menu of proposed meals for inmates or detainees on special, modified, medical and/or religious diets (e.g. diabetic, pregnancy, vegetarian, religious etc.). Any menu changes must be approved by the appropriate county representative (Sheriff's Office) prior to implementation. A full written report of a registered dietician's findings and recommendations must be submitted to the County for each menu no less than every six (6) months and whenever a substantial change in the menus is made. Both regular and special menus shall be reviewed by a bona fide registered dietician provided by the contractor to meet or exceed the applicable dietary standards for inmates and detainees for nutritional and caloric content as established by:

- The American Correctional Association;
- The Food and Nutritional Board of the National Academy of the Science as prescribed for inmates;
- The national Sheriff's Association;
- The applicable provisions of Article 5115.1, Texas Civil Statutes;
- Texas Commission on Jail Standards;
- National Commission on Correctional Health Care

8.1.2 Contractor shall provide snacks at the time indicated on the meal schedule for those inmates requiring such snack meals as authorized by the Jail Administrator of the Detention Center or Medical staff. These meals will be paid for at the same rate established for regular meals.

8.2 Temperature of Meals: Contractor shall be required to maintain a temperature equal to or exceeding:

- One hundred sixty (160) Fahrenheit for all heated food in the warmers and maintained above one hundred thirty-five (135) Fahrenheit prior to leaving the kitchen.
- Forty (40) Fahrenheit for all cooled food in the coolers and maintained below forty (40) Fahrenheit prior to leaving the kitchen.

8.3 Meals are to be provided to the inmates and detainees of the Fort Bend County Detention Center three (3) times per day, seven (7) days per week, and fifty-two (52) weeks per year.

8.4 Meal Service:

8.4.1 Contractor shall provide tasty, appetizing, wholesome quality meals to the staff and inmates of the Fort Bend County Sheriff's Office three (3) times per day (i.e. three (3) times within a twenty-four (24) hour period). The successful vendor

will provide an improved quality of meal for inmates and officers. To measure the improvement, a random survey will be administered to inmates and staff prior to the successful vendor beginning operations and every quarter thereafter. The results of the survey will be summarized and provided in a report to the contract administrator.

8.4.2 Meals served to the Fort Bend County Sheriff's Office staff in the staff dining room will be displayed in an appealing manner. The Contractor must provide with submitted proposal a plan for improving and maintaining the staff dining room and main kitchen. Also, the successful bid will include capital investment in needed equipment for the Fort Bend County Sheriff's Office. We are interested in a proposed investment and implementation plan to be depreciated over the term of the contract.

8.4.3 Contractor shall provide Specialized Catering service as instructed by the Sheriff or Administrator at no additional cost to the facility. (i.e. Special Breakfast, Lunches, cookies, pastries).

8.4.4 Continuous premium brand coffee service will be provided to the staff of the Fort Bend County Sheriff's Office twenty-four (24) hours per day. The coffee (decaffeinated/regular) will be served fresh. Contractor shall provide a plan as to how this service will be provided with the submitted proposal to include providing to those areas having their own coffee pots in the form of packaged coffee at no additional charge to the facility.

8.4.5 24 Hour Drink stations available at central locations in East and West Towers, Booking area of the Detention Center and Criminal Justice Center to include but not limited to (Tea, Lemonade, Water and Ice). Plan which includes hours to replenish and sanitation of equipment.

8.4.6 Implementation and execution of a revenue generating "Concession" services program for officers, employees, visitors, contractors, and volunteers at the facility.

8.4.6.1 Under the "Concession" services program, vendor is to provide three daily meals and short order menu (to include breakfast tacos in menu). The meals will be made available once per shift or up to three (3) times per day, while the short order menu will be available upon request 24/7 with a 30 minute delivery window.

8.4.6.2 During the lunch, dinner and night periods, a self-service salad bar shall be provided containing as a minimum: two prepared salads, tossed green salad with various types of leafy vegetables (included Romaine lettuce), assorted raw, sliced vegetables, dried bread croutons, bacon bits, shredded cheese, various types of salad dressing and additional food items. The successful bid will present a plan to improve a higher quality salad

offering similar to a Panera Bread type of selection. During the presentation of menus and photos of salads and other healthy meals for officers and staff.

8.4.6.3 Officer Dining Room Meals and short order menu selection (30% of menu selection must contain low fat/low sodium options) under the “Concession” services program have been mutually established between the Fort Bend County Sheriff’s Office and Vendor and listed as an attachment as Exhibit 1.

8.4.6.4 A point of sale system will be developed with the County to include accepting credit/debit cards, payroll deduction, or prefunded account.

8.4.6.5 Pricing for the meal and short orders:

- Any on duty jail employee will not be charged for a regular menu meal.
- All employees who work outside of the jail will be charged at cost plus 10% for the meal.
- On duty jail supervisors are allowed one short order menu item at no cost per day.
- All other employees will be allowed to order from the short order menu at cost plus 10%.
- A report of meals and revenue will be provided weekly, to help balance the plan and costs for the mutual benefit of the County and the Vendor.

8.4.6.6 Proposed Officer Dining Room menu and pricing, as well as “Concession” menu and pricing.

8.4.6.7 Short order menu and ODR purchases to be delivered inside of the detention facility, may be delivered by inmate workers with signed receipt by the purchaser.

8.4.6.8 Short order menu and ODR purchases to be from outside of the detention facility, will be available for pick up only at a designated location, which is mutually agreeable with the vendor and the Sheriff’s Office.

8.5 Fort Bend County Detention Facility Officers/Staff Food Services Schedule:

8.5.1 Officers must be able to order their meal up to 30 minutes in advance of the meal service time electronically. Meals must be prepared and ready for delivery up to 30 minutes past the start of the meal time. All meals will be inspected and verified by a member of the Vendor’s staff. Meals may be delivered

with the use of inmate labor as long as the containers are sealed to identify tampering. Meals will be delivered reasonably warm or reasonably cold based on the meal. Vendors non-compliance on timely meal delivery will result in fines of up to \$1.00 per meal not served on time or temperature if the vendor has been found at fault.

Shift	Meal	Service Time
First (5:45 AM – 2:00 PM)	Days	11:00 AM to 12:30 PM
Second (1:45 PM – 10:00 PM)	Evenings	4:00 PM to 5:30 PM
Third (9:45 PM – 6:00 AM)	Nights	11:00 PM to 12:30 AM

8.5.2 Meal Distribution Systems: Meal distribution for the facility shall be accomplished by the following methods:

- 8.6 The successful bid will demonstrate an improved method of delivery of hot and cold (i.e. milk and dairy products) food to the officers/staff. Food should be at the correct temperature whether hot or cold. The winning vendor shall provide a delivery system in the Investment that vendors are submitting for capital investment in the facilities to achieve this goal.

- 8.7 Food Service Schedule for Inmates at the Detention Facility:

8.7.1 All meal times are to start at the start time listed and all food to be delivered is to be out of the kitchen by the end time listed.

Meal	Start Time	End Time
Breakfast	4:00 AM	4:35 AM
Lunch	11:00 AM	11:45 AM
Dinner	4:00 PM	4:45 PM
Snack	4:00 PM	4:45 PM

- 8.8 Inmate Meal Service Procedure:

8.8.1 All hot meals are to be served on insulated trays and delivered to the housing units and/or designated service points on carts provided by the vendor. The contractor is responsible for insuring that each cart is properly loaded with the correct number of meals, service ware, condiments, and related items. The vendor shall be responsible for managing inmates to arrive on each floor or service location with the food. The facility will be responsible for distributing the food when it has arrived on the floor or service area with the inmates provided by the kitchen

8.8.2 Medical and therapeutic meals must be clearly identified. The meals must be accompanied by a transmittal form listing the inmates name, diet order and place for the inmate or security personnel to sign indicating that the correct meal was prepared, received and delivered. These forms must be returned to the kitchen

and maintained as part of the permanent record.

8.9 Food Quality: Foods purchased by the contractor for use in the designated county facilities must meet the following minimum specifications:

8.9.1 Beef, (deleted pork) veal, and lamb shall be at least USDA Good. The fat and/or soy content of all ground meat product to be used cannot be in excess of 20 and 6 percent respectively. All breaded products, served as a main course, must weigh a minimum of 3 oz. before breading.

8.9.2 Poultry shall be at least USDA Grade B (if ground) or Grade A (if whole). Chicken quarters can be no less than 8 oz. raw weight, if served as a whole. All breaded products, served as a main course, must weigh a minimum of 3 oz. before breading in aggregate.

8.9.3 Processed meat must be from USDA government inspected plants.

8.9.4 Canned fruit and vegetables shall be at least USDA Grade C or standard.

8.9.5 Frozen fruits and vegetables shall be at least Grade B.

8.9.6 Colorful and tasty fresh products shall be at least USDA No. 2. Under no circumstances may the edible portion of the fruit be less than ½ cup.

8.9.7 Different varieties of fruit will be served at least five (5) days per week.

8.9.8 Dairy products shall be at least USDA Grade A. 2% fresh milk fortified with Vitamin A and D shall be served as beverage. Dry/powdered milk may be used for cooking/baking only.

8.9.9 Eggs, whether fresh or pasteurized, must be at least USDA Grade B medium.

8.9.10 Fish and seafood, whether fresh or frozen, must be packed under continuous inspections of the US Department of Commerce. All breaded products, served as a main course, must weigh a minimum of 3 oz. before breading in aggregate. Fish and seafood entrees shall be served at least once per week.

8.9.11 Contractor may not provide “second market” or distressed food products past their freshness pull date.

8.10 Minimum Menu Standards:

8.10.1 Minimum menu standards shall be in accordance with the Heart Health Program as recommended by the American Heart Association for inmates.

8.10.2 No pork will be served in the facility to inmates.

8.10.3 Meet the current federal menu standard (My Plate) for inmates.

8.11 Staff and Training for On-Site Management:

8.11.1 The Contractor will be required to have all personnel PREA and certified basic jailer TCOLE trained at contractor's own cost. At minimum there must be one TCOLE certified jailer (not temporary jailer) on duty at all times, all other employees are required to get their certification within twelve (12) months of starting. Contractor will provide an on-site Food Service Manager(s) who is/are trained, experienced and knowledgeable of "Safe Serve" food service in a correctional facility. The manager assigned will be subject to review by the Jail Administrators and Staff of the Detention Center. A resume including correctional experience used in selecting the on-site managers will be included with the proposal. Interviews with the proposed manager may be required prior to award.

8.11.2 In the event above stated Food Service Manager(s) is/are absent due to sickness, vacation or any other reason, Contractor shall furnish and acceptable alternative as a replacement. A resume of the employee or employees who will function in that capacity must be furnished with the proposal.

8.11.3 Any failure of having a qualified manager onsite will result in a penalty of \$100.00 per occurrence.

8.11.4 Any failure of an employee not becoming a certified jailer within twelve (12) months of starting will result in a \$100.00 penalty for each day working onsite past the employee's 90th day.

8.11.5 Employees for this contract will be required to be paid at least the federal minimum wage.

8.12 Staff and Training for On-Site Employees:

8.12.1 In addition to the above, the Contractor will be required to provide employees who are well trained, honest and reliable in a uniform of the style and color to distinguish them from inmate workers. Detention Administration officials shall review and approve an applicant's hiring before being allowed to be employed within the Detention Facility main kitchen or officer dining room.

8.12.2 The Contractor will provide sufficient staffing to supervise the work of the inmate workers in the kitchen to prevent injuries to inmates and vandalism. The ratio will be no less than 1:20 inmates present in the kitchen for work. The vendor will have (2) two staff members in the kitchen at all times for safety, proper food handling and preparation of the meals. These two contractor employees shall be

working on the floors supervising the food service operations (not in the offices, loading dock, ODR, etc).

8.12.3 All contract employees must be cleared by the appropriate medical authority prior to working in the Detention Facility. All employees must take a TB test and be cleared prior to employment with the contractor. This is an annual requirement. All employees must speak English or be bilingual with English as one of the spoken languages.

8.12.4 Contractor employees shall be subject to background checks. Checks will be accomplished by the staff of the County. The County shall retain the right to deny entry to any and all employees of the contractor. This includes negative results on TB test.

8.12.5 Contractor employees will actively participate in ongoing in-service training provided by the Contractor on safety, sanitation, and food handling as well as ongoing in-service training provided by the Sheriff's staff on security, policies and procedures.

8.12.6 The Contractor will provide ongoing in-service training to cover areas such as safety, security, sanitation, and food handling.

8.12.7 County may require the contractor to immediately remove a staff employee for any just and reasonable cause.

8.13 Staff and Training for Inmate Labor:

8.13.1 Inmate workers will be provided for the Detention Facility main kitchen and officer dining room under the supervision of a certified jailer. The quantity of inmate workers will be estimated not to exceed 35 for all hours of operation. Termination of inmate workers will be coordinated with the contract administrator.

8.13.2 A statement from the Contractor will be required to demonstrate its ability and a knowledge in the supervision and control of inmate labor. Statement will include an expansion of training programs designed for inmate labor. Such statements will be submitted with Contractors' proposal.

8.13.3 Notwithstanding the above, the contractor is required to furnish sufficient numbers of employees to perform all required services in a professional manner. Staff to inmate ratios will be strictly adhered to. Deviations from this ratio may cause inmate workers to be pulled.

8.13.4 The Contractor must visually check each inmate worker for any obvious sign of infection or illness. Such inmates will not be permitted to work until cleared by the appropriate medical authority.

8.13.5 The County will not guarantee uninterrupted availability of all or portion of the inmate worker crew due to inmate strikes, lockdowns, early release court orders, etc. The Contractor must at its own expense provide necessary labor to operate the kitchen in event inmate labor is not provided.

8.14 Inmate Training Program:

8.14.1 Contractor shall provide a food service recognized certificate program and job placement program for inmates. The inmates assigned to work in the kitchen will be targeted for training. The goal of the program is to provide inmates with training in the basics of food service to learn practical job skills along with assisting them in obtaining employment once released.

8.14.2 Selection of Inmate Participant

8.14.2.1 The selection process of inmates will be the responsibility of the Detention Staff.

8.14.2.2 Criteria will be developed to determine participation

8.14.2.3 Although it is anticipated that most inmates will be low risk, security measures will be of the utmost importance.

8.14.3 Class Size and uniforms and duration

8.14.3.1 Class will be limited to 15 inmates

8.14.3.2 Duration of each class will be 6 weeks to include selection process, training and certification.

8.14.4 It is anticipated that 60 inmates would receive training in a one year period. There should be at least four (4) classes per year.

8.14.5 Modular Training will be conducted in the areas of food production in the main kitchen and officer dining room program which will focus on restaurant/cafeteria style service and may be conducted in the dining room if security allows. Training will consist of multimedia classroom presentations and daily hands on production in the kitchen. All training aids and equipment will be provided by the contractor. Life skills training to include skills necessary to seek employment, the interview, personal grooming, etc. will be covered in all training classes. Modules can be three weeks long. Record keeping (including attendance rosters) is essential. Class hours, schedules, and other records will be coordinated and provided to the FBCSO Jail Programs Supervisor.

8.14.6 Proof of Completion and Certification-Contractor will provide proof of completion and a training certificate to be provided at the culinary arts graduation

luncheon/banquet. A certificate will be provided for completion of each module (food prep, sanitation, etc.)

8.14.7 The training program may be revised, as needed and in writing, upon mutual agreement of the contractor and the Sheriff's Office Staff. Contractor is expected to provide a training class every (6) six weeks that culminates in a luncheon banquet. Classroom rosters shall be submitted to FBCSO Jail programs Supervisor.

8.14.8 Contractor will provide a mechanism to track and report on their training program graduates. Contractor will brief their plan on vocational training employment post-graduation and release.

8.15 Use of Facility and Equipment

8.15.1 The Kitchen facilities at the Detention Facility main kitchen and officer dining room, together with utensils and equipment located therein will be made available to the Contractor for the use under this contract. However, such physical plant and equipment is only an accommodation to Contractor and the County makes no warranties, expressed or implied as to their availability in the event of force majeure and Contractor must have a contingency emergency plan acceptable to the County for such an emergency. A Contingency emergency operations plan shall be submitted with the proposal and be briefed at the vendor presentation to the County.

8.15.2 A joint inventory of County owned equipment will be conducted at the earliest possible date by the Contractor and the respective Detention Facility staff and the fixed assets to determine quantities and serviceability of equipment on hand. Equipment will remain the property of the County.

8.15.3 Contractor shall properly and safely use and operate all electrical, gas, and plumbing fixtures, equipment or appliances connected thereto. The contractor will implement and maintain a utility/energy conservation program to control the use of lights (replacing as needed), heat, water, ovens, steam equipment and other energy consuming items. Contractor will provide one of their own contract employees in the main kitchen to receive and document incoming shipments. This is not a FBCSO Officer or Deputy responsibility. The contract employee(s) will be available at all times to receive deliveries. Current delivery times are as follows 0700 to 1030 & 1300 to 1700 Monday thru Friday.

8.16 Sanitation and Safety

8.16.1 The entire service and delivery areas will be operated and maintained in a clean and sanitary condition and in complete compliance with all Federal, State and local Standards, including but not limited to the regulations promulgated by the City of Richmond and enforced by the Fort Bend County Environmental

Health Department, and the rules on Food Service sanitation adopted by the Texas Board of Health on November 30, 1977 and the latest standards as stated in the ACA. The Contractor shall furnish all labor, supplies, material, and supervision necessary to keep the areas assigned in a clean, sanitary, orderly condition at all times and in compliance with the above listed standards. Copies of all Health Department inspections must be submitted to the appropriate County authority at each facility within 24 hours of the inspection. Failure to receive a grade of 90 or greater on the health inspection for failures by the vendor will result in a \$5,000.00 penalty.

8.16.2 The Contractor will provide any and all necessary disinfectant chemicals required to insure proper sanitation in the event proper water temperature is not obtained. Quaternary Ammonia disinfectant shall be used in the place of bleach.

8.16.3 Sanitation will include all silverware, utensils, and equipment as needed to prepare and serve meals.

8.16.4 The Contractor shall collect and dispose of all rubbish, garbage, litter or other waste on a daily basis up to 3 times a day, but before dark (Security provided by the Sheriff's Office) in accordance with established policies of the Fort Bend County Health Department. All used oil shall be placed in approved recycle container to be properly recycled.

8.16.5 All Contractor and inmate worker personnel must be cleared by county medical personnel prior to being allowed to work. No contractor or inmate personnel will be permitted to work if they have any form of communicable health problems. All workers are subject to spot visual inspections and if in the option of county medical personnel a person is considered too ill to work, that person will be replaced until cleared by appropriate medical personnel.

8.16.6 The Contractor will supply the necessary materials and require its employee and the inmate workers to wear disposable gloves and hats/hairnets while handling food and service ware.

8.16.7 Contractor will save samples of all inmate/detainee and staff prepared foods for period of not less than 72 hours for testing in the event of an outbreak of food poisoning. Samples must be clearly marked as to date and times of preparation, service and storage.

8.16.8 The Officer Dining Room floor will be mopped on a minimum daily basis along with the daily disposal of rubbish, garbage, litter or other waste.

8.16.9 Contractor will provide a pest control plan and report pest control problems to Fort Bend County Facilities Planning and Maintenance. Any pest control services needed outside of what the county already has contracted will be at the vendor's expense.

8.17 Billing and Payment

8.17.1 Contractor shall prepare and forward weekly certified statements to the applicable individuals at the Detention Facility. The statements will reflect the preceding week's food services detailing the exact number of meals served.

8.17.2 Prompt Payment Act

8.17.3 In addition, the Contractor shall submit a comprehensive monthly invoice to the Detention Facility. After verification and approval, invoice will be forwarded to and paid by the Fort Bend County Auditor's Office.

8.18 Contractor Qualifications

8.18.1 Contractor shall submit with its proposal a general history, description and status of the company, including a recent audited financial statement.

8.18.2 In addition, Contractor must submit a company resume and as a minimum cover the following areas:

8.18.2.1 Correctional food service experiences (minimum of 5 years) and expertise.

8.18.2.2 Listing of names, titles, addresses and telephone numbers of clients of similar size institutions with whom you presently have or had contracts, including dates.

8.18.2.3 Equal Opportunity Policy. The contractor shall comply with the provisions of the Americans with Disabilities Act of 1990 and Title VII of the Civil Rights Act of 1964 as it relates to the hiring and retention of its personnel.

8.18.2.4 Safety and Security Program.

8.18.2.5 Grievance procedures and methodology for resolving grievances in a timely manner.

8.18.2.6 Description of the overall support services for correctional food services to include services and controls to insure standards and operating results, Provide frequency schedules for analysis, audits and visitations.

8.18.2.7 Contingency Emergency Plan.

8.18.2.8. Pest Control Plan.

8.19 Relations with the Media

8.19.1 The Contractor must submit with the proposal its policy on press relations.

8.19.2 It shall be understood by the Contractor that any press or media release must first be coordinated with the Jail Administrator.

8.20 Responsibilities of the County

8.20.1 The County agrees to make available for the Contractor's use its kitchen facilities and the following goods and services.

8.20.1.1 Use of its kitchen equipment, kitchen appliances, utensils, pots and pans.

8.20.1.2 Utility services for its kitchen facility, to include all costs for connection and re-connection. While the county will pay all utilities, the contractor will implement and maintain a utility/energy conservation program to control the use of lights, heat, water, ovens, steam equipment and other energy consuming items.

8.20.1.3 Use of electricity, gas, water, sewer, local telephone and garbage removal. Local telephone services will be provided at no cost. Any long distance calls will be paid by the Contractor. Fort Bend County cannot guarantee uninterrupted water, electricity, gas, heat, ac and telephone service. Restoration of service after any interruption will be accompanied as soon as possible.

8.20.1.4 Provide accurate and timely meal orders, by the floor location and type, to be served to inmates, detainees, staff and visitors.

8.20.1.5 Provide clean uniforms to inmate workers.

8.20.1.6 Provide garbage pickup service and container.

8.20.1.7 Pest control services

8.21 Quality Control

8.21.1 The Contractor shall implement and maintain a quality control program which will clearly delineate the minimum standards by which its facility managers and staff will prepare and serve food. As a minimum, the plan must address and monitor the following items:

8.21.1.1 Food and supply purchasing

8.21.1.2 Vendor delivery relative to proper inventory temperatures and handling.

8.21.1.3 Product receipt to assure that all products and weight specifications are met.

8.21.1.4 Product storage relative to proper inventory turnover, security and temperature maintenance.

8.21.1.5 Food production and inventory records which will verify that the correct proportion of ingredients have been used.

8.21.1.6 Food holding prior to use relative to proper temperature maintenance.

8.21.1.7 Food portioning and delivery.

8.21.1.8 Facility and equipment sanitation and operating conditions.

8.21.1.9 All records maintained and used in this quality control process are subject to inspection by the county at any time.

8.22 Quality Assurance

8.22.1 The Contractor will prepare and serve food which meets or exceeds the terms and conditions of this contract as well as accepted food service industry standards. All foods must be prepared within the legal requirements and guidelines established by the State of Texas and Fort Bend County. The county will assure that this requirement is met by utilizing, but not limited to the following resources:

8.22.1.1 Jail Support Services assessment

8.22.1.2 Facility staff grievances/comments. Grievances must be replied to, in writing, by the contractor within 48 hours.

8.22.1.3 Opinions from county employees or retained experts (i.e. certified dietician) with experience in and knowledge of food service at no additional cost to the County. The County reserves the right to pull sample trays without prior notification to verify that the portion sizes/weights are correct. Repeated instances of under portioning may result in initiation of termination procedures.

8.22.1.4 The vendor will conduct semi-annual surveys of officers and inmates and report results to Detention Administration officials. Recommended changes from the vendor will be considered after results

have been presented to staff within Detention Administration.

8.22.1.5 The vendor will be able to demonstrate that they can meet ACA standards throughout the term of the contract to Detention Administration officials.

8.23 Security

8.23.1 All contractor employees, vendors, and subcontractors must enter and exit the facility via designated entrances only.

8.23.2 All contractor employees, vendors, and subcontractors will be subject to search upon entering, exiting or at any time within the facility.

8.23.3 All contractor employees must adhere to all county procedures and rules.

8.23.4 All contractor employees must wear county applied picture ID badges while in the facility.

8.23.5 Contractor is solely responsible for the return of all ID badges upon termination/retirement of each employee. Lost or stolen badges must be reported to the director of the facility immediately.

8.23.6 All contractor employees may be subject to a pre-employment polygraph test and a post-employment if requested for investigation purposes.

8.23.7 All contractor employees, vendors, and subcontractors will be subject to a criminal background clearance check.

8.23.8 Admittance to facilities will be denied if previous criminal activities are deemed to compromise security. The decision of the security staff will be final.

8.23.9 Contractor must ascertain and immediately notify the county if any employee, vendor or subcontractor representative is related to any person confined as an inmate or detainee.

8.23.10 Contractor will implement and maintain a check out/check in log for issuance of all sharp utensils. The log and storage area must be accessible to county security personnel at all times. Any missing items must be immediately reported to the designated shift commander or officer in charge of the facility. Tools, equipment storage and chemical storage will meet or exceed ACA standards.

8.23.11 Contractor will be responsible for security within assigned areas. The issuance and control of facility keys must be controlled. Lost or stolen keys must be immediately reported to the "on duty shift commander and on duty kitchen

officers”.

8.23.12 In the event of an emergency or security situation, the facility commander or designate will have supervisory control over all contractor personnel within the facility.

8.24 Contract Maintenance Responsibilities

8.24.1 Contractor shall be responsible for a complete Preventative Maintenance Program to include repairs (including parts and labor). Maintenance, repairs and replacement shall include equipment for kitchens, related dry and refrigerated storage areas in the Detention Facility and Officer Dining Room. Inmate abuse, misuse or vandalism shall be included in the responsibility for repairs. Items and areas also include:

8.24.2 Contractor will have response time of two (2) hours for any required maintenance or corrective repairs.

8.24.3 All rolling stock: carts, tables, tray racks, etc. Carts with wheels will be provided that prevent damage to floors.

8.24.4 All fixed equipment: ovens, fryers, kettles, mixers and ware washing machines to include booster heaters, etc. Contractor shall provide all required disposables supplies such as paper and plastic and Styrofoam products due to failure of ware washing machines or equipment at no additional cost to Fort Bend County. If equipment shut downs are at County request, the county will supply such disposables products.

8.24.5 All table mounted equipment: slicers, mixers, toasters, blenders, etc.

8.24.6 Plumbing: all plumbing which is exposed in the kitchen and enclosed in the walls. All plumbing fixtures to include sinks, toilets, etc. Rodding of all sewer lines up to the first available clean-out, to a maximum of 75 feet past the kitchen walls, or up to the sewer line if distance is shorter.

8.24.7 Electrical: all electrical fixtures and appurtenances in the kitchen walls, ceilings and floors which are exposed and enclosed. This includes switches, plugs, and wiring to all electrical fixtures.

8.24.8 Refrigerators, freezers, and walk-in coolers. To include compressors, fans, condensers, evaporators, door seals, lights, etc.

8.24.9 Pumping of kitchen grease traps to include containment pit on a quarterly and as needed basis.

8.24.10 Painting of all kitchen walls and office walls within the kitchen area at least annually and on an as needed. To include all repairs to walls, floors and ceilings.

8.24.11 Annual cleaning of exhaust ducts and chaises from the kitchen exhaust hoods to exterior of the system. Annual and semi-annual testing and repair of Ansul System.

8.24.12 All doors hardware, trim, windows, frames, within the Kitchen area at the Detention Center Main Kitchen and Officer Dining Room excluding pneumatic doors.

8.24.13 Contractor shall not be responsible for any repairs caused by catastrophic activities to include but not limited to inmate uprising (initiated outside of the vendors area of control), floods (outside of the vendors area of control), fire (outside of the vendors area of control), and earthquakes.

8.24.14 Contractor shall provide and replace the following items due to normal wear and tear:

8.24.14.1 Hot delivery food carts that will keep food at 160 degrees

8.24.14.2 Hot food warming blankets or covers

8.24.14.3 Insulated Trays and Cambro beverage containers

8.24.14.4 Light bulbs for the kitchen, food service office, dry and refrigerated storage areas, and officer dining room.

8.24.14.5 Carts to include wheels will be procured that avoid damage to agency floors.

8.24.15 Contractor shall reimburse Fort Bend County for any maintenance/repair accomplished by Fort Bend County personnel which is the responsibility of the contractor. Such Maintenance/repair will be coordinated with the contractor and the Fort Bend County Purchasing Department prior to performance.

8.24.16 Contractor will be responsible for maintaining and replacing and/or damages tables and chairs located at the Detention Facility main kitchen and Officer Dining Room.

8.24.17 Vendor Capital Investment:

8.24.17.1 The respondent will present on how they propose a capital improvement to be depreciated over the next three (3) years. The plan can include facility improvements to the Detention Facility Main Kitchen and

Officer Dining Room to replacement equipment. The focus should be on providing better quality food service, a better quality of hot food delivery, better equipment, and a more improved officer dining room and kitchen facilities.

8.24.17.2 The winning vendor will be able to demonstrate ACA compliance in past work, and should be prepared to invest in chemical storage, equipment storage that is in compliance with ACA standards/guidelines.

8.24.17.3 Some new equipment and maintenance is required for the kitchens such as:

- Baxter Oven (1) Rotating bread oven
- Perimeter fence around back dock/delivery area
- Convection stackable ovens (2)
- Trash wash down area upgrade
- Kitchen Inmate worker eating area in the main kitchen
- Stainless steel hot holding cabinet (portable) (2)
- Stationary heat warmer
- Stationary cooler/refrigerator
- Resurfacing of walls in areas around sinks and dishwashing areas, to prevent mold and mildew.
- Aerobic Food Waste Decomposition System

8.25 Required Records, Reports, and Performance Reviews

8.25.1 Records – Contractor shall maintain at all facilities the following records which shall be available to the county for review without prior notification.

8.25.1.1 Current staffing chart and work schedules which confirm to the terms and conditions of this contract.

8.25.1.2 Complete job descriptions of all positions.

8.25.1.3 Personnel and payroll records which include all days worked and absences.

8.25.1.4 Meal/Daily records pertaining to regular quality control procedures such as food temperatures check, tasting, appearance, and specified portioning records used in the food service operation.

8.25.1.5 Daily Cleaning List/Log records posted for viewing at all Detention Center Main Kitchen and Officer Dining Room.

8.25.1.6 Health and Inspection Reports performed by the City of Richmond, Fort Bend County Health Department. A minimum of (2) two inspections is required by the Texas Department of Agriculture.

8.25.2 On a quarterly basis and in addition to the reporting requirement specified elsewhere, the contractor must submit reports to the respective administrators, to include the Jail Support Services Manager for the Jail and Officer Dining Room, which will address the following:

8.25.2.1 A month by month (or accounting period) financial statement for each of the facilities covered. Such reports must allow all income, expenses and profit/loss related in whole or in part to this contract.

8.25.2.2 A summary of all preventative maintenance and repair work performed.

8.25.2.3 A complete accounting of the actual meals served to inmates/detainees and staff by meal and day for the facility.

8.25.2.4 An assessment of the overall program strengths and weakness as well as recommendations for improvement, on the part of the county and contractor.

8.25.2.5 Contractor records of all staff and inmate training.

8.26.3 The contractor will submit a weekly report of meal counts to the designated county representative in jail Support Services.

8.26.3.1 Performance reviews: County contract administrators and contract managers will meet no less than quarterly to physically inspect the facilities, observe operations and discuss points of mutual interest. Semi-Annual Surveys of officers, by the winning vendor, will be done and briefed to the Sheriff and follow-up through the Detention Administrator. From time to time, the Sheriff will ask the vendor to do unscheduled or random surveys. Vendor will cooperate and comply with unannounced surveys.

8.26.3.2 Contractor shall comply with all applicable standards, order or requirements issued under sections 306 of the Clean Air Act (42 U.S.C. 1857 (h); section 5008 of the Clean Air Act (33 U.S.C. 138); Executive order 11738, and Environmental Protection Agency (EPA) regulation (40 CFR Part 15), which prohibit the use on non-exempt Federal contracts, grants or loans of facilities included on the EPA list on violating facilities. ---Reporting of violations to the grantor agency and to the U.S. Environmental Protection Agency Assistant Administrator for

Enforcement is required. (EN-329)

8.26.3.3 The Contractor recognizes mandatory standards and policies relating to the energy efficiency which are contained in the State Agency conservation plan issued in compliance with the Energy Policy and Conservation Act.

8.26.3.4 The contract is subject to review by the commodity distribution agency for compliance with the requirements of 7CFR350.12 (c) (2).

8.26.3.5 Contractor certifies that the company has not been debarred/suspended from participating in Federal contracts, grants or awards.

8.26.3.6 Contractor must comply with Section 103 of the Contract Work Hours and Safety Standards Act (40U.S.C. 327-330) as supplemented by Department of Labor Regulations (29 CFR, Part 5)

8.26.3.7 Contractor certifies that company will disclose and lobbying activities stipulated in 7CFR.3018 and Section H of the FSMC Guideline Checklist.

8.27 Continuity of Services

8.27.1 The Contractor recognizes that the services under this contract are vital to Fort Bend County and must be continued without interruption and that, upon contract expiration, another contractor may continue them. The Contractor agrees to (1) furnish phase-in training and (2) exercise its best efforts and cooperation to effect an orderly and efficient transition to a successor contractor.

8.27.2 The current Contractor shall, upon written notice, negotiate in good faith a plan with a successor to determine the nature and extent of phase-in, phase-out services required. The plan shall determine a specific date for work described in the plan, and shall be subject to the applicable Detention Facility Director's approval. The Contractor shall provide sufficient experienced personnel during the phase-in and phase-out period to ensure that the services called for by this contract are maintained at all required levels of proficiency.

8.27.3 The Contractor shall maintain all personnel on the job to help the successor maintain the continuity and consistency of the services required by this contract. The Contractor also shall disclose necessary personnel records and allow the successor to conduct on-site interview with those employees. If selected employees are agreeable to the change, the contractor shall release them at a mutually agreeable date and negotiate transfer of their earned fringe benefits to the successor.

***Amended 3/4/15**

8.27.4 The successful RFP awarded respondent successor who is awarded this RFP will work with the outgoing contractor/vendor, at no extra cost to the County, a minimum of two weeks overlap before the current vendor contract expires. The successful respondent will have to provide within 15 days of RFP award notification a written plan that defines the nature and extent of phase-in, phase-out services required. The plan shall determine a specific date for work described in the plan, and shall be subject to the applicable Detention Center Director's approval.

***8.28 Inmate worker food incentive:**

8.28.1 The following inmate workers will receive Officer Dining Room Meal which will consist of (2 meat portions, 2 vegetable, bread and drink). Meals are to feed in to go (Flip-top) containers. The meals should be ready at 1100am to be picked up at the Kitchen Loading dock by Work Crew Deputies for distribution. Count should be done daily to insure correct inmate count.

- Outside Work crew (8 est.)
- Patrol Workers (1 est.)
- Academy Workers (2 est.)
- Barn Workers (2 est.)

8.28.2 The following inmate workers will receive Officer Dining Room Meal which will consist of (1 meat portion, 2 vegetable, bread and drink). Meals are to feed in to go (Flip-top) containers. The meals should be ready at 1100am to be picked up at the Kitchen Loading dock by Road and Bridge Supervisor for distribution. Count should be done daily to insure correct inmate count.

- Road and Bridge Worker (4 est.)

8.28.3 Additional inmates supervised by Road and Bridge supervisor (Texas Department of Criminal Justice Inmates) are to be feed regular tower inmate food trays in to go (Flip-top) containers which consist of (1 meat portion, 2 vegetable, bread, and drink). The meals are picked up at the loading dock at 1100am. Call Road and Bridge supervisor daily to insure correct inmate count.

- TDCJ Workers (11 est.)

8.28.4 The following inmate workers will receive Officer Dining Room Meal which will consist of (1 meat portion, 2 vegetable, bread and drink). Meals are to feed in regular inmate insulted brick trays. Meals will be distributed my kitchen inmate workers. Count should be done daily to insure correct inmate count.

- Laundry Workers (1100am) (11 est)

- Commissary Workers (1100am) (5 est.)
- Up Front Workers (1100am, 4pm) (2 est.)
- Female Workers (1100am, 4:00pm, 11:30pm) (3 est.)
- HVAC Class Workers (4:00pm) (11 est.)

8.28.5 The following inmate workers will receive Officer Dining Room at the completion of each food service, lunch, dinner, and midnight Officer Dining Room. It will consist of anything left after service (Excluding salad bar).

- Floor Workers (30 est.)
- Kitchen Workers (41 est.)

9.0 TERM:

The contract resulting from this RFP will have an initial period starting October 1, 2015 ending September 30, 2018. Fort Bend County may request to renew the original contract as amended from time to time, at the same terms, conditions, and pricing. Each renewal, if any, will be in one (1) year increments, not to exceed four (4) additional years past the initial term. This contract may be terminated by either party for any reason by giving thirty (30) days written notice of intent to terminate

10.0 EVALUATION CRITERIA:

In order to facilitate the analysis of responses to this Proposal, Respondents are required to prepare their proposals in accordance with the instructions outlined in this part. Proposals should be prepared as simply as possible and provide a straightforward, concise description of the Respondent's capabilities to satisfy the requirements of the Proposal. Emphasis should be concentrated on accuracy, completeness, and clarity of content. All parts, pages, figures, and tables should be numbered and clearly labeled.

- 10.1 Respondents are required to follow the outline below when preparing their proposals:

Tab	Title
	Title Page
	Table of Contents
	Executive Summary
1	Understanding scope of work
2	References
3	Cost
4	Menus
5	Financial Statement
6	Required forms (insurance, vendor forms, W9, debt form)

- 10.2 Any exceptions to the Proposal requirements shall be identified in the applicable section.

- 10.3 Executive Summary - This part of the response to the Proposal should be limited to a brief narrative highlighting the Respondent's proposal. This section should not include cost quotations. Note that the executive summary should identify the primary contacts for the Respondent.
- 10.4 Respondents will be evaluated utilizing the factors, as weighted below:

Tab 1

Understanding Scope of Work (weight factor = 25%)

- Degree of Compliance- A statement that all services quoted in the proposal are in full accord with the specifications or a brief listing of all those specification sections to which the respondent takes exception. All comments shall be listed and numbered in order of the respective article of the specification.
- Start-up transition Plan- Comprehensive delineating how successful respondent will transition and work with outgoing contractor two weeks prior to new contract start date to ensure continuity of services.
- Training Plan – Comprehensive plan incorporating requirements stated in RFP.
- Contingency Emergency Operations Plan- Comprehensive plan delineating priorities in an extraordinary event or circumstance, such as a war, strike, riot, crime, or act of God (e.g., flooding, earthquake, fire). Contractor must explain how they will continue business in the event of having no inmate workers available.
- Pest Control Plan- Detail how pests will be controlled delineating how, when and though what companies would be utilized. Pest control will have to be coordinated through Fort Bend County maintenance.
- Descriptive Literature- Illustrative or descriptive literature, brochures, specifications, drawings, diagrams, etc., that provide additional Respondent/product information with regard to issues addressed in other areas of the Respondent's proposal.

Tab 2

References (weight factor = 15%)

- Contractor Background Information- This section shall include a description of the experience with other services similar to the one described herein. This information should include scope of several similar jobs including magnitude and cost, customer contact and other information Fort Bend County can use as a basis for performance evaluation.
- Include information on your organization and staff assigned to the project. A management organization chart and proposed work schedule shall be included in graph form that indicated the days of the week and hours to be worked for each employee including the Manager and Assistant Manager.
- Contractor to submit a list of at least five (5) references from the last five (5) years where like services or similar projects have been performed by the firm. References shall include name of firm, address, telephone number, name of representative, contract start date, and contract complete date.

Tab 3

Cost (weight factor = 25 %)

- Proposals must contain detailed cost factors.

Tab 4

Menus (weight factor = 20%)

- Submit sample menus and dietician's certification.

Tab 5

Financial Statement (weight factor = 10%)

- Submit a copy of your firm's financial statement to include most recent balance sheet and income statement. This information will be considered confidential and will be returned to each firm upon completion of the evaluation process. Provide only one (1) copy in a sealed envelope.

Tab 6

Required forms and overall completeness of submission (weight factor = 5%)

11.0 EVALUATION PROCESS:

- 11.1 After the proposals are received, the evaluation team shall evaluate each proposal that was submitted on time, and the evaluation shall be based on the criteria listed in the proposal. Selection committee members will conduct a quantitative evaluation according to a numerical ranking system and a qualitative evaluation for over all proposal content and its conformance to requirements. The entire evaluation committee will then meet to discuss the strong and weak points of each proposal to assure that it has been evaluated fairly, impartially and comprehensively. Following this initial evaluation, the evaluation team may recommend contract award without further discussion with proposers, or the firms submitting the top rated proposals may be asked to make an oral presentation to the evaluation team for the purpose of further clarification and evaluation of the proposals.
- 11.2 If oral presentations are scheduled, the representatives of the firm who will be directly assigned to the account must be present at the interview. During the interview portion of the meeting, the evaluation team shall advise the proposer of deficiencies in the proposal and shall allow the proposer to satisfy the requirements, questions, or concerns by submitting a final offer. The proposer may decide not to modify their proposal and may inform Fort Bend County that the offer is firm and final.
- 11.3 The evaluation team shall not disclose any information included in a firm's proposal to another firm during the RFP process and shall not disclose any information for the purpose of bringing one firm's proposal up to that of a competitor's proposal.
- 11.4 After final offers are received, the evaluation team shall reevaluate each of the final offers, including those deemed final at the interview. The final offers shall be evaluated on the same criteria used in the first evaluation.
- 11.5 Fort Bend County reserves the right to reject any and all proposals received for any reason that would be to the benefit of Fort Bend County.
- 11.6 All proposals submitted are to be valid for a period of ninety (90) days.

12.0 AWARD:

Proposals will be opened on the date specified on the cover page and kept secret until the Fort Bend County Commissioners Court awards a final negotiated contract. Only the names of the respondents will be read aloud during the opening. All proposals that have been submitted shall be open to public inspection after the contract award.

13.0 ENCLOSURES:

13.1 Equipment list

13.2 Sample staffing matrix of current operations

14.0 ADDITIONAL REQUIRED FORMS:

All vendors submitting are required to complete the attached and return with submission:

14.1 Vendor Form

14.2 W9 Form

14.3 Tax Form/Debt/Residence Certification

List of Current Equipment

Main ODR

Steam Kettles	80 gal	4	
	60 gal	1	
	Soup/30 gal	1	
72" Elec Griddle		1	
36" Elec Stove and Range		1	
Baxter Electric Rotating Rack Oven		1	
Baxter Rotating Oven Racks		2	
Double Stacked Electric Oven		2	
Deep Fryer-Electric		4	
Electric Fryer Filtering System		1	
Kitchen Hood/Fire Suppression Systems		2	
Non-Insulated Proofing/Holding Cabinet (mobile)		2	
Electric Food Warmer/Cabinet (mobile)		1	1
Slicer		1	
Hobart 60 qt. mixer		2	
Hobart mixer slicer attachment		1	
Ice Machine		3	1 sm
Stainless Steel Tray lines		2	
Hot Food Cabinets-Double Door		2	
Refrigerated Cabinets (1-double, 1 triple)		2	
End Loading Pan Racks		8	
Tray-Pan Rack w/open sides		3	
Tray Washer Machine		2	
Tray Insulated Tray Drying Racks		9	
Conveyor Dishwasher			
Walk-in Coolers (Approx. 600 sq.ft.)		1	
Walk-in Freezer (approx. 400 sq.ft. ea)		2	
Double Bowl Double Drainer Sinks		3	
Triple Sink w/disposal		1	
Stainless Steel Prep Tables		4	
Stainless Steel Tray Assemble tables (20ft ea.)		2	
Stainless Steel Hand Sinks		3	1
Tray Stacking Carts		10	
Stainless Steel Carts		2	
Small Stainless Steel Tray Carts		2	
Small Plastic Tray Carts		2	
Large Trash Carts		7	
"L" Shape Steam Table Unit w/single sink			1
cafeteria style with sneeze guard			
48" Stainless Steel Serving Station w/sneeze guard			1
Beverage Serving Station (approx. 5 ft.)			1
Commercial Single Airpot Brewers			2
8 head soda dispenser w/ice			1
Double Sink			1
Residential Refrigerator			1
Microwave			2
Mobile Stainless Steel Utensil/Napkin Cart			1
Plastic Mobile Utensil/plate Cart			1

Exhibit B

Aramark Proposal

Submitted

March 10, 2015

THIS IS A SEALED BID PROPOSAL FOR FOOD SERVICE MANAGEMENT
FORT BEND COUNTY JAIL

DELIVER TO:

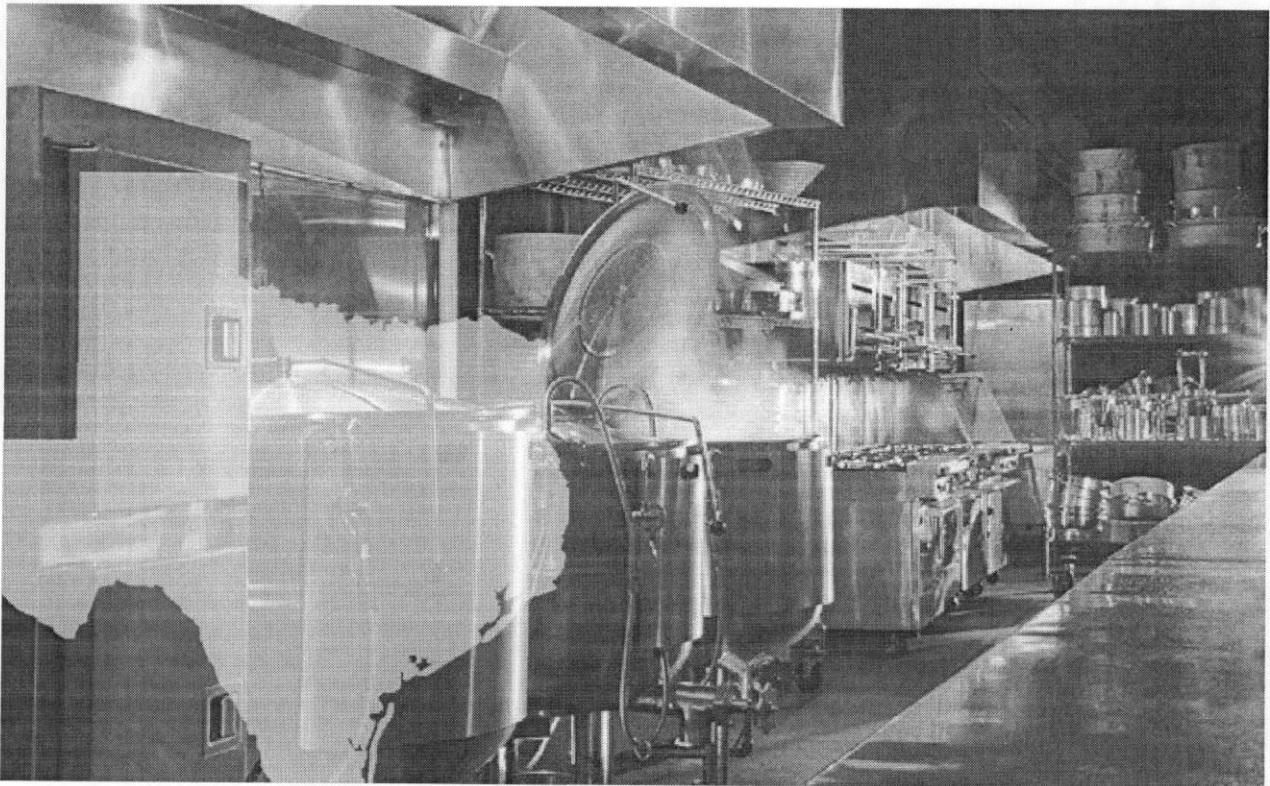
Fort Bend County
Purchasing Department
Travis Annex
301 Jackson, Suite 201
Richmond, Texas 77469

RFP Number 15-058
Thursday, March 12, 2015 at 1:30 PM

CONTACT: Eddie Noriega



2300 Warrenville Road
Downers Grove, Illinois 60515
Phone: 832-771-8853
Fax: 630-271-5758
Web: www.Aramarkcorrections.com
Email: noriega.eddie@Aramark.com



GO BEYOND
FOR YOU. WITH YOU.

CELEBRATING OVER **35** YEARS
OF SERVICE TO PUBLIC SAFETY

EXECUTIVE SUMMARY

This part of the response to the Proposal should be limited to a brief narrative highlighting the Respondent's proposal. This section should not include cost quotations. Note that the executive summary should identify the primary contacts for the Respondent.

The following contacts are provided for your convenience regarding facility maintenance services at Fort Bend County Jail.

1. The name and address of Aramark Corporation is:

Aramark Correctional Services, LLC
1101 Market Street
Philadelphia, Pennsylvania 19107

2. The name, title, and telephone number of the Aramark contact person is:

Eddie Noriega, Director of Business Development
Email: noriega-eddie@Aramark.com
Cell: (832) 771-8853
Fax: (630) 271-5758

3. Aramark Correctional Services is pleased to submit the enclosed offer in response for Jail Food Services at the Fort Bend County.

The name and address of Aramark Corporation and Contract Department is:

Chris Stearns, Associate General Counsel
Lauren Harrington, Assistant General Counsel
Tanya Brown, Paralegal
Aramark Tower
1101 Market Street, 29th Floor
Philadelphia, Pennsylvania 19107
Telephone: (215) 238-6847 or 6157, Fax: (215) 238-3282
harrington-lauren@Aramark.com
stearns-christopher@Aramark.com

4. Authorized agent for Aramark Correctional Services, LLC to bind any contract for services resulting from this solicitation.

Tim Barttrum, Vice President of Business Development
Aramark Tower, Corrections Division
1101 Market Street
Philadelphia, Pennsylvania 19107
Telephone: (630) 271-2907
Fax: (630) 271-5758
barttrum-tim@Aramark.com

March 10, 2015



Dear Fort Bend County Team,

Aramark Correctional Services is pleased to provide Fort Bend County jail with our food services solution as well as our financial proposals for "food services request for proposal" for the management of the food service operation.

Aramark Correctional Service (ACS) manages food service operations in more than 500 correctional facilities nationwide. ACS prepares over 1,000,000 meals daily for municipal and state facilities, partnering with our clients to meet the unique needs of the corrections environment. No other company brings the credentials and experience to a food service operation that Aramark does. Aramark has had multiple conversations with the Fort Bend County Sheriff's Office over the years about partnering together.

We have heard loud and clear that Fort Bend County has 4 core goals 1) Safety of Staff, 2) Security of the Facility, 3) Inmate wellbeing and 4) Meeting or Exceeding Stakeholder Expectation. We strongly believe that our strategies align closely with yours and we are the right partner for Fort Bend County when outsourcing your food operation.

Our proposal addresses each of the specified requirements in detail to manifest our understanding of those requirements. The proposal is aligned with the stated goals of the Department to maintain and enhance inmate and staff meals, hire staff at an above average hourly rate and deliver high touch service. Pay rates for hourly food service worker staff exceed both the federal, state and local minimum wage rates, and range from \$10.50 to \$13 per hour. There is also a capital investment of \$225,000.00 in infrastructure development and equipment needs. Aramark is prepared to increase this investment amount in negotiations if the County sees a need.

Part of our responsibility to our clients is to constantly monitor the corrections industry to ensure our programs incorporate the latest standards and innovations. As the leader in the industry, we are also developing the newest concepts and thought processes for improving corrections food service. This includes semi annual surveys, we know your current staff has conducted surveys to the inmate population and are aware of the fantastic results. Aramark is confident we can build on this success with our programs. For example, our dietitians have led the movement to improve inmate menus to create healthier menus. Enhancement does not mean just adding calories or additional food to a menu, but rather to improve the color, texture, and flavor profile of the menu while improving the health of the inmate population. The proposed menus are cutting edge, offering the latest products in the marketplace, and focused on reducing the obesity epidemic in our jail populations.

Staff meals will also be healthier, as well as more attractive, with more variety. Surveys will be done to determine staff preferences, and menus periodically revised to meet their changing needs and requests. We have also developed a sample short order menu that will enable other County employees to access. This short order menu references pricing well below the outside marketplace based on the cost plus 10 model that you reference in the RFP. The short order menu can be modified or changed with your input, as we have hundreds of items to choose from that can be interchanged. Additionally, as a leader in the retail space Aramark has lead the market with innovations that have applicability in the corrections space as well. From leading-edge point of sale that integrates with payroll systems to pay for meals to technology that enables online ordering, Aramark can design this technology in the corrections space. These systems can all be integrated into dashboards that provide the county with detailed purchase behaviors and in the future will also be able to track activity related to healthy eating.

Our proposal is also designed to support a key objective of the Detention Center, the reduction of recidivism of the inmate population. We pioneered high level inmate food service training, and our IN2WORK program is continually being modified to enhance course content and inmate skill development. IN2WORK can lead to ServSafe certification, a nationally recognized program which virtually assures the inmate of access to any food service operation. As an example of the potential success of the IN2WORK program, the Indiana Department of Correction's recidivism rate is 37% for its population; for those inmates who complete the IN2WORK certification, it is 7%.

Sincerely,

Eddie Noriega
Eddie Noriega

Glenn Hamlett

UNDERSTANDING SCOPE OF WORK (WEIGHT FACTOR = 25%)

- *Degree of Compliance- A statement that all services quoted in the proposal are in full accord with the specifications or a brief listing of all those specification sections to which the respondent takes exception. All comments shall be listed and numbered in order of the respective article of the specification.*

Aramark understands and will comply with all of the services quoted in the proposal. Aramark has no exceptions to the RFP.

- *Start-up transition Plan- Comprehensive delineating how successful respondent will transition and work with outgoing contractor two weeks prior to new contract start date to ensure continuity of services.*

TRANSITION/OPENING PLAN

Transitioning more than 450 correctional facilities over the course of more than 35 years has taught us how to execute a nearly seamless changeover of service to Aramark. Our Transition/Opening Plan goals are:

- **Maintain offender and staff security and safety during the transition.**
- **Maintain schedules that do not impact other facility operations.**
- **Minimize the impact of grievances on officers.**

TRANSITION PLAN

We start with a structured opening plan and customize it to Fort Bend County Jail's needs. This plan includes:

- Project timelines
- Deliverable dates
- Assignment of team members
- Client milestone review dates



TRANSITION STAFF

Experienced personnel from other correctional facilities are assigned to the Transition Team. Additionally, we identify Support Team members and subject matter experts from Aramark's regional and corporate office.

We select an opening team leader who will work closely with Fort Bend County Jail to meet your facility's needs. This general manager or food service director will:

- Lead the opening team.
- Work directly with your staff to customize and implement the transition plan.
- Recruit, hire, and train the food service staff.
- Implement policy and procedures, systems setup, and purchasing of food and supplies.
- Establish clear lines of communication with you to ensure a successful transition of services.

OUR TRANSITION PROCESS

We apply sound project management principles to the opening and transition process, with implementation of the following steps:

- Identify support team members and subject matter experts from Aramark regional and corporate offices. The Support Team includes experts from the following disciplines:
 - Menu development and nutrition
 - Employee payroll and benefits
 - Recruiting and hiring
 - Finance
 - PRIMA food production system
 - Operations (district manager)
 - Supply chain management
- Assign opening plan responsibilities.
- Review the opening plan with Fort Bend County Jail's staff.
- Meet with client staff to identify employees who wish to transition to Aramark. We approach this process with integrity and sensitivity to the staff, Fort Bend County Jail's needs, and Aramark's transition and opening plan requirements.
- Follow up with Fort Bend County Jail and adjust the plan as necessary, with monitoring of all aspects of the transition. Ensure timelines are met for all required tasks. Plan review and adjustment occurs during preopening, opening, and post-opening.



TRANSITION SCHEDULE

Week 4 Prior to Opening

		Person Responsible	Completion Dates	
			Target	Actual
1.	Assign opening team captain.			
2.	Assign team members and tasks responsibility.			
	a. Office setup			
	b. PRIMA			
	c. Sanitation			
	d. Ordering and Procurement			
	e. New Employee Transition			
3.	Set conference call schedule for team.			
4.	Order computer.			
5.	Decide on location to ship computer to for program validation and installation.			
6.	Assign roll up responsibilities for opening expense.			
7.	Meet with client staff to allocate trustees.			
8.	Interview for employee needs, existing and applicants.			
9.	Request order guide from dietitians.			
10.	Contact Ecolab.			
	a. Call 215/631-1005 to get local rep			
	b. Order Oasis			
	c. Request Material Safety Data sheets and wall holder.			
	d. Set M.S.D. Training with Ecolab.			
	e. Request and set data for working system evaluation.			
	f. Complete opening notice and FAX to Controller.			
11.	Obtain copy of Proposal.			
12.	Audit proposal for any operating needs or issues.			
13.	Arrange for pest control, trash removal, phone service, set up dedicated line for computer.			
14.	Order uniforms from WearGuard.			
	a. Get style and colors approved through DM.			
	b. Call 800/888-0501. Give them component number.			
15.	Interview new (or existing) FSDs and AFSDs.			

TRANSITION SCHEDULE

Week 3 Prior to Opening

		Person Responsible	Completion Dates	
			Target	Actual
1.	Review all equipment and sanitation levels, use equipment and sanitation evaluations.			
2.	Prepare order guide.			
	a. Order guide by vendor.			
	b. Purchase lists by week.			
	c. Place opening orders and verify delivery day.			
3.	Opening team visits location and gathers necessary information.			
	a. Review all equipment operation and sanitation.			
	b. Evaluate smallwares needs and place order.			
	c. Introduce team to client.			
	d. Request temporary office space			
	e. Run labels for files.			
	f. Order all opening manuals. (Corrections OPS Manual and Aramark Marketing Catalog)			
4.	Check on contract movement.			
5.	Review new account opening notice, proforma, or any other information.			
6.	Order opening supplies.			
	a. Select an FSD.			
7.	Arrange for the following:			
	a. Lodging for opening team.			
	b. Air and local transportation.			
	c. Assign rental cars if necessary.			
	d. Review expense report with opening team.			
8.	Secure Tax Waiver number from Corporate Purchasing.			
9.	Aramark Correctional Services ID # 23-2778485.			
10.	Arrange for printed forms if necessary			
11.	Secure all licenses, bonds, and insurance certificates.			
12.	Get client's emergency procedures.			
13.	Get staff and inmate meal schedules.			
14.	Where to go for medical treatment for Workmen's Comp claims.			
15.	Review transition schedule and make any changes.			
16.	Develop smallware and equipment needs, utilizing the smallware inventory sheets and equipment guidelines.			
	a. Inventory all smallwares & equipment in the kitchen.			
17.	Verify loading dock location and the scheduled delivery days and hours.			
18.	Finalize the menu and decide what week to start on.			
19.	Set up Diet Handbook.			
20.	Provide list of vendors with phone numbers and contact names.			
21.	Call all local vendors: Sysco, Milk, Bread, Local produce company if needed			
22.	Discuss the following with vendors: Your Needs, Delivery Days and Hours			
	Order Contact Person, Fax & Phone Number, Emergency Contact Person, & Copy of Product & Price List			
23.	Start preparing all master forms needed:			
	8Steps, Production Sheets, Tray Diagrams, Pre-Pull Sheets, Diet Load Sheets, Etc.			
24.	Call Human Resources if you need assistance with placing ads for employment.			
25.	Call Airbourne and set up an account (800-247-2676)			

TRANSITION SCHEDULE

Week 2 Prior to Opening

		Person Responsible	Completion Dates	
			Target	Actual
1.	Hold a team meeting or discuss opening by phone.			
2.	Secure a shadow board if needed.			
3.	Arrange for laundry service if needed.			
4.	Arrange client dinner; discuss any open or current issues.			
5.	Schedule a correctional officers orientation meeting.			
6.	Arrange unit tilling procedures.			
7.	Turn over final employee list (current and prospective) to client for security clearance.			
8.	Begin processing of personnel using new hire forms.			
9.	Continue interviewing prospective employees until all positions are filled.			
10.	Keep a pre-qualified candidates to fill positions that may turn over in the first few weeks of operation.			
11.	Institute "THINGS FORGOTTEN" list.			
12.	Contact client liaison and maintenance for any repairs.			
13.	Review sanitation needs with checklist.			
14.	Develop a plan for cleaning needs to be completed by opening.			
15.	Finalize inmate and employee schedules.			
16.	Finalize authorized vendor list and insert into purchasing material			
17.	Review security procedures, both Aramark's and clients.			
	a. Procure keys for security.			
18.	Set up knife, phone, substitution, and supervisors logs.			
19.	Check on contract movement.			
20.	Shop at Office Warehouse for desk, filing and office needs.			
21.	Assemble the production book to include the following:			
	a. Table of measurements			
	b. Portion control menu planner			
	c. Current signed menu			
	d. Current snack menu			
	e. Proper food temperature sheet			
22.	Review sanitation needs with checklist.			
23.	Fill out paperwork for Procurement Card and mail to:			
	Aramark Accounts Payable Customer Service Global Food and Support Services 1101 Market Street, Philadelphia, PA 19107			
24.	Finalize the menu with the Dietitian and get the following:			
	a. Menu costing parameters			
	b. Diet Handbooks (signed) 3 each			
	c. Diet Load Sheets			
	d. Menus (signed) by client. 3 each			
	e. Nutrition Statement			
25.	Review standard employee and inmate job descriptions.			

TRANSITION SCHEDULE

Week 1 Prior to Opening

		Person Responsible	Completion Dates	
			Target	Actual
1.	Review status of transition.			
2.	Finalize assignments of management team and shift assignments.			
3.	Review company and clients policies to include security.			
4.	Approve additional personnel if necessary.			
5.	Finalize and review diet program with the Medical Department.			
6.	Do final interviews for hourly employees if applicable.			
7.	Prepare and set up any additional personnel paperwork			
	a. Set up personnel files.			
8.	Arrange for ID badges.			
9.	Complete an emergency phone list for the client.			
10.	Complete a food service employee telephone roster.			
11.	Set up call-in payroll and process if applicable.			
12.	Secure components in house phone numbers.			
13.	Finalize payment and accounting procedures.			
14.	Finalize cart load sheets, or daily count sheets, to include weekly summary.			
15.	Prepare work and break schedules for inmates and Aramark hourly employees.			
16.	Arrange for new locks on all storage areas.			
17.	Arrange for transfer of all keys.			
18.	Review process with client.			
19.	Complete relocation move, if applicable.			
20.	Review "THINGS FORGOTTEN" list.			
21.	Finalize sanitation schedule.			
22.	Set up pre-opening production schedule.			
23.	Schedule employees, inmate orientation meeting.			
24.	Set up all files for office.			
25.	Meet with Medical staff, get signatures in diet manuals and distribute them (Medical, OakBrook, Unit)			
26.	Complete Authorized Request Form.			
27.	Procure office setup needs.			
28.	Prepare work and break schedules for inmates and Aramark hourly employees.			

-
- *Training Plan – Comprehensive plan incorporating requirements stated in RFP.*

Aramark will support the Fort Bend County Jail by placing its employees through TCLEOSE training. Aramark will work with the administration to be 100 percent certified.

Aramark currently operates food or commissary services at more than 18 correctional facilities in the state of Texas. All of these facilities comply with the requirements of the state of Texas Commission on Jail Standards (TCJS). Aramark is a member of the Texas Jail Association (TJA). Aramark acknowledges all of the requirements set forth by both the TCJS and the TJA and will comply with all requirements. In addition, Aramark is a member of the American Correctional Association (ACA) and complies with all ACA standards.

We are particularly proud of the quality of personnel we attract to our organization. Every employee is provided 40 hours of annual training in accordance with ACA standards, including our proprietary H.O.M.E. Team Training (Handling Offender Manipulation Effectively), which was developed in conjunction with a former superintendent from the Indiana Department of Correction to help minimize security issues.

The District Manager and food service manager will be ServSafe trained. This nationally recognized certification certifies that the management team fully understands issues of sanitation, food handling practices, and the generation of foodborne illnesses. Our IN2WORK inmate training program offers this same certification to those inmates who complete all components of the program. A staff person will be certified to facilitate the ServSafe training for the inmates.

Our managers will also hold ACA certification for completion of the ACA food service training program.

All of Aramark processes follow ACA guidelines. Aramark has partnered with many clients to help achieve ACA accreditation. Below are a few examples.

- Alameda County-Santa Rita Jail in Dublin, California
- Clark County Detention Center in Las Vegas, Nevada
- Indiana Department of Correction
- Mecklenburg County Jail in Charlotte, North Carolina
- Philadelphia Prison System in Philadelphia, Pennsylvania
- Shelby County Division of Corrections in Memphis, Tennessee
- Texas Department of Criminal Justice-Hamilton in Bryan, Texas
- Washington DC Treatment Center in Washington DC

It is as important to Aramark as it is to the County to recruit, hire, train, mentor, develop, and retain the highest quality employees in the industry. In addition to corporate Human Resources and Recruiting Departments, each region has a dedicated human resources director and manager. Working closely with the region team and the district manager, they develop criteria for hiring and developing team members. In industry food service, where turnover is often more than 100 percent, Aramark Correctional Services maintains turnover rates of less than 15 percent for management personnel and less than 35 percent for hourly personnel. Our objective is to offer the best wages and benefits in the correctional food service industry and develop our management staff internally as much as possible.

Following is a discussion of our approach to employee hiring and training.

STARS

Employee Training and Development

- S** — Select
- T** — Train
- A** — Award
- R** — Retain
- S** — Strive



Our work inside correctional facilities for more than 35 years has taught us who will be successful in your environment—and who will not. After recruiting and selecting the best of the best, Aramark focuses on the development of each employee to prepare for their present job responsibilities while setting the stage for continuous career growth.

Aramark Correctional Services provides a full spectrum of quality training and development for employees in accordance with ACA guidelines. Training occurs in numerous planned events:

- Classroom
- On the job
- On site
- E-learning

After an employee is hired, STARS includes a comprehensive orientation to teach the employee how to work effectively in a correctional facility. Following this orientation, employees participate in a series of trainings to teach the awareness, skills, and practical tools they'll need to succeed.

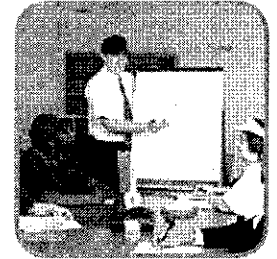
Training will include these programs:

- **OPS 101**—This program is designed to give new associates a basic understanding of key food service concepts and practices, while introducing OP-X as the way to run effective and efficient kitchens in a standardized and professional manner. OPS 101 includes the following 10 modules:
 1. Setting the Stage for Security
 2. Creating a Safe Work Environment
 3. Introduction to Food Safety
 4. Receiving and Storage
 5. Sanitation
 6. Population
 7. Pulls
 8. Production
 9. Portioning
 10. Post Analysis
- **Safe S.T.E.P.**—A safe workplace is essential. All Aramark Correctional Services employees are required to complete Safe S.T.E.P. training within the first week of their employment. This online training employs a systematic process of observation, assessment, and communication to assess and react appropriately to safety standards. Employees receive recognition throughout the year for maintaining a safe and accident-free operation.
- **ergoTEC**—The ergoTEC (Targeted Exposure Control) process is designed to reduce exposure to the ergonomic risks that lead to musculoskeletal injuries.
- **ServSafe**—Aramark Correctional Services has an ongoing commitment to providing ServSafe training to its managers. This nationally recognized program provides a standard certification in core food service operations.
- **LEAD**—This multifaceted development program is designed to prepare new managers to successfully operate a facility. Over the course of 10 weeks, new managers are coached and trained by LEAD trainers (experienced food service directors) in a designated correctional training facility. LEAD also includes a one-week classroom program to further introduce new managers to Aramark Correctional Services' functions, culture, management practices, and business goals.



- **15-Minute Training Series**—All front-line employees receive monthly in-service training on a variety of subjects to improve their knowledge and skills. Policies, procedures, and operational requirements are incorporated into the training. It includes:

- Trainer scripts
- Interactive training activities
- Spot checks to ensure proficiency
- Follow-up



- **Security Training**—Offender supervision and manipulation are key competencies to ensure security. Aramark's H.O.M.E. team training prepares all employees to develop these skills. Additionally, Aramark is willing to attend any facility-specific trainings on site in collaboration with the facility staff.

Individual training and development is a key priority. We create an individual development road map to ensure that each employee's needs are addressed. All training is conducted on a regular basis to meet, at a minimum, the 40-hour ACA annual training requirement. All training is documented and kept on record when completed.

H.O.M.E. TEAM TRAINING

HANDLING OFFENDER MANIPULATION EFFECTIVELY

This program provides practical tools and knowledge to help employees navigate the unique demands of the corrections environment. It is available in:

- Classroom format
- On site in facilities
- 45-minute DVD self-paced training

In addition, refresher trainings on the core concepts taught in the program are presented quarterly to ensure that how to appropriate work and supervise offenders is always top-of-mind for all employees.

Offender Training and Supervision

Aramark Correctional Services managers prepare a standard work routine for each position. This work description tells the offender what to do by the time of day. By coordinating all routines, the manager ensures each job will be completed every day. For a new offender, we supplement the routine sheet with verbal instructions and demonstrations.

Offender Four-Step Training Method

Step 1—Teach

Instructor demonstrates.

Participant observes.

- Outline objectives of the work project:
 - Key points
 - Operation standards
- Emphasize the importance of the work project and how it relates to the overall team.
- Identify what should be learned by the end of the training.
- Check for understanding and offer conclusions.
- Summarize key points.

Step 2—Show

Instructor demonstrates.

Participant assists.

- Demonstrate the work project.
- Explain the reasons for each step.
- Set the standards for performance.



Step 3—Do

Participant demonstrates.

Instructor assists.

- Observe the offender executing the work project.
- Correct errors with constructive criticism.
- Reverse roles:
 - Offender explains the sequence.
 - Offender explains why he or she is doing it that way.
 - Offender explains to the trainer what is done wrong and why.
- Allow for additional practice.

Step 4—Review

Participant demonstrates.

Instructor observes.

- Allow each person to practice.
- Encourage questions and check for understanding.
- Confirm standards and evaluate performance.



IN2WORK: SKILLS FOR A FUTURE (INMATE TRAINING PROGRAM)

Aramark Correctional Services understands that employment is a key factor in affecting recidivism rates. Correctional facilities typically use offender labor to promote more responsibility and provide offenders with job opportunities after their release. Our IN2WORK (I2W) Program is a solution that trains selected offender workers in the food service operation and certifies that they have successfully completed vocational training.

IN2WORK provides offenders the opportunity to learn foundational food and retail skills. Through a comprehensive curriculum that entails both classroom and on-the-job components, offenders learn all aspects of working in an institutional kitchen and through Aramark's FreshFavorites Program, the opportunity to learn the basics of working in retail.

Participants also have the opportunity to take the ServSafe certification exam, which carries a nationally recognized and sought-after certification and acts as a differentiator when offenders look for employment upon release.

IN2WORK also aims to teach offenders accountability, responsibility, pride, and discipline through giving each participant their own workbook and requiring structured prework, classroom participation, solid attendance, quizzes, and tests. The program also aims to motivate participants by making the program engaging, relevant, and taught at an appropriate reading level.

RECIDIVISM PARTNERSHIP STRATEGY

"To date, 241 offenders have earned sentence reduction, providing approximately \$2.5 million in additional savings. This program also benefits the ex-offenders and their families by returning them to their communities sooner with valuable job skills that increase their ability to find gainful employment. The early success of this program in Indiana is now being replicated in Kansas, Kentucky, and New Mexico."

—Mitch Daniels, Governor, State of Indiana

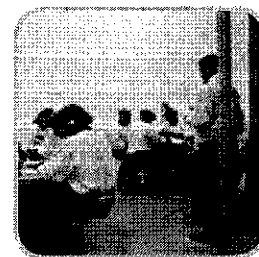


Kitchen Basics	Retail Basics	ServSafe
• 15 Hours Classroom	• 14 Hours Classroom	• Minimum 8 Hours Classroom
• Learning How to Learn	• FreshFavorites	• National Restaurant Association Training and Exam
• Assigned to Kitchen Work	• Business Concepts	• Five-Year Certification
• Basic Food Service Skills	• Customer Service	
• Basic ServSafe	• Operations	
	• Marketing	
	• Merchandising	
	• Profit and Loss	

Classroom instruction is the foundation. Kitchen Basics is composed of at least 15 hours of classroom instruction, Retail Basics includes at least 14 hours, and ServSafe requires a minimum of 8 hours. In addition, offenders need to work at least 30 to 40 hours per week in the kitchen, receiving on-the-job instruction that complements the classroom instruction.

Kitchen Basics Module

- Proper hygiene
- Safe use of equipment
- Sanitation
- Food safety, production, and storage
- ServSafe training and certification (optional)



Retail Basics Module

- Food retail marketing
- Customer service

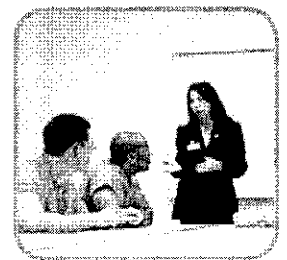
- Basic business concepts
- Impact of repeat business and customer loyalty
- Hands-on experience in retail production through the FreshFavorites Program

IMPLEMENTING IN2WORK

- **Design**—Aramark and Fort Bend County agree on the structure and support that is required to make IN2WORK successful.
- **Participants**—Offender candidates are interviewed for placement in IN2WORK. Candidates must meet the following qualifications:
 - Must be at least 18 years old in an adult facility*
 - No physical or medical condition that would prohibit working in food service*
- **Course**—Those accepted participate in classroom and on-the-job training, including homework, quizzes, and a final exam.
- **Workbook**—Participants receive a student workbook to capture and track their learning. This workbook serves as a reference tool after the program ends.
- **Instructor**—Aramark facilitates IN2WORK using a standardized instructor's guide.
- **Certification**—Successful completion earns offenders a certificate from Aramark, and if they've completed the ServSafe training, a ServSafe certificate from the National Restaurant Association.

BENEFITS OF IN2WORK

- Offenders have an opportunity to learn in a structured training program, boosting self-esteem and providing a recognizable certificate.
- IN2WORK certification may help open doors to employment upon release.
- Successful re-entry contributes to reduced recidivism. Research shows that this type of program provides offenders the skills to find meaningful employment and the values and discipline needed to become productive citizens.
- The FreshFavorites component of Retail Basics creates a more efficient, better-functioning kitchen.

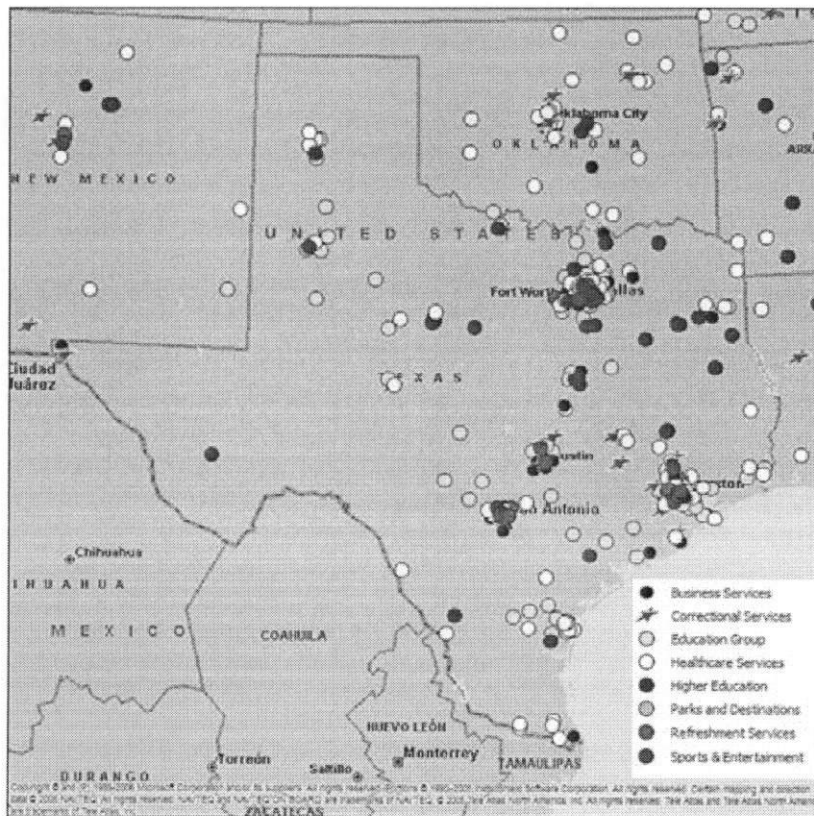


- *Contingency Emergency Operations Plan- Comprehensive plan delineating priorities in an extraordinary event or circumstance, such as a war, strike, riot, crime, or act of God (e.g., flooding, earthquake, fire). Contractor must explain how they will continue business in the event of having no inmate workers available.*

CORRECTIONAL SERVICES CLIENTS IN TEXAS

- Bexar County Adult Detention Center
- Bexar County Juvenile
- Brazoria County Juvenile Probation
- Cameron County Jail
- City of Houston
- Collin County
- Denton County
- El Paso County
- Fort Bend
- Harris County
- Harris County Juvenile
- Montgomery County
- Nueces County
- TDCJ Hamilton
- Tom Green County
- Washington County
- Wichita City Jail
- Williamson County
- Williamson County Juvenile

ARAMARK PRESENCE IN TEXAS



**MORE THAN 14,000
STATE RESIDENTS
ARE ARAMARK
EMPLOYEES**

**MORE THAN \$333
MILLION PAID IN
PAYROLLS AND
TAXES**

OTHER MAJOR TEXAS CLIENTS

Business Services Accounts

- Altria
- American Airlines
- AT&T
- Boeing
- Cigna
- Citgo
- Citibank
- Dow Chemical
- Dr. Pepper
- GE Oil & Gas
- JPMC
- L-3 Communications
- Mars
- Nationwide
- PepsiCo
- Powell Electrical
- Salvation Army
- Sprint Nextel
- Texas Eastman
- Thomson Reuters
- Toyota
- UHG
- Wal-Mart

Healthcare Services Accounts

- Amarillo Health Department
- Baylor Hospitals
- Brazosport Memorial Hospital
- CHI Hospitals
- Christus Hospitals
- Covenant Health System
- Good Shepard Medical Centers
- Methodist Hospitals
- Texas Health Resources
- Texas Heart Hospitals
- Valley Baptist Health System

Higher Education Accounts

- Abilene Christian University
- Austin College
- Baylor University
- Christ for the Nations Institute
- Hardin Simmons University
- Houston Baptist University
- Kilgore College
- Lakeview Camp and Retreat Center
- Lubbock Christian University
- McMurry University
- Midwestern State University
- Moody Library
- Panola College
- Paris Jr. College
- Paul Quinn College
- Sam Houston State
- Southern Methodist University
- Southwestern Assemblies of God University
- St. Marys University
- Stephen F. Austin State University
- Sul Ross University
- SW Assemblies of God University
- Texas A&M International University
- Texas Wesleyan University
- Texas Woman's University
- Trinity University
- Trinity Valley Community College
- Tyler Junior College
- University of Houston
- University of the Incarnate Word
- University of Texas
- Victoria College
- West Texas A&M

Sports & Entertainment Accounts

- Astrodome
- AT&T Center
- Cedar Park Center
- Cynthia Woods Mitchell Pavilion (Houston, Texas)
- Freeman Coliseum
- George Brown Convention Center
- GEXA Energy Pavilion
- Houston Livestock Show & Rodeo
- Jackson and Company
- Minute Maid Park
- NCAA Discovery Green
- NRG Stadium
- The Alamodome
- University of Houston

EMERGENCY CONTINGENCY PLAN

No food service operation in a correctional facility will fulfill the needs of the facility unless it can react to emergency situations. Because Aramark Correctional Services has a variety of correctional clients across the country, we have at one time or another experienced emergency situations that have included client employee strikes, blizzards, tornadoes, power failures, public transportation strikes, and hurricanes. We experienced the Hurricane Katrina event from Florida to Texas and were instrumental in servicing accounts across the Gulf Coast before, during, and for months after the storm. We even faced the earthquake in the San Francisco/Oakland area where we operate both county facilities. We are proud of the fact that we served all meals at every facility without a problem.



In all situations we have contingency plans that allow us to continue service in spite of extreme circumstances. In addition, we have the unique ability to call upon our parent company, Aramark Corporation, for support, equipment, and alternative preparation sites, if needed.

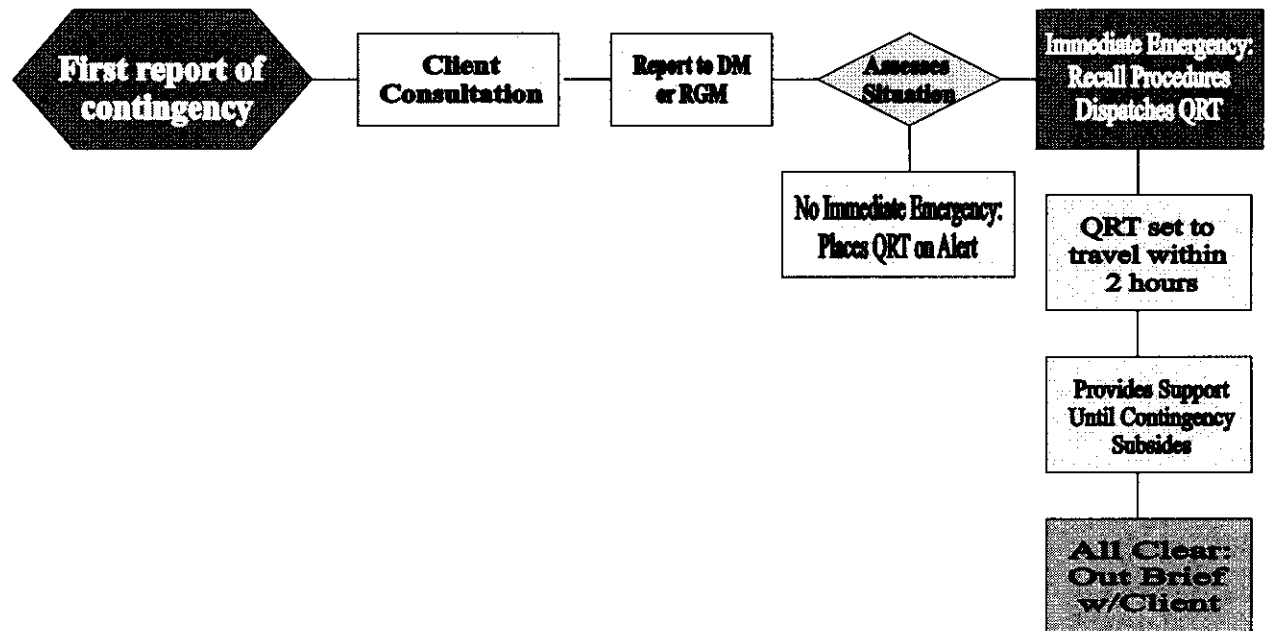
We are confident that our experience with disasters in the past will be a benefit to the inmates, officers, and potential family members that will expect our assistance. In the event that facilities in Fort Bend County are rendered not operable, we submit the following overview of Aramark's emergency plans.

CONTINGENCY PLANS

It is the intention of Aramark Correctional Services to provide our regular menu on time unless this becomes absolutely impossible. Aramark has several safeguards built into our program to insure continuity.

We also maintain a staff of troubleshooters who are trained to respond to any event that may arise. We have developed the following plan, with support from suppliers, in order to provide continued service despite major disruptions to everyday operations.

COMMUNICATIONS FLOWCHART IN THE EVENT OF AN ACTUAL EMERGENCY:



The Quick Response Team (QRT) is composed of one general manager, three front line managers, and four lead supervisors specialized in various aspects of food management to provide complete emergency support to facilities in our district in the event of a contingency.

- Upon notification of a pending emergency, the district manager will determine team requirements and update the team leader on all pertinent information.
- The QRT has a four-hour response time to report to duty, secure equipment, and prepare for deployment.
- The team is deployed with equipment, non-perishable food, potable water, and paper goods to feed 2,000 inmates for one full day. The following items will be maintained at our Bexar County Commissary off-site warehouse as part of the QRT kit:

Equipment

1 — Commercial 1.5 ton vehicle	1 — #6 spoodle	2 — 8 oz. spoodles
4 — Portable propane burners	1 — 8 oz. measuring cup	2 — 10 oz. spoodles
4 — Propane tanks	2 — Wire whips	2 — 2 oz. spoodles
4 — 30-gallon pots with lids	2 — Rubber spatulas	
1 — Can opener	2 — 4 oz. spoodles	

Disposables

2 bx — Hairnets	12 cs — Pic Nic Packs
1 cs — Rubber gloves	6 cs — Cups
2 gal — Sanitizing solution	15 cs — Styros

Sustenance

8 cs — Peanut Butter	200 lbs — Vanilla Pudding	8 cs — Rotini Pasta
8 cs — Apple Jelly	4 cs — Saltine Crackers	50 lb — Flour
8 cs — Cookies	600 lvs. — White Bread	2 gal — Worcestershire Sauce
8 cs — Dry Cereal	12 cs — Sugar pcs	50 lb — Onions
200 lb — Dry Milk	14 cs — Apple Sauce	14 cs — Canned Fruit
14 gal — Salad Dressing	20 cs — Canned Tuna	100 lbs — Grits
2 cs — Beef Base	8 cs — Iced Tea	14 cs — Canned Veg.

Miscellaneous

40 gal — Potable Water	2 cs — Disp. Towels
Dry ice if needed	3 — pallets bottled water

ARAMARK MANAGEMENT EMERGENCY TELEPHONE NUMBERS

Mario Castanuela, Safety Champion

Cell210-383-0754

Glenn Hamlett, District Manager

Cell817-657-0753

Ben Holmes, General Manager

Cel.....979-219-3985

Jamie McAllister

Phone.....281-341-4711

Cell832-647-8485

Response Supervisors

Ed Schultz, Reserve Food Service Manager
Cell..... 832-623-2835

Maria Rios..... 713-922-8958

Tony Jones.....941-224-3058

Jim Welch.....843-858-4739

LOSS OF UTILITIES

A short-term contingency menu developed by the district manager and Aramark's dietitian has been submitted for your correctional facility's approval. The menu is designed for service on paper.

Aramark would immediately implement the enclosed three-day menu on disposable dishes until resumption of service (see Attachment #2). In the event of a longer disruption, the three-day menu could be repeated. Refrigeration would be maintained by the use of dry ice and cubed ice purchases from the purveyors listed below. The Food Service Management and Operation Agreement usually specifies the County will bear any additional cost incurred during an emergency.

LOSS OF WATER SUPPLY

In the event of a disruption to the building or city water supply, the following purveyors will supply any needed service to the kitchen. The County will bear any additional cost incurred during an emergency.

Bulk Bottle Water Purveyor

SYSCO Food Service of Houston: 713-672-8080

Pepsi-Cola Bottling Co: 713-645-4111

Possible through local Dairy Company

Oak Farms Dairy: 713-224-6161

Local Fire Department—some can assist with tankers of water

Richmond Fire Department: 281-232-6871

Aramark keeps a constant minimum inventory on site of the following supplies:

Bakery..... 3 days/9 meals
Produce..... 3 days/9 meals
Milk/Beverage..... 2 days/6 meals (based on local menu)
Groceries..... 5/7 days, 15/21 meals
Frozen Foods & Meats..... 7/10 days, 21/30 meals
Paper & Cleaning 7 days, 21 meals

LOSS OF ELECTRICITY

LOCAL RENTAL AGENCY

Generator (All Locations)

United Rentals- Rosenberg: 281-341-8474

Dry Ice Purveyor

A Dry Ice Company: 281-463-2094

LOSS OF SITE

In the event of loss of site due to flood, fire disaster, etc. that requires total evacuation, the County would transport inmate labor and corrections officers, if needed, to alternate facility. Aramark also is well represented in the across the Greater Houston Area and has emergency plans in place where we can use one of our partner's kitchens in the event there is a loss of site (see Attachment # 3).

These facilities can be used for as long as necessary. Aramark staff or temporary help would be contacted to fill duties performed by inmates.

Transportation of food to same-site facilities would be transported on delivery carts by supervised inmate workers. Food transportation from facilities off site would be by rental truck or arranged by the County.

LOSS OF PURVEYORS

In the event of loss of purveyors, immediate credit for alternate local purveyors would be approved by Aramark Supply Chain Department or (1-800-999-8989).

We have selected local suppliers with large backup and reserve capabilities. In the event of a mishap or other disruption, they have the resources and ability to serve our needs with a minimum of inconvenience to the operation. They have also assured us of their willingness to deliver at irregular times, if needed. They have provided us with 24-hour telephone numbers to ensure meeting our every need.

LABOR DISRUPTION

Inmates — Aramark could use a local temporary employment service to perform duties usually performed by inmates, for as long as needed. This needs to be cleared with administration in advance. The issue of security clearance must be addressed. Prior to utilization of employment services for temporary labor, Aramark will use its local correctional experienced staff from the facilities listed below and/or the QRT Team if applicable.

City of Houston PD

Harris County Juvenile

Montgomery County

Harris County Facilities

Nueces County

Williamson County

Bexar County

Washington County

If necessary, Aramark employees from other facilities, preferably correctional locations, would be called in, if needed. The lockdown menu is designed for service with minimum staff.

Aramark Employees — In the event of job action by Aramark employees, we would immediately fly in workers from our Reserve Management Staff to staff the food service until the situation is resolved. We will also utilize the District QRT Team, if required. This includes both management and line staff. The nearest Aramark employees are mere hours away by car or airplane.

County Employees — In the event of a job action by County employees, Aramark staff would be expected to cross any picket line. We would arrange with our purveyors for delivery to another location and transport any needed supplies by rental truck to the facility.

CONTINGENCY POLICIES

EVENT	SHORT-TERM SOLUTION	LONG-TERM SOLUTION
Strike by Supplier	Aramark Correctional Services would retain a minimum two-week supply of products on the premises.	Change supplier to previously determined alternate.
Lockout of Employees	Aramark Correctional Services will have the front-line manager, district manager, and other previously screened personnel on call. In the event that sufficient staff is unavailable to produce the menu, the lockdown menu* would be used. Aramark Correctional Services will have back-up personnel to call on.	Advertise for additional personnel.
Lockdown of Inmates	Lockdown menu* may be used until sufficient staff is available for normal production.	Use staff on call and newly hired personnel to produce and pre-plate thermal trays.
Loss of Utilities and/or facilities due to flooding, earthquake, fire, explosion, hurricane, etc.	Depending on the situation, Aramark Correctional Services will use an alternate menu* and/or food produced at other facilities in the area. NOTE: Will attempt to use food that is still safe in stock.	An alternate menu will be developed according to the production capabilities of the kitchen.
Loss of Regular Kitchen Workers	Will use a lockdown menu*.	Hire temporary staff to replace crew.
Equipment Breakdowns	Use other production techniques and/or make substitutions to accommodate equipment still in operation.	Assist you in replacing any equipment not repairable.

*See the lockdown menu and the three-day contingency menu for suggestions.

DISTURBANCES

If a disturbance in the facility or serving area requires a lockdown, our manager must respond immediately. Each Aramark Correctional Services manager is trained to be totally familiar with procedures: 1) In all instances, the kitchen should be immediately secured. 2) All kitchen tools that could be potentially used as weapons returned to the shadow board. 3) Exterior entrances, including loading docks, should be secured. 4) Elevators should be returned to the kitchen level and locked. 5) Unnecessary movement in the food service area should cease. 6) The manager will assign responsibilities for lockdown procedures in advance.

Anyone without an assignment should stay where they are. 7) The jail administration will keep the manager advised of the situation and the lifting of the lockdown.

STRIKE PLANNING

When it becomes apparent a strike is imminent, location planning must begin. Through careful planning, this unpleasant situation can become bearable. Management people have specific tasks and assignments to complete prior to the strike deadline. Each person must complete his or her assignment for the overall plan to work.

District Manager/Strike Coordinator Duties

- 1) Notify division president and operating vice president when a strike is likely and, if needed, request additional assistance such as dietitian, purchasing director, human resources specialist, management personnel with strike experience, etc. Seek permission to contact local Aramark regional vice president about hourly employees available in area
- 2) With managers, be sure all equipment is operable
- 3) Meet with client contact and ranking facility officer to determine:
 - a. Probable length of the job action
 - b. Type of action anticipated-violent or non-violent
 - c. If it is a union sanctioned strike
 - d. If there is a strike fund available
 - e. If there is likely to be a lockdown
 - f. If the facility will function as usual with court movement, etc.
 - g. Who will man the facility if officers walk out
 - h. If they will assist in transporting Aramark employees into area
 - i. If our employees won't cross picket lines, will inmate or other labor be available from them.
 - j. If we have permission to change menus
 - k. If outlet and parking space for a refrigerated truck is available for use as backup storage

-
- 4) Have strike menu developed if needed, plus three consecutive cold meals in case power lines are cut.

Supply Chain Director Duties

1. Works with authorized suppliers to:

- A) Ensure increased deliveries.
- B) Set up consignment arrangement for paper with return privileges.
- C) Develop home numbers of suppliers in case of emergencies.
- D) Determine union and non-union houses and establish supervisory deliveries.
- E) Establish a special drop location for supplies, complete with surety bonds, if needed.
- F) Arrange for special equipment as needed.
- G) Develop plans for subsequent deliveries.
- H) Arrange for possibility of helicopter deliveries into area.
- I) Arrange for latest possible expiration date on milk and bread.

2. Arranges for special vehicles as needed.

3. Sets up for outside repair and maintenance if in-house personnel will be on strike.

Human Resources Coordinator Duties

1. Listing of current names, addresses, and social security numbers for all employees.
2. Has a supply of envelopes to mail checks to any employees who do not cross picket lines.
3. Makes sure all employees have appropriate ID badges.
4. Prepares a notice of strike letter for each employee.
5. Conducts meetings for all employees. Agenda to include:
 - a) We are not on strike and jobs will be there.
 - b) Inmates are depending on us for meal service.
 - c) State workers' compensation will not be paid.
 - d) When we feel strike might begin
 - e) Special instructions, such as dress code, shuttle service, and parking arrangements

Front-Line Manager Duties

1. Determine that all equipment is in working order.
2. Order any necessary office supplies.
3. Develop special cleaning schedules.
4. Rearrange all refrigerator, freezer, and dry storage space to accommodate largest possible orders.
5. Prepare strike food and supply orders for length of time specified by the district manager.
 - a) Food
 - b) Paper
 - c) Cleaning supplies
 - d) Linen-including special items needed
 - e) Personal care items not in commissary
 - f) Arrange extra pest control treatment for just before strike.
 - g) Ensure first aid kit is well stocked.

ATTACHMENT #2

Utility Contingency Menu

No refrigeration, steam, or cooking gas – Day 1

Assumes that potable water is available for food preparation.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit or Juice	1 ea. or 1/2 cup
Dry Cereal	1 cup
Bread	4 slices
Peanut Butter	4 Tbsp.
Jelly	1 oz
**Milk - 2%	8 oz
Sugar Packet	3 @

Lunch

Cheese	(3 oz)
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz

Dinner

Ham	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz

** Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F. If milk is above 40° F, replace dry cereal with two more slices of bread and two more Tbsp. of peanut butter. Replace milk and sugar with fruit drink and one more jelly.

Utility Contingency Menu

No Refrigeration - Day 2

Assumes that potable water is available for food preparation. Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit	1 @
Hot Cereal	1 cup
Donut	1 @
Bread	4 @
Jelly	1/2 oz
Coffee	8 oz
Sugar Packet	3 @
Salt/Pepper	1 @

Lunch

Spaghetti	1 c
Meatless Sauce	1/2 c
Cheese	1 oz
Bread	4 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

Dinner

Peanut Butter	4 tbsp
Bread	4 slices
Jelly	1 oz
Chips	3/4 oz
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

Utility Contingency Menu

No refrigeration - Day 3

Assumes that potable water is available for food preparation. Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit	1 @
Hot Cereal	1 cup
Donut (or Coffeecake)	1 @
Bread	2 @
Jelly	1/2 oz
Coffee	8 oz
Sugar Packet	3 @
Salt/Pepper	1 @

Lunch

Nachos:

Refried Beans	3/4 c
Cheese Sauce (dry mix)	2 oz
Tortilla Chips	1 1/2 oz
Hot Sauce	1/2 oz
Canned Jalapenos (if available)	3 sl.
Canned diced tomatoes (drained)	1/4 c
Spanish Rice	3/4 c
Vegetable	1/2 c
Iced Cake	1 @
Beverage	8 oz
Salt/Pepper	1 @

Dinner

Tuna & Noodles (2 oz)	10 oz
Bread	3 slices
Vegetable	1/2 c
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

SAMPLE LOCKDOWN MENU

	DAY 1		DAY 2		DAY 3		DAY 4		DAY 5	
B	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @
R	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz
E										
A	Hard Cooked Eggs	2 @	Donuts	2 @	Hard Cooked Eggs	2 @	T. Ham / Cheese	2 oz / 1 oz	Donuts	2 @
K	Jelly	1 @	Jelly	1 @	Jelly	1 @	Jelly	1 @	Jelly	1 @
F	Bread	4 @	Bread	4 @	Bread	4 @	Bread	4 @	Bread	4 @
A										
S	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @
T	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
	Sugar	3 @	Sugar	3 @	Sugar	3 @	Sugar	3 @	Sugar	3 @

L	T. Ham/Cheese	2oz/1oz	T. Hot Dogs	2 @	Meatloaf	4 oz	T. Salami/ Cheese	2oz/ 1oz	Hamburger	3 oz
U	Chips	1 pk	Chips	1 pk	Chips	1 pk	Chips	1 pk	Chips	1 pk
N			Fresh Fruit	1 @	Fresh Fruit	1 @			Fresh Fruit	1 @
C	Fresh Fruit	1 @					Fresh Fruit	1 @		
H	Bread	4 @	Buns	2 @	Bun	1 @	Bread	4 @	Bun	1 @
	Mustard	1 @	Mustard	1 @	Catsup	1 @	Mustard	1 @	Mustard	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz
	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz

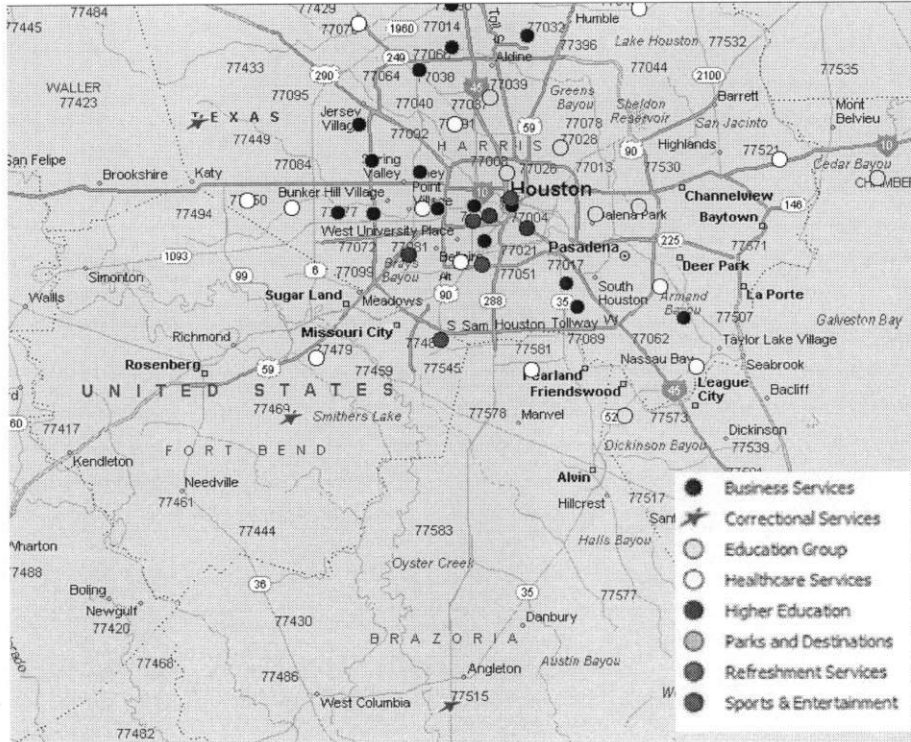
D	Country Pattie	4 oz	Fish Square	4 oz	Turkey	3 oz	Spaghetti & Mt Sauce	10 oz	Chicken Pattie	4 oz
I	Mashed Potatoes	1 c	Parsley Potatoes	1 c	Rice	1 c			Mashed Potatoes	1 c
N	Mixed Vegetables	1/2 c	Carrots	1/2 c	Peas	1/2 c	Green Beans	1/2 c	Greens	1/2 c
N							Tossed Salad	1/2 c		
E							Dressing	1/2 oz		
R	Bread	3 @	Bread	3 @	Bread	3 @	Bread	3 @	Bread	3 @
	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz

All entrée portions including casseroles are cooked weight measurements.
Side dish portions, including cooked cereals, starches, vegetables, salads, and puddings, are volume measurements.
Items which typically contain pork are poultry products unless indicated with an asterisk (*). Imitation cheese with calcium is used.

ATTACHMENT #3

To be determined in consultation with the Fort Bend County Jail, below is a sampling of kitchens in the Fort Bend County area that could support the Sheriff's Office in the event of loss of site.

ARAMARK PRESENCE IN FORT BEND COUNTY



**196
EMPLOYEES**

**\$9,881,300
IN PAYROLL**

CLIENTS IN FORT BEND COUNTY

Business Services Accounts

- Boeing
- JPMC

Correctional Services Account

- Fort Bend County

Healthcare Services Account

- St. Lukes Sugar Land Hospital
- Houston Methodist St. Catherine Hospital
- MD Anderson Cancer Center
- Methodist Sugar Land Hospital
- The Methodist Hospital

Sports & Entertainment Account

- George R. Brown Convention Center

Higher Education Accounts

- Abilene Christian University
- Austin College
- Baylor University
- Christ for the Nations Institute
- Hardin Simmons University
- Houston Baptist University
- Kilgore College
- Lakeview Camp and Retreat Center
- Lubbock Christian University
- McMurry University
- Midwestern State University
- Moody Library
- Panola College
- Paris Junior College
- Paul Quinn College
- Sam Houston State
- Southern Methodist University
- Southwestern Assemblies of God University
- St. Marys University
- Stephen F. Austin State University
- Sul Ross University
- SW Assemblies of God University
- Texas A&M International University
- Texas Wesleyan University
- Texas Woman's University
- Trinity University
- Trinity Valley Community College
- Tyler Junior College
- University of Houston
- University of the Incarnate Word
- University of Texas
- Victoria College
- West Texas A&M

ATTACHMENT #4

TRANSPORTATION

In the event of loss of site, Aramark would lease trailers, both freezer and refrigeration. Aramark would also lease a 14' truck to transport food from facility to facility.

In case of emergency, call:

PENSKE LEASING: 281-239-2976

- *Pest Control Plan- Detail how pests will be controlled delineating how, when and though what companies would be utilized. Pest control will have to be coordinated through Fort Bend County maintenance.*

PEST CONTROL

Pest management and treatment is not something Aramark takes lightly, and any interruption of the normal flow of an ecosystem can cause significant changes in the rest of that ecosystem—potentially negative changes. We have developed detailed indirect and direct strategies for treatment that are described below. It is Aramark's policy to institute a hierarchy of pest control that begins with the use of indirect and least toxic direct measures, and only becomes aggressive progressively if a pest situation warrants further action. In this way it is intended that minimal environmental impacts will result.

Indirect Suppression: The best suppression begins with modifying behavior. That is our goal wherever possible. Using indirect suppression, an area is modified to discourage pest occupation. This can be accomplished by treatments to remove food, water, or harborage areas by cleaning, scraping, landscaping modifications, and closing of access points or retraining of staff. Insulation of water and sewage pipes and repair of leaks will reduce available water for certain insects and rodents.

Changing human activity can also discourage pest activity. This includes increasing the frequency of trash removal, daily cleaning of food service areas, and education of Aramark staff on optimal sanitation practices. It is our priority to educate Aramark employees and visitors on the impact of unattended food. It becomes an attractant to many pests.

Aramark staff will advocate indirect suppression to discourage pest occupation by inspecting Aramark facilities and activities, and making oral and written recommendations based on those inspections. This information must be detailed on the facility log. Rudimentary maintenance, therefore, will take place even before specific problems are identified to avoid such problems.

Direct Suppression: When necessary, direct suppression tactics will be utilized to eliminate harmful impacts within the grounds. Direct treatment strategies involve the suppression of pest populations through various physical, biological, and chemical tactics. Treatment feasibility, efficacy, cost effectiveness, and the amount of time it will take to get below the action threshold will also be considered with these tactics. Prior to any Direct Suppression events, specialists will be consulted and must agree with treatment strategies. Documentation must also be obtained of the approval prior to any direct suppression taking place.

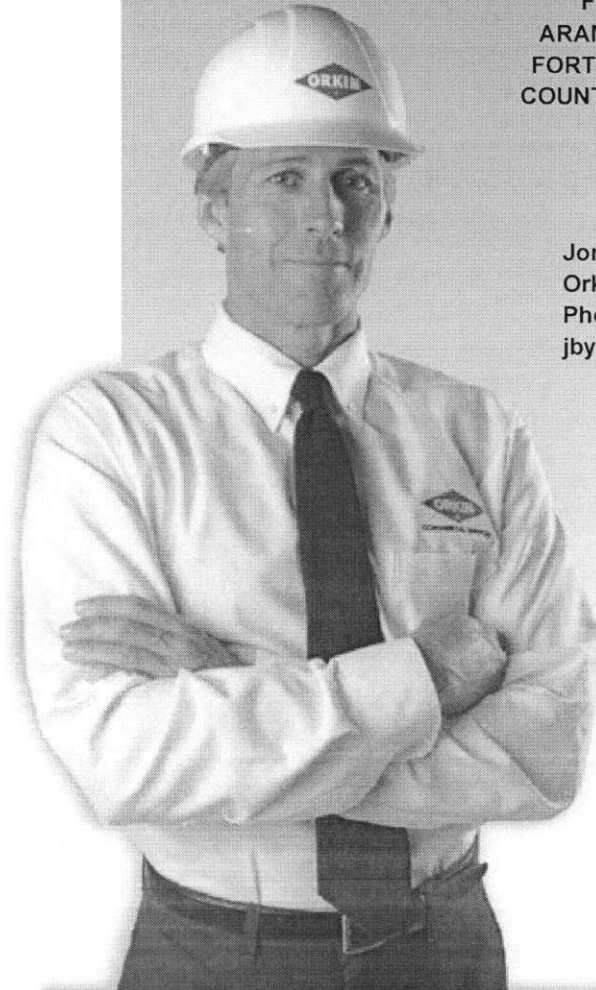
Aramark already has a national pest management program in place. Once each month, Orkin visits our properties to place and check spring traps and other on-site applications. We have not had any issues thus far with any of our facilities, due to good housekeeping practices.



COMMERCIAL SERVICES

SERVICE PROPOSAL

For
ARAMARK
FORT BEND
COUNTY JAIL



Jonathan Byers
Orkin Commercial Services
Phone: 2105448202
jbyers@rollins.com

Pests are more than a nuisance – they can compromise your establishment's hard-earned reputation. Orkin understands your need for highly effective pest management and we take a proactive approach to help keep pests out.

ORKIN IS A CERTIFIED



EDUCATION
PROVIDER



Orkin: Setting the Standard for More Than a Century

Founded in 1901, Atlanta-based Orkin, LLC serves more than 1.7 million clients through more than 400 locations across the world. With more than a century of experience in pest control, we have helped protect the reputations of thousands of businesses in North America. We strive to stay ahead of your pest control needs – and respond quickly if an issue does arise – helping you maintain a clean and pleasant establishment at all times.

Why Choose Orkin as Your Partner?

Our Commercial Pest Specialists have extensive experience and receive world-class training so they understand the unique challenges that you face.

- **National expertise** – We partner with you and provide unrivalled access to our national expertise and resources to help solve pest problems you might face.
- **Rapid, effective response** – Because pest problems can occur at any time, we provide fast, reliable and high-quality service to help you ensure your establishment is protected.
- **Breadth and depth of experience** – Our commitment and consistent nationwide service mean we deliver outstanding results, no matter where you are.
- **Security** – Orkin is bonded, and Commercial Pest Specialists are screened and randomly drug tested to allay security concerns.



2 of 12



Industry Involvement

We are actively involved in your industry so we can stay abreast of the trends and issues that affect your establishment – day in and day out. We support a variety of organizations through memberships and sponsorships, and collaborate with the Centers for Disease Control and Prevention (CDC).

Orkin is a proud member of :

- American Meat Institute (AMI)
- American Association of Meat Processors (AAMP)
- International Association for Food Protection (IAFP)
- International HACCP Alliance
- International Dairy Foods Association (IDFA)
- Food Marketing Institute (FMI)
- National Restaurant Association (NRA)
- National Association of Residential Property Managers (NARPM)
- Building Owners & Managers Association (BOMA) International
- International Facility Management Association (IFMA)
- National Apartment Association (NAA)
- American Hotel & Lodging Association (AH&LA)
- National Association of Black Hotel Owners Association (NABHOOD)
- Asian American Hotel Owners Association (AAHOA)
- Association of Zoos & Aquariums (AZA)
- Professional Retail Store Maintenance Association (PRSM)
- National Environmental Health Association (NEHA)





Our A.I.M. Approach to Pest Prevention

Committed to Being Environmentally Conscious

Following the latest best practices in Integrated Pest Management (IPM), Orkin prefers using non-chemical approaches to control pests, such as mechanical traps and sealants, to help prevent pests from entering and infesting your establishment. We also use target-specific treatments that zero in on specific pest problems and help minimize any hazard to people, property or the environment.

Orkin's IPM approach is a collaborative and ongoing cycle of three critical activities:



Assess

First we inspect, identify, and evaluate all the underlying reasons pests infest your establishment.

Comprehensive inspections

We detect any sanitation issues or structural conditions conducive to pests.

Identification of pest activity

We examine and report any evidence of pest infestation.

Risk evaluation

We consider your establishment's design, geography and any conditions conducive to pest activity.



Implement

Your Orkin Commercial Pest Specialist continually works with you to develop a customized solution to suit your establishment's unique needs.

Focus on prevention

When we can, we start with exclusion, sanitation and other non-chemical options.

Environmentally responsible

If a product is needed, your Orkin Commercial Pest Specialist selects the most effective treatment with the least impact on the environment.

Sanitation consultation

Your Orkin Commercial Pest Specialist will consult with you to make sure your cleaning, maintenance and exclusion efforts make a real impact on potential pest "hot spots."

Monitor

Ongoing Monitoring

During regular service inspections, your Orkin Commercial Pest Specialist monitors for signs of pest activity, looks for pest-friendly conditions and helps make sure your program is working.

Documentation and Communication

After each service, your Orkin Commercial Pest Specialist documents all services performed, pest activity and any recommendations.



Partnership Roles & Responsibilities

Orkin knows from experience that the most successful pest management programs are true partnerships between our Commercial Pest Specialists and our client's management and staff. By working together to fulfill the roles and responsibilities outlined below, we can make your Orkin IPM program as effective as possible, day in and day out.

Orkin Commercial Services

1. Provide service to your establishment a minimum of 1 time per month. In the unlikely event that additional services are necessary between regular visits, they will be provided at no additional cost.
 2. Perform a comprehensive inspection during each scheduled visit and determine appropriate treatment methods.
 3. Provide a written Service Report after each regular visit, which will describe any deficiencies in housekeeping, maintenance or sanitation that could promote pest problems. Recommendations will be made for correcting these deficiencies and submitted to you.
 4. If necessary, carefully select and apply least-hazardous pesticide formulations in accordance with federal, state and local regulations and label instructions. Copies of labels and Material Safety Data Sheets (MSDS) will be housed on-site for your reference.
 5. Your Orkin Account Manager will visit your establishment within 60 days of your initial service to review your program and ensure it meets your expectations.
-
1. Make the premises available for service at the specified time and ensure that all areas are accessible for inspection and treatment.
 2. Prepare your premises for service according to the agreed upon conditions to ensure protection of your property from contamination.
 3. Promptly correct deficiencies noted on the written reports provided by your Orkin Commercial Pest Specialist. This is critical to ensure the integrity of your IPM program.
 4. Train your employees to conduct routine cleaning processes that do not disturb, remove or contaminate the control methods placed by your Orkin Commercial Pest Specialist (or, Orkin can provide training to your staff upon request).
 5. Designate one or two employees to report all pest sightings in a logbook for your Orkin Commercial Pest Specialist to review during each visit.



Standards of Performance

To effectively prevent and manage pests at your establishment, your Orkin Commercial Pest Specialist will adhere to the Standards of Performance outlined below as part of your IPM program.

1. METHODS OF CONTROL

A. Non-Chemical Techniques

1. **Glue boards/sticky traps** of varying types may be used to trap crawling insects and rodents for the dual purpose of monitoring and control. They will be positioned in areas most likely to be frequented by pests, yet placed so as not to interfere with operations. All placements will be recorded on a detailed site diagram.
2. **Pheromone traps** may be deployed as needed and as defined by the scope of service agreement to monitor insect populations.
3. **Mechanical traps** of various types may be used as needed to monitor and/or control rodents. Each station will be mapped on a site diagram.
4. **Ultra-violet light traps** (if required) (0) may be used to trap and monitor various flying insects. These traps will be checked 0 and serviced as needed according to the scope of service agreement.
5. **Vacuums** may be used as needed to remove insects and any debris that might serve as an insect food source.
6. **Foam sealant or caulking** may be used to close openings that can be used by pests, either as harborages or entry points.

B. Chemical Techniques

1. **Pesticides**, if needed, will be applied in accordance with individual product label instructions and only when non-chemical methods have been ineffective or are inappropriate. Materials will be selected from a list of preferred products offered by Orkin or from a facility-approved list developed in consultation with Orkin. Copies of product labels and MSDS will be provided.
2. **Rodent baits** will be used in enclosed bait stations on exterior locations of the facility, such as the building perimeter and fence line. Bait stations in all exterior locations and other areas that are accessible to children, pets or non-target wildlife will be of a tamper-resistant variety.



2. SERVICE PROCEDURES

A. Exterior Locations

1. Insect and Crawling-Pest Control

As part of Orkin's Perimeter Defense System, baits or seasonal residual insecticide applications will be made as needed in specific, targeted areas around the immediate exterior of the facility. These areas might include door frames, window frames, exhaust fan ports, loading docks and foundation walls. Care will be exercised to prevent drift of materials into the facility or landing on surfaces, such as door thresholds, that might allow them to be picked up on shoes or wheels of equipment and be transported inside the facility. The Perimeter Defense System also will include the use of exclusion techniques. Orkin always considers appropriate non-chemical methods of control before utilizing chemical options.

2. Rodent Control

Orkin will install and maintain a supply of weatherproof and tamper-resistant rodent bait stations around the exterior of the facility in locations such as fence lines, building perimeters and other areas likely to be attractive to rodents. The bait stations (**exterior rodent stations owned by**) will be anchored in place. Each bait station will be serially numbered to correspond with a site diagram that notes its location. The stations will be inspected **monthly** to monitor for rodent activity and to ensure that rodent bait remains fresh. Orkin will dispose of any rodent remains – client staff should not attempt to remove or disturb bait stations or their contents.

B. Interior Locations

1. Insect and Crawling-Pest Control

The primary control measures on the interior of your facility will be visual inspections and monitoring devices. During each service visit, your Orkin Commercial Pest Specialist will inspect for conditions conducive to pest infestations and report any needed repairs or maintenance and sanitation issues.

To monitor pest activity, glue traps may be used on floor areas where crawling pests are likely to frequent, and pheromone traps may be used for insects. All traps will be inspected **monthly** and the information kept on an accumulative log sheet to show increases in numbers of insects trapped. The results of the trap catches and visual inspections will largely determine what course of action is necessary to prevent an infestation.



Control measures may include physical removal of pests and infested materials, sealing cracks and crevices, and bait application. In the event that baiting and trapping fail to achieve an acceptable level of control, Orkin may use other measures (*identified in Sections 1A and 1B above*) as needed in specific, targeted areas within the facility.

2. **Rodent Control**

A combination of single-catch and multiple-catch mechanical traps may be placed in areas most likely to be used as runways by rodents, serving as a monitoring and control measure. Your Orkin Commercial Pest Specialist will determine the types of traps used based on an inspection of your facility. Baits will not be used in public areas inside the facility.

Rodent devices (**tin cats owned by**) may be placed along walls or in other areas that rodents might use as runways. All such rodent devices will be serially numbered, mapped on a building site diagram and maintained **MONTHLY**. Orkin will dispose of any captured rodents or rodent remains – client staff should not attempt to remove or disturb trap contents. Traps must remain accessible for service by Orkin at all times.

In the event that baiting and trapping fail to achieve an acceptable level of control, Orkin may use other measures (*identified in Sections 1A and 1B above*) as needed in specific, targeted areas within the facility.



COMMERCIAL SERVICES

Quality Assurance

We back our service with Orkin's Quality Assurance program, which guarantees your pest management service meets Orkin's high quality standards – and your own.

ISO 9001:2008-Certified Corporate Compliance Audits

Orkin employs a National Quality Systems Team, which utilizes an ISO 9001:2008 certified review process to ensure your complete satisfaction. Close monitoring by the ISO Certification Process reinforces Orkin's documented quality management processes and strict regulatory compliance. (Orkin's audit process is certified to be in conformance with ISO 9001.)

Orkin also has an independent Pest and Termite Control Quality Assurance Department that regularly audits the services provided by our branch locations to ensure they meet the Orkin standard. These audits include:

- On-site Safety & Regulatory Review
- Vehicle Safety Inspections
- Service Equipment Inspections
- Administrative Review
- Personnel Training Requirements
- Client On-site Service Inspections
- Service Standard Adherence (Orkin, AIB International, FDA, USDA, etc.)





ORKIN COMMERCIAL SERVICES TRIPLE GUARANTEE

2x24 Response Guarantee

When you see a pest, you need service right away – 365 days a year. Orkin makes it easy with a direct priority line to our national customer service department and to your local branch. We'll respond to your request within 2 hours and if needed have someone on-site at your property within 24 hours – guaranteed.

Reimbursement Guarantee*

Should your company be fined by a regulatory agency due solely to a pest infestation, Orkin will reimburse you for the amount of those fines that are paid.

360° Satisfaction Guarantee

With Orkin, your satisfaction is guaranteed on all sides with three unique 60-day guarantees.

- **60 days complimentary service if you're not satisfied with the way we begin our service** – After you choose Orkin, we provide a 60-day guarantee of our service. If you're not satisfied after the first 60 days, we reimburse you in full.
- **60 days complimentary service if you're not satisfied at any time thereafter** – At any time, if you are not completely satisfied with results of your regularly scheduled service, Orkin will provide complimentary service for up to 60 days until you're satisfied.
- **60 days complimentary service by another provider if you're still not satisfied** – If you are still dissatisfied after 60 days of Orkin's complimentary service and you wish to cancel our service, we will pay for the first 60 days of regular service by another provider of your choice.

**See Agreement for Details.*



Pricing Summary

Services & Products	Service Frequency <i>Enter (1x, 2x, etc.) per (day, week, month, or year)</i>	Total Annual Investment
Insect & Rodent Control – in accordance with IPM principles	Initial Month	\$450.00
Insect & Rodent Control (twice monthly)	Twice Monthly	\$300/Month

¹ including investment of equipment.

² Quote excludes tax and replacement cost of pest control equipment.

What You Can Expect from Your Orkin Service

We pride ourselves on open, ongoing communication with you and your staff to set the stage for successful service. If you choose Orkin, in addition to the world's best pest control, you can expect:

- Checklists and other educational resources that can be downloaded from Orkin University to help you and your staff learn how to help prevent a pest problem at your establishment.
- Comprehensive documentation of all services provided, including written reports and recommendations that are reviewed with your designated representative following each regular service visit.
- Pest control materials including all forms of monitor boards, insect light traps and product formulations, as required.
- Full insurance protection with personal liability and property damage to a limit of \$10,000,000.

Other Services

Orkin offers additional services not included in this proposal. We would be happy to submit a proposal for additional services upon request.

- Bed bug control
- Bird control (baiting, netting, exclusion)
- Fly control (service, fly light rental)
- Orkin Actizyme™ cleaning solution
- Orkin-Therm insulation
- ULV treatments*
- Orkin DryZone*
- Wildlife control (groundhogs, skunks, etc.)
- Mosquito control
- LeafStopper gutter protection

*Where available

- *Descriptive Literature- Illustrative or descriptive literature, brochures, specifications, drawings, diagrams, etc., that provide additional Respondent/product information with regard to issues addressed in other areas of the Respondent's proposal.*

TECHNOLOGY ADVANCEMENTS

Aramark offers continuous innovation in our food service technology using our extensive depth of clients, including stadiums and arenas, universities, healthcare, and other business worldwide. Our technology feeds the food management process to ensure that we plan the best meals for our clients, ensure the right product is available when we need it, produced and portioned with superior standards, and continually analyzed to ensure we learn, evolve, and grow. While our systems continue to lead the industry, we follow a quote made famous from IBM "... nothing succeeds like success and nothing fails like it either."

PRIMA®: Production Management System

Purchasing, inventory, and accountability are all aspects of the overall process of food production. Only by determining the right amounts of raw products to serve a certain dish can purchasing be efficient and cost effective. Only by knowing menus in advance can inventory be controlled. And only by making adjustments based on proper monitoring can future production be accurate.

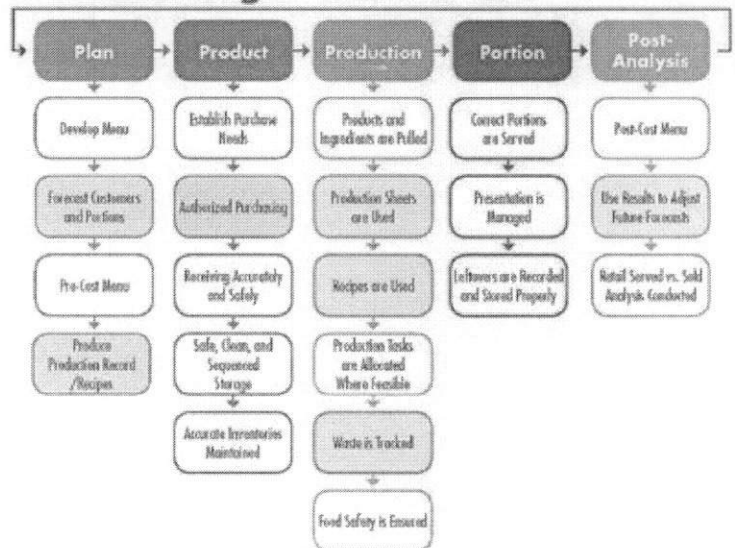
This process, from planning the menu to serving each dish, is governed by PRIMA, our production and forecasting system. With a database of more than 10,000 recipes and manufacturers, and USDA-profiled ingredients, PRIMA provides recipes, purchasing requirements, invoice processing, preparation steps, and a nutritional analysis for each meal we serve.

The Basics of PRIMA

PRIMA integrates all aspects of food production into one system for day-to-day patient and retail services. PRIMA is applicable to any type of manual food service component. The system has the built-in flexibility to modify existing procedures when necessary.

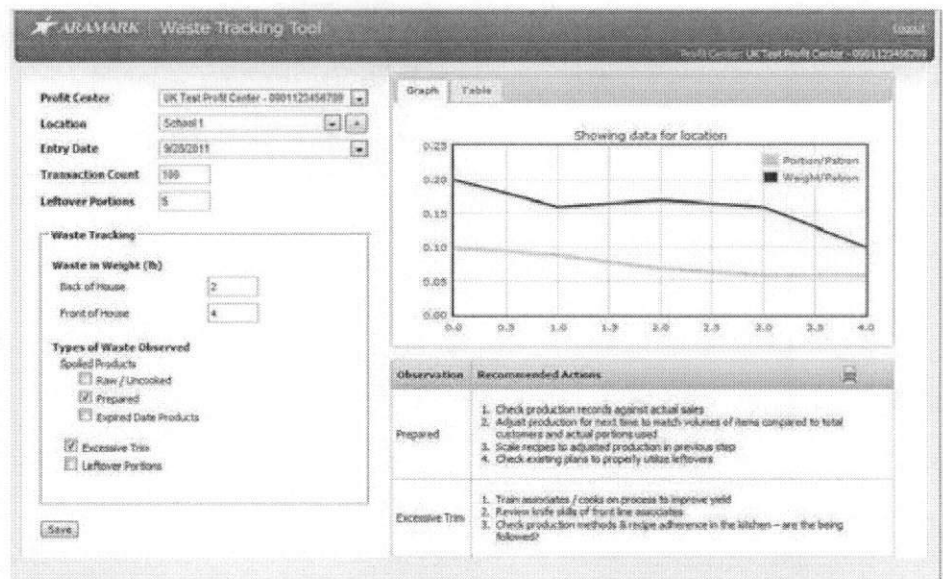
PRIMA menu planning is cyclical: Each step leads to the next. As the entire cycle is repeated, information gained for subsequent planning improves the quality of the menu, food, and service, and the effectiveness of the controls.

Food Management Process



Flush out Food Waste

Reduction of food waste is directly related to avoiding overproduction of menu items. Made-to-order meals at each zone, daily food production records, and both pre- and post-service briefings with all of our team members to ensure a consistent message is delivered on this important subject. We are responsible for accuracy in this area in order to achieve our operational and financial objectives.



As professionals in the managed services industry focused on the exceptional delivery of food and beverage each and every day in more than 50,000 client locations, we know that there are two key types of waste that must be managed at all times—food waste and environmental waste.

We will also evaluate all surplus food at the end of each week and can arrange for a weekly pickup of these items. As part of our food production system, we track surplus food. This report will be our monitoring tool used by the chef to manage this program.

SMART Temp Technology from CBORD

Aramark uses not just insights and innovation from the corrections space, but given our wide scope of services and organizational model, we are able to identify technology used in other industries such as healthcare, higher education, and even our stadiums and arenas. To ensure we have the best technology to improve the food production process, we are set to utilize SMART Temp technology that is currently deployed in our more than 500 plus colleges and universities, including Fort Bend County locations The University of Texas at San Antonio, Trinity University, and St. Mary's College.



SMART Temp Overview

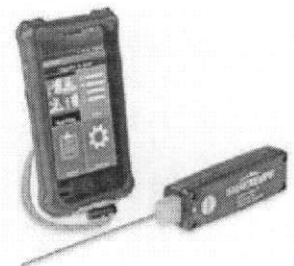
SMART Temp is a wireless temperature management solution that provides continuous protection at an exceptional value. The system easily integrates with Foodservice Suite® (FSS) or NetMenu® to provide an efficient way to check and record food temperatures. In addition, you can easily monitor refrigerators and freezers, thereby preventing food losses without the need for frequent staff checks or filling out documentation.

Benefits

- Ensure food safety and efficiency with trackable temperature logging direct from the device
- Prevent food losses from equipment failure with freezer and cooler temperature monitoring
- Allow staff to monitor temperatures throughout every phase of the food production process
- Wireless capabilities allow for real time transmission to our secure website for immediate action

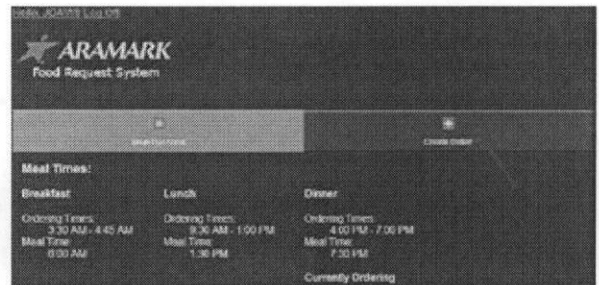
Use within Fort Bend County

- Both production kitchens and the ODR will have SMART Temp devices at all times to monitor both kitchen equipment and food in trays or on display
- Delivery staff will also carry a device with them during the delivery process to monitor and record temperatures on trays and in the Chuckwagon delivery unit.



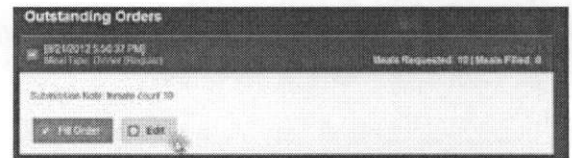
ARAMARK FOOD ORDERING APPLICATION

A key to maintaining an efficient food ordering operation is to not just control and leverage purchases but to control production logistics. Correctional facilities nationwide are constantly looking to control waste, and Aramark knows 45 percent of all waste is controllable. Twenty-two percent of that 45 percent is from unserved meals, and unserved meals drive excess ordering which also produces waste.



Aramark has developed the first ever electronic ordering application allowing the officer of each individual living unit to provide an accurate count of every meal type needed for his area of responsibility.

We know that scheduling can change, so we have developed this system to allow officers and staff to amend an order after it is placed prior to the deadline. Should a living unit have some new inmates, or have an inmate with a new specific dietary need, the software can be easily accessed allowing the officer to edit a previous order. There is also a section for the officer to comment regarding the change should the facility need a record of why a specific change occurred. All completed orders identify the officer that placed the order and then time the order was placed for additional tracking.



The kitchen leadership will be able to amend the standard orders for that area each day before production begins allowing each living unit to receive exactly the meal type needed... nothing more. Additionally, our software allows us to build insights on number of meals and meal type to more accurately project product orders, further driving down waste.



Once each order is completed and submitted through the technology, Aramark takes over through the production part of this software. The Food Order Application will allow the officer to enter the meal counts for each serving for the current day. The requests will then be opened by the chef through a PC located in the kitchen. Here, the chef will be able to update the meal counts for the day's servings.

Meal orders are categorized by breakfast, lunch, dinner, and snack so officers can place an entire day's order at one time most convenient for them. Remember they have the ability to amend an order prior to the ordering deadline so this creates much more efficiency and allows your officers an opportunity to manage this task quickly and accurately to resume the core responsibilities of their job.

Aramark staff will confirm received orders and the system ensures that all meals are processed "as ordered" by the staff

and sent into our PRIMA software for calculations of ingredients and production. In the image above you will see that it clearly shows the location, type (breakfast, lunch, dinner or snack), and time that we filled the order. Our system is designed that if we change the number of orders filled, a comment must be logged into to identify why a change was made. This does occur today and the most common reason for change is a last-minute call from an officer stating an inmate was released. This ensures that we fill exactly what we are told to, and if a change did occur which was not logged into the order process, that we have a clear audit trail.

Outstanding Orders

Outstanding Filled Orders

[8/23/2012 3:54:38 PM]
Meal Type: Dinner (Regular)

Meals Requested: 48 | Meals Filled: 48

Reporting Functionality

Upon installation and deployment of this software, Aramark will work with the County to assign user rights, which enable or restrict officers and staff into each part of the system. This reduces the opportunity for ordering and production errors while also providing staff the opportunity to review order history for audit purposes. Staff has the opportunity to segment data into different meal types and search by a specific date range.

All reports are available for printing or downloadable to Microsoft Excel for further analysis which will be covered during the training and deployment phase from our dedicated IT team.

Where Food + Tech Connect

Technology plays an increasingly vital role in the food industry, helping to make consumer experiences in the marketplace better, faster, and easier. We're always looking for ways in which we can activate technology to grow and sustain our service offerings. But the benefits of our technology go beyond devices and systems to personalize food and health through targeted communications, promotions, and enriched service offerings.

Your Associates Want:

Useful technologies that make their consumer experiences better, faster, and easier ✱

Our Technology Delivers:

- Web-enabled applications
- Social media platforms that engage
- Online menus and digital menu boards
- Platforms tailored to your associates' individual focus on health and wellness
- Digital coupons
- Customized reward systems based on individual preferences and dietary needs
- Line buster technologies like Mobile POS tablets, kiosks for ordering, and unattended checkout lines

TECHNOLOGY

Let's Get Technical

We use technology to reach people both online and offline to connect them to an even greater food experience. For many shoppers, high-tech adds to personalization with suggested purchases and targeted offers based on their histories in the café. This high-tech meets high-touch approach delivers warmth and friendliness to enrich the customer experience at all touchpoints.

Our core technology features:

- Customized **activATE** website
- Performance management Dashboard
- Café Rewards email loyalty program
- PRIMA® Food Production System
- POS

à la Carte technology features, available upon request:

- Digital menu boards
- Desktop and mobile ordering
- Text messaging
- Social media platform
- Handheld checkout
- Mobile payment
- Self-checkout/kiosk ordering

We are proud to have been named to *InformationWeek's* List of Top Technology Innovators Across America for 10 years running.

Customized Café Website

Your customized café website will feature a chef's blog, calendar of coming events, a sign-up form to grab the last spot for this weekend's farm tour, or the ability to download that great vegan gnocchi recipe you had for lunch today. Guests can subscribe to our eClub and receive the daily blog and special coupons and offers. More than 41 percent of Gen Y and 30 percent of Gen X age groups subscribe to restaurant newsletters and email offers.



Café Rewards Club

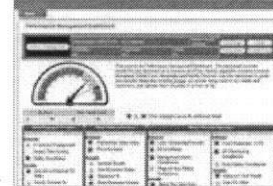
Café Rewards Club, our email loyalty club, rewards your associates with coupons and giveaways, invitations to special tastings, and ready access to health and wellness news. Guests opt-in with their email address and immediately receive exclusive special offers, discounts, and news about the latest promotions delivered right to their inbox. The offers are designed to drive behavior-based outcomes like rewarding with better-for-you products.

Membership has its benefits. Your associates can earn healthy rewards for making healthier choices at the café like fresh whole fruit and bottled water with qualifying purchases, and a free birthday treat, because everyone needs a little indulgence every now and then.



Performance Management Dashboard

We deliver on the services we propose by supporting our financial partnership with cutting-edge technology and reporting systems that will provide you with weekly P&L statements; analysis; and monthly, quarterly, and annual reporting, projections, and budget analysis. This is the type of high-tech gamechanger we constantly employ to build world-class business dining operations with our clients.



The dashboard is interactive—clicking on a stoplight opens a new page, with detailed information on the metric (definitions, calculations, thresholds, links to source systems where available) and the corresponding results for your **activate** Café.

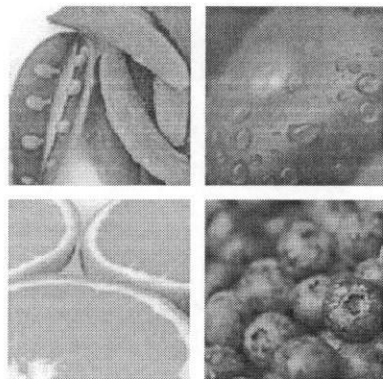
KEY FEATURES OF PERFORMANCE MANAGEMENT METRICS DASHBOARD ALLOW YOU TO:

- View an at-a-glance display of a common set of metrics used across the global enterprise to measure performance.
- Align your **activate** Café with our "Win as One" model to have the most engaged people, be the most valued partner, and be the most efficient operator.
- Measure our performance for you in each of our key focus areas: Our People, Our Clients & Customers, Food & Labor, and Financials.
- Draw focus to the areas of the business with the most opportunity (i.e., red lights).
- Provide a balanced approach to assessing the business through a one-page summary of various metrics and financial results, both through behavior and result metrics.
- Highlight the importance of measuring process and behaviors, ultimately leading to improved results.

TECHNOLOGY

PRIMA Food Production

Our proprietary PRIMA food production system offers robust nutrition information, making it easier for chefs to prepare balanced meals and keep our guests informed on nutrition and dietary needs. The PRIMA application provides an integrated food production environment that controls the entire process, from supply chain through post-menu analysis.



Point of Sale (POS)

Having the right point of sale in the café is almost as crucial as the food itself. Inefficient payment processes are the leading contributor to lost sales. Our customers expect fast, accurate tenders with a choice of payment options.

WHILE WE WORK DIRECTLY WITH YOU TO DETERMINE THE POS SYSTEM THAT BEST SUITS YOUR NEEDS, OUR HARDWARE PLATFORMS INCLUDE THE FOLLOWING OPTIONS:

Credit/Debit—Previously unheard of for smaller transactions, especially in the food retail space, credit/debit is now almost the price of entry. Several key events transpired to enable ubiquitous acceptance. The credit card industry decided to go after the small ticket sales by eliminating the signature requirement on amounts less than \$25, and the availability and attractive price of broadband connectivity, along with POS equipment manufacturers' ability to integrate all the equipment, has made it possible for cashiers to accept cards without slowing down the lines.

Payroll Deduction—Many clients provide the convenience of payroll deduction for their associates using the on-site restaurant. We support this form of payment, and we work with your payroll, IT, and security groups to configure the right solution for you.

WHERE IS ARAMARK GOING...

RFID - Just like the turnpike systems that speed cars through without stopping, we partner with companies that provide this technology. Customers receive an RFID badge that they fund, at their convenience, and then simply wave at the register for payment.

Sharp UP-700 -Years of experience and analysis have demonstrated to us that most of our accounts gain maximum productivity and efficiency on the Sharp UP-700 platform with integrated high-speed credit/debit card readers. This platform is very reliable and costs a fraction of a comparable touch-screen-based system. The Sharp platform can be networked to a back-office PC capable of running POS software that facilitates automatic polling and programming functions.

MICROS and Infogenesis - High-end POS systems that combine elegant touch-screen cashier stations with sophisticated back-end, server-based administration and reporting systems. These high-end systems are especially suitable for more complicated environments, since they have more integration requirements than normal. They also create a very sleek appearance.

Cashless Vending - We recognize the importance of providing payment choice and associate benefits. Sometimes it's the small things that count. We have partnered with industry-leading vending machine companies to provide integrated credit card readers on the machines. It's a turnkey solution that can even be added to the existing vending equipment already on your site.

Reporting and Analysis - POS systems aren't just for cash controls and sales reporting. We harvest the information from every transaction and store it in our data warehouse for reporting and analysis. This analysis is crucial to help guide marketing efforts and provide culinary feedback. We can even provide reporting that helps determine the best service hours and most effective pricing methodology.

Having the right point of sale
in the café is almost as crucial
as the food itself.

Text Message Feedback

Thumbs the word! Our instant text message feature allows guests to give us instant feedback. Texting is especially hot with Gen Y, and when we launch this service on college campuses, we receive 200-1,000 texts each day. Our responsiveness helps drive the engagement right back to the café, where we also post the texts and our responses direct to video monitors in the café and online.

It is great to have a fun and vibrant café to meet my coworkers for lunch or a work meeting. Thank you for the awesome transformation.



Handheld Checkout

Wireless and portable checkout solutions provide the shopping convenience consumers want and the built-in investment protection you need. We attract customers and keep them coming back by incorporating a wireless POS that allows captures and transfers data in real time, while eliminating the expense of traditional cash registers. This is the perfect solution for high-volume cafés to minimize time waiting in line, speed up transactions, and maximize the guest experience.



Self-checkout/Kiosk Ordering

Self-checkout not only saves retailers in labor costs; it is a value add for guests by making the shopping experience faster and more convenient.

Self-checkout and kiosk ordering systems can help you build and maintain strong consumer loyalty by delivering a superior retail experience to your customers. Our highly reliable self-checkout technology gives consumers and retailers more choice and flexibility.

- **Pre-Fund, Purchase, Save.** Guest Express is a new way for guests to pay for purchases at your café. It is a speedy, convenient, and secure alternative to cash.
- **Fund manually or automatically.** Pre-fund your GuestExpress tag online with your credit/debit card or bank account.
- **Just Tap and Go.** Make a purchase by waving your GuestExpress tag over the reader at the kiosk or register.
- **Earn Bonus Bucks for your visits to the café.** Save money by purchasing with GuestExpress instead of your credit/debit card.

Our highly reliable self-checkout technology gives consumers and retailers more choice and flexibility.



Desktop and Mobile Ordering

Imagine being able to sit at your desk or in a meeting and quickly place an order for your favorite half-caff soy vanilla latte and pay for it online, so you have more time to sip and savor it when you pick it up, avoiding the lunch rush at the same time. Last meeting running into lunch? Use your smartphone to order from the boardroom, elevator, or any other location.

Desktop and mobile ordering help to increase participation and improve the overall customer experience.

Our mobile storefront is powered by GoPago to:

- Enable customers to order and pay from their smartphone before arriving at the café.
- Make habitual orders more convenient for customers.
- Promote and measure participation with personalized offers.

**MENUS
PRODUCTS
AND SERVICES**
ORDER AT YOUR FINGERTIPS



It works in 5 easy steps:

- 1 Upon launching the application, the customer will see a list of venues closest to their location. The customer selects merchant.
- 2 The customer arrives at Merchant Mobile Storefront to place an order. Once inside, the customer can browse special offers, view a full menu, popular items, and business information.
- 3 Before advancing, the merchant displays an upsell for a food item. This functionality can be configured by the venue to display optimal product suggestions.
- 4 The customer is prompted to select standard modifiers just as a cashier would. As the customer selects his or her desired modifiers, the total item price is updated.
- 5 The customer finalizes the transaction and is quickly on his or her way to enjoying the purchase.

An Innovative Dining Solution

Seamless offers a cost-effective alternative to in-house dining with access to your favorite local restaurants for breakfast, lunch, dinner, conference dining, and special event catering. This innovative cashless solution is ideal for both a free and non-free lunch program, and even for overtime or weekend meals.

This web-based system, accessible at www.seamless.com, gives your associates easy access to the best local restaurants, caterers, and other service providers, while providing Fort Bend with a single electronic invoice for all purchases. Seamless links companies to a network of the best local restaurants, caterers, florists, gift-basket purveyors, and other providers.



Ideal Solutions for Companies That

- Allocate the cost of food orders to clients, projects, deals, or departments.
- Have associates that order food, gifts, and other items to the office.
- Pay for associate overtime meals or working lunches.
- Order catering for meetings or special events.
- Place a daily group order.
- Purchase cakes, champagne, flowers, and other items for office events.
- Desire to enforce business rules.
- Seek to enhance workplace productivity.
- Look to expand dining options for associates.
- Work to optimize the profitability of an in-house dining facility.
- Order pantry items and supplies, such as coffee, sugar, milk, and napkins.

Your Associates Want:

As your dedicated associates put in nights and weekends at the office, **activate**'s partnership with Seamless offers a comprehensive, easy-to-use web-based solution that connects them with the best restaurants in town and automates all purchasing processes. You'll enjoy greater budget controls and 38 reporting tools. Your associates will enjoy a valuable perk that lets them stay focused on work, not ordering food.

Social Media

A smart workplace policy on social applications is one that supports associates' natural inclination to use social applications intelligently while still ensuring your company is safeguarded from security risks and loss of productivity. **activate** opens up opportunities for your business to leverage your associates' desire to collaborate with each other online.

We'll create a new Facebook page and propose additional social media platforms designed to provide information, advertising, and special promotions to "fans" and "followers" of your **activate** Café that enhance the guest experience overall and provide our guests with the ability and mobility to interact with your brand and services on the go.



The Road Ahead

As technology continues to evolve so will Aramark to ensure we are uncovering opportunities where technology can address key categories such as:

- Quality
- Production/Costs
- Accountability
- Menu Improvement

Aramark is committed to utilizing insights from our clients in an upcoming research study and combined with our inmate focus groups nationwide to enhance the quality while achieving the costs necessary to support your budgets and creating efficiencies in the system. In 2015, you will see new dashboards in both food and commissary that will create predictive models and insights on where opportunities exist in our system.

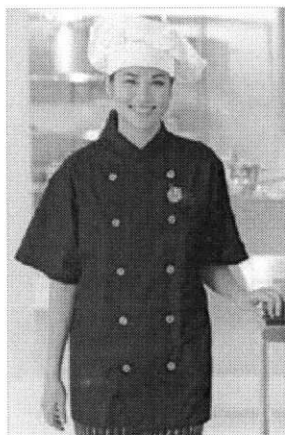
UNIFORM POLICY AND EXAMPLES

Aramark provides a minimum of three sets of uniforms for each employee. Employees are required to clock-in in uniform, complete with name tag and appropriate hair restraint and hat.

As a diversified outsourcing company, Aramark works in conjunction with Aramark Uniform Services to ensure that all of our dining service employees receive high-quality, well-maintained uniforms at the best value possible.

Please see the examples shown on the next few pages.

Food Service Apparel



LIGHTWEIGHT CHEF COAT
STYLE 2907

- Keep your chef cool in the kitchen
- Handy pocket on sleeve and side vents for easy movement

Imported. 3.3-oz. 65% polyester 35% cotton.
Machine wash, dry. Colors: Black and White.

XS-XL	\$14.99
2XL-3XL	\$18.99
4XL	\$22.99

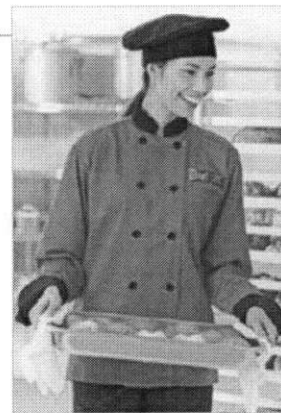
Black White

ARAMARK CLASSIC CHEF COAT
STYLE 2924

- Double-breasted front features a reversible closure
- Handy left chest and sleeve pockets

Imported. 6.6-oz. 65% polyester/
35% cotton. Machine wash, dry.
Colors: Black/Black, Cinnamon/Black,
Red/Red, White/Black.

XS-XL	\$17.99
2XL-3XL	\$22.99
4XL-5XL	\$27.99



ARAMARK DOUBLE-BREASTED CHEF COAT
STYLE Z128

- Easy-care fabric resists wrinkling, fading and shrinking
- Convenient left chest pocket

Imported. 7-oz. 100% polyester.
Machine wash, dry. Color: White.

XS-XL	\$11.99
2XL-3XL	\$15.99
4XL-5XL	\$19.99

ALSO SHOWN:
COTTON CHEF CAP
STYLE 1648

- Breathable cotton keeps you cool
- Elastic back for the perfect fit

Imported. 100% cotton. Color: Black.
One Size \$8.95



COOLMAX® CHEF CAP
STYLE 2573

- Pulls moisture from your scalp
- Terry cloth sweatband

Imported. 100% Dupont CoolMax®
terrycloth sweatband. Color: Black.
One Size \$12.99



PHONE 800-888-0501

ONLINE ARAMARK2ARAMARK.COM

CA-19A-12



CORRECTIONAL SERVICES

Food Service Apparel

Men's



Women's



WEARTUFF™ PIQUÉ POLOS

STYLE 11138 MEN'S SHORT-SLEEVE

STYLE 12238 WOMEN'S SHORT-SLEEVE

- Generous cut for a roomy fit
- Soil-release finish keeps you looking fresh all day

Imported. 6.5-oz. 60% cotton/40% polyester. Machine wash, dry.
Colors: Black, Burgundy, Cobalt, Green, Red, Royal and Charcoal
(Men's only).

S-XL \$12.99
2XL-3XL \$16.99

Black	Burgundy	Cobalt	Green
Red	Royal	Charcoal Men's only	

WEARGUARD® ULTIMATE
OXFORD WORK SHIRTS

STYLE 1400 MEN'S LONG-SLEEVE

STYLE 1401 MEN'S SHORT-SLEEVE

STYLE 1405 WOMEN'S LONG-SLEEVE

STYLE 1406 WOMEN'S SHORT-SLEEVE

- Wrinkle and stain resistant
- Generous fit and back box pleat
- Button-down collar, left chest pocket
and extended tail that stays tucked in

Imported. 4.3-oz. 55% cotton/45% polyester.
Machine wash, dry. Colors: Indigo Blue,
Light Blue and White.

Long-Sleeve Styles:

S-XL \$17.99
2XL-3XL \$21.99

Short-Sleeve Styles:

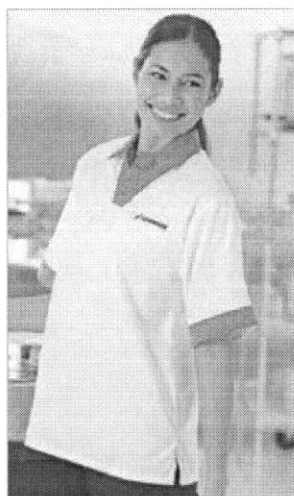
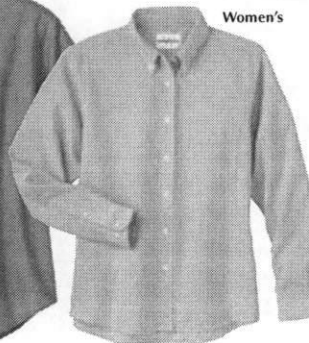
S-XL \$16.99
2XL-3XL \$20.99

Indigo Blue	Light Blue	White
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Men's



Women's



CONTEMPORARY GRIPPER SHIRT

STYLE 2974

- Unisex fit
- Contrasting check collar and cuffs

Imported. 65% polyester/35% cotton.
Machine wash, dry. Color: White with Check Trim.

XS-XL \$15.99
2XL-3XL \$19.99
4XL \$23.99

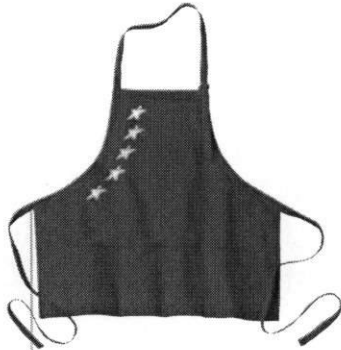
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Food Service Apparel



24" THREE-POCKET BIB APRON
WITH STARMAN LOGO

STYLE 748

- Stain and wrinkle resistant twill
- Adjustable straps and ties for the perfect fit

Imported. 7.5-oz. 65% polyester/35% cotton twill. Colors: Black, Green, Red, Burgundy and Navy.

One Size \$6.99



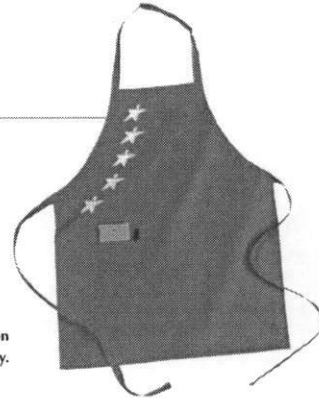
28" NO POCKET BIB APRON
WITH STARMAN LOGO

STYLE 756

- Stain and wrinkle resistant twill
- Adjustable straps and ties for the perfect fit

Imported. 7.5-oz. 65% polyester/35% cotton twill. Colors: Black, Red, Burgundy and Navy.

One Size \$6.99



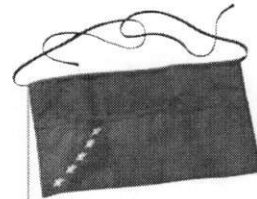
28" ONE-POCKET BIB APRON
WITH STARMAN LOGO

STYLE 761

- Stain and wrinkle resistant twill
- Adjustable straps and ties for the perfect fit

Imported. 7.5-oz. 65% polyester/35% cotton twill. Colors: Black, Red, Burgundy and Navy.

One Size \$6.99



14" HALF APRON WITH
STARMAN LOGO

STYLE 763

- Stain and wrinkle resistant twill
- Adjustable ties for the perfect fit

Imported. 7.5-oz. 65% polyester/35% cotton twill. Colors: Black and Navy.

One Size \$5.99

Aprons available in these colors:

Black	Burgundy Not in 763	Green 748 only	Navy	Red Not in 763
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PHONE 800-888-0501

ONLINE ARAMARK2ARAMARK.COM

CA-19A-12

REFERENCES (WEIGHT FACTOR = 15%)

- *Contractor Background Information- This section shall include a description of the experience with other services similar to the one described herein. This information should include scope of several similar jobs including magnitude and cost, customer contact and other information Fort Bend County can use as a basis for performance evaluation.*

HISTORY

Founded in 1959 as ARA Services, Aramark established a reputation for excellence of service.

Aramark began serving corrections in 1976 and, recognizing the unique nature of the market, created a separate division in 1980.

Today, Aramark Correctional Services is a specialized independent organization with access to the financial and management resources of our parent company, Aramark Corporation. We are dedicated to providing the same high quality of service, professionalism, and responsiveness for which the parent company is known.

MARKET POSITION

Aramark Correctional Services is the leading food service provider to corrections across the country. We also offer:

- Commissary services
- Facility maintenance management
- Property room management
- Laundry service
- Meals on Wheels

Additionally, Aramark offers ancillary services such as vending and office coffee systems for administrative offices.

EXPERIENCE

Aramark Correctional Services is the oldest and largest provider of managed service solutions, with 38 years of experience in the public safety market. We work inside more than 450 facilities every day, so we understand the unique needs of corrections professionals.

We are a corrections-dedicated company. Aramark Correctional Services manages food service only in secured environments. Aramark provides more than one million meals daily for offenders and corrections staff using both civilian and offender workforces.



Aramark Correctional Services is the leader in food service to state, county, municipal, private prisons, and juvenile facilities across North America. Our full-time staff of dietitians works only in corrections, so they know how to deliver meals that meet all nutritional requirements and standards at an affordable price.

FOOD SERVICE EXPERTISE

Aramark Correctional Services prepares nearly 400 million meals annually in secure environments. We assume the role of food service consultants within our clients' facilities. Building on our years of experience in correctional food service, we apply procedures that achieve our clients' objectives. It is our responsibility to make knowledgeable observations and recommend proper procedures to meet or exceed applicable standards.

We currently operate numerous operations that are fully accredited by the American Correctional Association (ACA). If desired, our staff will work closely with Fort Bend County to achieve ACA accreditation for the food service program in the facility.

MEDIA RECOGNITION

James A. Gondles Jr. comments regarding the Aramark Partnership with the ACA

February 2014

"The American Correctional Association (ACA) has been in existence for 143 years. During that time, ACA has championed the professional development and standards for the correctional industry to thrive and achieve its goals.

In an effort to see our industry provide a safe environment for our offenders and staff we have worked tirelessly with industry experts like Aramark to create resources and guidance which enable our membership to improve the business of corrections.

Whether it be through industry research, food safety or rehabilitation programs, companies such as Aramark create increasing value for the members of the ACA. Aramark in particular has been a champion of our cause and has continually focused resources and expertise to ensure their partner facilities meet the ACA standards around food safety and quality. We appreciate their continued support to these all-important efforts."

James A. Gondles Jr., CAE

Executive Director of the American Correctional Association

WORLD'S MOST ADMIRABLE COMPANIES

Thanks to the efforts of our people around the globe, Aramark has ranked consistently in the top companies for Diversified Outsourcing Services since 1998 in *FORTUNE* magazine's annual list of "World's Most Admired Companies."

WORLD'S MOST ETHICAL COMPANIES

Out of thousands of nominations from companies in more than 100 countries, Aramark was recognized as one of the world's most ethical by a think tank dedicated to business ethics, corporate social responsibility, anti-corruption, and sustainability.

Ethisphere Executive Director Alex Brigham congratulated the winners, saying, "This year's winners know that a strong ethics program is a key component to a successful business model, and they continue to scrutinize their ethical standards to keep up with an ever-changing regulatory environment."



TOP TECHNOLOGY INNOVATORS ACROSS AMERICA

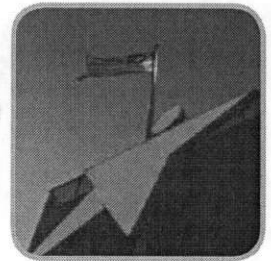
For the ninth consecutive year, Aramark, a world leader in providing professional services, has been named to the 2010 InformationWeek 500, an annual listing of the nation's most innovative users of business technology.

The InformationWeek 500 honors the nation's most innovative users of information technology, tracking the technology, strategies, investments, and practices of America's best-known companies.

"For 22 years, the InformationWeek 500 has honored the most innovative users of business technology," said *InformationWeek* Editor in Chief Rob Preston. "As we start to emerge from the worst recession in decades, the IT focus is now on driving growth—new sources of revenue, new relationships with customers, even new business models. This year's ranking placed special emphasis on those companies and business technology executives leading that charge."

CORPORATE CITIZENSHIP

Every day, our 270,000 employees worldwide enrich lives through business and community activities. We seek to enrich the communities where we live and work. We believe it is important for our company and employees to be active participants in our local communities.



SIGNATURE COMMUNITY PROGRAM AND ACTIVITIES

Aramark has dedicated more than \$7 million in cash grants, volunteer hours, and product donations toward improving community centers as part of a philanthropic and employee volunteerism signature initiative. Aramark Building Community establishes and activates long-term relationships with local community center networks serving hundreds of neighborhoods in nearly 30 cities.

CORPORATE RESPONSIBILITY

Our approach to corporate responsibility (CR) draws on our unique resources, skills, and relationships to affect the areas of:

- Employee advocacy
- Environmental stewardship
- Health and wellness
- Community involvement



Our Board of Directors has adopted governance principles and committee charters to ensure that Aramark conducts business with the utmost integrity and according to the highest ethical standards. When striving to mutually achieve our CR or sustainability objectives:

- **Client collaboration**—We work closely with our clients and suppliers to develop innovative product and service options that operationalize their sustainable objectives.
- **Best practice sharing**—We lead by example in areas of business that we control, taking a responsible approach to our operations and developing best practices that we can share with our clients.
- **Provide expertise**—We empower and help our clients to achieve high standards of sustainability in their business operations by providing expertise and solutions.
- **Sustainable products and practices**—We offer a wide range of sustainable products and service options. We operationalize sustainable practices in our sphere of control and with our clients.
- **Innovations**—We research and develop new, innovative, and cost-effective sustainable solutions.

CORPORATE RESPONSIBILITY AWARDS

Aramark has received the following commendations for our CR efforts:

Aramark was recognized for the fourth consecutive year as one of the “40 Best Companies for Diversity” by *Black Enterprise* magazine, one of the nation’s leading business publications. *Black Enterprise* evaluated more than 1,000 of the nation’s top companies and more than 50 leading global companies with significant U.S. operations.

Aramark Corporation has again been named to The Global Outsourcing 100 list. Aramark was acknowledged as being above average for its employee management and development. Aramark has been recognized as part of this prestigious list since it was first published in 2006.

KEY MEMBERSHIPS

We maintain memberships in:

- American Correctional Association, since 1979
- American Jail Association, since 1981
- National Sheriffs’ Association, since 1980
- Association of Correctional Food Service Affiliates, since 1979
- National Juvenile Detention Association, since 1995
- National Correctional Industries Association, since 2006
- Texas Jail Association
- Texas Sheriffs Association
- Representative, local organizations (such as Texas Sheriff’s Association since 1992)

- *Include information on your organization and staff assigned to the project. A management organization chart and proposed work schedule shall be included in graph from that indicated the days of the week and hours to be worked for each employee including the Manager and Assistant Manager.*

STAFFING PLAN

Aramark Correctional Services knows the skill sets required to be successful in a corrections environment. With more than 450 clients ranging from 25 to 35,000 beds and more than 35 years of experience in municipal and state facilities, we know what to look for in a food service director. Collaboration is key to our relationships. We invite you to participate in the selection of your food service director.



YOUR MANAGEMENT TEAM

Regional Vice President

This team member provides overall direction to unit operations in a defined geographic region or type of facility. The RVP ensures region and business unit quality objectives are met and customer satisfaction is attained.

Jamie McAllister, General Manager

The general manager is responsible for supervising and directing all the activities of the food service operation in a manner that is consistent with client, corporate, and division policies and goals. The general manager is responsible to assure a food service program which consistently achieves client and Aramark standards in sanitation, quantity, quality of food and service, and safety and delivery of meals within the client's security restrictions. The general manager also implements and maintains a client relations program designed to achieve consistently high levels of client and customer satisfaction. The general manager directs all unit activity to stay close to the customer in order to satisfy his objectives and anticipate future needs. The general manager listens and reacts promptly to real or perceived customer or client concerns.

Glen Hamlett, District Manager

Our district manager provides overall planning, direction, and control to assigned units within his district. He provides guidance and motivation to food and support services directors and other staff. Additionally, this team member establishes and maintains effective customer rapport.

Food Service Director

The director is your on-site contact and the one who ensures we deliver on our commitment to you. The food service director plans, directs, and controls all unit food service operations and uses available resources to meet operating and financial goals, client objectives, and customer needs. This position ensures compliance with Aramark policies, procedures, guidelines, and standards, and all applicable government, regulatory, or accrediting agency standards and codes.

MANAGEMENT SUPPORT—REGION SUPPORT TEAM

Eddie Noriega, Director of Business Development

The director of business development pursues new sales activity and maintains existing accounts in an assigned geographic area. He is responsible for meeting or exceeding sales growth goals and projections and for working hand in glove with the Operations Team to ensure customer satisfaction.

Cindy Irizarry, Director of Nutritional and Operational Support Services

The director is a registered dietitian who provides leadership in nutrition and operational support for a specific region of the country. This includes designing customized menu solutions to:

- Be cost effective.
- Be nutritionally adequate.
- Meet contract specifications and unique correctional needs.

This position sets standards for quality assurance and operational requirements to meet regulatory agency standards and client needs and serves as a resource to both clients and Aramark staff on operational, medical, and religious diet needs, and supply chain management obligations. The director assists with training related to nutrition and operational support to ensure execution of systems and process.

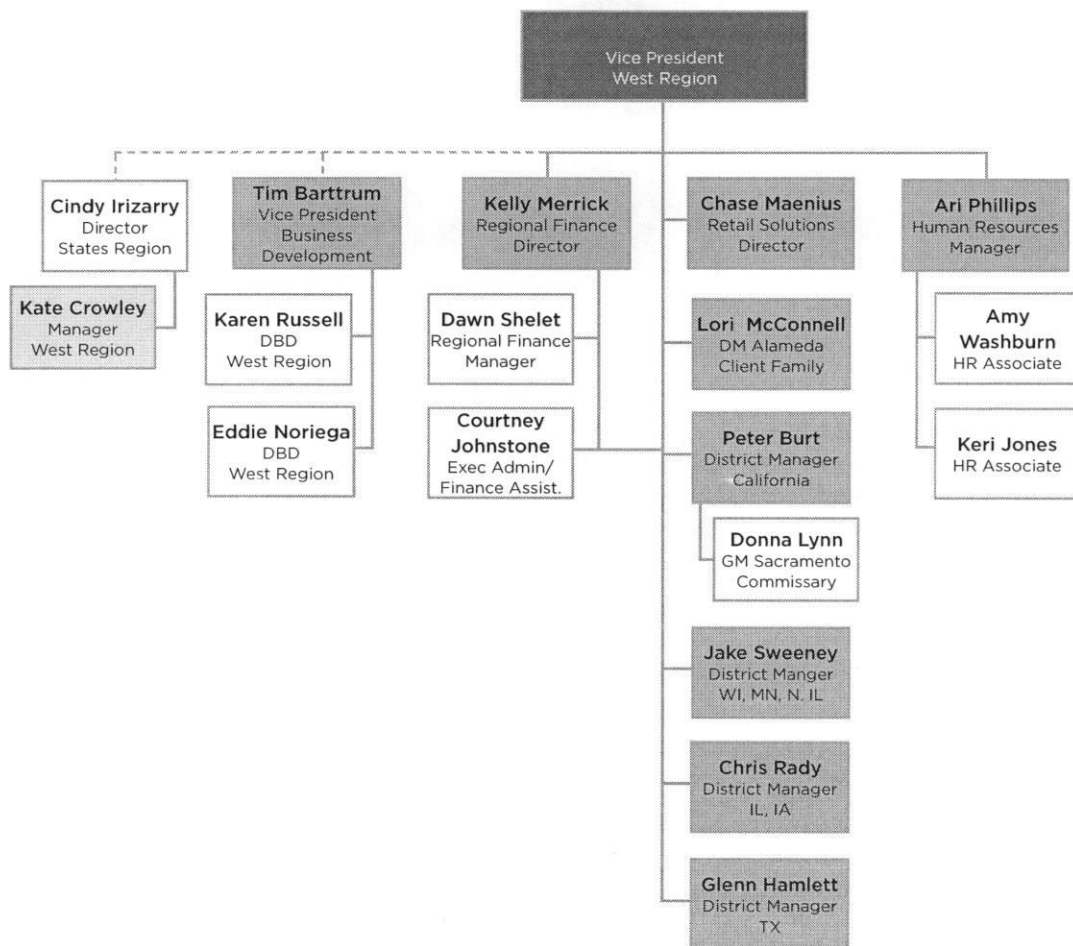
Kelly Merrick, Regional Finance Director

The regional finance director is responsible for providing financial advice to the regional vice president and Region Management Team on existing business, forecasts, budgets, and monthly operating results. Additionally, she provides recommendations based on analysis and interpretation of statistics of current and future operations. The person in this role also directs compliance with regional and business unit policies on behalf of the regional vice president.

Ari Phillips, Human Resources Director

The human resources director is responsible for management of human resources policies and procedures for an assigned geographic area. These policies and procedures cover most or all of the following: wage and salary administration, recruitment, training, employee relations, Equal Employment Opportunity (EEO), affirmative action, benefits administration, and risk management.

REGIONAL WEST ORGANIZATIONAL CHART



RÉSUMÉS

Glenn Hamlett

District Manager

Experience

2003-Present

Aramark Corporation

2005-Present

Aramark Correctional Services, LLC

District Manager

2003-2005

Aramark Facility Services

Director of Business Development

2001-2003

FlowCycle, Inc.

Vice President of Sales

1995-2001

The Smith-Laurin Group

Director of Sales and Marketing

Regional Sales Manager

Area Sales Representative

Senior Business Analyst

1992-1995

PetStuff, Inc.

Director of Development

1988-1992

Bizmart, Inc.

Project Manager

Education

1988

Texas Christian University

Bachelor of Art Studies

Jamie McAllister III
General Manager

Experience

2010-Present	Aramark Correctional Services, LLC
2013-Present	Retail Operations Manager
2012-2013	West Region Reserve Unit Food Service Director
2010-2012	Painting and Quality Control Supervisor

Education

2015	University of Houston M.B.A. in finance, investment analysis, and leadership
2009	University of Oklahoma B.A. with a minor in general business

Cynthia Irizarry, M.S., R.D., L.D.

Director, Nutrition and Operational Support Services

Experience

2005–Present	Aramark Correctional Services, LLC Corporate Registered Dietitian Director, Nutrition and Operational Support Services, West Region
2003–2005	Oak Forest Hospital, Illinois Clinical Dietitian
1993–2003	University of Illinois Hospital, Illinois Bionutrition Research Manager
1990–1993	University of Chicago Hospital, Illinois Renal Dietitian
1987–1989	Graduate Assistant Drexel University, Philadelphia, Pennsylvania Northern Illinois University, DeKalb, Illinois

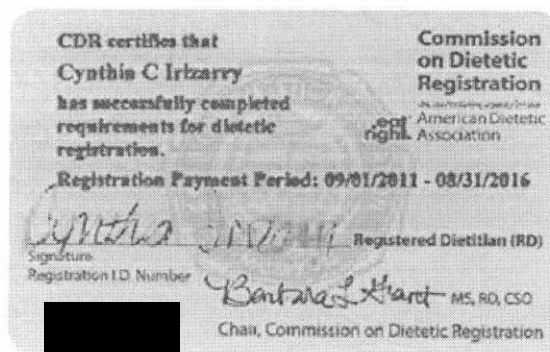
Education

1989	Drexel University Masters of Science Human Nutrition
1985	Valparaiso University Bachelor of Science Nutrition and Dietetics

Licences/Certificates

Licensed Dietitian, State of Illinois

Licensed Dietitian, State of Maryland



FAIR EMPLOYMENT PRACTICES

Aramark ensures that all other personnel actions, such as compensation, benefits, layoff, return from layoff, company-sponsored training, education, tuition assistance, and social and recreational programs, are administered in the same manner.

Special steps help implement this equal employment opportunity philosophy:

- Personnel involved in recruiting, screening, selection, and related processes are carefully selected and trained.
- A continuing review of job specifications is conducted to ensure that no inadvertent discrimination occurs.
- All recruitment sources are notified of Aramark's policy of nondiscrimination.
- Recruiting efforts include advertising in general circulation newspapers and magazines that reach substantial minority populations.

Overtime assignments are based on clearly defined standards and are distributed in an equitable manner among all eligible employees performing similar duties. New employees are informed if their jobs require frequent overtime, and the standards that qualify employees for overtime assignments are properly communicated.

EQUAL OPPORTUNITY AND AFFIRMATIVE ACTION POLICY

Aramark is committed to ensuring equal employment opportunity. Our policy regarding equal employment opportunity states:

It is the policy of Aramark to recruit, hire, train, promote, transfer, and terminate persons without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state, or local law. In addition, Aramark will ensure that all other personnel actions such as compensation, benefits, layoff, return from layoff, company-sponsored training, education, tuition assistance, social and recreational programs are administered without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, recently separated veteran, other protected veteran status, or other classification protected by applicable federal, state, or local law. Fundamental to the Policy is the expectation that all personnel decisions will be made on the basis of qualifications, experience, and job performance.

Recognizing that equal opportunity can only be achieved through demonstrated leadership and aggressive implementation of a viable Affirmative Action Program, Aramark's policy is to maintain Affirmative Action Plans that set forth the specific affirmative action and equal employment opportunity responsibilities for its officers, managers, and supervisors in accordance with federal laws applicable to federal government contractors. These management employees, with the assistance of certain designated departments, such as employment relations, are expected to make every reasonable effort to carry out their affirmative action responsibilities to ensure that equal employment opportunity is available to all.

IMMIGRATION REFORM AND CONTROL ACT (IRCA)

Aramark is in full compliance with the Immigration Reform and Control Act of 1986. Aramark conducts I-9 verification for all new employees.

AMERICANS WITH DISABILITIES ACT (ADA) COMPLIANCE

Aramark is committed to equality of treatment in employing individuals with disabilities, disabled veterans, and Vietnam-era veterans. Every aspect of an individual's tenure with the company, including development, training, promotion, and pay, is guided by this policy. The Affirmative Action Plan for individuals with disabilities, disabled veterans, and veterans of the Vietnam War is available for review to all employees and applicants in the local facility manager's office.

STAFFING CHART

ARAMARK CORRECTIONAL SERVICES Sample Staffing Schedule Matrix - ARAMARK Management and Front Line Associates Ft. Bend County Food Service								
# of FTE's	POSITION/TITLE	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	MANAGEMENT							
	Multi Service General Manager	Off	ON	ON	ON	ON	ON	Off
	Food Service Director	Off	ON	ON	ON	ON	ON	Off
	Lead Supervisor	6:00am - 2:30pm	6:00am - 2:30pm	2:00pm - 10:30pm	2:00pm - 10:30pm	2:00pm - 10:30pm	Off	Off
	Lead Supervisor	Off	Off	6:00am - 2:30pm	6:00am - 2:30pm	6:00am - 2:30pm	8:00am - 2:30pm	8:00am - 2:30pm
	Lead Supervisor	Off	9:00am - 5:30pm	9:00am - 5:30pm	9:00am - 5:30pm	9:00am - 5:30pm	9:00am - 5:30pm	Off
	Cook Supervisor	2:00pm - 10:30pm	2:00pm - 10:30pm	10:00pm - 6:30am	Off	Off	2:00pm - 10:30pm	2:00pm - 10:30pm
	Cook Supervisor	9:00am - 5:30pm	10:00pm - 6:30am	Off	10:00pm - 6:30am	10:00pm - 6:30am	Off	9:00am - 5:30pm
	Cook Supervisor	10:00pm - 6:30am	Off	Off	1:30am - 9:00am	1:30am - 9:00am	10:00pm - 6:30am	10:00pm - 6:30am
	Cook Supervisor	1:30am - 9:00am	1:30am - 9:00am	1:30am - 9:00am	Off	Off	1:30am - 9:00am	1:30am - 9:00am
	ODR Supervisor	5:30pm - 2:30am	5:30pm - 2:30am	Off	Off	5:30pm - 2:30am	5:30pm - 2:30am	5:30pm - 2:30am
	ODR Supervisor / Dock	Off	8:00am - 4:30pm	5:30pm - 2:30am	5:30pm - 2:30am	Off	8:00am - 4:30pm	Off
	ODR Supervisor / Dock	Off	Off	8:00am - 4:30pm	8:00am - 4:30pm	8:00am - 4:30pm	10:00am - 6:30pm	10:00am - 6:30pm
	ODR Supervisor	10:00am - 6:30pm	10:00am - 6:30pm	10:00am - 6:30pm	10:00am - 6:30pm	10:00am - 6:30pm	Off	Off

- Contractor to submit a list of at least five (5) references from the last five (5) years where like services or similar projects have been performed by the firm. References shall include name of firm, address, telephone number, name of representative, contract start date, and contract complete date.

Aramark Correctional Services manages food service in more than 450 locations nationwide.

Below is a representative list of references. Aramark can provide a more detailed list if needed.

Bexar County Sheriff's Office

200 N. Comal
San Antonio, Texas 78207
Client Contact: Darrell Wagner,
Support Services Manager
Email: dwagner@bexar.org
Phone: 210-335-6854
Population: 4,200
Magnitude: 2 Million
Services: Food and Commissary

Montgomery County Sheriff's Office

1 Criminal Justice Drive
Conroe, Texas 77301
Client Contact: Captain David Moore
Email: david.moore@mctx.org
Phone: 936-760-5871
Open Date: May 28, 2014
Population: 1,200 Adult and 65 Juvenile
Magnitude: 9 Million
Services: Food - Adult and Juvenile

Denton County Law Enforcement Center

127 N. Woodrow Lane
Denton, Texas 76205
Client Contact: Roy Davenport, Assistant Deputy
Chief of Corrections
Email: roy.davenport@dentoncounty.com
Phone: 940-349-1600
Open Date: October 1, 2008
Population: 1,380
Magnitude: 2.2 Million
Services: Adult and Juvenile Food

Tom Green County Sheriff's Department

122 W. Harris
San Angelo, Texas 76903
Client Contact: Todd Allen, Captain
Email: todd.allen@tomgreencountytx.gov
Phone: 915-659-6599
Open Date: January 15, 2001
Population: 468
Magnitude: 750K
Services: Food and Commissary

Cameron County Jail

7300 Old Alice Road
Olmito, Texas 78575
Client Contact: Mike Leinart, Chief
Email: mleinart@co.cameron.tx.us
Phone: 956-554-6700
Open Date: March 26, 2005
Population: 1,349
Magnitude: 3.8 Million
Services: Food and Commissary

COST (WEIGHT FACTOR = 25 %)

- *Proposals must contain detailed cost factors.*

CAPITAL INVESTMENT PLAN

Aramark is committed to improving the food service facilities at Ft. Bend County and has identified several key areas that we propose to have renovations completed to create an ideal operation that will improve the business of inmate and officer food quality and operations. Additionally, Aramark remains committed as an organization to maintaining the quality of our food while improving the environment.

Aramark will make an investment of up to \$225,000.00 as part of the proposed partnership with the County. Additionally, Aramark will bring the value of this investment immediately for the County by completing the projects in the first six months of the new contract.

Below identifies the investment areas which are designed to give Ft. Bend County a high productivity food program.

Kitchen Equipment Replacement and Renovation

Aramark has already solicited RFPs with local construction companies and worked with our premier food service equipment suppliers to update the following areas:

- Replace Baxter Rotating Oven.
- Replace two double stack Convection Ovens.
- Replace two portable steel hot holding cabinets.
- Install new stationary double door reach-in warmer.
- Install new stationary double door reach-in refrigerator
- Reconfigure and install new trash can wash station.
- Repair and re-surface walls around sinks and dishwashing areas and cover/install new stainless steel kitchen wall panels.
- Install new ORCA Aerobic Waste Decomposition System.
- Install new furniture/seating for inmate worker eating area.
- Install secure enclosure around back dock/delivery area.
- Install new hoodless/ventless grill in ODR to allow for à la carte cook-to-order menu choices in the ODR.
- Renovate/upgrade the current ODR with new signage, equipment for cooking and serving of an ala carte food menu in addition to the ODR menu.

Improvements to Facilities that Impact Officers and Staff

The new kitchen equipment and renovations will improve the cleanliness of the space, as well as, improve the visibility and security making production, and clean up easier.

The ODR enhancements will improve the customer experience and expand the food offerings in the ODR

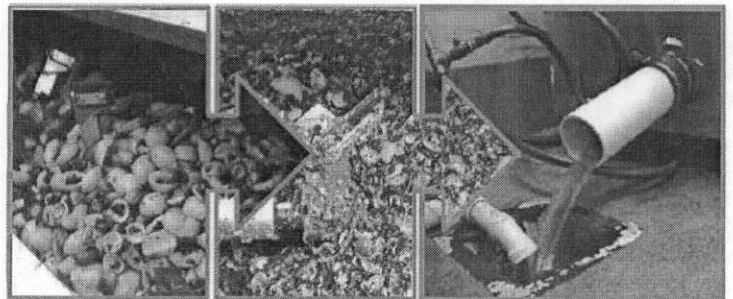
Reducing our environmental impact

The U.S. sends 98 billion pounds of food waste to landfills each year. There it goes through anaerobic decomposition, creating methane gas. The US spends \$1 Billion annually just to haul away food waste. Additionally this waste means more frequent trips to landfills which increase the carbon footprint of Ft. Bend County.

The ORCA Green™ food digester eliminates the need to haul your food waste to a landfill. The ORCA uses an aerobic composting process to convert food waste to grey water on-site in 24-hours.

The ORCA significantly accelerates the breakdown of food waste using our proprietary ORCA Digester Micro-Organism Solution and Bio-Chips. By providing the perfect combination of environmental factors and micro-organisms, the degradation process happens quickly and safely.

ORCA and other sustainability programs Aramark offers will help you achieve green initiatives like Net Zero Waste Campaigns and Leed building practices. Less waste reduced our environment impact which improves long term environment costs.



Aramark will invest in a ORCA unit for the Ft. Bend kitchen operation. Combined with our existing waste control measures the facility can expect a greener facility and a reduction in waste removal costs.

Investment Chart

Per the requirements of the RFP Aramark has outlined on the following page a breakdown of the costs associated with the investment in equipment and renovations. Aramark understands that pricing and investment needs to be mutually agreed which means the attached is only a suggestion and subject to discussion and re-allocation as needed.

Item	Vendor	Estimate
Baxter Roll-in Rotisserie Oven (1)	Cook's Correctional	\$33,770
Two Double Stack Convection Ovens	Cook's Correctional	\$24,530
Portable Steel Hot Holding Cabinets (2)	CORTECH	\$5,400
Stationary Double Door Reach-in Warmer (1)	Oliver	\$5,200
Stationary Double Door Reach-in Refrigerator (1)	Davila Construction	\$4,800
Trash Can Wash Station	Davila Construction	\$5,000
Stainless Steel Wall Panels	Davila Construction	\$15,000
ORCA Aerobic Waste Decomposition System	Cook's Correctional	\$45,000
Inmate eating area Furniture	Cook's Correctional	\$4,800
Secure Enclosure at back dock area	Orca Green	\$20,000
ODR Hoodless/Ventless Grill	Electrical Contractor	\$14,500
ODR Upgrades - equipment, signage, décor	CBORD Systems	\$22,000
IT Investment	Micros, Cbord	\$25,000
	Project Total	\$225,000

FINANCIAL/LEGAL PLAN

Aramark Correctional Services has developed the following financial plan that addresses, in detail, the needs of Fort Bend County Jail. The assumptions used in the development of this plan are as follows:

TERMINATION

A. TERMINATION FOR CONVENIENCE: Either party may terminate this Agreement for convenience, at any time during the term or any renewal or extension, upon ninety (90) days' notice to the other party.

B. TERMINATION FOR DEFAULT: Either party may terminate this Agreement upon a breach or default of this Agreement by the other party, which is not cured within thirty (30) days after receipt by the defaulting party of a notice from the non-defaulting party, specifying the nature of such breach or default.

C. CONSEQUENCES OF TERMINATION: If this Agreement is terminated under any circumstances, the Fort Bend County Jail shall pay Aramark for all services provided by Aramark up to and including the date of termination, at the rates and within the payment periods set forth in this Agreement. The Fort Bend County Jail's obligation to pay for services provided shall survive the termination or expiration of this Agreement.

Upon the expiration or any termination of this Agreement, the Fort Bend County Jail agrees, if requested by Aramark, to purchase Aramark's usable inventory of products and supplies. The purchase price for such inventory shall be Aramark's invoice cost.

MATERIAL ADVERSE CHANGE

The financial arrangements in this Agreement are based on conditions existing as of the Effective Date including any representations regarding existing and future conditions made by Fort Bend County Jail in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Aramark's control, including, but not limited to, a change in the scope of Aramark's services; menu changes; a decrease in the Facility's offender population or the availability of offender labor; efforts to organize labor; increases in food, fuel, equipment, utilities and supply costs; federal, state, and local sales, and other taxes and other operation costs; a change in federal, state, and local standards, requirements recommendations, and regulations including any applicable child nutrition programs; or other unforeseen external market conditions outside Aramark's control, then Aramark shall give Fort Bend County Jail written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark and Fort Bend County Jail shall mutually agree upon modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Aramark's price per meal, modifications to the menu, or modifications to Aramark's scope of services.

INDEMNIFICATION

Aramark agrees to defend, indemnify and hold harmless the Fort Bend County Jail, its officers, employees, agents, and servants for all third-party personal injuries caused by the gross negligence of Aramark in its performance of the services defined in this Agreement, and to pay all claims, damages, judgments, legal costs, adjuster fees and attorney fees related thereto. However, it is expressly understood that Aramark shall not be responsible for damages, injuries, losses, or claims caused by offenders or the Fort Bend County Jail, its officers, employees, agents, servants or other independent contractors. Neither any of the Fort Bend County Jail's officers, employees, agents, servants or contractors, nor any offenders, are or will be deemed to be agents or employees of Aramark and no liability is or will be incurred by Aramark to such persons, except for bodily injury to such persons caused by Aramark's gross negligence. The Fort Bend County Jail agrees to defend, indemnify and hold Aramark harmless from any liability claim by or through such persons against Aramark. Each party shall promptly notify the other of any claim for which indemnity is sought, and shall cooperate with the other party in the defense of such claim. The indemnifying party shall have the sole discretion to defend and settle such claim. In no event will either party be liable to the other party for any loss of business, business interruption, consequential, special, indirect, or punitive damages.

FINANCIAL COMMITMENT

Aramark shall make a financial commitment to Fort Bend County Jail in an amount up to \$225,000.00 (the "Financial Commitment"). Fort Bend County Jail agrees to invest the Financial Commitment in Fort Bend County at the Jail. Any equipment purchased by Aramark on Fort Bend County Jail's behalf shall be purchased as a "sale-for resale" to the Fort Bend County Jail. Fort Bend County Jail shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. Fort Bend County Jail acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of 3 years, commencing upon the effective date of this Agreement. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, Fort Bend County Jail shall reimburse Aramark for the unamortized balance of the Financial Commitment as of the date of expiration or termination plus all accrued but unbilled interest as of the date of expiration or termination. Such interest shall accrue from the effective date of this Agreement at the Prime Rate plus two percentage points per annum, computed each accounting period on the declining balance. In the event such amounts owing to Aramark are not paid to Aramark within 30 days of expiration or termination, Fort Bend County Jail agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within 30 days of the invoice date. Any portion of the Financial Commitment that is not expended prior to the expiration or earlier termination of the Agreement shall revert to Aramark.

FORT BEND COUNTY PRICING PAGE

	Option A	Option B
Inmate Meal Price	\$1.185	\$1.095
Staff Meal Price	\$2.50	\$2.50
Inmate Worker Price	\$2.00	\$2.00
Capital Investment	\$225,000.00	

ALTERNATE KITCHEN EQUIPMENT

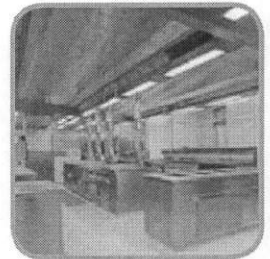
Pricing: Kitchen Equipment Maintenance \$35,000 per year

KITCHEN EQUIPMENT MAINTENANCE

PREVENTIVE

A breakdown in kitchen equipment can drive food costs up, undermine security, and worsen your officers' work environment. While components of the freezers and coolers are primary maintenance concerns, every item from the freezer door mechanisms to the oil levels in the mixers are monitored.

Our approach to maintenance is systematic. Aramark uses a maintenance schedule to identify and schedule preventive maintenance requirements and create work orders to activate the tasks. The schedule ensures the work is completed and records are kept.



We will identify the preventive maintenance requirements for each piece of equipment per the manufacturers. We will schedule the work evenly throughout the year in accordance with equipment requirements. Inspection tours will include all equipment, even if preventive maintenance is not required. Temperature readings from freezers, coolers, and water boosters will be taken.

Preventive maintenance will be scheduled around the operation of the kitchen to avoid disrupting food production. Procedures also will be established to respond to emergency situations outside of normal hours of operation. Aramark is operating under the assumption that all equipment is in good working condition.

REPAIRS

The parts and labor for every repair will be tracked, so that repair costs can be captured separately. This allows analysis of the repairs to determine the causes or to forecast equipment problems. We recommend that Aramark and Fort Bend County jointly conduct an initial inventory of the equipment provided by the facility, assessing both the quality and condition of such equipment, as well as any serial and model numbers.

Unless otherwise expressly noted, it will be presumed that Aramark accepts the equipment as initially inventoried—in good working order and sufficient for the purpose of performing the agreement. Aramark will maintain records of all equipment, including additions, replacements, and removal from the initial inventory. At the end of the contract term, or upon termination, Aramark will return all equipment in good condition. Aramark and Fort Bend County will jointly conduct a closing inventory, documenting additions and deletions from the initial inventory and condition of equipment.

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MENUS (WEIGHT FACTOR = 20%)

- *Submit sample menus and dietician's certification.*

OPERATIONS PLAN

BEYOND THE TRAY

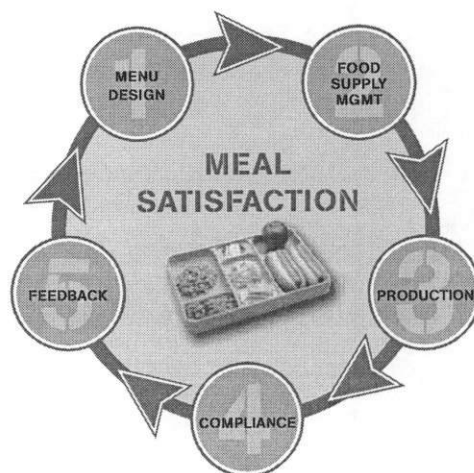
Food service must be dependable...no matter what happens. Your operations can change quickly. A security emergency occurs. Equipment breaks down in the kitchen. Plumbing fails. A weather emergency occurs. A food product is recalled without warning. All of these situations and many others can interrupt the delivery of food service, yet security demands that food arrives as promised and on time. Course correction must occur when the unexpected happens.

FOOD SERVICE IS TOO COMPLEX TO BE DESIGNED ONCE AND LEFT ALONE.

All five steps in Aramark's food service process are interrelated and self-adjusting.

Aramark Correctional Services designs, prepares, and serves food with an integrated approach we call Beyond the Tray. The process is predictable yet self-regulating, flexible, and constantly evolving. Beyond the Tray comprises five essential components:

1. Menu design
2. Food supply chain management
3. Production
4. Compliance
5. Feedback



BEYOND THE TRAY STARTS WITH YOU.

Customized food service is built on a foundation of clearly understood needs, requirements, and goals. Our solutions are based on listening to you, so we understand your objectives, priorities, and budget. We gather information about your facility's demographics, physical plant, security philosophy, and medical and religious needs. Then we build a plan for you that yields results.

THE GOAL IS SIMPLE—MEAL SATISFACTION.

The meal must be acceptable to you, the offenders, and any supervisory agency. When the meal is consumed, nutrition is delivered, and security is maintained at a cost you can afford.

OP-X POWERS BEYOND THE TRAY

Operational Excellence (OP-X) drives food service at Aramark. Based on the standards issued by the American Correctional Association (ACA), OP-X serves three key roles:

- Customized quality assurance program
- Employee and offender training programs
- Documentation program to mitigate litigation concerns

The detailed protocol in OP-X includes forecasting, preparation, production, and portion control designed to deliver:

- Meal consistency
- Measurability
- Product, recipe, and menu integrity
- Food safety
- Clean, neat, and organized kitchens



OP-X is linked via our proprietary software, PRIMA[®], to all five steps in Beyond the Tray.

MENU DESIGN

ARAMARK MAINTAINS A STAFF OF FULL-TIME REGISTERED DIETITIANS.

We know that access to a registered dietitian is critical at any time, so these team members work beside us daily. Emergencies must be addressed now—not when a dietitian consultant can get around to them.

OUR DIETITIANS USE THEIR CORRECTIONS EXPERIENCE TO BUILD YOUR MENU.

Drawing on more than 35 years of corrections experience, our dietitians review your:

- Operational standards
- Kitchen capabilities
- Tray capacity

With this analysis in place, our dietitians develop product specifications, menu selection, and recipes.

Menu design is based on:

- Your wants and needs
- Budget parameters
- Current Dietary Reference Intakes (DRIs)
- Nutritional standards
 - Federal, state, and local
 - American Correctional Association (ACA)
 - National Commission on Correctional Health Care (NCCHC)



Additionally, the dietitian team members coordinate our food production system and quality assurance program compliance with ACA standards.

Other planning considerations for your facility include:

- Offender preferences, as determined by:
 - Surveys
 - Monitoring of tray waste
 - Direct offender feedback
- Facility survey observations
- Items best suited to facility kitchen storage areas, equipment, and service areas
- Each meal's appearance on the service tray
- Consistency of quantity of food for each meal

OFFENDER ACCEPTABILITY IS IMPORTANT.

We have used taste-tested, offender-acceptable products and recipes to develop your menu. The Aramark dietitian, front-line manager, and district manager consistently review offender acceptability. Menu changes may be necessary from time to time.

- **Recommendations will be discussed with you.** We require facility approval before any changes are made. This partnership requires your guidance to meet our goals.
- **Administration menu change requests** can be made at any time throughout the contract period.
- **Some change requests may require price adjustments** unless food of equal value is exchanged.

The appearance of the meal is critical. We understand the psychological aspects of tray presentation. A skillful presentation increases interest in the food. Our menus combine items that add color variation and are arranged attractively on the tray.

MEDICAL AND RELIGIOUS DIETS

Unique diets must be integrated into the program with cooperative efforts by the food staff, medical staff, and administration. Aramark Correctional Services' Diet Program has been developed to meet the unique needs of corrections facilities.



MEDICAL DIETS

Balancing medical needs and cost is important to meet your goals and still deliver the healthcare required for your population. Immediate availability of our dietitian team allows timely relay of special instructions for consultations with medical staff. Our medical menu design includes:

- **Our medical diet manual** is a written diet procedure established with your Medical Department and administration and documented for compliance.
- **Detailed diet meal plans** developed by registered dietitians are documented and maintained in the medical diet manual.
- **Appropriate administration authorization** is required for all medical diets to protect you from excessive cost and unnecessary diet assignments.
- **Our record-keeping and documentation system** helps protect you from litigation.
- **A labeling system** ensures the correct diet is distributed to the correct offender.
- **Medical diet nourishments** include night nourishments for diabetics, pregnant offenders, and other offenders with special needs—all included in planning and execution.
- **Isolation trays** are included, as required and authorized.
- **Diet pickup records** are available for review.

RELIGIOUS ORDER DIETS

Aramark provides religious diets based on contract specifications and policies of the facility. These include:

- Lacto-ovo vegetarian
- Vegan (total vegetarian, excluding milk and eggs)
- Pork-free diets
- Other religious meals, such as prepackaged meals, provided at mutually agreed-on pricing

To maintain control and compliance, religious diet orders should only be authorized by:

- Administration staff
- Classification officer
- Chaplain

Due to significant expense and security risks, religious diets should not be ordered for personal food preferences. To maintain control, we recommend the following protocol:

- Proper verification will ensure the offender is practicing dietary laws for established religious purposes.
- Medical staff cannot order religious diets.
- Offenders are not permitted to alternate between religious diets and standard diets.
- Religious transmittal diet orders are issued on completed forms to food service, classification, and, if appropriate, correctional officers in housing areas. This information includes:
 - Correct diet terminology
 - Date of transmittal
 - Authorization signature
 - Housing area
 - Offender name and classification number, unless a no-name system is used

FORT BEND COUNTY MEDICAL DIETS

Abbreviations & Standard Diets

GS: Gastric Soft

LS: Low Sodium/Cardiac

22: 2200 Calorie Diabetic (ADA)

25: 2500 Calorie Diabetic (ADA)

28: 2800 Calorie Diabetic (ADA)

PG: Pregnancy

HP: High Protein

DS: Dental Soft

OT: Other

CL: Clear Liquid

FL: Full Liquid (Broken Jaw Diet)

RD: Low protein Renal Diet/Liver Failure

VG: Lacto-Ovo Vegetarian

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*Exception Medical Diets - Although these diets are available, they are not recommended by ARAMARK for routine use due to the content of the regular menu and/or current research data.

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*Exception Medical Diets - Although these diets are available, they are not recommended by ARAMARK for routine use due to the content of the regular menu and/or current research data.

PRIMA IS THE CENTRAL COMMUNICATION SYSTEM FOR BEYOND THE TRAY.

All five steps must be communicated quickly and accurately. Aramark's proprietary software program, PRIMA, is the communication platform that provides front-line managers with a single system for all elements of food production, including:

- Menu planning
- Nutrition management
- Purchasing
- Time-saving handheld inventory PDA
- Instantaneous inventory costs
- Accounts payable
- Production planning
- Standardized recipes
- Post-production reporting and analysis



Benefits to you include:

- Production consistency
- Nutritional conformity
- Cost control and waste reduction
- More focus on customer satisfaction
- Accurate inventory control
- Quality and consistency of meals prepared


PRIMA is a Windows-based application that operates fully with other Aramark systems. PRIMA allows each facility's customized menu, as planned by the team of dietitians, to be downloaded through the PRIMA system. This automated time-saving process ensures menus are accurately input to eliminate any discrepancies regarding items or portions to be served for managing unique offender dietary needs.

Menu Certification

March 2015

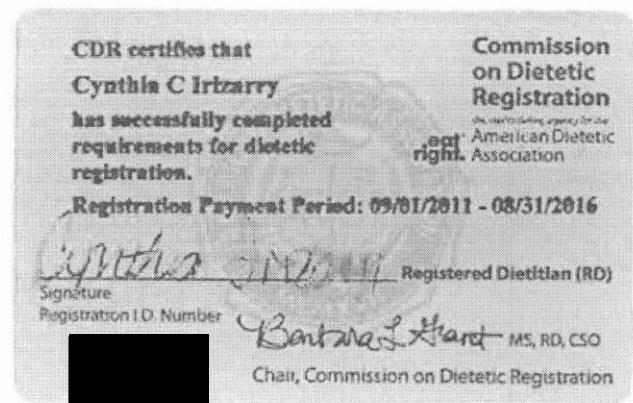
I hereby certify that the Option A menu designed for Fort Bend, TX, is in compliance with the requirements as dictated in the bid specifications. The menu provides 2800 calories and 82 grams protein per day, weekly average. The menu is in compliance with the nutritional guidelines of the American Correctional Association which are based upon the current Dietary Reference Intakes for males and females, ages 19 – 50 years, established by the Food and Nutrition Board of the American Medical Association.

Cynthia Irizarry M.S., R.D., L.D.


Irizarry, M.S., R.D., L.D. #723880

Director, Nutrition and Operational Support Services

ARAMARK Correctional Services



Proposed: 3/15

Fort Bend TEXAS – Option A



Weekly Average 2800 Calories Per Day

Week: 1

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
Sweetened Cinnamon Oatmeal	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Sweetened Cinnamon Oatmeal	1 cup	Bran Flakes Cereal	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Sweetened Cinnamon Oatmeal	1 cup
Breakfast Sausage	1 ozw	Scrambled Egg w/ Cheese	3 ozw	Creamy Country Gravy (1 oz ⁴)	6 ozw	Breakfast Sausage	1 ozw	Creamy Country Gravy (1 oz ⁴)	6 ozw	T. Ham	1 ozw	Scrambled Eggs	3 ozw
Pancakes (2 fl oz each)	2 each	Salsa	1 fl oz	Cottage Fries LF	1 1/4 cup	Cajun Potatoes LF	1 1/4 cup	Bakery Biscuit	1/54 cut	Pancakes (2 fl oz each)	2 each	Hash Browns LF	1 1/4 cup
Syrup	2 fl oz	O'Brien Potatoes LF	1 1/4 cup	Bakery Biscuit	1/54 cut	Streusel Coffeecake	1/54 cut	Lyonnise Potatoes LF	1 1/4 cup	Whipped Margarine	1/3 ozw	Bakery Biscuit	1/54 cut
Whipped Margarine	1/3 ozw	Flour Tortilla (6")	2 each	1% Milk (Half Pint)	1 each	Whipped Margarine	1/3 ozw	1% Milk (Half Pint)	1 each	Syrup	2 fl oz	Whipped Margarine	1/3 ozw
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Decaf Coffee	1 cup	1% Milk (Half Pint)	1 each	Decaf Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

Meal Name: Lunch

T. Salami	2 ozw	Home-style Scalloped Potatoes (2 oz ⁴ / 1 c veg)	10 ozw	Tex-Mex Taco Filling (2 oz ⁴)	4 ozw	Roast Turkey	2 ozw	T. Bologna	2 ozw	T. Hot Dog (2 oz each)	1 each	Farmhouse Stew (2 oz ⁴)	10 ozw
Mustard	1/3 fl oz	Peas & Carrots	1/2 cup	Rice	3/4 cup	Gravy	2 fl oz	Mustard	1/3 fl oz	Mustard	1/2 fl oz	Green Beans	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Pinto Beans	3/4 cup	Mashed Potatoes LF	1 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup
Cottage Fries	1 cup	Salad Dressing LF	1/2 fl oz	Shredded Lettuce	1/2 cup	Irish Blend Vegetables	1/2 cup	AuGratin Potatoes	3/4 cup	Boston Baked Beans LF	1 cup	Salad Dressing LF	1/2 fl oz
Creamy Coleslaw	1/2 cup	Southern Cornbread	1/54 cut	Flour Tortilla (6")	2 each	Bread Dressing	3/4 cup	Green Beans	1/2 cup	Carrots	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Fruit (1@ or 1/2 cup)	1 portion	Whipped Margarine	1/3 ozw	Cheese Sauce	1 fl oz	Fudge Brownie	1/54 cut	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Whipped Margarine	1/3 ozw
Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fresh Baked Cookie	2 ozw
		Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup							Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Rotini & Italian Sauce (2 oz ⁴)	10 ozw	Cajun Jambalaya (2 oz ⁴)	10 ozw	Savory Stroganoff w/ Noodles (2 oz ⁴)	10 ozw	Sloppy Joe (2 oz ⁴)	4 ozw	Meatballs (1/2 oz each)	4 each	Peppery Picadillo (2 oz ⁴)	10 ozw	BBQ Chicken Quarter	1 each
Kettle Blend Mixed Vegetables	1/2 cup	Greens w/ Onions	1/2 cup	Green Beans	1/2 cup	BBQ Pinto Beans	1 cup	Gravy LS	2 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Spanish Rice LF	3/4 cup
Garden Salad	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Calico Coleslaw	1/2 cup	Carrots	1/2 cup	Parsley Rice	1 cup	Coleslaw Vinaigrette	1/2 cup	Cabbage	1/2 cup
Salad Dressing LF	1/2 fl oz	Whipped Margarine	1/3 ozw	Southern Cornbread	1/54 cut	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Peas & Carrots	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Garlic Roll	2 ozw	Fruity Oatmeal Bar	1/54 cut	Whipped Margarine	1/3 ozw	Fresh Baked Cookie	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw
Fresh Baked Cookie	2 ozw	Sweetened Tea	1 cup	Iced Cake	1/54 cut	Sweetened Tea	1 cup	Whipped Margarine	1/3 ozw	Fresh Baked Cookie	2 ozw	Frosted Brownie	1/54 cut
Sweetened Tea	1 cup			Sweetened Tea	1 cup			Lemon Square	1/54 cut	Sweetened Tea	1 cup	Sweetened Tea	1 cup

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*This item made with mechanically separated poultry used in accordance with USDA standards

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4

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Reviewed

ARAMARK Dietitian's Signature:

Client's Signature:

Date:

FLM Signature:

Date:

Fort Bend TEXAS – Option A



Weekly Average 2800 Calories Per Day

Week: 2

THURSDAY FRIDAY SATURDAY SUNDAY MONDAY TUESDAY WEDNESDAY

Meal Name: Breakfast

Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
Sweetened Cinnamon Oatmeal	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Bran Flakes Cereal	1 cup	Sweetened Cinnamon Oatmeal	1 cup	Sweetened Whole Grain Oatmeal	1 cup
T. Ham	1 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (1 oz*)	6 ozw	T. Ham	1 ozw
Cottage Fries LF	1 1/4 cup	French Toast Bake (2@1/60)	2 each	Hash Browns LF	1 1/4 cup	Cottage Fries LF	1 1/4 cup	Pancakes (2 fl oz each)	2 each
Streusel Coffeecake	1/54 cut	Syrup	2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Bakery Biscuit	1/54 cut	Syrup	2 fl oz
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Jelly	1/2 fl oz	2% Milk (Half Pint)	1 each	Whipped Margarine	1/3 ozw
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Decaf Coffee	1 cup	1% Milk (Half Pint)	1 each
				Decaf Coffee	1 cup				

Meal Name: Lunch

T. Bologna	2 ozw	Mac & Cheese Casserole (2 oz*)	10 ozw	Gleazed BBQ Pattie	3 ozw	Spicy Rice Casserole (2 oz*)	10 ozw	T. Salami	2 ozw	Sloppy Joe (2 oz*)	4 ozw	Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw
Mustard	1/3 fl oz	Green Beans	1/2 cup	Pinto Beans	1 cup	Cabbage	1/2 cup	Mustard	1/3 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Kettle Blend Mixed Vegetables	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Corn & Carrots	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Ranch Pinto Beans LS	3/4 cup	Garden Salad	1/2 cup
Macaroni Salad LF	1 cup	Salad Dressing LF	1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Southern Cornbread	1/54 cut	Cajun Potatoes	1 cup	Vinaigrette Calico Coleslaw	1/2 cup	Salad Dressing LF	1/2 fl oz
Creamy Coleslaw	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Green Beans	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Garlic Roll	2 ozw
Fruit (1@ or 1/2 cup)	1 portion	Whipped Margarine	1/3 ozw	Iced Cake	1/54 cut	Fruit (1@ or 1/2 cup)	1 portion	Iced Cake	1/54 cut	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion
Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup
		Fruit Drink w/ Vitamin C	1 cup										

Meal Name: Dinner

Chili con Carne w/ Beans (2 oz*)	10 ozw	T. Ham	2 ozw	Noodles & Gravy Casserole (2 oz*)	10 ozw	Tangy BBQ Filling (2 oz*)	3 ozw	AuGratin Potatoes (2 oz*/1 c veg)	10 ozw	Baked Chicken 1/4	1 each	Frito Pie (2 oz*)	10 ozw
Rice	3/4 cup	Scalloped Potatoes	3/4 cup	Peas	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Carrots	1/2 cup	Gravy	2 fl oz	Spanish Rice & Pinto Beans	1 cup
Garden Salad	1/2 cup	Irish Blend Vegetables	1/2 cup	Garden Salad	1/2 cup	BBQ Black Beans	1 cup	Creamy Coleslaw	1/2 cup	Mashed Potatoes	3/4 cup	Shredded Lettuce	1/2 cup
Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/54 cut	Salad Dressing LF	1/2 fl oz	Garden Salad	1/2 cup	Southern Cornbread	1/54 cut	Greens	1/2 cup	Corn	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Whipped Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Whipped Margarine	1/3 ozw	Southern Cornbread	1/54 cut	Corn Tortilla 6"	2 each
Whipped Margarine	1/3 ozw	Fresh Baked Cookie	2 ozw	Whipped Margarine	1/3 ozw	Iced Cake	1/54 cut	Fresh Baked Cookie	2 ozw	Whipped Margarine	1/3 ozw	Iced Cake	1/54 cut
Frosted Pink Cake	1/54 cut	Sweetened Tea	1 cup	Frosted Brownie	1/54 cut	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Lemon Square	1/54 cut	Sweetened Tea	1 cup
Sweetened Tea	1 cup			Sweetened Tea	1 cup					Sweetened Tea	1 cup		

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4

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Reviewed ARAMARK Dietitian's Signature:

Client's Signature: _____ Date: _____ FLM Signature: _____ Date: _____

Proposed: 3/15

Fort Bend TEXAS – Option A



Weekly Average 2800 Calories Per Day

Week: 3

THURSDAY FRIDAY SATURDAY SUNDAY MONDAY TUESDAY WEDNESDAY

Meal Name: Breakfast

Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
Sweetened Cinnamon Oatmeal	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup	Sweetened Cinnamon Oatmeal	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Bran Flakes Cereal	1 cup
Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (1 oz ⁴)	6 ozw	Breakfast Sausage	1 ozw	T. Ham	1 ozw	Creamy Country Gravy (1 oz ⁴)	6 ozw
Pancakes (2 fl oz each)	2 each	Hash Browns LF	1 1/4 cup	Bakery Biscuit	1/54 out	Cajun Potatoes LF	1 1/4 cup	Pancakes (2 fl oz each)	2 each	Bakery Biscuit	1/54 out
Syrup	2 fl oz	Bakery Biscuit	1/54 out	Cottage Fries LF	1 1/4 cup	Streusel Coffeecake	1/54 out	Syrup	2 fl oz	Lyonnais Potatoes LF	1 1/4 cup
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	1% Milk (Half Pint)	1 each	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	1% Milk (Half Pint)	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Decaf Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
				Decaf Coffee	1 cup						

Meal Name: Lunch

T. Salami	2 ozw	Meatballs (1/2 oz each)	4 each	Asian Fried Rice (2 oz ⁴)	10 ozw	T. Hot Dog (2 oz each)	1 each	T. Bologna	2 ozw	AuGratin Potatoes (2 oz ⁴ /1 c veg)	10 ozw	Chicken Quarter	1 each
Mustard	1/3 fl oz	Italian Tomato Sauce	4 fl oz	Glazed Carrots	1/2 cup	Mustard	1/2 fl oz	Mustard	1/3 fl oz	Green Beans	1/2 cup	Gravy	2 fl oz
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Noodles	1 cup	Vinaigrette Calico Coleslaw	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Noodles	1 cup
Macaroni & Cheese	3/4 cup	Garden Salad	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Pinto Beans	3/4 cup	Parsley Potatoes	1 cup	Salad Dressing LF	1/2 fl oz	Cabbage	1/2 cup
Green Beans	1/2 cup	Salad Dressing LF	1/2 fl oz	Whipped Margarine	1/3 ozw	Creamy Coleslaw	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Southern Combread	1/54 out	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Fruit (1@ or 1/2 cup)	1 portion	Garlic Roll	2 ozw	Lemon Cake w/ Powdered Sugar Topping	1/54 out	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw
Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Frosted Pink Cake	1/54 out	Fruit (1@ or 1/2 cup)	1 portion
		Fruit Drink w/ Vitamin C	1 cup							Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

American Goulash (2 oz ⁴)	10 ozw	New Mexico Green Chili Stew (2 oz ⁴)	10 ozw	Glazed BBQ Pattie	3 ozw	Rotini & Alfredo Sauce (2 oz ⁴)	10 ozw	Chili con Carne w/ Beans (2 oz ⁴)	10 ozw	Roast Turkey	2 ozw	Cajun Jambalaya (2 oz ⁴)	10 ozw
Cabbage	1/2 cup	Corn & Carrots	1/2 cup	Lyonnais Potatoes	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Rice	3/4 cup	Gravy LS	2 fl oz	Black Beans	3/4 cup
Carrot Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Rice	3/4 cup	Garden Salad	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Southern Combread	1/54 out	Salad Dressing LF	1/2 fl oz	Salad Dressing LF	1/2 fl oz	Salad Dressing LF	1/2 fl oz	Green Beans	1/2 cup	Salad Dressing LF	1/2 fl oz
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garlic Roll	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Southern Combread	1/54 out
Frosted Pink Cake	1/54 out	Fresh Baked Cookie	2 ozw	Whipped Margarine	1/3 ozw	Iced Cake	1/54 out	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Fruity Oatmeal Bar	1/54 out	Sweetened Tea	1 cup	Fresh Baked Cookie	2 ozw	Lemon Square	1/54 out	Iced Cake	1/54 out
				Sweetened Tea	1 cup			Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

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Reviewed ARAMARK Dietitian's Signature: _____

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Proposed: 3/15

Fort Bend TEXAS – Option A



Weekly Average 2800 Calories Per Day

Week: 4

THURSDAY
Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
Sweetened Whole Grain Oatmeal 1 cup	Bran Flakes Cereal 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Sweetened Whole Grain Oatmeal 1 cup	Toasted Oats Cereal 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Sweetened Whole Grain Oatmeal 1 cup
T. Ham 1 ozw	Scrambled Eggs 3 ozw	Breakfast Sausage 1 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Scrambled Eggs w/ Onions & Peppers 3 ozw	T. Ham 1 ozw	Creamy Country Gravy (1 oz*) 6 ozw
Cottage Fries LF 1 1/4 cup	Hash Browns LF 1 1/4 cup	French Toast Bake (2@1/60) 2 each	Bakery Biscuit 1/54 cut	Cajun Potatoes LF 1 1/4 cup	Pancakes (2 fl oz each) 2 each	Bakery Biscuit 1/54 cut
Streusel Coffeecake 1/54 cut	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Syrup 2 fl oz	Cottage Fries LF 1 1/4 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Syrup 2 fl oz	Hash Browns LF 1 1/4 cup
Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	1% Milk (Half Pint) 1 each	Jelly 1/2 fl oz	Whipped Margarine 1/3 ozw	1% Milk (Half Pint) 1 each
1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	Decaf Coffee 1 cup	1% Milk (Half Pint) 1 each	1% Milk (Half Pint) 1 each	
		Decaf Coffee 1 cup				

Meal Name: Lunch

Peppery Picadillo (2 oz*) 10 ozw	T. Bologna 2 ozw	Rotini & Italian Sauce (2 oz*) 10 ozw	T. Ham 2 ozw	New Mexico Green Chili Stew (2 oz*) 10 ozw	Spicy Rice Casserole (2 oz*) 10 ozw	Sloppy Joe (2 oz*) 4 ozw
Garden Salad 1/2 cup	Mustard 1/3 fl oz	Kettle Blend Mixed Vegetables LF 1/2 cup	Scalloped Potatoes 1 cup	Rice 1/2 cup	Pinto Beans 3/4 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw
Salad Dressing LF 1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Garden Salad 1/2 cup	Cabbage & Carrots 1/2 cup	Corn LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup	BBQ Black Beans 3/4 cup
Green Beans 1/2 cup	Cottage Fries 1 cup	Salad Dressing LF 1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Southern Cornbread 1/54 cut	Carrots 1/2 cup
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Peas & Carrots 1/2 cup	Garlic Roll 2 ozw	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Fruit (1@ or 1/2 cup) 1 portion
Whipped Margarine 1/3 ozw	Fruit (1@ or 1/2 cup) 1 portion	Iced Cake 1/54 cut	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Frosted Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup
Fruit (1@ or 1/2 cup) 1 portion	Fruit Drink w/ Vitamin C 1 cup	Whipped Margarine 1/3 ozw	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	
Fruit Drink w/ Vitamin C 1 cup		Fruit Drink w/ Vitamin C 1 cup				

Meal Name: Dinner

T. Hot Dog (2 oz each) 1 each	Savory Rice & Peppers (2 oz*) 10 ozw	Tangy BBQ Filling (2 oz*) 3 ozw	Mac & Cheese Casserole (2 oz*) 10 ozw	Burrito Filling (2 oz*) 7 ozw	Baked Chicken 1/4 1 each	Meatballs (1/2 oz each) 4 each
Mustard 1/2 fl oz	Pinto Beans 3/4 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Green Beans 1/2 cup	Cheese Sauce 1 fl oz	Parsley Noodles 3/4 cup	Sweet & Sour Sauce 2 fl oz
Coney Sauce 3/4 cup	Garden Salad 1/2 cup	Baked Beans 1 cup	Garden Salad 1/2 cup	Salsa 1 fl oz	Peas & Carrots 1/2 cup	Rice 1 cup
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Salad Dressing LF 1/2 fl oz	Greens 1/2 cup	Salad Dressing LF 1/2 fl oz	Shredded Lettuce 1/2 cup	Garden Salad 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup
Macaroni Salad LF 1 cup	Southern Cornbread 1/54 cut	Fresh Baked Cookie 2 ozw	Southern Cornbread 1/54 cut	Flour Tortilla (6") 2 each	Salad Dressing LF 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw
Creamy Coleslaw 1/2 cup	Whipped Margarine 1/3 ozw	Sweetened Tea 1 cup	Whipped Margarine 1/3 ozw	Rice & Pinto Beans 1 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Whipped Margarine 1/3 ozw
Marble Cake 1/54 cut	Iced Cake 1/54 cut		Fresh Baked Cookie 2 ozw	Blueberry & Whole Grain Oat Bar 1/54 cut	Whipped Margarine 1/3 ozw	Fresh Baked Cookie 2 ozw
Sweetened Tea 1 cup	Sweetened Tea 1 cup		Sweetened Tea 1 cup	Sweetened Tea 1 cup	Iced Lemon Cake 1/54 cut	Sweetened Tea 1 cup
					Sweetened Tea 1 cup	

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed

ARAMARK Dietitian's Signature:

Client's Signature: _____ Date: _____


FLM Signature: _____ Date: _____

Menu Certification

March 2015

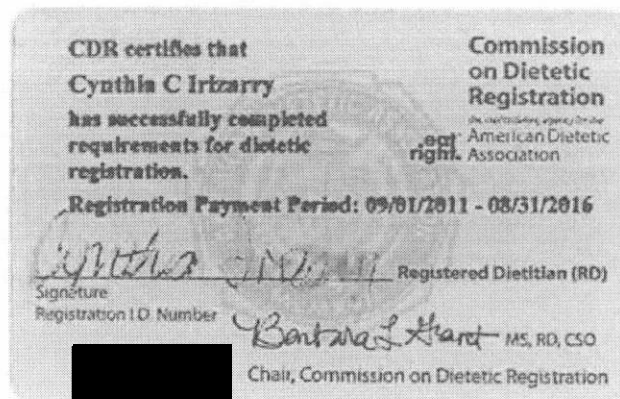
I hereby certify that the Option B menu designed for Fort Bend, TX, is in compliance with the requirements as dictated in the bid specifications. The menu provides 2800 calories and 75 grams protein per day, cycle average. The menu is in compliance with the nutritional guidelines of the American Correctional Association which are based upon the current Dietary Reference Intakes for males and females, ages 19 – 50 years, established by the Food and Nutrition Board of the American Medical Association.

Cynthia Irizarry M.S., R.D., L.D.


Irizarry, M.S., R.D., L.D. #723880

Director, Nutrition and Operational Support Services

ARAMARK Correctional Services



Fort Bend TEXAS – Option B



Weekly Average 2800 Calories Per Day

Week: 1

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Corn Grits	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Cheesy Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup
Creamy Country Gravy (2 oz ^a)	10 ozw	Scrambled Egg w/ Cheese	3 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (2 oz ^a)	10 ozw	Peanut Butter	1 ozw	Baked Pancakes	1 each
Bakery Biscuit	1/60 cut	Salsa	1 fl oz	Baked Pancakes	1 each	Cajun Potatoes	3/4 cup	Bakery Biscuit	1/60 cut	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Brown Sugar Syrup	3 fl oz
Lyonnaisse Potatoes	3/4 cup	O'Brien Potatoes	3/4 cup	Brown Sugar Syrup	3 fl oz	Streusel Coffeecake	1/60 cut	Lyonnaisse Potatoes	3/4 cup	Jelly	1/2 fl oz	Hash Brown Potatoes	3/4 cup
Margarine	1/3 ozw	Flour Tortilla (6")	2 each	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Hash Brown Potatoes	3/4 cup	Margarine	1/3 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

Meal Name: Lunch

Tex-Mex Taco Filling (2 oz ^a)	4 ozw	Chili con Carne w/ Beans (2 oz ^a)	10 ozw	T. Bologna	3 ozw	AuGratin Potatoes (2 oz ^a / 1 c veg)	10 ozw	T. Hot Dogs (1.5 oz each)	2 each	Romini & Alfredo Sauce (2 oz ^a)	10 ozw	Mac & Cheese Casserole (2 oz ^a)	10 ozw
Rice	3/4 cup	Rice	3/4 cup	Mustard	1/3 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Mustard	1/2 fl oz	Garden Salad	1/2 cup	Peas	1/2 cup
Black Beans	3/4 cup	Creamy Coleslaw	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Garden Salad	1/2 cup
Shredded Lettuce	1/2 cup	Southern Cornbread	1/60 cut	Green Beans	1/2 cup	Salad Dressing LF	1/2 fl oz	Baked Beans	1 cup	Southern Cornbread	1/60 cut	Salad Dressing LF	1/2 fl oz
Flour Tortilla (6")	2 each	Margarine	1/3 ozw	Pasta Salad	1 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Coleslaw Vinaigrette	1/2 cup	Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Cheese Sauce	1 fl oz	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	1 1/2 ozw	Margarine	1/3 ozw	Frosted Cake	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Margarine	1/3 ozw
Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Frosted Cake	1/60 cut	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion
Fruit Drink w/ Vitamin C	1 cup					Fruit Drink w/ Vitamin C	1 cup					Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Spaghetti & Italian Tomato Sauce (2 oz ^a)	10 ozw	Oven Fried Breaded Fish Pattie	4 ozw	Cheesy Broccoli Rice Casserole (2 oz ^a)	10 ozw	T. Ham	3 ozw	Turkey & Noodles (2 oz diced turkey)	10 ozw	Roast Turkey	3 ozw	Bold Red Chili Burrito Filling (2 oz ^a)	8 ozw
Green Beans LF	1/2 cup	Tartar Sauce	1/2 fl oz	Peas	1/2 cup	Navy Beans LF	1 1/2 cup	Green Beans LF	1/2 cup	Gravy LF/LS	2 fl oz	Spicy Cheese Sauce	1 fl oz
Garden Salad	1/2 cup	Carrots LF	1/2 cup	Garden Salad	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup	Rice	3/4 cup
Salad Dressing LF	1/2 fl oz	Garden Salad	1/2 cup	Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Salad Dressing LF	1/2 fl oz	Carrots LF	1/2 cup	Creamy Coleslaw	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Flour Tortilla (6")	2 each
Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Margarine	1/3 ozw	Margarine	1/3 ozw	Frosted Cake	1/60 cut
Fruit (1@ or 1/2 cup)	1 portion	Margarine	1/3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fresh Baked Cookie	1 1/2 ozw	Frosted Cake	1/60 cut	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup
Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup		
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup										

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^aThis item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

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Reviewed

ARAMARK Dietitian's Signature: _____

Client's Signature: _____

Date: _____

FLM Signature: _____

Date: _____

Fort Bend TEXAS – Option B



Weekly Average 2800 Calories Per Day

Week: 2

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Creamy Sweetened Whole Grain Oatmeal *	1 cup	Cheesy Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup
Scrambled Eggs	3 ozw	Breakfast Sausage	1 ozw	T. Ham	1 ozw	Creamy Country Gravy (2 oz*)	10 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (2 oz*)	10 ozw
Lyonnais Potatoes	3/4 cup	Bakery Biscuit	1/60 cut	Hash Brown Potatoes	3/4 cup	Bakery Biscuit	1/60 cut	Baked Pancakes	1 each	Cottage Fries	3/4 cup	Bakery Biscuit	1/60 cut
Streusel Coffeecake	1/60 cut	Cottage Fries	3/4 cup	Blueberry Muffin	1/60 cut	Cottage Fries	3/4 cup	Brown Sugar Syrup	3 fl oz	Bakery Biscuit	1/60 cut	Hash Brown Potatoes	3/4 cup
Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

Meal Name: Lunch

Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw	Hearty Spanish Rice (2 oz*)	10 ozw	Turkey Salad (3 oz diced turkey)	4 ozw	Cheesy Broccoli Noodle Casserole (2 oz*)	10 ozw	Peppery Picadillo (2 oz*)	10 ozw	T. Bologna	3 ozw	Frito Pie (2 oz*)	10 ozw
Kettle Blend Mixed Vegetables	1/2 cup	Pinto Beans	3/4 cup	Mustard	1/3 fl oz	Garden Salad	1/2 cup	Rice	1 cup	Mustard	1/3 fl oz	Enchilada Sauce	2 fl oz
Garden Salad	1/2 cup	Green Beans	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Pinto Beans	3/4 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Spanish Rice	3/4 cup
Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Shredded Lettuce	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Shredded Lettuce	1/4 cup	Macaroni Salad	1 cup	Shredded Lettuce	1/4 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Pasta Salad	1 cup	Margarine	1/3 ozw	Flour Tortilla (6")	2 each	Creamy Coleslaw	1/2 cup	Southern Cornbread	1/60 cut
Margarine	1/3 ozw	Frosted Cake	1/60 cut	Coleslaw Vinaigrette	1/2 cup	Fresh Baked Cookie	1 1/2 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	1 1/2 ozw	Margarine	1/3 ozw
Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fresh Seasonal Fruit	1 each
Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup							Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Tangy BBQ Filling (2 oz*)	3 ozw	Oven Fried Breaded Fish Pattie	4 ozw	Savory Rice & Peppers (2 oz*)	10 ozw	T. Ham	3 ozw	Home-style Turkey & Scalloped Potatoes (2 oz)	10 ozw	Spicy Rice Casserole (2 oz*)	10 ozw	Glazed BBQ Pattie	3 ozw
Wheat Dinner Rolls	4 ozw	Tartar Sauce	1/2 fl oz	Peas & Carrots	1/2 cup	Rice LF	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Black Beans	3/4 cup	Cajun Potatoes	1 cup
Rice LF	1 cup	Carrots LF	1/2 cup	Garden Salad	1/2 cup	Carrots LF	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Green Beans LF	1/2 cup
Cabbage	1/2 cup	Garden Salad	1/2 cup	Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Margarine	1/3 ozw	Salad Dressing LF	1/2 fl oz	Creamy Coleslaw	1/2 cup
Frosted Cake	1/60 cut	Salad Dressing LF	1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Fresh Baked Cookie	1 1/2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Bakery Biscuit	1/60 cut	Margarine	1/3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Margarine	1/3 ozw	Margarine	1/3 ozw
		Margarine	1/3 ozw	Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Frosted Cake	1/60 cut	Fresh Baked Cookie	1 1/2 ozw
		Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup					Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup										

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*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

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Reviewed ARAMARK Dietitian's Signature: _____

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Proposed: 3/15

Fort Bend TEXAS – Option B



Weekly Average 2800 Calories Per Day

Week: 3

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Cheesy Grits	1 cup
Creamy Country Gravy (2 oz*)	10 ozw	Peanut Butter	1 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (2 oz*)	10 ozw	Baked Pancakes	1 each	Scrambled Eggs w/ Ham (5 oz diced ham)	3 ozw
Bakery Biscuit	1/60 out	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Baked Pancakes	1 each	Cajun Potatoes	3/4 cup	Bakery Biscuit	1/60 out	Brown Sugar Syrup	3 fl oz	Hash Brown Potatoes	3/4 cup
Lyonnais Potatoes	3/4 cup	Jelly	1/2 fl oz	Brown Sugar Syrup	3 fl oz	Streusel Coffeecake	1/60 out	Lyonnais Potatoes	3/4 cup	Cottage Fries	3/4 cup	Bakery Biscuit	1/60 out
Margarine	1/3 ozw	Cottage Fries	3/4 cup	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

Meal Name: Lunch

T. Hot Dogs (1.5 oz each)	2 each	Sloppy Joe (2 oz*)	4 ozw	Savory Stroganoff w/ Rice (2 oz*)	10 ozw	Meatballs (1/2 oz each)	4 each	Bold Red Chili Burrito Filling (2 oz*)	8 ozw	Mac & Cheese Casserole (2 oz*)	10 ozw	T. Bologna	3 ozw
Mustard	1/2 fl oz	Mustard	1/3 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Italian Tomato Sauce	4 fl oz	Salsa	2 fl oz	Peas LF	1/2 cup	Mustard	1/3 fl oz
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Pinto Beans LF	1 1/2 cup	Cheese Sauce	2 fl oz	Garden Salad	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Baked Beans	1 cup	Cottage Fries	1 cup	Margarine	1/3 ozw	Garden Salad	1/2 cup	Flour Tortilla (6")	2 each	Salad Dressing LF	1/2 fl oz	Cajun Potatoes	1 cup
Garden Salad	1/2 cup	Creamy Coleslaw	1/2 cup	Fresh Baked Cookie	1 1/2 ozw	Salad Dressing LF	1/2 fl oz	Rice	1/2 cup	Southern Cornbread	1/60 out	Creamy Coleslaw	1/2 cup
Salad Dressing LF	1/2 fl oz	Frosted Cake	1/60 out	Fruit Drink w/ Vitamin C	1 cup	Garlic Dinner Rolls	2 ozw	Shredded Lettuce	1/4 cup	Margarine	1/3 ozw	Fresh Baked Cookie	1 1/2 ozw
Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup			Frosted Cake	1/60 out	Fresh Baked Cookie	1 1/2 ozw	Fresh Seasonal Fruit	1 each	Fruit Drink w/ Vitamin C	1 cup
Fruit Drink w/ Vitamin C	1 cup					Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup		

Meal Name: Dinner

Turkey Creole w/Rice (2 oz turkey)	10 ozw	Oven Fried Breaded Fish Patter	4 ozw	AuGratin Potatoes (2 oz* 1 c veg)	10 ozw	New Mexico Green Chili Stew (2 oz*)	10 ozw	Glazed BBQ Pattie	3 ozw	T. Ham & White Beans (2 oz diced ham)	10 ozw	Chili con Carne w/ Beans (2 oz*)	10 ozw
Carrots LF	1/2 cup	Tartar Sauce	1/2 fl oz	Green Beans LF	1/2 cup	Rice	1/2 cup	Mashed Potatoes	1 cup	Carrots LF	1/2 cup	Rice	3/4 cup
Garden Salad	1/2 cup	Rice	1 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup
Salad Dressing LF	1/2 fl oz	Garden Salad	1/2 cup	Salad Dressing LF	1/2 fl oz	Salad Dressing LF	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Salad Dressing LF	1/2 fl oz
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Fresh Baked Cookie	1 1/2 ozw	Southern Cornbread	1/60 out
Margarine	1/3 ozw	Bakery Biscuit	1/60 out	Margarine	1/3 ozw	Margarine	1/3 ozw	Frosted Cake	1/60 out	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Margarine	1/3 ozw
Apple Spice Bar	1/60 out	Margarine	1/3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Fruit (1@ or 1/2 cup)	1 portion
Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup					Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup										

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Reviewed ARAMARK Dietitian's Signature: _____

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Proposed: 3/15

Fort Bend TEXAS – Option B



Weekly Average 2800 Calories Per Day

Week: 4

THURSDAY FRIDAY SATURDAY SUNDAY MONDAY TUESDAY WEDNESDAY

Meal Name: Breakfast

Creamy Sweetened Whole Grain Oatmeal *	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Cheesy Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Cheesy Grits	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup
T. Ham	1 ozw	Baked Pancakes	1 each	Scrambled Eggs	3 ozw	Creamy Country Gravy (2 oz*)	10 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw	Creamy Country Gravy (2 oz*)	10 ozw
Lyonnais Potatoes	3/4 cup	Brown Sugar Syrup	3 fl oz	Hash Brown Potatoes	3/4 cup	Bakery Biscuit	1/60 cut	Baked Pancakes	1 each	Cottage Fries	3/4 cup	Bakery Biscuit	1/60 cut
Streusel Coffeecake	1/60 cut	Cottage Fries	3/4 cup	Bakery Biscuit	1/60 cut	Lyonnais Potatoes	3/4 cup	Brown Sugar Syrup	3 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Hash Brown Potatoes	3/4 cup
Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

Meal Name: Lunch

Roast Turkey	3 ozw	Peppery Picadillo (2 oz*)	10 ozw	T. Bologna	3 ozw	Hearty Spanish Rice (2 oz*)	10 ozw	Tangy BBQ Filling (2 oz*)	3 ozw	Glazed BBQ Pattie	3 ozw	Bold Red Chili Burrito Filling (2 oz*)	8 ozw
Gravy LF	3 fl oz	Pinto Beans	1/2 cup	Mustard	1/3 fl oz	Corn LF	1/2 cup	BBQ Sauce	1 fl oz	Baked Beans	1 cup	Salsa	2 fl oz
Mashed Potatoes	1 cup	Shredded Lettuce	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Coleslaw Vinaigrette	1/2 cup	Rice	1 cup	Coleslaw Vinaigrette	1/2 cup	Spicy Cheese Sauce	1 fl oz
Green Beans LF	1/2 cup	Southern Cornbread	1/60 cut	Noodles LF	1 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Carrots LF	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Spanish Rice	3/4 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Green Beans LF	1/2 cup	Margarine	1/3 ozw	Southern Cornbread	1/60 cut	Fresh Baked Cookie	1 1/2 ozw	Shredded Lettuce	1/2 cup
Margarine	1/3 ozw	Fresh Baked Cookie	1 1/2 ozw	Fresh Baked Cookie	1 1/2 ozw	Fresh Baked Cookie	1 1/2 ozw	Fruit (1@ or 1/2 cup)	1 cup	Fruit Drink w/ Vitamin C	1 cup	Flour Tortilla (6")	2 each
Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion			Fruit (1@ or 1/2 cup)	1 portion
Fruit Drink w/ Vitamin C	1 cup							Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Spicy Rice Casserole (2 oz*)	10 ozw	Oven Fried Breaded Fish Pattie	4 ozw	Noodles & Gravy Casserole (2 oz*)	10 ozw	T. Ham	3 ozw	Rotini & Italian Sauce (2 oz*)	10 ozw	AuGratin Potatoes (2 oz*/ 1 c veg)	10 ozw	Meatballs (1/2 oz each)	4 each
Pinto Beans	3/4 cup	Tartar Sauce	1/2 fl oz	Carrots LF	1/2 cup	Navy Beans LF	1 cup	Green Beans LF	1/2 cup	Peas & Carrots LF	1/2 cup	Gravy LF	3 fl oz
Creamy Coleslaw	1/2 cup	Macaroni & Cheese	1 cup	Garden Salad	1/2 cup	Kettle Blend Mixed Vegetables LF	1/2 cup	Garden Salad	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Lyonnais Potatoes	1 cup
Southern Cornbread	1/60 cut	Carrots LF	1/2 cup	Salad Dressing LF	1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Margarine	1/3 ozw	Cabbage & Carrots LF	1/2 cup
Margarine	1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Margarine	1/3 ozw	Garlic Dinner Rolls	2 ozw	Frosted Cake	1/60 cut	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Fresh Baked Cookie	1 1/2 ozw	Margarine	1/3 ozw	Margarine	1/3 ozw	Fresh Seasonal Fruit	1 each	Fresh Baked Cookie	1 1/2 ozw	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Margarine	1/3 ozw
Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Frosted Cake	1/60 cut	Fresh Seasonal Fruit	1 each	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup			Frosted Cake	1/60 cut
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup							Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

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FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q4

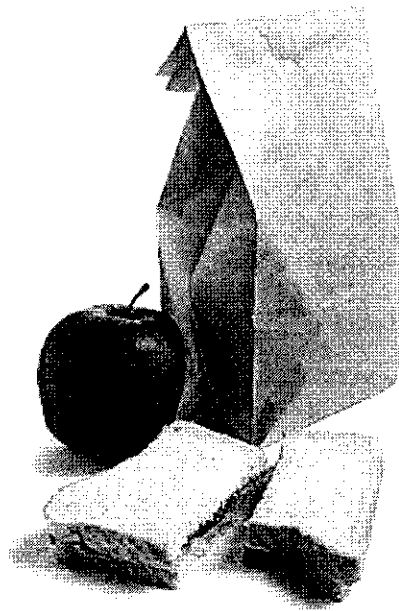
In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed ARAMARK Dietitian's Signature: Client's Signature: Date: FLM Signature: Date:

SAMPLE SACK LUNCH MENU

SAMPLE SACK LUNCH MENU

Meat/Cheese	3 ounces
Bread	4 slices
Mustard	2 each
Fresh Fruit	1 each
Cookies	2 each
Fruit Drink	8 ounces



HOLIDAY MENUS

HOLIDAY MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

Each corrections facility is unique. Aramark Correctional Services recognizes the importance of customizing menus to meet the needs of each facility. Aramark Correctional Services' registered dietitians have developed a holiday menu and diet program customized to Fort Bend County Jail which meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines detailed in your specifications. This program has been corrections tested. Planning considerations have included the following:

- Nutritional standards including American Correctional Associations, National Commission on Correctional Health Care, Recommended Dietary Allowances, and your specifications
- Inmate preferences
- Survey observations and your comments
- Items best suited to your kitchen storage areas, equipment, and service areas
- Each meal's appearance on your service tray
- Consistency in quantity of food for each holiday meal
- Variety in type of items, colors, shapes, and texture

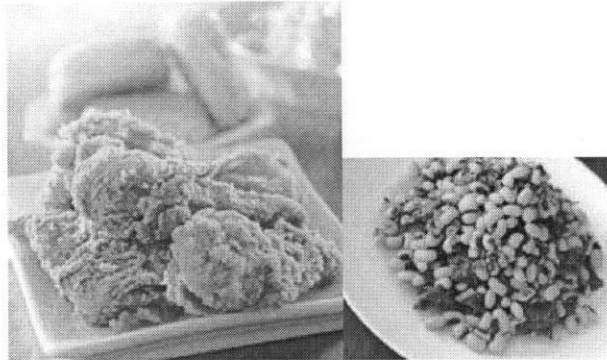
ADAPTABILITY TO SEASONAL TRADITIONAL MEAL PLANS

We also recognize that menu and meal acceptability are key in menu development, especially during very stressful times for the inmates when emotions run high. Aramark will exceed your specifications regarding the menu plan and special holiday meals. Aramark has included three holiday or "spirit lifter" meals for your review.

SAMPLE HOLIDAY MENUS

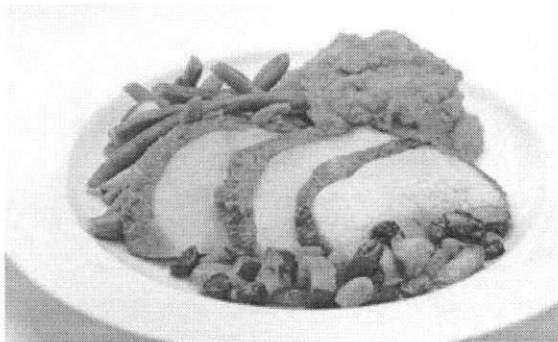
NEW YEAR

Oven Fried Chicken
Black-eyed Peas
Seasoned Corn
Cornbread
Margarine
Cookies
Beverage



THANKSGIVING

Roast Turkey and Gravy
Bread Dressing
Sweet Potatoes
Seasoned Green Beans
Cranberry Sauce
Fresh Baked Rolls and Margarine
Dessert Square
Beverage



CHRISTMAS

Roast Turkey or Roast Beef
Mashed Potatoes & Gravy
Seasoned Corn
Garden Salad with Dressing
Fresh Baked Rolls
Margarine
Cookies
Beverage



Please see below an example of the salad bar Fort Bend County can expect.

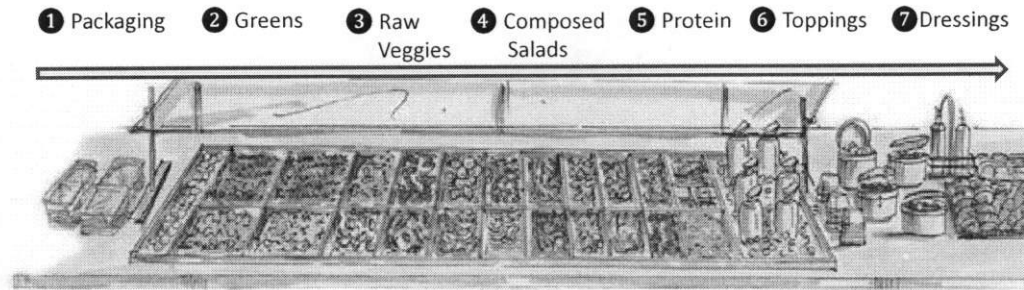
Salad Bar

Our menu is pre populated with specific core items that will be served daily. Alternative items may be selected based on seasonality of vegetables, maintaining target serving cost, and/or customer preference.

Salad Greens	Fresh Cut Vegetables	Packaged Vegetables	Cheese
Iceberg Lettuce	Fresh Red Onion	Kidney Beans	Cheddar Cheese , Shredded (Real)
Lettuce Mix	Fresh Carrots	Garbanzo beans	Cheddar Shredded Cheese
Romaine Lettuce	Bell Peppers	Jalapeno Peppers	Mozzarella Shredded
Fresh Spinach	Fresh Celery	Beets	Grated Parmesan
	Fresh Mushrooms		
	Fresh Cucumber		
	Fresh Cauliflower		
	Fresh Broccoli		
	Fresh Tomato		
Protein	Salad Dressing		
Diced Ham	Low Fat Italian		
Hard Cooked Eggs	Ranch		
Chicken Salad	Low Cal French		
	Thousand Island		
	Honey Mustard		
	Spicy Sesame Vinaigrette		
	Creamy Lemon Thyme Dressing		

SALAD BAR GUIDELINES

The layout of your salad bar is key in ensuring a seamless and enjoyable experience for your guests.
Make sure to follow the correct category order.



Other guidelines to follow:

Food Safety & Quality Assurance

- Prevent cross contamination by assuring that wash sinks, cutting boards, and knives used for salad bar items do not come into contact with raw proteins or other food items. Sanitize all thoroughly after use.
- Wash and dry all greens and produce before serving
- Except for ambient toppings, all salad bar ingredients must be held under 40°F at all times.

Fresh & Abundant

- To replenish, remove vessel and replace with a full one.
- Always refill empty pans out of the guests view.

Serving Vessels

- Vessels for toppings should be no more than 4" deep and must be clean, undamaged, and matching. Refer to Small wares Guide for help.
- Greens may be offered in larger vessels
- Change vessels throughout service to maintain cleanliness

Color Adjacencies

Within a salad category, color should determine the final ingredient placement. Break up blocks of bland or pale ingredients (mushroom and cauliflower) with colorful ingredients (peppers and tomatoes) to create color variety that is pleasing to the eye



FORT BEND CAFÉ

FORT BEND COUNTY Dining Room Weekly Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST						
Southwest Breakfast Burrito	Pancakes	Sausage Breakfast Biscuit	Scrambled Eggs	French Toast	Three Cheese Omelet	Biscuits & Gravy
Hash Browns	Sausage	Hash Browns	Crispy Bacon	Sausage	Hash Browns	
LUNCH/DINNER						
Grilled Reuben Sandwich	Baked Lasagna	Lemon Pepper Chicken	Philly Cheesesteak	Spaghetti Bolognese	Oven Fried Chicken Platter	Tex-Mex Tacos
Macaroni Salad	Mixed Vegetables	Mashed Potatoes	Oven Roasted Potatoes	Zucchini Sauté	Carrots	Spanish Rice
Frosted Cake	Garlic Bread	Carrots	Frosted Cake	Fresh Baked Roll	Southern Biscuit	Sweet Corn
	Fudge Brownie	Fresh Baked Roll		Fudge Brownie	Fresh Baked Cookies	Fresh Fruit
		Fresh Baked Cookies				

QUICK START BREAKFAST

Creamy Oatmeal w/Toppings
Ready-to-Eat Cereal
Fresh Fruit
Continental Selection of Breads,
Bagels, & Pastries
Hard Cooked Eggs

BEVERAGES

Breakfast:
Coffee, Tea, Milk
Juice
Lunch/Dinner:
Coffee, Iced Tea,
Lemonade, Fruit Drink



FRESH GARDEN BAR

Create the perfect healthy meal at our fresh garden bar! Build your own salad from your choice of lettuce, fresh veggies, dressings, and other toppings.
Soup Offered Daily
Served Daily with Lunch & Dinner





FORT BEND COUNTY Dining Room Weekly Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST						
Southwest Breakfast Burrito	Pancakes	Sausage Breakfast Biscuit	Scrambled Eggs	French Toast	Three Cheese Omelet	Biscuits & Gravy
Hash Browns	Sausage	Hash Browns	Bacon Hash Browns	Sausage	Hash Browns	
LUNCH/DINNER						
Herb Roasted Pork Chop	Sloppy Joe	Loaded Baked Potato	Baked Ziti	Angus Cheeseburger	Sweet & Sour Pork	Meatball Parm Grinder
Creamy Macaroni & Cheese	Tater Tots	Broccoli	Italian Blend Vegetables	French Fries	Carrots & Green Beans	Macaroni Salad
Seasoned Broccoli	Frosted Cake	Fudge Brownie	Garlic Bread	Zesty Coleslaw	Fortune Cookie	Frosted Cake
Breadsticks			Fresh Baked Cookies	Fresh Fruit	Gelatin Parfait	
Gelatin Parfait						

QUICK START BREAKFAST

Creamy Oatmeal w/Toppings
Ready-to-Eat Cereal
Fresh Fruit
Continental Selection of Breads, Bagels, & Pastries
Hard Cooked Eggs

BEVERAGES

Breakfast:
Coffee, Tea, Milk, Juice
Lunch/Dinner:
Coffee, Iced Tea, Lemonade, Fruit Drink



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Create the perfect healthy meal at our fresh garden bar! Build your own salad from your choice of lettuce, fresh veggies, dressings, and other toppings.

Soup Offered Daily

Served Daily with Lunch & Dinner





FORT BEND COUNTY Dining Room Weekly Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST							
Southwest Breakfast Burrito		Pancakes	Sausage Breakfast Biscuit	Scrambled Eggs	French Toast	Three Cheese Omelet	Biscuits & Gravy
Hash Browns	Sausage	Hash Browns	Bacon	Hash Browns	Sausage	Hash Browns	
LUNCH/DINNER							
Herb Roasted Chicken	Pepperoni Pizza	Nachos Supreme	Chicken & Dumplings	Sliced Ham	Tacos con Carne	Chicken Parmesan	
Baked Potato	Pasta Marinara	Fresh Fruit	Broccoli & Carrots	Potatoes AuGratin	Spanish Rice	Spaghetti Marinara	
Green Beans	Lemon Broccoli		Southern Biscuit	Green Beans	Refried Beans	Cauliflower	
Fudge Brownie	Fresh Baked Cookie		Fresh Fruit	Southern Cornbread	Fudge Brownie	Garlic Bread	
				Frosted Cake		Fresh Baked Cookie	

QUICK START BREAKFAST

Creamy Oatmeal w/Toppings
Ready-to-Eat Cereal
Fresh Fruit
Continental Selection of
Breads, Bagels, & Pastries
Hard Cooked Eggs

BEVERAGES

Breakfast:
Coffee, Tea, Milk,
Juice
Lunch/Dinner:
Coffee, Iced Tea,
Lemonade, Fruit Drink



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Create the perfect healthy meal at our fresh garden bar! Build your own salad from your choice of lettuce, fresh veggies, dressings, and other toppings.

Soup Offered Daily

Served Daily with Lunch & Dinner





FORT BEND COUNTY Dining Room Weekly Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST						
Southwest Breakfast Burrito	Pancakes	Sausage Breakfast Biscuit	Scrambled Eggs	French Toast	Three Cheese Omelet	Biscuits & Gravy
Hash Browns	Sausage	Hash Browns	Bacon Hash Browns	Sausage	Hash Browns	
LUNCH/DINNER						
Hearty Beef Stew	Cajun Chicken	Roasted Pork Loin	Chicken Fajitas	BBQ Rib Sandwich	Swedish Meatballs	Southern Chicken Sandwich
Cucumber & Tomato Salad	Rice Pilaf	Sweet Potatoes	Cilantro Lime Rice	French Fries	Peas & Carrots	Zesty Pasta Salad
Fresh Baked Biscuit	Brussel Sprouts	Green Beans	Mexican Pinto Beans	Zesty Tomato Coleslaw	Fresh Baked Roll	Fresh Fruit
Fresh Fruit	Gelatin Parfait	Southern Cornbread	Fudge Brownie	Fresh Baked Cookie	Fresh Fruit	
		Frosted Cake				

QUICK START BREAKFAST

Creamy Oatmeal w/Toppings
Ready-to-Eat Cereal
Fresh Fruit
Continental Selection of Breads, Bagels, & Pastries
Hard Cooked Eggs

BEVERAGES

Breakfast:
Coffee, Tea, Milk, Juice
Lunch/Dinner:
Coffee, Iced Tea, Lemonade, Fruit Drink



FRESH GARDEN BAR

Create the perfect healthy meal at our fresh garden bar! Build your own salad from your choice of lettuce, fresh veggies, dressings, and other toppings.

Soup Offered Daily
Served Daily with Lunch & Dinner



Fort Bend County Short Order Menu

Grill – 1 plus a side \$4.99

Hamburger..... Single \$3.99 Double \$4.99
 Cheeseburger.....
 Turkey Burger.....
 Grilled Cheese.....
 Add tomato (\$.45) Add tomato & bacon (\$1.00)
 1/4 lb Hot Dog.....
 Grilled Chicken Sandwich.....
 Boneless Chicken Wings.....
 Choose Regular or Buffalo Style
 Philly Steak Sandwich.....
 Reuben Sandwich.....

Breakfast Tacos \$1.99

Chorizo and Egg.....
 Bacon and Egg.....
 Sausage and Egg.....
 Bean and Egg.....
 Barbacoa.....

Fresh Made Salads \$2.99

Grilled Chicken Salad.....
 Caesar Salad.....
 Greek Salad.....
 Green Salad.....

SIDES

French Fries.....
 Onion Rings.....
 Sweet Potato Fries.....
 Wedge Cut Fries.....
 Fruit Salad.....

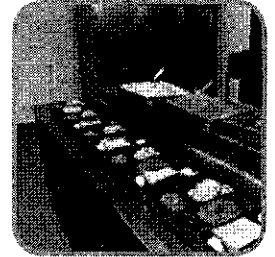
PRODUCTION MANAGEMENT

EXECUTION IS CRITICAL.

An excellent menu and food sourcing plan requires laser focus on execution at your site. Aramark uses three proprietary programs to ensure the menu plan is executed as designed:

1. Operational Excellence (OP-X)
2. STARS employee hiring, training, and development
3. H.O.M.E. offender management and motivation

Energy conservation protocols are a key component of Aramark's food production and are woven into each of the three production programs.



1) OP-X DELIVERS THREE KEY BENEFITS.

1. **Quality assurance** that exceeds expectations
2. **Employee and offender training** in procedures that Aramark has learned over the course of more than 35 years
3. **Documentation** for litigation, accreditation, or agency requirements

The OP-X standards of excellence are based on the accreditation standards of the ACA. OP-X is more than just a process—it's the way we do business.

OP-X has six key components:

1. **Meal Consistency**—OP-X encompasses more than 100 specific quality elements that are incorporated into the easy-to-follow Red Book™. They are divided by timing for completion. The process is incorporated into job training, job descriptions, and daily routines to ensure that operational standards are completed and reviewed at every meal, every day.
2. **Measurability**—Our food service directors are required to measure performance based on compliance. The OP-X process is integrated with existing facility operational guidelines to ensure it meets your goals.
3. **Training**—Aramark's Operations (OPS) 101 is designed to give new associates a basic understanding of key food service concepts and practices, while introducing OP-X as the way to run effective and efficient kitchens in a consistent and professional manner.
 - **Aramark's 15-Minute Employee Training Series** has been designed as hands-on work experience to teach basic food service principles.

This training also is used for offenders to prepare them to be productive in the kitchen after they are released.
4. **Menu Integrity**—The OP-X process delivers exact menu portions and ensures meal quality consistency. The quality process is reviewed every meal.
5. **Communication**—Aramark's Red Book is our on-the-floor tool for ensuring meal and daily OP-X standards are being followed and a means of communication for all Aramark staff. The Red Book provides a clear and consistent way for components to record critical data over time and communicate with the team to ensure successful execution of OP-X.
6. **Performance Review**—OP-X is substantiated through documentation. It is a continuous process of specific action plans that are written, implemented, and tracked to ensure that service quality is always consistent. It includes a review process during each visit by district managers and other members of the Aramark Correctional Services Management Team.

OP-X Production Protocol: Five P's

The Five P's ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting for the expected number of people to post-meal analysis. The goal is to serve consistently safe, quality, good-tasting meals that are delivered as scheduled while still controlling costs.

The Five P's include:

1. **Population**—Production need is accurately projected for all types of meals provided.
2. **Pulls**—Assembling of all items occurs three days prior to the service date to ensure that substitutions are minimized, and recipe quantities and processes are followed.
3. **Production**—Approved recipes, as specified by the approved menu, are used with appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.
4. **Portioning**—Accuracy of service is confirmed, with additional HACCP controls and documentation.
5. **Post Analysis**—Final documentation reviews ensure accuracy. This stage also includes the HACCP control review and improvement planning for future meals.

Portioning is a core discipline.

Proper portioning is necessary to make the menu work as planned.

- **Nutrition is delivered as planned.** All nutritional guidelines require accurate portioning to deliver appropriate calories and other nutritional benefits.
- **Security is maintained.** Uneven portions can cause unrest within the offender population.
- **Costs are controlled.** A significant contributor to excess food costs is uneven portion control. Our portioning disciplines ensure your costs will be managed as planned.

Meal timing that works with your schedule

We comply with ACA guidelines, which recommend that no more than 14 hours elapse between the service of supper and breakfast. To comply with these standards, our front-line manager will collaborate with your staff to determine serving hours that satisfy Fort Bend County Jail and recommended standards. A policy for the feeding of late and early book-ins will also be established. Based on our existing operations, Aramark Correctional Services can offer suggested serving times; however, we remain flexible to prioritize Fort Bend County Jail's preferences.

Smooth delivery of meals helps control offender behavior. Delivery and documentation is key to successful food service.

- Meals will be delivered by Aramark staff to mutually agreed-on areas.
- Meals will be signed for by the Fort Bend County Jail staff.
- Facility personnel will be responsible for retrieving serving trays and support equipment from the living areas and placing them at the delivery point.
- This system will be repeated for every meal service period.
- Aramark is responsible for ensuring all trays and support equipment are cleaned.
- Times for retrieval of trays and support equipment will be mutually agreed on and established prior to the start-up of service.

[illegible]

Documented Menu Substitutions

The written menu is the served menu, but emergencies happen. Aramark operates under strict policies on menu substitutions if unusual circumstances occur, such as:

- Product recall
- Late delivery
- Vendor outages
- Equipment failure
- Weather emergencies

One-time changes may be made by the front-line manager following the Aramark Correctional Services' Substitution Guide and requirements set forth in the facility specifications. The guide ensures food items of similar nutritional quality are selected to replace written menu items.

The food service director is required to document menu substitutions and the reason for the change. Any diet substitution is recorded on the dated diet menu for the meal following Aramark Correctional Services' substitution guideline and the modification restrictions in the diet handbook. A written notification will be provided for the contract liaison.

HACCP

Aramark Correctional Services follows HACCP requirements, a food safety program designed to reduce, prevent, and eliminate food hazards. This program ensures that food is handled safely at each step of the purchasing, storage, preparation, and service process. Many state health departments increasingly mandate use of this food safety system.

HACCP training program includes:

- Hygiene
- Food temperature monitoring
- Proper food-safe materials for packaging and preparation
- Employee and offenders who are trained in specific food safety practices



SANITATION PLAN

Sanitation & Food Safety Manual

Aramark Correctional Services believes that a safe workplace is essential. The Sanitation and Food Safety Manual mandates frequent inspections by the food service director. Our Safety Awareness Program is part of our ongoing corporate goals with employees receiving recognition throughout the year for maintaining a safe and accident-free operation. Our Operational Excellence Program, OP-X, is outlined in our proposal.

Sanitation is critically important to a correctional institution. Aramark Food Support Services will develop an intense sanitation schedule for your food service operation. Our sanitation program involves more than elbow grease and strong soap. Acceptable results require an ongoing program of training and supervision. Each Aramark director has in his possession an Aramark Food Support Services Sanitation and Food Safety Manual. The manual is in constant use as a management training guide for new employees and for the continuous retraining of existing employees. Aramark Food Support Services' Sanitation and Food Safety Manual Table of Contents is presented in the following pages. Aramark Food Support Services believes that a safe workplace is essential.

The Sanitation and Food Safety Manual mandates frequent inspections by the food service director. Our Safety Awareness Program is part of our ongoing corporate goals with employees receiving recognition throughout the year for maintaining a safe and accident-free operation.

The table of contents for this manual has been provided in the appendix of this proposal. The full manual is available upon request.

A complex operation such as this will require a plan to ensure that all equipment and areas are covered. Aramark will put together floor plans of the various locations and list the equipment at each. This equipment will be classified into various categories for extensive cleaning. The various categories will include: Clean as you go, Daily, Weekly, Monthly, and Quarterly. Setting specific time periods as a checklist requires organizing the complexity and ensuring each task has been completed. Continuous inspections by the food service directors and general manager will enforce the Sanitation Plan.

Aramark also provides operational opening and closing checklists (Sanitation Checklist Opening and Sanitation Closing Checklist). We try to make sure that nothing is ever missed on a day-to-day and shift-to-shift basis.

Without constant supervision, contraband increases and a disorganized food service results. The kitchen is out of control. Correctional institutions using inmate labor face an ever-changing workforce. To provide continuity of service and to facilitate training, Aramark Correctional Services' manager will prepare a standard work routine for each position. This work description tells the individual what to do by time of day. By coordinating all routines, the manager assures each job will get done every day. Preparation, service, and sanitation are continuous, as one never waits for the other.

Supervision

It is the policy of Aramark Correctional Services that our staff, while on assignment, are carefully supervised and that all hourly staff under the supervision of food service supervisor receive proper guidance, direction, and training. The following procedures are in effect for supervising inmates at the facility who are involved in the food service area:

- All staff will be required to maintain necessary sanitary and safety standards in line with OSHA's requirements and other related health safety standards.
- Full tool control should be maintained and shadow boards used when applicable.
- Under no circumstances should staff be allowed to carelessly serve inmates or waste food; food should be served in a manner which all inmates receive the exact same portion and the appropriate portion.

Cleaning of the Kitchens - Basic Concepts

- The entire kitchen will be kept clean and sanitary at all times.
- Inmates assigned to sanitation will be responsible for keeping the kitchen, floors, tables, walls, and equipment clean at all times.
- All kitchen equipment and floors shall remain clean through each shift change.
- Each shift sanitation person will be responsible for keeping a clean unit.

Safety in Food Preparation

- When handling hot items, use clean dry towels.
- When lifting lid covers on steam pots, lift lid cover away from oneself to avoid steam coming up in your face.
- All equipment will be cleaned after each use.
- When lifting a heavy item, have another person assist in lifting.
- Hot water from the coffee urn should be drawn slowly.
- Be sure stoves are turned off when not in use.
- Make sure pans are not overfilled.
- No horse play in the kitchen area.
- Make sure all equipment is kept in good working condition.
- Report any hazardous conditions immediately to the supervisor on duty.
- Make sure all tables and floors are kept clean at all times.
- The supervisors are responsible for the supervising of all food preparation.

-
- Ovens and stoves are to be cleaned on a regular basis.

Food Contact Surface

- All food surfaces such as tables, equipment, and utensils will be kept clean and sanitized after each use.
- Hands will be kept clean and sanitary while preparing the food.
- Use clean gloves when handling the food.
- Throw away any food dropped on the floor.
- Use clean spoon each time the food is tested.
- All toilet facilities in the immediate area of the kitchen and all hand washing sinks will bear the sign: Employees must wash hands before returning to work.
- All surfaces cleaned with solution and sanitizing solution.

Housekeeping

It is difficult to work in a cluttered kitchen. We insist all employees understand the following:

- A detailed sanitation program will be developed to the specifics of each of the locations in the County.
- Keep paper and food off the floors. Be sure there are enough trash containers and that they are emptied periodically, washed and new liners inserted.
- There should be no large scale dry sweeping while food is being prepared.
- Dust rises in the air and will settle on the food and work tables.
- Spilled dry food should be swept up immediately by the person responsible.
- Wet food spilled on the floor should be wiped up immediately.
- Work tables should be cleared and wiped off as the preparation progresses. Do not allow soiled pots, utensils, towels, or empty cans to accumulate. This limits work space and hinders production.
- Surplus equipment should be put in storage and not take up space in the kitchen.
- Condiments and other ingredients should be returned to their proper place after use.
- Surplus items should be returned to the stockroom for safe keeping.
- Table drawers must be kept clean and orderly. Articles that cannot be disposed of must not be accumulated.
- Splatters on walls should be wiped off immediately.

- Grease traps are to be checked and cleaned weekly.
- Light fixtures are to be cleaned weekly.

ARAMARK CORRECTIONAL SERVICES
SANITATION SCHEDULE AM AND PM SHIFT

DATE: _____

ITEMS TO BE CLEANED	SAT	SUN	MON	TUES	WED	THUR	FRI	ACCOMPLISHED SUPERVISOR INITIALS	
								AM	PM
<u>INMATE HEALTH INSPECTION:</u>									
CUTS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
RASHES	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
BURNS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
ILLNESS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
<u>STOREROOMS:</u>									
FLOORS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
SHELVES	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
DAILY ISSUE ROOM	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
WAREHOUSE COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
WAREHOUSE FREEZER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
<u>BATHROOMS:</u>									
PAPER TOWELS CHECK	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
TOILETTE PAPER CHECK	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
HANDSOAP CHECK	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
FLOOR SWEEP	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
TOILETS CLEAN	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
<u>BACKDOCK:</u>									
SLOP BUCKETS CLEANED	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
OUTSIDE UTILITY ROOM	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
GARBAGE CANS	TO BE RINSED OUT DAILY							<input type="checkbox"/>	<input type="checkbox"/>
<u>KITCHEN AREA:</u>									
GRILLS	GRILLS WILL BE CLEANED AFTER EVERY USE							<input type="checkbox"/>	<input type="checkbox"/>
FLOOR-ALL AREAS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
POTS AND PANS	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
LEFTOVER COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
PACKOUT COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
BAKERS COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
MILK COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
VEGETABLE COOLER	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	DAILY	<input type="checkbox"/>	<input type="checkbox"/>
<u>KITCHEN AREA:</u>									
SAMPLE TRAYS	NEED TO BE TAKEN OUT EVERY MORNING							<input type="checkbox"/>	<input type="checkbox"/>
PREP AREA	AFTER EVERY MEAL							<input type="checkbox"/>	<input type="checkbox"/>
TRAYWASHERS	AFTER EVERY MEAL							<input type="checkbox"/>	<input type="checkbox"/>
TRAYWASHERS AREA	AFTER EVERY MEAL							<input type="checkbox"/>	<input type="checkbox"/>
DRAINS	WASHED OUT DAILY							<input type="checkbox"/>	<input type="checkbox"/>
CHEMICALS	NEED TO BE CHECKED DAILY. DISPENSERS & BOTTLES							<input type="checkbox"/>	<input type="checkbox"/>

ASSIGNMENT OF ABOVE SCHEDULED ITEMS WILL BE DONE BY EACH SHIFT SUPERVISOR

AM SHIFT SUPERVISOR SIGNATURE: _____

PM SHIFT SUPERVISOR SIGNATURE: _____

STOREROOMS:

WALLS EVERY FIRST MONDAY OF THE MONTH
RACKS EVERY FIRST MONDAY OF THE MONTH

KITCHEN AREA:

WALLS ALL AREAS EVERY SECOND TUESDAY OF THE MONTH
OVENS EVERY SECOND MONDAY OF THE MONTH
CART FOR SHEET PANS EVERY FRIDAY
CEILING VENTS EVERY THIRD MONDAY OF THE MONTH
OVERHEAD,ST,STEEL EVERY THIRD MONDAY OF THE MONTH
LIGHT FIXTURES EVERY FOURTH MONDAY OF THE MONTH
WALK IN COOL/RACKS EVERY FOURTH WEDNESDAY OF THE MONTH
TRAYWASHERS DE-LIME EVERY THIRY WEDNESDAY OF THE MONTH
TABLE LEGS TO BE CLEANED EVERY MONDAY
SINKS TO BE CLEANED & SHINED EVERY FRIDAY
UTILITY ROOM/STORAGE TO BE CLEANED EVERY SECOND TUESDAY

ASSIGNMENT OF ABOVE SCHEDULED ITEMS WILL BE DONE BY EACH SHIFT SUPERVISOR

AM LEAD MANAGER OR PRODUCTION SUPERVISOR SIGNATURE: _____

PM LEAD MANAGER OR PRODUCTION SUPERVISOR SIGNATURE: _____

COMPLIANCE

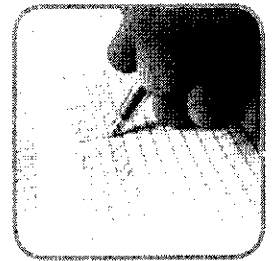
INSPECT WHAT YOU EXPECT

Systems and procedures are only as good as their compliance protocols. Aramark's OP-X process is based on ACA standards and ensures compliance at every meal, every day. Compliance reviews are completed by the front-line manager on a monthly basis to be used as a continuous self-evaluation of our performance.

The district manager verifies all standards are met on a quarterly basis. Detailed action plans are written for those areas that require improvements. High performance is encouraged, as our managers are evaluated based on OP-X criteria and rewarded for high achievement. This review process will be a basis for meetings with your administration.

Operations also are inspected by:

- Region Team members
- Nutrition and Operation Support Services (NOSS) dietitians
- Finance Team to ensure our financial commitments to you are met



These audits ensure that we deliver maximum productivity with minimal waste. We also collect all data from audits conducted by health inspectors and accreditation audits by the ACA and AJA.

FEEDBACK

GRIEVANCE PROCEDURES

The front-line manager and facility administration determine in advance how routine complaints will be handled. Aramark recommends we participate in the facility staff meetings to stop problems before they become grievances. Standard Aramark procedures for dealing with grievances are as follows:

- Read grievances carefully and respectfully.
- Check thoroughly to determine if the complaint is valid.
 - If Aramark is at fault, correct the problem.
 - If it is not an Aramark problem, follow the administration's usual policy.
- After proper investigation, grievances will be responded to by Aramark.
 - A grievance response sheet will be completed.
 - Administration will be informed in writing of complaint resolution.



Aramark's manager will be responsible for following up on the complaint to ensure the problem has been resolved for the next meal period.

LISTENING INTENTLY

To achieve the goal of meal satisfaction, we must have feedback. We conduct surveys with the following:

- Offenders
- Correctional officers
- Client administration

These surveys are conducted regularly, and the results are provided to the Dietitian Team for necessary adjustments. Our registered dietitians take the survey feedback, combine it with Aramark and external audit reports, and adjust menus and recipes to ensure we achieve your goals.

Our district managers and registered dietitians consult with Fort Bend County Jail to review feedback results and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA to teams in food supply chain management and operations, and the process continues.

While we will provide information and insight, Fort Bend County Jail controls any and all menu changes. With implementation of Beyond the Tray, we treat the menu as an ever-changing process requiring ongoing adjustments to ensure meal acceptance.

Exhibit C

Supplemental

Negotiated Terms

Cost Sheet

Pricing for meals provided shall not exceed:

Inmate Meal Price	\$1.165
Staff Meal Price	\$2.50
Inmate Worker Price	\$2.00

1. Inmate meals: $950 \text{ trays per meal} \times 3 \text{ meals per day} \times 365 \times \$1.165 = 1,211,891.20$
2. Inmate worker meals: $50 \text{ trays per meal} \times 3 \text{ meals per day} \times 365 \times \$2.00 = \$109,500.00$
3. Officer meals: $200 \text{ trays per day} \times 365 \times \$2.50 = \$182,500$
4. The total cost of the estimated trays to be purchased is: $\$1,503,891.20$

Meals may be purchased by employees who work outside of the jail on a self-pay basis; however these meals will not be billed to County

Costs for short order menu shall not exceed Contractor's actual cost, plus 10% as verified by the Fort Bend County Auditor's Office and the Sheriff's Office.

Short Order Menu

Aramark will provide a detailed invoice of related "Short Order Menu " cost including food procured to ensure the price does not exceed cost plus 10 percent. Please see a sample of the Menu offerings below:

Breakfast.....estimated pricing ranges from \$1.49 to \$3.99

Breakfast Tacos

Bacon and Egg	\$1.49
Potato and Egg	\$1.49
Sausage and Egg	\$1.49
Beans and Egg	\$1.49
Barbacoa	\$1.69
Chorizo and Egg	\$1.69

Breakfast Sandwich.....choice of biscuit or toasted bread

Bacon Egg and Cheese	\$1.99
Sausage Egg and Cheese	\$1.99

Steel Cut Oatmeal

Small	\$1.49
Large	\$1.99

Big Breakfast Plate \$3.99

2 Eggs, choice of bacon or sausage, breakfast potatoes, choice of biscuit w/jelly, English muffin w/jelly, or 2 pancakes w/syrup

Yogurt Parfait w/granola \$1.99

Lunch and Dinnerestimated pricing ranges from \$2.99 to \$5.99

Off the Grill

100% Beef Angus Burger	\$3.99
100% Beef Angus Cheeseburger	\$3.99
100% Beef Bacon Cheeseburger	\$4.29
Turkey Burger	\$3.99
¼ lb. Hot Dog	\$2.49
Grilled Chicken Sandwich	\$3.99
6 Boneless Chicken Wings (Regular or Buffalo Style) w/dipping sauce	\$4.59
Philly CheeseSteak Sandwich	\$4.99
Reuben Sandwich	\$3.99
Fish Sandwich	\$3.29

Sides.....estimated pricing for ala carte ranges from \$0.49 to \$1.49

<i>French Fries</i>	\$0.49
<i>Sweet Potato Fries</i>	\$0.69
<i>Wedge Cut Fries</i>	\$0.59
<i>Chips</i>	\$0.79
<i>Chili Cheese Fries</i>	\$0.99
<i>Bacon Chees Fries</i>	\$1.29
<i>Grilled Cheese Sandwich</i>	\$1.49
<i>Fruit Salad</i>	\$1.49

Fresh Made Salads.....estimated pricing ranges from \$1.99 to \$2.99 w/chicken or steak added

<i>Cesar Salad</i>	\$1.99
<i>Greek Salad</i>	\$1.99
<i>Field Greens Salad</i>	\$1.99
<i>Fruit and Cheese Salad Plate</i>	\$2.29

All Sandwiches/Burgers/Tacos include minimum of 6-8 oz. beef, chicken , fish or egg portions.

Sides referenced are minimum 6 oz. portions.

Salads include up to 16 oz. weight including protein.

FORT BEND COUNTY JAIL TEXAS



Weekly Average 2800 Calories Per Day

Week: 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
Corn Grits 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Sweetened Farina 1 cup	Sweetened Whole Grain Oatmeal 1 cup	Sweetened Farina 1 cup	Bran Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup
Creamy Country Gravy (1 oz*) 6 ozw	T. Ham 1 ozw	Chorizo Hash (2 oz*) 10 ozw	T. Ham 1 ozw	Breakfast Sausage 1 ozw	Scrambled Egg w/ Cheese 3 ozw	Creamy Country Gravy (1 oz*) 6 ozw
Lyonnaise Potatoes LF 3/4 cup	Pancakes (2 fl oz each) 2 each	Refried Pinto Beans LF 1/2 cup	Cottage Fries LF 3/4 cup	French Toast Bake (2@1/60) 2 each	Hash Browns LF 3/4 cup	Cottage Fries LF 1 1/4 cup
Bakery Biscuit 1/54 cut	Syrup 2 fl oz	Cornbread Muffin (1/54) 1 each	Streusel Coffeecake 1/54 cut	Syrup 2 fl oz	Corn Tortilla 6" 2 each	Bakery Biscuit 1/54 cut
Jelly 1 tablespoon	Cottage Fries LF 3/4 cup	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	O'Brien Potatoes 3/4 cup	Salsa (Mild) 1 fl oz	Jelly 1 tablespoon
Morning Beverage 1 cup	Whipped Margarine 1/3 ozw	Morning Beverage 1 cup	Morning Beverage 1 cup	Whipped Margarine 1/3 ozw	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
	Morning Beverage 1 cup			Morning Beverage 1 cup		

Meal Name: Lunch

Cheesy Enchilada Casserole LS (2 oz*/1 oz cheese) 10 ozw	T. Hot Dog (2 oz each) 1 each	New Mexico Green Chili Stew (2 oz*) 10 ozw	Roast Turkey 2 ozw	Tex-Mex Taco Filling (2 oz*) 4 ozw	Baked Meatloaf 3 ozw	Spicy Rice Casserole (2 oz*) 10 ozw
Green Beans 1/2 cup	Mustard 1/2 fl oz	Rice 1/2 cup	Gravy LS 2 fl oz	Rice 3/4 cup	Gravy LS 2 fl oz	Cabbage 1/2 cup
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Garden Salad 1/2 cup	Mashed Potatoes 1 cup	Pinto Beans 3/4 cup	Ranch Pinto Beans 3/4 cup	Corn & Carrots 1/2 cup
Whipped Margarine 1/3 ozw	Mexican Pinto Beans 3/4 cup	Salad Dressing LF 1/2 fl oz	Carrots 1/2 cup	Shredded Lettuce 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Southern Cornbread 1/54 cut
Fruit (1@ or 1/2 cup) 1 portion	Creamy Coleslaw 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Corn Tortilla 6" 2 each	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Whipped Margarine 1/3 ozw
Fruit Drink w/ Vitamin C 1 cup	Fruit (1@ or 1/2 cup) 1 portion	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Salsa (Mild) 1 fl oz	Whipped Margarine 1/3 ozw	Fruit (1@ or 1/2 cup) 1 portion
	Fruit Drink w/ Vitamin C 1 cup	Snickerdoodle Cookie 2 ozw	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Apple Spice Bar 1/54 cut	Fruit Drink w/ Vitamin C 1 cup
		Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	

Meal Name: Dinner

Meatballs (1/2 oz each) 4 each	Peppery Picadillo (2 oz*) 10 ozw	BBQ Chicken Quarter 1 each	Chili con Carne w/ Beans (2 oz*) 10 ozw	T. Ham 2 ozw	Noodles & Gravy Casserole (2 oz*) 10 ozw	Tangy BBQ Filling (2 oz*) 3 ozw
Gravy LS 2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Spanish Rice LF 3/4 cup	Rice 3/4 cup	Scalloped Potatoes 3/4 cup	Peas 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw
Parsley Rice 1 cup	Coleslaw Vinaigrette 1/2 cup	Cabbage 1/2 cup	Garden Salad 1/2 cup	Irish Blend Vegetables 1/2 cup	Garden Salad 1/2 cup	BBQ Pinto Beans 1 cup
Peas & Carrots 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Salad Dressing LF 1/2 fl oz	Southern Cornbread 1/54 cut	Salad Dressing LF 1/2 fl oz	Garden Salad 1/2 cup
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Whipped Margarine 1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Salad Dressing LF 1/2 fl oz
Whipped Margarine 1/3 ozw	Fresh Baked Sugar Cookie 2 ozw	Frosted Brownie 1/54 cut	Whipped Margarine 1/3 ozw	Fresh Baked Peanut Butter Cookie 2 ozw	Whipped Margarine 1/3 ozw	Iced White Cake 1/54 cut
Lemon Square 1/54 cut	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Frosted Pink Cake 1/54 cut	Sweetened Tea 1 cup	Frosted Brownie 1/54 cut	Sweetened Tea 1 cup
Sweetened Tea 1 cup			Sweetened Tea 1 cup		Sweetened Tea 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

*This item contains 125 mg calcium.

†This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 6/15
ARAMARK Dietitian's Signature: 

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

FORT BEND COUNTY JAIL TEXAS

Weekly Average 2800 Calories Per Day



Week: 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
Sweetened Cinnamon Oatmeal 1 cup	Sweetened Whole Grain Oatmeal 1 cup	Corn Grits 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Sweetened Farina 1 cup	Bran Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup
T. Ham 1 ozw	Scrambled Eggs w/ Onions & Peppers 3 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Breakfast Sausage 1 ozw	Scrambled Eggs 3 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Breakfast Sausage 1 ozw
Pancakes (2 fl oz each) 2 each	Cajun Potatoes LF 3/4 cup	Hash Browns LF 3/4 cup	Pancakes (2 fl oz each) 2 each	Refried Pinto Beans LF 1/2 cup	Cottage Fries LF 3/4 cup	Cajun Potatoes LF 3/4 cup
Syrup 2 fl oz	Cornbread Muffin (1/54) 1 each	Bakery Biscuit 1/54 cut	Syrup 2 fl oz	Corn Tortilla 6" 2 each	Bakery Biscuit 1/54 cut	Streusel Coffeecake 1/54 cut
Lyonnise Potatoes LF 3/4 cup	Whipped Margarine 1/3 ozw	Jelly 1 tablespoon	O'Brien Potatoes 3/4 cup	Salsa (Mild) 1 fl oz	Jelly 1 tablespoon	Whipped Margarine 1/3 ozw
Whipped Margarine 1/3 ozw	Morning Beverage 1 cup	Morning Beverage 1 cup	Whipped Margarine 1/3 ozw	Morning Beverage 1 cup	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
Morning Beverage 1 cup			Morning Beverage 1 cup			

Meal Name: Lunch

Sloppy Joe (2 oz*) 4 ozw	Hearty Spanish Rice (2 oz*) 10 ozw	Spaghetti & Italian Tomato Sauce (2 oz*) 10 ozw	Glazed BBQ Pattie 3 ozw	Meatballs (1/2 oz each) 4 each	Burrito Filling (2 oz*) 7 ozw	T. Hot Dog (2 oz each) 1 each
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Green Beans 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Italian Tomato Sauce 4 fl oz	Cheese Sauce 1 fl oz	Mustard 1/2 fl oz
Ranch Pinto Beans LS 3/4 cup	Southern Cornbread 1/54 cut	Garden Salad 1/2 cup	Macaroni & Cheese 3/4 cup	Noodles 1 cup	Shredded Lettuce 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw
Vinaigrette Calico Coleslaw 1/2 cup	Whipped Margarine 1/3 ozw	Salad Dressing LF 1/2 fl oz	Green Beans 1/2 cup	Garden Salad 1/2 cup	Flour Tortilla 10" 1 each	Mexican Pinto Beans 3/4 cup
Fruit (1@ or 1/2 cup) 1 portion	Blueberry & Whole Grain Oat Bar 1/54 cut	Garlic Roll 2 ozw	Fruit (1@ or 1/2 cup) 1 portion	Salad Dressing LF 1/2 fl oz	Rice 1 cup	Creamy Coleslaw 1/2 cup
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit (1@ or 1/2 cup) 1 portion	Fruit Drink w/ Vitamin C 1 cup	Garlic Roll 2 ozw	Lemon Cake w/ Powdered Sugar Topping 1/54 cut	Fruit (1@ or 1/2 cup) 1 portion
		Fruit Drink w/ Vitamin C 1 cup		Fruit (1@ or 1/2 cup) 1 portion	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
				Fruit Drink w/ Vitamin C 1 cup		

Meal Name: Dinner

AuGratin Potatoes (2 oz*/ 1 c veg) 10 ozw	Baked Chicken 1/4 1 each	Frito Pie (2 oz*) 10 ozw	American Goulash (2 oz*) 10 ozw	New Mexico Green Chili Stew (2 oz*) 10 ozw	Baked Meatloaf 3 ozw	Rotini & Alfredo Sauce (2 oz*) 10 ozw
Carrots 1/2 cup	Gravy LS 2 fl oz	Spanish Rice & Pinto Beans 1 cup	Cabbage 1/2 cup	Rice 1/2 cup	Gravy LS 2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup
Creamy Coleslaw 1/2 cup	Mashed Potatoes 3/4 cup	Shredded Lettuce 1/2 cup	Carrot Salad 1/2 cup	Corn & Carrots 1/2 cup	Lyonnise Potatoes 3/4 cup	Garden Salad 1/2 cup
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Peas 1/2 cup	Corn 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Creamy Coleslaw 1/2 cup	Garden Salad 1/2 cup	Salad Dressing LF 1/2 fl oz
Whipped Margarine 1/3 ozw	Southern Cornbread 1/54 cut	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Whipped Margarine 1/3 ozw	Southern Cornbread 1/54 cut	Salad Dressing LF 1/2 fl oz	Garlic Roll 2 ozw
Fresh Baked Sugar Cookie 2 ozw	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	Frosted Pink Cake 1/54 cut	Whipped Margarine 1/3 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Iced Yellow Cake 1/54 cut
Sweetened Tea 1 cup	Lemon Square 1/54 cut	Iced White Cake 1/54 cut	Sweetened Tea 1 cup	Fresh Baked Oatmeal Cookie 2 ozw	Whipped Margarine 1/3 ozw	Sweetened Tea 1 cup
	Sweetened Tea 1 cup	Sweetened Tea 1 cup		Sweetened Tea 1 cup	Fudge Brownie 1/54 cut	
					Sweetened Tea 1 cup	

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

*This item contains 125 mg calcium.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (Initial/date) Q1_____Q2_____Q3_____Q4_____

In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 6/15 ARAMARK Dietitian's Signature: _____

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Proposed: 5/15
Implemented: 8/15

FORT BEND COUNTY JAIL TEXAS



Weekly Average 2800 Calories Per Day

Week: 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup
Sweetened Cinnamon Oatmeal	1 cup	Corn Grits	1 cup	Sweetened Cinnamon Oatmeal	1 cup	Sweetened Farina	1 cup	Sweetened Whole Grain Oatmeal	1 cup	Toasted Oats Cereal	1 cup
T. Ham	1 ozw	Creamy Country Gravy (1 oz ⁴)	6 ozw	Scrambled Egg w/ Cheese	3 ozw	T. Ham	1 ozw	Chorizo Hash (2 oz ⁴)	10 ozw	Breakfast Sausage	1 ozw
Pancakes (2 fl oz each)	2 each	Bakery Biscuit	1/54 cut	Hesh Browns LF	3/4 cup	Cajun Potatoes LF	3/4 cup	Refined Pinto Beans LF	1/2 cup	French Toast Bake (2@1/60)	2 each
Syrup	2 fl oz	Lyonnise Potatoes LF	3/4 cup	Corn Tortilla 6"	2 each	Streusel Coffeecake	1/54 cut	Combread Muffin (1/54)	1 each	Syrup	2 fl oz
Cottage Fries LF	3/4 cup	Jelly	1 tablespoon	Salsa (Mild)	1 fl oz	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	O'Brien Potatoes	3/4 cup
Whipped Margarine	1/3 ozw	Morning Beverage	1 cup	Morning Beverage	1 cup	Morning Beverage	1 cup	Morning Beverage	1 cup	Whipped Margarine	1/3 ozw
Morning Beverage	1 cup									2% Milk (Half Pint)	1 each

Meal Name: Lunch

AuGratin Potatoes (2 oz ⁴ / 1 c veg)	10 ozw	Cheesy Enchilada Casserole LS (2 oz ⁴ / 1 oz cheese)	10 ozw	Tangy BBQ Filling (2 oz ⁴)	3 ozw	Peppery Picadillo (2 oz ⁴)	10 ozw	New Mexico Green Chili Stew (2 oz ⁴)	10 ozw	Rotini & Italian Sauce (2 oz ⁴)	10 ozw
Green Beans	1/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Garden Salad	1/2 cup	Rice	1/2 cup	Kettle Blend Mixed Vegetables LF	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Southern Combread	1/54 cut	Baked Beans	3/4 cup	Salad Dressing LF	1/2 fl oz	Peas & Carrots	1/2 cup	Garden Salad	1/2 cup
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Carrots	1/2 cup	Green Beans	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz
Frosted Pink Cake	1/54 cut	Fruit (1@ or 1/2 cup)	1 portion	Creamy Coleslaw	1/2 cup	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Whipped Margarine	1/3 ozw	Garlic Roll	2 ozw
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Whipped Margarine	1/3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Iced White Cake	1/54 cut
				Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit Drink w/ Vitamin C	1 cup	Whipped Margarine	1/3 ozw
						Fruit Drink w/ Vitamin C	1 cup			Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Chili con Carne w/ Beans (2 oz ⁴)	10 ozw	Roast Turkey	2 ozw	Cajun Jambalaya (2 oz ⁴)	10 ozw	T. Hot Dog (2 oz each)	1 each	Savory Rice & Peppers (2 oz ⁴)	10 ozw	Chicken Quarter	1 each
Rice	1/2 cup	Gravy LS	2 fl oz	Pinto Beans	1/2 cup	Mustard	1/2 fl oz	Pinto Beans	1/2 cup	Gravy LS	2 fl oz
Garden Salad	1/2 cup	Rice	3/4 cup	Garden Salad	1/2 cup	Coney Sauce	3/4 cup	Garden Salad	1/2 cup	Noodles	1 cup
Salad Dressing LF	1/2 fl oz	Green Beans	1/2 cup	Salad Dressing LF	1/2 fl oz	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Salad Dressing LF	1/2 fl oz	Cabbage	1/2 cup
Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw	Southern Combread	1/54 cut	Macaroni Salad LF	1 cup	Southern Combread	1/54 cut	Fresh Baked Wheat Roll (1 oz 2@)	2 ozw
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Creamy Coleslaw	1/2 cup	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw
Fresh Baked Sugar Cookie	2 ozw	Lemon Square	1/54 cut	Iced Yellow Cake	1/54 cut	Marble Cake	1/54 cut	Frosted Brownie	1/54 cut	Apple Spice Bar	1/54 cut
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

*This item contains 125 mg calcium.

⁴This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRTs for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 6/15
ARAMARK Dietitian's Signature: 

Client's Signature: _____ Date: _____

FLM Signature: _____ Date: _____

Exhibit D

Food Satisfaction Survey

FORT BEND COUNTY JAIL TEXAS



Weekly Average 2800 Calories Per Day

Week: **4**

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup
Sweetened Farina 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Corn Grits 1 cup	Sweetened Cinnamon Oatmeal 1 cup	Sweetened Whole Grain Oatmeal 1 cup	Bran Flakes Cereal 1 cup	Toasted Oats Cereal 1 cup
Scrambled Eggs w/ Onions & Peppers 3 ozw	T. Ham 1 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Breakfast Sausage 1 ozw	Scrambled Egg w/ Cheese 3 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Breakfast Sausage 1 ozw
Cajun Potatoes LF 3/4 cup	Pancakes (2 fl oz each) 2 each	Bakery Biscuit 1/54 cut	Pancakes (2 fl oz each) 2 each	Refried Pinto Beans LF 1/2 cup	Cottage Fries LF 3/4 cup	Cajun Potatoes LF 3/4 cup
Cornbread Muffin (1/54) 1 each	Syrup 2 fl oz	Cottage Fries LF 3/4 cup	Syrup 2 fl oz	Corn Tortilla 6" 2 each	Bakery Biscuit 1/54 cut	Streusel Coffeecake 1/54 cut
Whipped Margarine 1/3 ozw	Lyonnise Potatoes LF 3/4 cup	Jelly 1 tablespoon	Hash Browns LF 3/4 cup	Salsa (Mild) 1 fl oz	Jelly 1 tablespoon	Whipped Margarine 1/3 ozw
Morning Beverage 1 cup	Whipped Margarine 1/3 ozw	Morning Beverage 1 cup	Whipped Margarine 1/3 ozw	Morning Beverage 1 cup	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
Morning Beverage 1 cup	Morning Beverage 1 cup		Morning Beverage 1 cup			

Meal Name: Lunch

Chili Mac (2 oz*) 10 ozw	Hearty Spanish Rice (2 oz*) 10 ozw	Sloppy Joe (2 oz*) 4 ozw	Tangy BBQ Meat LS (3 oz*) 4 ozw	Home-style Scalloped Potatoes (2 oz*/ 1 c veg) 10 ozw	Tex-Mex Taco Filling (2 oz*) 4 ozw	Roast Turkey 2 ozw
Corn LF 1/2 cup	Pinto Beans 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Peas & Carrots 1/2 cup	Rice 3/4 cup	Gravy LS 2 fl oz
Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Coleslaw Vinaigrette 1/2 cup	BBQ Pinto Beans 3/4 cup	Cottage Fries 1 cup	Garden Salad 1/2 cup	Pinto Beans 3/4 cup	Mashed Potatoes LF 1 cup
Whipped Margarine 1/3 ozw	Southern Cornbread 1/54 cut	Carrots 1/2 cup	Creamy Coleslaw 1/2 cup	Salad Dressing LF 1/2 fl oz	Shredded Lettuce 1/2 cup	Insh Blend Vegetables 1/2 cup
Fruit (1@ or 1/2 cup) 1 portion	Whipped Margarine 1/3 ozw	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Southern Cornbread 1/54 cut	Corn Tortilla 6" 2 each	Bread Dressing 3/4 cup
Fruit Drink w/ Vitamin C 1 cup	Frosted Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	Whipped Margarine 1/3 ozw	Salsa (Mild) 1 fl oz	Marble Cake 1/54 cut
	Fruit Drink w/ Vitamin C 1 cup			Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit Drink w/ Vitamin C 1 cup
				Fruit Drink w/ Vitamin C 1 cup	Fruit Drink w/ Vitamin C 1 cup	

Meal Name: Dinner

Burrito Filling (2 oz*) 7 ozw	Baked Chicken 1/4 1 each	Meatballs (1/2 oz each) 4 each	Rotini & Italian Sauce (2 oz*) 10 ozw	Cajun Jambalaya (2 oz*) 10 ozw	Savory Stroganoff w/ Noodles (2 oz*) 10 ozw	Sloppy Joe (2 oz*) 4 ozw
Cheese Sauce 1 fl oz	Gravy 2 fl oz	Sweet & Sour Sauce 2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Corn 1/2 cup	Green Beans 1/2 cup	BBQ Pinto Beans 3/4 cup
Shredded Lettuce 1/2 cup	Parsley Noodles 3/4 cup	Rice 3/4 cup	Garden Salad 1 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Calico Coleslaw 1/2 cup	Carrots 1/2 cup
Flour Tortilla 10" 1 each	Peas & Carrots 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Salad Dressing LF 1/2 fl oz	Whipped Margarine 1/3 ozw	Southern Cornbread 1/54 cut	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw
Rice 1/2 cup	Garden Salad 1/2 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Garlic Roll 2 ozw	Fresh Baked Oatmeal Cookie 2 ozw	Whipped Margarine 1/3 ozw	Fresh Baked Peanut Butter Cookie 2 ozw
Blueberry & Whole Grain Oat Bar 1/54 cut	Salad Dressing LF 1/2 fl oz	Whipped Margarine 1/3 ozw	Frosted Pink Cake 1/54 cut	Sweetened Tea 1 cup	Iced White Cake 1/54 cut	Sweetened Tea 1 cup
Sweetened Tea 1 cup	Fresh Baked Wheat Roll (1 oz 2@) 2 ozw	Fresh Baked Sugar Cookie 2 ozw	Sweetened Tea 1 cup		Sweetened Tea 1 cup	
	Whipped Margarine 1/3 ozw	Sweetened Tea 1 cup				
	Iced Lemon Cake 1/54 cut					
	Sweetened Tea 1 cup					

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

*This item contains 125 mg calcium.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (ref. 4-ALDF-4A-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 6/15

ARAMARK Dietitian's Signature: _____

[Signature]
Dietitian, M.S., RD, LDN #721880

Client's Signature: _____

Date: _____

FLM Signature: _____

Date: _____

Food Satisfaction Survey

Welcome and thank you for taking the time to provide us with information about our food service. Your opinion and feedback is very important to us. We are looking forward to seeing how we can address your concerns and improve your overall dining experience.

* Required

1. What is your status? *

(Please select one)

Check all that apply.

- ☐ Supervisor
- ☐ Employee/Officer
- ☐ Trustee
- ☐ Inmate

2. Thinking about our food services, use the scale below to check the response that most accurately corresponds to your level of satisfaction. *

Mark only one oval per row.

	Very satisfied	Satisfied	Neutral	Dissatisfied	Very dissatisfied
Quality	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Flavor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Visual presentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Portion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Menu variety	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Healthy varieties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Availability of sauces and/or condiments	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

3. How would rate the quality of our food in general? *

(On a scale from one (1) to five (5); 1=EXCELLENT to 5=UNACCEPTABLE)

Mark only one oval.

	1	2	3	4	5	
Excellent	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Unacceptable

4. Is the food hot? *

Mark only one oval per row.

	Always	Most of the time	Sometimes	Rarely	Never
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

5. Is the food fresh? **Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

6. Is the food tasty? **Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

7. Is the food flavorful? **Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

8. Does our menu offer a good variety of items? **Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

9. Does our menu offer healthy varieties? **Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

10. Was your dining plasticware clean? **(i. e. plates, bowls, trays, spoons, forks or sporks, cups)**Mark only one oval per row.*

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

11. Having experienced our food service delivery as an employee or supervisor, please check the choice that most accurately corresponds to your level of satisfaction. **(If answer is N/A, please skip to page 2).**Mark only one oval per row.*

Very satisfied	Satisfied	Neutral	Dissatisfied	Very dissatisfied	N/A
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. Was your food order consistently correct?

(Please select one)

Mark only one oval per row.

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

13. Was your food order complete?

(Please select one)

Mark only one oval per row.

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

14. Was your food served in a timely manner?

(Please select one)

Mark only one oval per row.

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

15. Was ordering easy?

(Please select one)

Mark only one oval per row.

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

16. Was ordering convenient?

(Please select one)

Mark only one oval per row.

Always	Most of the time	Sometimes	Rarely	Never
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Page 2

Continuation of Food Satisfaction Survey

17. **How would you rate the value of the food for the amount paid? Please check the box that most accurately corresponds to your level of satisfaction.**

(Please select one)

Check all that apply.

- ☐ Very good
☐ Good
☐ Barely acceptable
☐ Poor
☐ Very poor
☐ N/A

18. **Have your complaints and/or concerns been addressed in a timely manner? ***

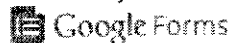
Mark only one oval per row.

	Always	Most of the time	Sometimes	Rarely	Never	N/A
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

19. **How can we improve the quality of service and overall food satisfaction?**

Please give specific suggestions and comments.

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Summary Table 1.

OVERALL FOOD QUALITY RATE

Status	Label	1	2	3	4	5
Supervisor	S	0.00% 0	12.50% (2)	43.75% (7)	31.25% (5)	12.50% (2)
Employee/Officer	E/O	1.85% (1)	11.11% (6)	31.48% (17)	40.74% (22)	14.81% (8)
Trustee	T	0.00% 0	6.25% (1)	56.25% (9)	25.00% (4)	12.50% (2)
Inmate	I	3.97% (5)	9.52% (12)	22.22% (28)	30.95% (39)	33.33% (42)

1= Excellent

2=Good

3=Average

4=Poor

5= Unacceptable

Parentheses indicate (count)

Mean	4
Std Dev	1.05

1. **Summary Table 1** represents the results of a cross tabulation between overall food quality rating and the statuses that comprise the pool of surveyed participants.
2. The percent figures indicate the number of responses per status out of 100%.
3. The numbers in parentheses reflect the number of participants that make up each percentage.
4. The highest percentages are highlighted in bold.
5. The average indicates an overall level of dissatisfaction with the quality of food across the board.
6. The standard deviation compared to each quality of food criterion's standard deviation further reflects the overall level of dissatisfaction showing values to be clustered around the mean. (Refer to Summary Table, Q2, and Tables 1-7)

Summary Table 2.

CHI-SQUARE TEST FOR SIGNIFICANCE BETWEEN FOOD QUALITY CRITERIA AND STATUS

	χ^2 value	df	p-value (2-tailed)	sig./n.s.
Temperature	23.32	12	0.025	sig.
Flavor	10.11	12	0.606	n.s
Visual Presentation	21.62	12	0.042	sig.
Portion	100.54	12	0.000	sig.
Menu Variety	29.25	12	0.004	sig.
Healthy Varieties	44.25	12	0.000	sig.
Availability Sauces/Condiments	26.78	12	0.008	sig.

H_0 = There are no differences in the way the four statuses perceive food quality based on criteria.

H_A = There are differences in the way the four statuses perceive food quality based on criteria.

1. **Summary Table 2** reflects the results of the chi-square test for significance.
2. Each quality of food criteria was tested using a 1-tailed, or directional hypothesis.
3. If probability value was found to be less than or equal to the significance level of 0.05, the null hypothesis was rejected in favor of the alternative hypothesis.
4. If probability value was found to be greater than the significance level of 0.05, the null hypothesis was accepted and the alternative hypothesis rejected.
5. Temperature, visual presentation, portion, menu variety, healthy varieties, and availability of sauces and/or condiments registered significance levels lower than alpha level of 0.05. Furthermore, this signifies that there are differences in the way each status perceives, or judges, a particular food quality criterion. This implies that other factors, not measured, or tested for, may, or may not have played a role in these differences. Several attributing factors could be shift changes, mode of food delivery, differences in food options or healthy options available.
6. However, in the case of flavor, there were not significant differences. There being an overall dissatisfaction, it was not due to status. This could be explained by both employees and inmates being served the same food, albeit under different conditions.

Summary Table 3.

SUMMARY TABLE OF FOOD QUALITY CRITERIA BY STATUSES

Status	Label	Temperature						
		1	2	3	4	5		
Supervisor	S	0.00% 0	43.75% (7)	31.25% (5)	12.50% (2)	12.50% (2)		
Employee/Officer	E/O	3.70% (2)	16.67% (9)	25.93% (14)	33.33% (18)	20.37% (11)	Median	4
Trustee	T	0.00% 0	37.50% (6)	18.75% (3)	37.50% (6)	6.25% (1)	Std Dev	1.10
Inmate	I	2.38% (3)	15.87% (20)	11.90% (15)	45.24% (57)	24.60% (31)		

Status	Label	Flavor						
		1	2	3	4	5		
Supervisor	S	0.00% 0	31.25% (5)	18.75% (3)	25.00% (4)	25.00% (4)		
Employee/Officer	E/O	1.85% (1)	12.96% (7)	27.78% (15)	33.33% (18)	24.07% (13)	Median	4
Trustee	T	0.00% 0	18.75% (3)	25.00% (4)	43.75% (7)	12.50% (2)	Std Dev	1.02
Inmate	I	0.79% (1)	19.05% (24)	17.46% (22)	46.83% (59)	15.87% (20)		

Status	Label	Visual Presentation						
		1	2	3	4	5		
Supervisor	S	0.00% 0	31.25% (5)	31.25% (5)	18.75% (3)	18.75% (3)		
Employee/Officer	E/O	3.70% (2)	14.81% (8)	29.63% (16)	24.07% (13)	27.78% (15)	Median	4
Trustee	T	0.00% 0	43.75% (7)	25.00% (4)	25.00% (4)	6.25% (1)	Std Dev	1.07
Inmate	I	0.79% (1)	26.19% (33)	19.84% (25)	41.27% (52)	11.90% (15)		

1=Very Satisfied
2=Satisfied

3=Neutral
4=Dissatisfied

5=Very Dissatisfied
Parentheses indicate (count)

Summary Table 3. (cont.)

SUMMARY TABLE OF FOOD QUALITY CRITERIA BY STATUSES

Status	Label	Portion						
		1	2	3	4	5		
Supervisor	S	18.75% (3)	56.25% (9)	18.75% (3)	0.00% 0	6.25% (1)	Median	4
Employee/Officer	E/O	9.26% (5)	33.33% (18)	31.48% (17)	9.26% (5)	16.67% (9)		
Trustee	T	0.00% 0	25.00% (4)	25.00% (4)	31.25% (5)	18.75% (3)	Std Dev	1.18
Inmate	I	0.79% (1)	6.35% (8)	4.76% (6)	54.76% (69)	33.33% (42)		

Status	Label	Menu Variety						
		1	2	3	4	5		
Supervisor	S	0.00% 0	18.75% (3)	50.00% (8)	18.75% (3)	12.50% (2)	Median	4
Employee/Officer	E/O	3.70% (2)	12.96% (7)	22.22% (12)	31.48% (17)	29.63% (16)		
Trustee	T	0.00% 0	18.75% (3)	6.25% (1)	62.50% (10)	12.50% (2)	Std Dev	1.06
Inmate	I	0.79% (1)	23.02% (29)	11.11% (14)	46.83% (59)	18.25% (23)		

Status	Label	Healthy Varieties						
		1	2	3	4	5		
Supervisor	S	0.00% 0	25.00% (4)	43.75% (7)	6.25% (1)	25.00% (4)	Median	3
Employee/Officer	E/O	3.70% (2)	9.26% (5)	31.48% (17)	24.07% (13)	31.48% (17)		
Trustee	T	0.00% 0	50.00% (8)	18.75% (3)	25.00% (4)	6.25% (1)	Std Dev	1.09
Inmate	I	3.17% (4)	36.51% (46)	21.43% (27)	34.13% (43)	4.76% (6)		

1=Very Satisfied
2=Satisfied

3=Neutral
4=Dissatisfied

5=Very Dissatisfied
Parentheses indicate (count)

Summary Table 3. (cont.)

SUMMARY TABLE OF FOOD QUALITY CRITERIA BY STATUSES

Status	Label	Availability of Sauces/Condiments						
		1	2	3	4	5		
Supervisor	S	6.25% (1)	31.25% (5)	31.25% (5)	31.25% (5)	0.00% 0	Median	4
Employee/Officer	E/O	5.56% (3)	18.52% (10)	27.78% (15)	29.63% (16)	18.52% (10)		
Trustee	T	6.25% (1)	6.25% (1)	25.00% (4)	43.75% (7)	18.75% (3)	Std Dev	1.06
Inmate	I	2.38% (3)	15.87% (20)	8.73% (11)	57.94% (73)	15.08% (19)		

1=Very Satisfied

3=Neutral

5=Very Dissatisfied

2=Satisfied

4=Dissatisfied

Parentheses indicate (count)

1. **Summary Table 3** represents the frequency distribution of quality of food criteria by statuses.
2. The percent figures indicate the number of responses per status out of 100%.
3. The numbers in parentheses reflect the number of participants that make up each percentage.
4. The highest percentages are highlighted in bold.
5. The average indicates an overall level of dissatisfaction with most food criteria across the board.
6. The exception being “Healthy Food Options,” which reflects an overall ambivalence to exist among the statuses.

EXHIBIT TWO:

FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES

AS ATTACHED TO:
FIRST AMENDMENT TO
AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO
FORT BEND COUNTY RFP 15-058

FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES

It is understood and agreed that this Contract becomes valid only after it is signed by the Applicant, hereinafter called the Maker of the Contract, the Building Principal, or designated representative; and approved by the Director of Enterprise Funds, or designated representative. All terms and conditions set forth on the reverse side of this contract are applicable. If any of the terms and conditions of this Contract are not adhered to explicitly, the Contract may be revoked by the District without recourse. Any exception to the terms and conditions must be approved by the Superintendent. **Please email completed form to Carmen.torres@fortbendisd.com OR fax to (281) 327-5568.**

Name of Organization Represented by Maker: _____

Name of School to Be Used: _____

Date(s) of Intended Use: _____

Area(s) Requested: _____

Time Requested: From _____ To _____

Type of Contract (Check One): Single Use _____ Multiuse _____

Note: For Multiuse, monthly payment due within 10 days of invoice.

Purpose for Which the Premises will be Used: _____

Will Admission Fees be Charged (Check One): Yes _____ No _____

If Yes Disposition of Proceeds: _____

Name of Maker: _____ Work Phone: _____ Home Phone: _____

Signature of Maker: _____ Date: _____

Address/City/State/Zip: _____

Send Invoice To (If Different Than Above): Name: _____

Address/City/State/Zip: _____

Denied Approved (Circle One) Principal Signature & Date _____

Denied Approved Dir. Enterprise Funds Signature & Date _____

Reason for Denial or Other Comments: _____

ASSESSED FEES

- | | |
|---|-------|
| A. Week day hours _____ x \$ _____ | _____ |
| B. Weekend hours _____ x \$ _____ | _____ |
| C. Set-up fee | _____ |
| D. Subtotal (A+B+C) | _____ |
| E. Add-on date(s) D x _____ days | _____ |
| F. Subcharge \$50.00 x _____ days | _____ |
| Extra Fees(s) Utilities/
Lighting Technicians | _____ |
| TOTAL (Submit with application.
Multiuse one month only) | |

SETUP

FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES GENERAL TERMS AND CONDITIONS

1. All terms and conditions are governed by Board policies GKD (Legal) and GKD (Local) as they now exist or may hereafter be amended. In the event of any conflict between the terms and conditions of this contract and Board policy, Board policy will control.
2. Any changes to the Contract must be agreed to in writing by the Maker and by the Associate Superintendent of Facilities. Merely informing the Caretaker or Principal of the facility of a time variance or other change does not satisfy this requirement.
3. Fees for use will be based on the Board adopted rental fee schedule for facilities. Only areas of the building approved by this schedule are available for renting. Hallways, corridors, classrooms, libraries, and other educational spaces are not available for rent.
4. The contracting organization will provide a certificate of insurance in the amount of not less than \$100,000/300,000 issued to the District prior to the use of a facility by an outside organization. The District shall be the co-insured party in such contract. Access to the facility shall not be permitted until the application and insurance has been screened and approved.
5. All District and School activities have priority for building use.
6. No activity shall be scheduled in a school building or on school grounds that interferes with individual school operations or is injurious to school property, a nuisance to residents living nearby, conflicts with scheduled District maintenance activities, or is of a commercial nature for profit.
7. Should the District or school find it necessary to cancel the contract, parties shall be given sufficient notice, 48 hours except in case of emergencies. This is applicable also to changes in UIL schedule that creates conflict with rental contract.
8. The Maker shall be held liable with any contracting organization that might be represented by the Maker for payment to Fort Bend Independent School District of the fees for use of school facilities as well as fees for setup or rearrangement of furniture and equipment by District personnel.
9. Any person or organization contracting for the use of school facilities will be charged a minimum of a two hour fee plus any expenses incurred by the District arranging for the use of the facility in the event of a no-show.
10. The contracting organization shall be responsible to the Board for all damages to the building or equipment, and shall indemnify and save harmless the Board or its agents from any claim whatsoever resulting from or arising out of the use of the building or any party of it.
11. The school shall provide caretaker service and the building and/or equipment shall be under the supervision of the caretaker.
12. All contracting organizations will give the Caretaker the name of the person in charge of the group and that person will complete the Fort Bend I.S.D. Building Use Questionnaire when vacating the premises.
13. School property shall not be used for the teaching, promoting, disseminating or furtherance of any theory or doctrine of a subversive nature, intended or threatening to undermine or overthrow the constituted form of government of the United States or of the State of Texas.
14. All national, state and local laws and rules of police and fire departments must be complied with by the persons or organizations using the buildings.
15. All decorations used within the buildings must be fireproof, in accordance with the National Fire Prevention Associations guidelines, and are subject to the approval of the Caretaker. No open flame decorations shall be permitted, and no decorations shall be fastened to the floor, walls or ceiling with nails, screws, scotch tape, wax, or other fasteners that will damage the finish of the building surface.
16. Use of tobacco on school property is prohibited. Possession of alcohol or firearms is prohibited.
17. Food or drinks will be confined to the foyer of District Auditoriums and/or Food Courts. The contracting organization and Maker leasing the facility will be responsible for enforcing this regulation.
18. The contracting organization and Maker renting the facility will be responsible for furnishing ushers, ticket takers, parking attendants or law enforcement officers. Recreational activities having 50 or more personnel in attendance will employ Fort Bend I.S.D. officers for crowd control.
19. The Fort Bend Independent School District reserves the right to require any additional personnel deemed necessary for the safe and proper use of facilities.
20. It is understood that the estimated cost incurred under this contract will be prepaid by the maker upon execution of said contract. Should the facility be used for time or manner exceeding that specified in the contract, an extra fee for the actual cost of additional use will be assessed and billed to the maker. Such additional fees incurred by this agreement shall be paid to Fort Bend I.S.D. within (10) days after receipt of invoice.
21. Failure to pay bill within (30) days after receipt of second invoice, procure and maintain insurance will terminate contract. Date of invoice is based on date mailed by the District.

EXHIBIT TWO:

FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES

AS ATTACHED TO:
SECOND AMENDMENT TO
AGREEMENT FOR INMATE FOOD SERVICE PURSUANT TO
FORT BEND COUNTY RFP 15-058

FORT BEND INDEPENDENT SCHOOL DISTRICT CONTRACT FOR USE OF SCHOOL FACILITIES

It is understood and agreed that this Contract becomes valid only after it is signed by the Applicant, hereinafter called the Maker of the Contract, the Building Principal, or designated representative; and approved by the Director of Enterprise Funds, or designated representative. All terms and conditions set forth on the reverse side of this contract are applicable. If any of the terms and conditions of this Contract are not adhered to explicitly, the Contract may be revoked by the District without recourse. Any exception to the terms and conditions must be approved by the Superintendent. **Please email completed form to Carmen.torres@fortbendisd.com OR fax to (281) 327-5568.**

Name of Organization Represented by Maker: Fort Bend County

Name of School to Be Used: M.R. Woods

Date(s) of Intended Use: August 3, 2017 through August 28, 2017 OR September 4, 2017

Area(s) Requested: Kitchen (one freezer, one cooler, stove, oven, warmers, sinks, storerooms)

Time Requested: From 5:00 a.m. To 1:00 p.m.

Type of Contract (Check One): Single Use _____ Multiuse XX

Note: For Multiuse, monthly payment due within 10 days of invoice.

Purpose for Which the Premises will be Used: To cook/prepare meals while County Jail kitchen undergoes renovations.

Will Admission Fees be Charged (Check One): Yes _____ No XX

Name of Maker: Fort Bend County – Lt. Daniel Quam Work Phone: 281-341-4669 daniel.quam@fortbendcountytexas.gov

Signature of Maker: Debbie Kaminski, Ft. Bend County Purchasing Agent

Date: _____

Address/City/State/Zip: _____

Send Invoice To (If Different Than Above): Name: _____

Address/City/State/Zip: _____

Denied _____ Approved _____ (Circle One) Principal Signature & Date _____

Denied _____ Approved _____ Dir. Enterprise Funds Signature & Date _____

Reason for Denial or Other Comments: _____

ASSESSED FEES

- A. Building hours _____ x \$28 _____
B. Custodial hours _____ x \$40 _____
C. Set-up fee _____
D. Subtotal (A+B+C) _____
E. Number of Days _____
F. Total Estimate (D x E) _____

*Cost Recovery PLUS Custodial Fees apply to this contract. District is closed on Fridays.

TOTAL (Submit with application) _____

SETUP

Multiuse one month only)

FORT BEND INDEPENDENT SCHOOL DISTRICT

CONTRACT FOR USE OF SCHOOL FACILITIES

GENERAL TERMS AND CONDITIONS

1. All terms and conditions are governed by Board policies GKD (Legal) and GKD (Local) as they now exist or may hereafter be amended. In the event of any conflict between the terms and conditions of this contract and Board policy, Board policy will control.
2. Any changes to the Contract must be agreed to in writing by the Maker and by the Enterprise Funds Department. Merely informing the Caretaker or Principal of the facility of a time variance or other change does not satisfy this requirement.
3. Fees for use will be based on the Board adopted rental fee schedule for facilities. Only areas of the building approved by this schedule are available for renting. Hallways, corridors, classrooms, libraries, and other educational spaces are not available for rent.
4. The contracting organization will provide a certificate of insurance in the amounts shown below issued to the District prior to the use of a facility by an outside organization. The District shall be the co-insured party in such contract. Access to the facility shall not be permitted until the application and insurance has been screened and approved.

COMMERCIAL GENERAL LIABILITY

GENERAL AGGREGATE	\$1,000,000
PRO/COMP/OPS AGGREGATE	\$1,000,000
PERSONAL & ADVERTISING	\$500,000
EACH OCCURRENCE	\$1,000,000
FIRE DAMAGE	\$100,000
MEDICAL EXPENSE	\$5,000

5. All District and School activities have priority for building use.
6. No activity shall be scheduled in a school building or on school grounds that interferes with individual school operations or is injurious to school property, a nuisance to residents living nearby, conflicts with scheduled District maintenance activities, or is of a commercial nature for profit.
7. Should the District or school find it necessary to cancel the contract, parties shall be given sufficient notice, 48 hours except in case of emergencies. This is applicable also to changes in UIL schedule that creates conflict with rental contract.
8. The Maker shall be held liable with any contracting organization that might be represented by the Maker for payment to Fort Bend Independent School District of the fees for use of school facilities as well as fees for setup or rearrangement of furniture and equipment by District personnel.
9. Any person or organization contracting for the use of school facilities will be charged a minimum of a two hour fee plus any expenses incurred by the District arranging for the use of the facility in the event of a no-show.
10. To the extent allowed by law, the contracting organization shall be responsible to the Board for all damages to the building or equipment, and shall indemnify and save harmless the Board or its agents from any claim whatsoever resulting from or arising out of the use of the building or any party of it.
11. The school shall provide caretaker service and the building and/or equipment shall be under the supervision of the caretaker.
12. All contracting organizations will give the Caretaker the name of the person in charge of the group and that person will complete the Fort Bend I.S.D. Building Use Questionnaire when vacating the premises.
13. School property shall not be used for the teaching, promoting, disseminating or furtherance of any theory or doctrine of a subversive nature, intended or threatening to undermine or overthrow the constituted form of government of the United States or of the State of Texas.
14. All national, state and local laws and rules of police and fire departments must be complied with by the persons or organizations using the buildings.
15. All decorations used within the buildings must be fireproof, in accordance with the National Fire Prevention Associations guidelines, and are subject to the approval of the Caretaker. No open flame decorations shall be permitted, and no decorations shall be fastened to the floor, walls or ceiling with nails, screws, scotch tape, wax, or other fasteners that will damage the finish of the building surface.
16. Use of tobacco on school property is prohibited. Possession of alcohol or firearms is prohibited.
17. Food or dinks will be confined to the foyer of District Auditoriums and/or Food Courts. The contracting organization and Maker leasing the facility will be responsible for enforcing this regulation.
18. The contracting organization and Maker renting the facility will be responsible for furnishing ushers, ticket takers, parking attendants or law enforcement officers. Recreational activities having 50 or more personnel in attendance will employ Fort Bend I.S.D. officers for crowd control.
19. The Fort Bend Independent School District reserves the right to require any additional personnel deemed necessary for the safe and proper use of facilities.
20. It is understood that the estimated cost incurred under this contract will be prepaid by the maker upon execution of said contract. Should the facility be used for time or manner exceeding that specified in the contract, an extra fee for the actual cost of additional use will be assessed and billed to the maker. Such additional fees incurred by this agreement shall be paid to Fort Bend I.S.D. within (10) days after receipt of invoice.
21. Failure to pay bill within (30) days after receipt of second invoice, procure and maintain insurance will terminate contract.

Date of invoice is based on date mailed by the District.

22. The Contracting Organization will use M.R. Woods kitchen/equipment to prepare meals for inmates. Use of one freezer, one cooler, the stove, oven, warmers, sinks, storeroom are all that are allowed.
23. Contracting Organization will provide their own cooking utensils, pots, pans, serving equipment and food transporting units.
24. Contracting Organization will only use the kitchen to cook – all cooked meals will then be delivered to the jail house where it will be served (no inmates or ‘Trustees’ will be on FBISD site).
25. The Contracting Organization is responsible for fully cleaning the kitchen each day after use (to FBISD standards) prior to 1:00 p.m.
26. Access to the M.R. Wood facility will be by way of FBISD staff only – no access cards or keys will be given to anyone related to this contract. An FBISD custodian will be assigned to open and close the facility for the Contracting Organization.
27. Contracting Organization staff shall use the restrooms designated by the Custodian that are nearest to the kitchen as to not disrupt FBISD regular business. Access to any area beyond the kitchen and designated restroom is prohibited.
28. The Contracting Organization will notify Carmen Torres in writing if any repairs are needed to kitchen equipment for which she will enter the FBISD work order. The Child Nutrition Department maintenance staff will schedule and perform repairs.
29. Contracting Organization personnel check-in, parking, loading and unloading shall be through the back of the building (kitchen area) as to not disrupt M.R. Wood staff or take any FBISD or community parking space in the parking lots around M.R. Wood.
30. All persons or organizations using District facilities shall: [GKD]
 - Conduct their business in an orderly manner (professionally, showing consideration to FBISD daily operations).
 - Abide by all laws and policies, federal, state and local, including but not limited to those that prohibit the use, sale, or possession of alcoholic beverages, illegal drugs, tobacco products, e-cigarettes and firearms on school property, and rules of local police and fire departments.
 - Make no alteration, temporary or permanent, to District property without prior written consent from the Superintendent. All decorations used within District facilities shall be subject to the approval of District officials. No open flame decorations or devices shall be permitted.

31. The parties understand and agree that the contracting organization will be utilizing one or more contractor(s) to perform the activities that are permitted and/or required by this Contract for Use of School Facilities.

CERTIFICATE OF INTERESTED PARTIES

FORM 1295

1 of 2

Complete Nos. 1 - 4 and 6 if there are interested parties.
Complete Nos. 1, 2, 3, 5, and 6 if there are no interested parties.

OFFICE USE ONLY CERTIFICATION OF FILING

Certificate Number:
2017-242273

Date Filed:
07/27/2017

Date Acknowledged:

1 Name of business entity filing form, and the city, state and country of the business entity's place of business.

Aramark Correctional Services, LLC
Philadelphia, PA United States

2 Name of governmental entity or state agency that is a party to the contract for which the form is being filed.

Fort Bend County, TX

3 Provide the identification number used by the governmental entity or state agency to track or identify the contract, and provide a description of the services, goods, or other property to be provided under the contract.

15-058
Inmate Food Service

4	Name of Interested Party	City, State, Country (place of business)	Nature of interest (check applicable)	
			Controlling	Intermediary
	Rambo, Robert	Philadelphia, PA United States	X	
	Stearns, Christopher	Philadelphia, PA United States	X	
	Baurels, Maureen	Philadelphia, PA United States	X	
	Tarangelo, James	Philadelphia, PA United States	X	
	Pressler, Brian	Philadelphia, PA United States	X	
	Rapone, Patricia	Philadelphia, PA United States	X	
	Bartrum, Tim	Philadelphia, PA United States	X	
	Adams, Mark	Philadelphia, PA United States	X	
	Hanner, John	Philadelphia, PA United States	X	
	Aramark Services, Inc.	Philadelphia, PA United States	X	

FORM 1295

2 of 2

Complete Nos. 1 - 4 and 6 if there are interested parties.
Complete Nos. 1, 2, 3, 5, and 6 if there are no interested parties.

**OFFICE USE ONLY
CERTIFICATION OF FILING**

1 Name of business entity filing form, and the city, state and country of the business entity's place of business.

Aramark Correctional Services, LLC
Philadelphia, PA United States

Certificate Number:
2017-242273

Date Filed:
07/27/2017

Date Acknowledged:

2 Name of governmental entity or state agency that is a party to the contract for which the form is being filed.

Fort Bend County, TX

3 Provide the identification number used by the governmental entity or state agency to track or identify the contract, and provide a description of the services, goods, or other property to be provided under the contract.

15-058

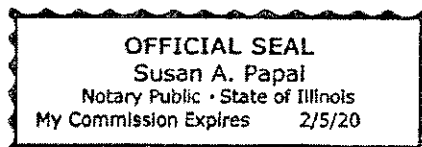
Inmate Food Service

[illegible]

5 Check only if there is NO Interested Party.

6 AFFIDAVIT

I swear, or affirm, under penalty of perjury, that the above disclosure is true and correct.



Signature of authorized agent of contracting business entity

AFFIX NOTARY STAMP / SEAL ABOVE

Sworn to and subscribed before me, by the said Eric Johnson, this the 27th day of July 20 17, to certify which, witness my hand and seal of office.

Susan A. Papari
Signature of officer administering oath

Susan A. Papai
Printed name of officer administering oath

Notary Public
Title of officer administering oath

CERTIFICATE OF INTERESTED PARTIES**FORM 1295**

1 of 2

Complete Nos. 1 - 4 and 6 if there are interested parties.
Complete Nos. 1, 2, 3, 5, and 6 if there are no interested parties.

**OFFICE USE ONLY
CERTIFICATION OF FILING****1 Name of business entity filing form, and the city, state and country of the business entity's place of business.**

Aramark Correctional Services, LLC
Philadelphia, PA United States

Certificate Number:
2017-242273

Date Filed:
07/27/2017

2 Name of governmental entity or state agency that is a party to the contract for which the form is being filed.

Fort Bend County, TX

Date Acknowledged:
08/01/2017

3 Provide the identification number used by the governmental entity or state agency to track or identify the contract, and provide a description of the services, goods, or other property to be provided under the contract.

15-058
Inmate Food Service

4	Name of Interested Party	City, State, Country (place of business)	Nature of interest (check applicable)	
			Controlling	Intermediary
	Rambo, Robert	Philadelphia, PA United States	X	
	Stearns, Christopher	Philadelphia, PA United States	X	
	Baurels, Maureen	Philadelphia, PA United States	X	
	Tarangelo, James	Philadelphia, PA United States	X	
	Pressler, Brian	Philadelphia, PA United States	X	
	Rapone, Patricia	Philadelphia, PA United States	X	
	Bartrum, Tim	Philadelphia, PA United States	X	
	Adams, Mark	Philadelphia, PA United States	X	
	Hanner, John	Philadelphia, PA United States	X	
	Aramark Services, Inc.	Philadelphia, PA United States	X	

CERTIFICATE OF INTERESTED PARTIES

FORM 1295

2 of 2

Complete Nos. 1 - 4 and 6 if there are interested parties.
Complete Nos. 1, 2, 3, 5, and 6 if there are no interested parties.

OFFICE USE ONLY CERTIFICATION OF FILING

1 Name of business entity filing form, and the city, state and country of the business entity's place of business.

Aramark Correctional Services, LLC
Philadelphia, PA United States

Certificate Number:
2017-242273

Date Filed:
07/27/2017

2 Name of governmental entity or state agency that is a party to the contract for which the form is being filed.

Fort Bend County, TX

Date Acknowledged:
08/01/2017

3 Provide the identification number used by the governmental entity or state agency to track or identify the contract, and provide a description of the services, goods, or other property to be provided under the contract.

15-058
Inmate Food Service

4	Name of Interested Party	City, State, Country (place of business)	Nature of interest (check applicable)	
			Controlling	Intermediary

5 Check only if there is NO Interested Party.

☐

6 AFFIDAVIT

I swear, or affirm, under penalty of perjury, that the above disclosure is true and correct.

Signature of authorized agent of contracting business entity

AFFIX NOTARY STAMP / SEAL ABOVE

Sworn to and subscribed before me, by the said _____, this the _____ day of _____,
20_____, to certify which, witness my hand and seal of office.

Signature of officer administering oath

Printed name of officer administering oath

Title of officer administering oath