

Section Three. 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 Richmond Parkway, Richmond, Texas 77469 in accordance with the attached Exhibits and the terms of this Agreement. 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.
- B. In the provision of food service, Contractor shall meet or exceed the requirements of the advertised bid specifications of FBC RFP 25-054 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 to inmates and staff prior to the commencement of the Agreement and every quarter thereafter. The results of the survey will be summarized and provided in a report to the Jail Kitchen Sergeant.
- C. 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.
- D. It expressly understood by and agreed to by the Parties that the pricing stated in Exhibit B reflects all food service requirements including, but not limited to: Section 27.4.3 of advertised bid specifications for FBC RFP 25-054 required Specialized Catering service at no additional cost to County (i.e. Special Breakfast, Lunches, cookies, pastries).

Section Four. 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 Management and Planning 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 Facilities Management and Planning 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 Five. Capital Improvement

- A. Contractor agrees to be financially responsible for One Hundred Seventy-Five Thousand and 00/100 dollars (\$175,000.00) (the "Financial Commitment") into the ODR space to remodel and upgrade the ODR facilities 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 Six. 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 Seven. 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 David Romero and/or Shane Daniel 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 and ODR 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.

- G. Inmates shall not be considered civilian employees of Aramark and shall not receive wages from Aramark.
- H. 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; if any worker is too ill to work, that person will be replaced until cleared by appropriate medical personnel. County has the sole responsibility of determining whether inmate workers have signs of infection or illness.
- I. County will not guarantee uninterrupted availability of all or a portion of the inmate worker crew due to inmate strikes, lockdowns, early release court orders, etc. Contractor must, at its own expense, provide necessary labor to operate the kitchen in the event inmate labor is not provide.

Section Eight. 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 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 Nine. 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 Six Million, Eight Hundred Fifty-Two Thousand and 00/100 Dollars (\$6,852,000.00), as long as the average daily population of inmates during the term of the Agreement does not exceed 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 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 25-054:

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	27.16.1	\$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.	27.16.1	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.

- 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 per meal prices stated in this Agreement are firm for the period beginning on the Effective Date and ending on September 30, 2026. Per meal prices for each subsequent 12-month period may be increased each year by an amount to be mutually agreed upon and set forth in an amendment.
- J. 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 costs, including due to imposition of tariffs, fuel, equipment, utilities, supply costs, and labor 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 Ten. 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.

- C. It is specifically understood and agreed that in the event no funds or insufficient funds are appropriated by Fort Bend County under this Agreement, Fort Bend County shall notify all necessary parties that this Agreement shall thereafter terminate and be null and void on the last day of the fiscal period for which appropriations were made without penalty, liability or expense to Fort Bend County.

Section Eleven. Term

- A. The initial term of this Agreement shall commence on October 1, 2025 (“Effective Date”), and shall continue through September 30, 2028. County may request to renew this Agreement 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.
- B. This Agreement may be terminated by either party for any reason by giving ninety (90) days’ written notice of intent to terminate.

Section Twelve. 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 Thirteen. Termination

- A. Termination for Convenience: Either party may terminate this Agreement at any time upon ninety (90) 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 13A above.
- C. Upon termination of this Agreement, County shall compensate Contractor in accordance with Section 9, 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 9 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 Fourteen. 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 9 for work performed. Contractor shall promptly furnish all such data and material to County on request.

Section Fifteen. 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 Sixteen. 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 Seventeen. Indemnity

- A. **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.**
- B. Contractor shall indemnify, defend (with counsel reasonably acceptable to County), and hold harmless the Sheriff's Department, the County, and their respective officers, employees, agents, and representatives (collectively, the "Indemnified Parties") from and against any and all claims, demands, actions, suits, proceedings, damages, judgments, settlements, liabilities, losses, fines, penalties, costs, and expenses (including reasonable attorneys' fees and costs of defense) that in any way arise out of, relate to, or result from:
 - 1. the food, food products, or food services provided by Contractor under this Agreement, including but not limited to any actual or alleged contamination, adulteration, misbranding, spoilage, unsanitary condition, religiously prohibited foods, or deficiency in nutritional adequacy;
 - 2. any actual or alleged illness, injury, or death of an inmate or any other person alleged to have resulted from the consumption, handling, or service of such food or food products; or
 - 3. any act or omission of Contractor, its employees, subcontractors, or agents in connection with this Agreement.
- C. These obligations apply regardless of whether any such claims are alleged to be caused in whole or in part by the negligence, strict liability, or other fault of any Indemnified Party. Contractor acknowledges and agrees that this indemnity obligation is intended to operate as broadly as permitted under applicable law, including but not limited to Chapter 104 and Chapter 271, Texas Civil Practice and Remedies Code, and 42 U.S.C. § 1983.
- D. Aramark shall not be responsible for damages, injuries, losses or claims caused by inmates or the County, its officers, employees, agents, servants or other independent contractors

- E. Contractor's duty to defend arises immediately upon notice by the Department of any claim within the scope of this provision and shall be independent of any determination of Contractor's ultimate responsibility to indemnify. Notwithstanding the foregoing, Contractor shall not be obligated to indemnify an Indemnified Party to the limited extent that a final, non-appealable judgment of a court of competent jurisdiction determines that the claim arose solely from the gross negligence or willful misconduct of that Indemnified Party.

Section Eighteen. 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 Nineteen. 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 Twenty. 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 Richmond Parkway
Richmond, Texas 77469

With a copy to: Fort Bend County
Attn: County Judge
401 Jackson Street, 1st Floor
Richmond, Texas 77469

Contractor: Aramark
Attn: Vice President, Finance
2400 Market Street
Philadelphia, PA 19103

- 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-One. 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-Two. 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 RFP 25-054 attached hereto as "Exhibit A."

Section Twenty-Three. 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-Four. 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-Five. 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-Six. Third Party Beneficiaries

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

Section Twenty-Seven. 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-Eight. 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-Nine. 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 Thirty. Entire Agreement

This Agreement contains the entire Agreement among the parties and supersedes all other negotiations and agreements, whether written or oral. Attached hereto are Exhibit A RFP 25-054 and Exhibit B Aramark Proposal submitted May 25-054, all of which are incorporate by reference as if set forth herein verbatim for all purposes.

Section Thirty-One. 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 25-054*, second: Exhibit A *RFP 25-054*, and third: Exhibit B *Aramark Proposal submitted May 27, 2025*.

[REMAINDER OF PAGE INTENTIONALLY LEFT BLANK]

[EXECUTION PAGE FOLLOWS]

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 ____ day of _____, 2025.

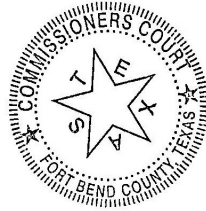
FORT BEND COUNTY

KP George
KP George, County Judge

October 23, 2025
Date

ATTEST:

Laura Richard
Laura Richard, County Clerk



ARAMARK CORRECTIONAL SERVICES, LLC

DocuSigned by:
Stephen Yarsinsky
8DD54D02B0CD4AA
Authorized Agent- Signature

Stephen Yarsinsky

Authorized Agent- Printed Name
Finance Vice President

Title
10/14/2025

Date

APPROVED:

Eric Fagan
Eric Fagan,
Fort Bend County Sheriff

AUDITOR'S CERTIFICATE

2,216,762.00

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

Robert E Sturdivant
Robert "Ed" Sturdivant, County Auditor

i:\agreements\2026 agreements\sheriff's office\aramark correctional services (26-so-100037)\agreement for inmate food services.rfp 24-054 (kcj - 8.11.2025)

- Exhibit A: RFP 25-054
- Exhibit B: Contractor's Proposal submitted May 27, 2025
- Exhibit C: Pricing Per Meal

EXHIBIT A
RFP 25-054

EXHIBIT B

ARAMARK PROPOSAL

SUBMITTED

MAY 27, 2025

EXHIBIT C

FORT BEND COUNTY, TX

PER MEAL PRICING

EFFECTIVE OCTOBER 1, 2025 THROUGH SEPTEMBER 30, 2026

	Population	Per Meal Price
Inmate Meals	100-149	\$7.956
Inmate Meals	150-199	\$5.697
Inmate Meals	200-249	\$4.569
Inmate Meals	250-299	\$3.891
Inmate Meals	300-349	\$3.439
Inmate Meals	350-399	\$3.117
Inmate Meals	400-449	\$2.875
Inmate Meals	450-499	\$2.686
Inmate Meals	500-549	\$2.975
Inmate Meals	550-599	\$2.413
Inmate Meals	600-649	\$2.311
Inmate Meals	650-699	\$2.224
Inmate Meals	700-749	\$2.149
Inmate Meals	750-799	\$2.125
Inmate Meals	800-849	\$2.105
Inmate Meals	850-899	\$2.086
Inmate Meals	900-949	\$2.056
Inmate Meals	950-999	\$2.023
Inmate Meals	1000-1049	\$1.986
Inmate Meals	1050-1099	\$1.975
Inmate Meals	1100-1149	\$1.950
Inmate Meals	1150-1199	\$1.925
Inmate Meals	1200-1249	\$1.904
Inmate Meals	1250-1299	\$1.885
Inmate Meals	1300-1349	\$1.857
Trustee Meals		\$4.018
Staff Meals		\$4.099
Walk In Staff Meals		\$4.099
A la carte items by SO Staff		Cost +10%

EXHIBIT A
RFP 25-054

*Fort Bend County, Texas
Request for Proposals*



*Inmate Food Services
RFP 25-054*

SUBMIT SEALED 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:

Tuesday, May 27, 2025
2:00 PM (Central)

LABEL SEALED ENVELOPE/BOX:

RFP 25-054
INMATE FOOD SERVICES

***ALL RFPs MUST BE RECEIVED IN AND TIME/DATE STAMPED BY THE PURCHASING OFFICE
OF FORT BEND COUNTY ON OR BEFORE THE SPECIFIED TIME/DATE STATED ABOVE.***

RFPs RECEIVED AS REQUIRED WILL THEN BE OPENED AND NAMES PUBLICLY READ.

RFPs RECEIVED AFTER THE SPECIFIED TIME, WILL BE RETURNED UNOPENED.

Result will be provide, upon request,
after final agreement is approved by
Commissioners Court.

Requests for information must be in
writing and directed to:
Cheryl Krejci, CPPB
Assistant County Purchasing Agent
Cheryl.Krejci@fortbendcountytexas.gov

Vendor Responsibilities:

- Download and complete any addendums. (Addendums will be posted on the Fort Bend County website no
Later than 48 hours prior to bid opening)
- Submit response in accordance with requirements stated on the cover of this document.
- DO NOT submit responses via email or fax.



COUNTY PURCHASING AGENT
Fort Bend County, Texas

Vendor Information

Brooke Lindemann
Interim Purchasing Agent

Office (281) 341-8640

Legal Company Name (top line of W9)				
Business Name (if different from legal name)				
Type of Business	<input type="checkbox"/> Corporation/LLC	<input type="checkbox"/> Partnership	Age in Business?	
	<input type="checkbox"/> Sole Proprietor/Individual	<input type="checkbox"/> Tax Exempt		
Federal ID # or S.S. #			SAM.gov	Unique Entity ID #
SAM.gov CAGE / NCAGE				
Publicly Traded Business	___ No ___ Yes Ticker Symbol _____			
Remittance Address				
City/State/Zip				
Physical Address				
City/State/Zip				
Phone Number				
E-mail				
Contact Person				
Check all that apply to the company listed above and provide certification number.	DBE-Disadvantaged Business Enterprise <input type="checkbox"/>	Certification # _____	Cert Date	Exp Date
	SBE-Small Business Enterprise <input type="checkbox"/>		Certification # _____	_____
	HUB-Texas Historically Underutilized Business <input type="checkbox"/>	Certification # _____	_____	_____
	WBE-Women's Business Enterprise <input type="checkbox"/>	Certification # _____	_____	_____
Company's gross annual receipts	<\$500,000 _____	\$500,000-\$4,999,999 _____		
	\$5,000,000-\$16,999,999 _____	\$17,000,000-\$22,399,999 _____	>\$22,400,000 _____	
NAICs codes (Please enter all that apply)				
Signature of Authorized Representative				
Printed Name				
Title				
Date				

THIS FORM MUST BE SUBMITTED WITH THE SOLICITATION RESPONSE

1.0 SCOPE OF WORK:

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 Richmond Parkway, 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 GUIDELINES:

By virtue of submitting a proposal, interested parties are acknowledging:

- 2.1 The County reserves the right to reject any or all proposals if it determines that select proposals are not responsive to the RFP. The County reserves the right to reconsider any proposal submitted at any phase of the procurement. It also reserves the right to meet with select Respondents at any time to gather additional information. Furthermore, the County reserves the right to delete or add scope up until the final contract signing.
- 2.2 All Respondents submitting proposals agree that their pricing is valid for a minimum of one hundred twenty (120) days after proposal submission to the County. Furthermore, the County is by statute exempt from the State Sales Tax and Federal Excise Tax; therefore, proposal prices shall not include taxes.
- 2.3 This Proposal does not commit the County to award nor does it constitute an offer of employment or a contract for services. Costs incurred in the submission of this proposal, or in making necessary studies or designs for the preparation thereof, are the sole responsibility of the Respondents. Further, no reimbursable cost may be incurred in the anticipation of award. Proposals containing elaborate artwork, expensive paper and binding and expensive visual or other presentations are neither necessary nor desired.
- 2.4 In an effort to maintain fairness in the process, all inquiries concerning this procurement are to be directed only to the County's Purchasing Agent in writing. Attempts to contact any members of the County's Commissioners' Court or any other County employee to influence the procurement decision may lead to immediate elimination from further consideration.
- 2.5 When responding to this Proposal, follow all instructions carefully. Submit proposal contents according to the outline specified and submit all hard copy and electronic documents according to the instructions. Failure to follow these instructions may be considered a non-responsive proposal and may result in immediate elimination from further consideration.

3.0 PROPOSAL CONTACT:

This Proposal is being issued by the County Purchasing Agent on behalf of Fort Bend County, Texas. Thus, responses should be directed to the Assistant Purchasing Agent, as outlined below. **Respondents are specifically directed NOT to contact any County personnel for meetings, conferences or technical discussions that are related to this Proposal other than specified herein. Unauthorized contact of any County personnel will be cause for rejection of the Respondent's proposal. All communications regarding the Proposal shall be directed to the County's Proposal Contact.** Communication with the Proposal Contact is permitted via email or written correspondence.

PROPOSAL CONTACT:

Cheryl Krejci, CPPB
Assistant County Purchasing Agent
Fort Bend County Travis Annex
301 Jackson, Suite 201
Richmond, Texas 77469
Cheryl.Krejci@fortbendcountytexas.gov

4.0 SUBMISSION REQUIREMENTS:

- 4.1 Submission requirements: one (1) original proposal, seven (7) paper copies, and one (1) electronic response on a labeled flash drive are required by RFP opening time of **2:00 PM on Tuesday, May 27, 2025**. Flash drive must contain only one (1) file in PDF format and must match the respondent's written/original/paper response and copies identically. **If** Excel file(s) for pricing are provided with the RFP solicitation, complete the Excel file(s), and save on the flash drive as well. Include a PDF of the completed Excel file(s) within your electronic response and paper copies. Failure to provide proper original, flash drive or copies is cause for disqualification. Proposal is to be submitted to the address shown below. Proposal shall be signed by a person having the authority to bind the firm in a contract. Electronic signature is allowed. Font below 12 point is prohibited.

Fort Bend County	Proposal Number: R25-054
Purchasing Department	Due Date: Tuesday, May 27, 2025
301 Jackson, Suite 201	Time: 2:00 PM (CST)
Richmond, TX 77469	For: Inmate Food Services

- 4.2 Respondents may submit their proposal any time prior to the Opening Date and time after confirmation of addendum status. The Respondent's name and address as well as a distinct reference to the Proposal number above shall be marked clearly on the submission. All proposals are time-stamped upon receipt and are securely kept, unopened, until the Opening Date. No responsibility will attach to the County, or any official or employee thereof, for the pre-opening of, post-opening of, or the

failure to open a proposal not properly addressed and identified. No oral, telegraphic, telephonic, emailed or facsimile proposals will be considered.

- 4.3 Proposals may be modified or withdrawn prior to the established opening date by delivering written notice to the proposal contact. Any alteration made prior to opening date and time shall be initialed by the signer of the proposal, guaranteeing authenticity.
- 4.4 Proposals time-stamped after the due date and time will not be considered and will be returned to the Respondent unopened. Regardless of the method used for delivery, respondents shall be wholly responsible for the timely delivery of submitted proposals.
- 4.5 The Respondent's name and address shall be clearly marked on all copies of the proposal.

5.0 INCURRED COSTS:

Those submitting proposals do so entirely at their expense. There is no expressed or implied obligation by the County to reimburse any individual or firm for any costs incurred in preparing or submitting proposals, for providing additional information when requested by the County or for participating in any selection interviews, including discovery (pre-contract negotiations) and contract negotiations.

6.0 ACCEPTANCE:

- 6.1 Submission of any proposal indicates a Respondent's acceptance of the conditions contained in this Proposal unless clearly and specifically noted otherwise in their proposal.
- 6.2 Furthermore, the County is not bound to accept a proposal on the basis of lowest price, and further, the County has the sole discretion and reserves the right to cancel this Proposal, to reject any and all proposals, to waive any and all informalities and or irregularities, or to re-advertise with either the identical or revised specifications, if it is deemed to be in the County's best interests. The County reserves the right to accept or reject any or all of the items in the proposal, and to award the contract in whole or in part and/or negotiate any or all items with individual Respondents if it is deemed in the County's best interest.
- 6.3 Although Fort Bend County desires to negotiate toward a contract with a selected Respondent, the Commissioners' Court may award the contract on the basis of the initial proposals received, without discussions. Therefore, each initial proposal should contain the Respondent's best terms.

7.0 INTERPRETATIONS, DISCREPANCIES, AND OMISSIONS:

- 7.1 It is incumbent upon each potential Respondent to carefully examine these specifications, terms, and conditions. Should any potential Respondent find discrepancies, omissions or ambiguities in this Proposal, the Respondent shall at once request in writing an interpretation from the County’s Proposal Contact. Any inquiries, suggestions, or requests concerning interpretation, clarification or additional information shall be made in writing via e-mail only to the County’s Proposal Contact, as specified in Section 3.0. Deadline for submission of questions and/or clarification is no later than **Friday, May 9, 2025 at 9:00AM (CST)**. Requests received after the deadline will not be responded to due to the time constraints of this Proposal process.

- 7.2 The issuance of a written addendum is the only official method by which interpretation, clarification or additional information will be given by the County. Only questions answered by formal written addenda will be binding. Oral and other interpretations or clarification will be without legal effect. If it becomes necessary to revise or amend any part of this Proposal, notice will be given by the County Purchasing Agent to all prospective Respondents who were sent a Proposal. The Respondent in their proposal shall acknowledge receipts of amendments. Each Respondent shall ensure that they have received all addenda and amendments to this Proposal before submitting their proposals.

8.0 TENTATIVE SCHEDULE:

Release of RFP:	April 27, 2025
Mandatory Pre-RFP Conference:	May 6, 2025 @ 9:30AM
Deadline for Questions:	May 9, 2025, 9:00 AM
Submission Due Date:	May 27, 2025, 2:00 PM
Evaluation of Submissions:	Week of June 9 or 16, 2025
Commissioners Court Permission to Negotiate:	June 24, 2025
Negotiations:	Begin June 25, 2025
Final Contract Approval Commissioners Court:	July 22, 2025

9.0 CONTRACTUAL OBLIGATIONS:

This Request for Proposal, response and associated documentation, any negotiations and final contract, when properly accepted by Fort Bend County, shall constitute a contract equally binding between the contractor and Fort Bend County.

10.0 RETENTION OF RESPONDENT’S MATERIAL:

The County reserves the right to retain all proposals regardless of which response is selected. All proposals and accompanying documents become the property of the County.

11.0 ASSIGNMENT:

The Respondent may not sell, assign, transfer or convey the contract resulting from this Proposal, in whole or in part, without the prior written approval from Fort Bend County Commissioners' Court.

12.0 CERTIFICATE OF INDEPENDENT PRICE DETERMINATION:

By submission of a proposal, each Respondent certifies, that in connection with this procurement:

- 12.1 The prices in this proposal have been arrived at independently, without consultation, communication, or agreement with any other Respondent; with any competitor; or with any County employee(s) or consultant(s) for the purpose of restricting competition on any matter relating to this Proposal.
- 12.2 Unless otherwise required by law, the prices which have been quoted in this proposal have not been knowingly disclosed by the Respondent and will not knowingly be disclosed by the Respondent prior to award directly or indirectly to any other Respondent or to any competitor; and;
- 12.3 No attempt has been made or will be made by the Respondent to induce any other person or firm to submit or not to submit a proposal for the purpose of restricting competition.

13.0 CONFIDENTIAL MATTERS:

- 13.1 All data and information gathered by the Respondent and its agents, including this Proposal and all reports, recommendations, specifications, and data shall be treated by the Respondent and its agents as confidential. The Respondent and its agents shall not disclose or communicate the aforesaid matters to a third party or use them in advertising, publicity, propaganda, and/or in another job or jobs, unless written consent is obtained from the County.
- 13.2 Proposals will only be publicly received and acknowledged only so as to avoid disclosure of the contents to competing Respondents and kept confidential during negotiation. However, all proposals shall be open for public inspection after the contract is awarded. Trade secrets and any material that is considered to be confidential information contained in the proposal and identified by Respondent as such will be treated as confidential to the extent allowable in the Open Records Act.

14.0 LIMITS OF SUBCONTRACTORS:

- 14.1 The County has approval rights over the use and/or removal of all subcontractors and/or vendor(s). Subcontractors shall conform to all County policies.

- 14.2 Any dispute between the Respondent and subcontractors, including any payment dispute, will be promptly remedied by the Respondent. Failure to promptly remedy or to make prompt payment to subcontractor may result in the withholding of funds from the Respondent by the County for any payments owed to the subcontractor.

15.0 JURISDICTION, VENUE, CHOICE OF LAW:

This Proposal and any contract resulting there from shall be governed by and construed according to the laws of the State of Texas. Should any portion of any contract be in conflict with the laws of the State of Texas, the State laws shall invalidate only that portion. The remaining portion of the contract(s) shall remain in effect. Any lawsuit shall be governed by Texas law and Fort Bend County, Texas shall be the venue for any action or proceeding that may be brought or arise out of, in connection with or by reason of this Proposal process and resulting Agreements.

16.0 INDEPENDENT CONTRACTOR:

The Respondent is an independent contractor and no employee or agent of the Respondent shall be deemed for any reason to be an employee or agent of the County.

17.0 AMERICANS WITH DISABILITIES ACT (ADA)

Proposals shall comply with all federal, state, county, and local laws concerning this type of products/service/equipment/project and the fulfillment of all ADA requirements.

18.0 DRUG-FREE WORKPLACE:

All Respondents shall provide any and all notices as may be required under the Drug-Free Workplace Act of 1988, 28 CFR Part 67, Subpart F, to their employees and all sub-contractors to insure that the County maintains a drug-free workplace.

19.0 PERFORMANCE AND PAYMENT BOND:

No performance nor payment bond is required for this project.

20.0 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.

21.0 TEXAS ETHICS COMMISSION FORM 1295:

- 21.1 Effective January 1, 2016 all contracts executed by Commissioners Court, regardless of the dollar amount, will require completion of Form 1295 "Certificate of Interested Parties", per the new Government Code Statute §2252.908. All firms submitting a response to a formal Bid, RFP, SOQ or any contracts, contract amendments, renewals or change orders are required to complete the

Form 1295 online through the State of Texas Ethics Commission website. Please visit:

<https://www.ethics.state.tx.us/filinginfo/1295/>

- 21.2 On-line instructions:
 - 21.2.1 Name of governmental entity is to read: Fort Bend County.
 - 21.2.2 Identification number use: RFP 25-054.
 - 21.2.3 Description is: Inmate Food Services.
- 21.3 Highest evaluated vendor will be required to provide the Form 1295 within three (3) calendar days from notification; however, if your company is publicly traded you are not required to complete this form.

22.0 INSURANCE:

- 22.1 All respondents shall 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 firm named therein, if successful, upon award of this Contract.
- 22.2 At contract execution, 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 (or a Claims Made form for Professional Liability insurance) from such companies having Best's 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:
 - 22.2.1 Workers' Compensation insurance. Substitutes to genuine Workers' Compensation Insurance will not be allowed.
 - 22.2.2 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.
 - 22.2.3 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.

- 22.2.4 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.
- 22.3 County and the members of Commissioners Court shall be named as additional insured on a Primary and Non-Contributory basis to all required coverage except for Workers' Compensation and Professional Liability (Medical Malpractice) Insurance. All Liability policies including Workers' Compensation written on behalf of contractor, shall contain a waiver of subrogation in favor of County and members of Commissioners Court.
- 22.4 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 two (2) years beginning from the time that work under the agreement is completed.

23.0 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.

- 23.1 Respondent 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 Respondent in the defense of each matter.
- 23.2 Respondent's duty to defend, indemnify and hold Fort Bend County harmless shall be absolute. It shall not abate or end by reason of the expiration or termination of any 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.
- 23.3 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 Respondent, Respondent 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 Respondent are not at issue in the matter.

- 23.4 Respondent's indemnification shall cover, and Respondent agrees to indemnify Fort Bend County, in the event Fort Bend County is found to have been negligent for having selected Respondent to perform the work described in this request.
- 23.5 The provision by Respondent of insurance shall not limit the liability of Respondent under an agreement.
- 23.6 Respondent 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 request, to agree to indemnify Fort Bend County and to hold it harmless from all claims for bodily injury and property damage that arise may from said Respondent's operations. Such provisions shall be in form satisfactory to Fort Bend County.
- 23.7 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 Respondent and/or trade contractor providing such insurance.

24.0 STATE LAW REQUIREMENTS FOR CONTRACTS:

The contents of this section are required by Texas Law and are included by County regardless of content.

- 24.1 Agreement to Not Boycott Israel Chapter 2271 Texas Government Code: Contractor verifies that if Contractor employs ten (10) or more full-time employees and this Agreement has a value of \$100,000 or more, Contractor does not boycott Israel and will not boycott Israel during the term of this Agreement.
- 24.2 Texas Government Code Section 2251.152 Acknowledgment: By signature on vendor form, Contractor represents pursuant to Section 2252.152 of the Texas Government Code, that Contractor is not listed on the website of the Comptroller of the State of Texas concerning the listing of companies that are identified under Section 806.051, Section 807.051 or Section 2253.153.

25.0 HUMAN TRAFFICKING:

By acceptance of this contract, Contractor acknowledges that Fort Bend County is opposed to human trafficking and that no County funds will be used in support of services or activities that violate human trafficking laws.

26.0 MANDATORY PRE-RFP CONFERENCE AND SITE VISIT:

A pre-RFP conference will be conducted on **Tuesday, May 6, 2025 at 9:30AM (CST)** at the Fort Bend County Sheriff's Office, 1410 Richmond Parkway, Richmond, TX 77469. A site visit will immediately follow. Due to the nature of this project, the pre-RFP conference is **MANDATORY**. It is necessary for all interested vendors to view the site. This is the only date and time vendors will be permitted to view the site. Attendees are required to check in before 9:30am and leave their Driver License at the Information Booth and obtain an Escorted Access badge.

27.0 SPECIFICATIONS:

27.1 Meals and Menus:

27.1.1 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

27.1.2 Contractor shall provide snacks at the time indicated on the meal schedule for those inmates requiring such snack meals as authorized by the Jail Administration of the Detention Center (jail) or Medical staff. These meals

will be paid for at the same rate established for regular meals.

27.2 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.

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

27.4 Meal Service:

27.4.1 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 Jail Kitchen Sergeant.

27.4.2 Meals served to the Fort Bend County Sheriff's Office staff in the officers dining room (ODR) 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.

27.4.3 Contractor shall provide Specialized Catering service as instructed by the Sheriff or His Administration at no additional cost to the facility. (i.e. Special Breakfast, Lunches, cookies, pastries). Catering services requested for other county and non-sheriff's Office functions will be invoiced and paid per service based on Contractor's invoiced prices plus 10% pricing model.

27.4.4 Continuous premium brand coffee service of a coffee which is of acceptable quality by both Aramark and the facility 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.

27.4.5 Drink stations available 24/7 at central locations in East and West Towers (all operating floors), Old Jail Booking area of the Detention Center (jail) to include but not limited to (Tea, Coffee, Water and Ice). Plan which includes hours to replenish and sanitation of equipment be proposed by the vendor and accepted by the Jail Kitchen Sergeant.

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

27.4.6.1 Under the “Concession” services program, vendor is to provide three daily meals and short order menu (to included breakfast tacos on the menu). The meals will be made available once per shift or up to three (3) times per day.

27.4.6.2 During the lunch and dinner hours, a 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. During the presentation of menus and photos of salads and other healthy meals for officers and staff.

27.4.6.3 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.

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

27.4.6.5 Pricing for the ODR (officer dining room) meal and short orders:

- Any on duty jail employee will not be charged for an ODR meal.
- All employees who work outside of the jail will be charged the contracted rate..
- 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 priced at Contractor’s invoiced price plus 10% model.
- 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.

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

27.4.6.7 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.

27.4.6.8 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.

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

27.5.1 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.

Officer Dining Room Meal Service Time:

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	12:30 AM to 1:30 AM

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

27.6 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.

27.7 Food Service Schedule for Inmates at the Detention Facility:

27.7.1 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

27.8 Inmate Meal Service Procedure:

27.8.1 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

27.8.2 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.

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

27.9.1 Beef, (deleted pork) veal, and lamb shall be at least USDA Grade. 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.

27.9.2 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.

27.9.3 Processed meat must be from USDA government inspected plants.

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

27.9.5 Frozen fruits and vegetables shall be at least USDA Grade B.

- 27.9.6 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.
 - 27.9.7 Different varieties of fruit will be served at least five (5) days per week.
 - 27.9.8 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.
 - 27.9.9 Eggs, whether fresh or pasteurized, must be at least USDA Grade B medium.
 - 27.9.10 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.
 - 27.9.11 Contractor may not provide “second market” or distressed food products past their freshness pull date.
- 27.10 Minimum Menu Standards:
- 27.10.1 Minimum menu standards shall be in accordance with the Hearth Health Program as recommended by the American Heart Association for inmates.
 - 27.10.2 No pork will be served in the facility to inmates.
 - 27.10.3 Meet the current federal menu standard (My Plate) for inmates.
- 27.11 Staff and Training for On-Site Management:
- 27.11.1 The Contractor will be required to have all personnel current on all PREA required training and acknowledgements. 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 Administration. 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.
 - 27.11.2 In the event above stated Food Service Manager(s) is/are absent due to sickness, vacation or any other reason, Contractor shall furnish an acceptable alternative as a replacement. A resume of the employee or employees who will function in that capacity must be furnished with the proposal.

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

27.12 Staff and Training for On-Site Employees:

27.12.1 In addition to the above, the Contractor will be required to provide employees who are well trained, honest and reliable in a uniform consisting of red tops and black or tan pants (no denim) . 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.

27.12.2 The Contractor will provide sufficient staffing to supervise the work of the inmate workers in the kitchen and ODR 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 unless it is during night shift ODR times where they will be allowed one (1) staff member in the kitchen and the other in ODR. There will be one (1) staff member in ODR anytime there are inmates working in ODR for food service, preparation, or cleaning if that service is directed by the contractor. These assigned contractor employees shall be working on the floors supervising the food service operations (not in the offices, loading dock, ODR, etc).

27.12.3 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.

27.12.4 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 and or remove the security clearance of any and all employees of the contractor. This includes negative results on TB test.

27.12.5 Contactor employees will actively participate and comply 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.

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

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

27.13 Staff and Training for Inmate Labor:

- 27.13.1 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 not exceed 35 for all hours of operation. Termination of inmate workers will be coordinated with the contract administrator.
- 27.13.2 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.
- 27.13.3 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.
- 27.13.4 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.
- 27.13.5 The County will not guarantee uninterrupted availability of all or a 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 the event inmate labor is not provided.

27.14 Inmate Training Program:

- 27.14.1 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.
- 27.14.2 Selection of Inmate Participant
 - 27.14.2.1 The selection process of inmates will be the responsibility of the Detention Staff.
 - 27.14.2.2 Criteria will be developed to determine participation
 - 27.14.2.3 Although it is anticipated that most inmates will be low risk, security measures will be of the utmost importance.
- 27.14.3 Class Size and uniforms and duration

27.14.3.1 Class will be limited to 15 inmates

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

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

27.14.5 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 upon the request of the jail administration.

27.14.6 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.)

27.14.7 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 Jail Kitchen Sergeant.

27.14.8 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.

27.15 Use of Facility and Equipment

27.15.1 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.

27.15.2 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.

27.15.3 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.

27.16 Sanitation and Safety

27.16.1 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.

27.16.2 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.

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

27.16.4 The Contractor shall collect and dispose of all rubbish, garbage, litter or other waste on a daily basis up to 2 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.

- 27.16.5 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 opinion of county medical personnel a person is considered too ill to work, that person will be replaced until cleared by appropriate medical personnel.
- 27.16.6 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.
- 27.16.7 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.
- 27.16.8 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.

27.17 Billing and Payment

- 27.17.1 Contractor shall prepare and forward weekly certified statements to the applicable individuals at the Jail Kitchen Sergeant. The statements will reflect the preceding week's food services detailing the exact number of meals served.
- 27.17.2 In addition, the Contractor shall submit a comprehensive weekly invoice to the Jail Kitchen Sergeant. After verification and approval, invoice will be forwarded to and paid by the Fort Bend County Auditor's Office.
- 27.17.3 Contractor agrees to participate in regular or irregular financial audits if requested by County. The audits may be conducted by the Fort Bend County Auditor or a contracted auditing firm.

27.18 Contractor Qualifications

- 27.18.1 Contractor shall submit with its proposal a general history, description and status of the company, including a recent audited financial statement.
- 27.18.2 In addition, Contractor must submit a company resume and as a minimum cover the following areas:
 - 27.18.2.1 Correctional food service experiences (minimum of 5 years) and expertise.

- 27.18.2.2 Listing of names, titles, addresses and telephone numbers of clients of similar size institutions with whom you presently have or had contracts, including dates.
- 27.18.2.3 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.
- 27.18.2.4 Safety and Security Program.
- 27.18.2.5 Grievance procedures and methodology for resolving grievances in a timely manner.
- 27.18.2.6 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.
- 27.18.2.7 Contingency Emergency Plan.
- 27.18.2.8. Pest Control Plan.

27.19 Relations with the Media

- 27.19.1 The Contractor must submit with the proposal its policy on press relations.
- 27.19.2 It shall be understood by the Contractor that any press or media release must first be coordinated with the Jail Administrator.

27.20 Responsibilities of the County

- 27.20.1 The County agrees to make available for the Contractor's use its kitchen facilities and the following goods and services.
 - 27.20.1.1 Use of its kitchen equipment, kitchen appliances, utensils, pots and pans.
 - 27.20.1.2 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.
 - 27.20.1.3 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, a/c and telephone service. Restoration of service after any interruption will be accompanied as soon as possible.

- 27.20.1.4 Provide accurate and timely meal orders, by the floor location and type, to be served to inmates, detainees, staff and visitors.
- 27.20.1.5 Provide clean uniforms to inmate workers.
- 27.20.1.6 Provide garbage pickup service and container.
- 27.20.1.7 Pest control services

27.21 Quality Control

27.21.1 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:

- 27.21.1.1 Food and supply purchasing
- 27.21.1.2 Vendor delivery relative to proper inventory temperatures and handling.
- 27.21.1.3 Product receipt to assure that all products and weight specifications are met.
- 27.21.1.4 Product storage relative to proper inventory turnover, security and temperature maintenance.
- 27.21.1.5 Food production and inventory records which will verify that the correct proportion of ingredients have been used.
- 27.21.1.6 Food holding prior to use relative to proper temperature maintenance.
- 27.21.1.7 Food portioning and delivery.
- 27.21.1.8 Facility and equipment sanitation and operating conditions.
- 27.21.1.9 All records maintained and used in this quality control

process are subject to inspection by the county at any time.

27.22 Quality Assurance

27.22.1 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:

27.22.1.1 Jail Support Services assessment

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

27.22.1.3 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.

27.22.1.4 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.

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

27.23 Security

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

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

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

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

- 27.23.5 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.
- 27.23.6 All contractor employees may be subject to a pre-employment polygraph test and a post-employment if requested for investigation purposes.
- 27.23.7 All contractor employees, vendors, and subcontractors will be subject to a criminal background clearance check.
- 27.23.8 Admittance to facilities will be denied if previous criminal activities are deemed to compromise security. The decision of the security staff will be final.
- 27.23.9 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.
- 27.23.10 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.
- 27.23.11 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”.
- 27.23.12 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.

27.24 Contract Maintenance Responsibilities

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

Contractor shall provide all required disposables supplies such as paper and plastic and Styrofoam products due to failure of the 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.

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

27.24.3 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.

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

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

27.24.4.2 Hot food warming blankets or covers

27.24.4.3 Insulated Trays and Cambro beverage containers

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

27.24.5 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.

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

27.24.7 Vendor Capital Investment:

27.24.7.1 The respondent will present on how they propose a capital improvement to be depreciated over the next three (3) years. The plan must include facility improvements to the Detention Facility Officer Dining Room and replacement of 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

27.24.7.2 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.

27.24.7.3 Some new equipment required for the Officer Dining Room such as:

➤ New Serving Line

- New Drink Station Area
- New Furnishings & New Flooring

27.25 Required Records, Reports, and Performance Reviews

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

27.25.1.1 Current staffing chart and work schedules which conform to the terms and conditions of this contract.

27.25.1.2 Complete job descriptions of all positions.

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

27.25.1.4 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.

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

27.25.1.6 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.

27.25.2 On a quarterly basis and in addition to the reporting requirement specified elsewhere, the contractor must submit reports to the Kitchen Sergeant for the Jail and Officer Dining Room, which will address the following:

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

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

27.25.2.3 Contractor records of all staff and inmate training.

27.26.3 The contractor will submit a weekly report of meal counts to the Jail Kitchen Sergeant.

- 27.26.3.1 Performance reviews: County jail administrators will meet at least annually to physically inspect the facilities, observe operations and discuss points of mutual interest. Semi-Annual Surveys of officers, by the winning vendor, will be submitted to the Jail Kitchen Sergeant, and briefed to the Jail Captain(s) and follow-up through the Jail Major. From time to time, the jail administration may ask the vendor to conduct unscheduled or random surveys. Vendor will cooperate and comply with unannounced surveys.
- 27.26.3.2 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)
- 27.26.3.3 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.
- 27.26.3.4 The contract is subject to review by the commodity distribution agency for compliance with the requirements of 7CFR350.12 (c) (2).
- 27.26.3.5 Contractor certifies that the company has not been debarred/suspended from participating in Federal contracts, grants or awards.
- 27.26.3.6 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)
- 27.26.3.7 Contractor certifies that company will disclose and lobbying activities stipulated in 7CFR.3018 and Section H of the FSMC Guideline Checklist.

27.27 Continuity of Services

- 27.27.1 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.
- 27.27.2 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 jail administration 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.
- 27.27.3 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.
- 27.27.4 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 jail administration approval.

28.0 TERM:

- 28.1 The contract resulting from this RFP will have an initial term beginning **October 1, 2025 through September 30, 2028** (36 months). 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.
- 28.2 This contract may be terminated by either party for any reason by giving ninety (90) days written notice of intent to terminate.

29.0 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 herein. 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 are required to be numbered, clearly labeled and tabbed with actual binder tabs/dividers for locating information quickly and easily. Tabs are to protrude out from the edge of the pages. Font size below 12 point is prohibited.

29.1 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 and specifications
2	Firm experience and references
3	Menus
4	Financial statement
5	Price
6	Required forms and overall completeness of submission

29.2 Any exceptions to the Proposal requirements shall be identified in the applicable section in red colored type and referenced as numbered herein.

29.3 Executive Summary - This section should be limited to a brief narrative not exceeding more than one (1) page highlighting the company's background and experience. Narrative should clearly demonstrate compliance with Respondent qualifications listed in the RFP specifications. Include length of time the company has been in business and provide examples of similar past projects.

29.4 Respondents will be evaluated utilizing the factors, as weighted below:

Tab 1 Understanding Scope of Work and Specifications (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 Firm Experience and References (weight factor = 25%)

- Provide respondent’s history, background, and principal officers.
- Provide description of the project team organization: names and resumes of team members that will be involved in this project.
- Include information on your organization and staff assigned to this project. A management organization chart and proposed work schedule shall be included in graph form. Indicate the days of the week and hours to be worked for each employee including the Manager and Assistant Manager.
- Respondent is to submit a list of at least five (5) references from the last five (5) years where similar services and/or similar projects have been performed by the respondent. Include their scope, size and cost. References shall, also, include name of firm, address, telephone number, name of representative, contract start date, contract completion date, contact email address and phone number.

Tab 3 Menus (weight factor = 15%)

- Submit sample menus and dietician’s certification.

Tab 4 Financial Statement (weight factor = 5%)

- Submit a copy of respondent'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 5 Price (weight factor = 25%)

- Provide detailed costs.

Tab 6 Required forms and overall completeness of submission (weight factor = 5%)

- Proof of Insurance as stated herein
- Completed Vendor Information forms
- Completed W9 form
- Completed Tax/debt form

30.0 AWARD:

Proposals will be opened on the date specified on the cover page and kept confidential 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.

Firms/Respondents shall not contact any members or employees of Fort Bend County regarding this RFP, evaluation, or selection process. See Section 3.0. Contact discovered in any other such manner, is considered grounds for disqualification.

31.0 VENDOR STATUS:

The awarded vendor is required to hold an **active** status on the SAM.gov website, if applicable, <https://sam.gov/content/home>, and with the Texas Comptroller Taxable Entity website <https://mycpa.cpa.state.tx.us/coa/>.

32.0 ENCLOSURES:

- 32.1 Equipment list
- 32.2 Sample staffing matrix of current operations

33.0 REQUIRED FORMS:

All respondents submitting are required to complete the attached and/or include and return with submission:

- 33.1 Vendor Information Form
- 33.2 W9 Form
- 33.3 Tax Form/Debt/Residence Certification
- 33.4 Proof of Insurance

List of Current Equipment

	Main	ODR
Steam Kettles 80 Gallon	4	
60 Gallon	1	
Soup 30 Gallon	1	
Small Ventless Griddle/fryer		1
72" Electric Griddle	1	
36" Electric Stove and Range	1	
Baxtor Electric Rotating Rack Oven	1	
Baxtor Rotating Oven Racks	2	
Double Stacked Electric Oven	6	
Deep Fryer Electric	1	
Kitchen Hood and Fire Suppression System	2	
Insulated Food Carts	8	
Electric Food Warmer Cabinets	4	
Slicer	1	1
Hobart 60 Qt. Mixer	2	
Ice Machines	3	1
Stainless Steel Tray Lines	2	
Hot Food Cabinets Double Door	2	
Refrigerated Cabinets Double Door	1	1
Tray Washer Machine	2	
Insulated Trays Drying Racks	3	
Conveyor Dishwasher	1	
Walk in Cooler (Approx. 600 SQ.FT.)	1	
Walk in Freezer (Approx. 400 SQ.FT.)	2	
Double Bowl Double Drainer Sinks	3	
Triple Sink with Disposal	1	
Stainless Steel Prep Tables	4	1
Stainless Steel Tray Assembly Table w/Rollers	1	
Stainless Steel Tray Assembly Table	1	
Stainless Steel Hand Sinks	3	
Stainless Steel Carts (Outside Crew)	2	
Small Plastic Tray Carts	2	
Large Trash Carts	7	
Meduim Trash Carts with Lids	2	
"L" Shaped Steam Table Unit w/sink and Cafeteria		1
Style Sneeze Guard		
Beverage Serving station woth Coffee maker		1
8 Head Soda disoensor with ice		1
Double Sink		1
Residential Refrigerator		1
Microwave		1
Utensil/Napkin Cart Mobile		1
Small 3 Compartment Steam Table	1	
Single Airpot Brewers	4	
Commercial Pop Corn Machine	1	

	SAT	SUN	MON	TUE	WED	THU	FRI
SGT	OFF	OFF	8A-5P	8A-5P	8A-5P	8A-5P	8A-5P
Employee #1	OFF	OFF	4A-2P	6A-4P	6A-4P	6A-4P	OFF
Employee #2	OFF	OFF	OFF	7A-5P	7A-5P	7A-5P	7A-5P
Employee #3	OFF	OFF	10A-8P	10A-8P	8A-8P	8A-10P	4P-10P
Employee #4	8A-6P	8A-6P	8A-6P	OFF	OFF	OFF	8A-6P
Employee #5	12P-10P	OFF	OFF	OFF	12P-10P	12P-10P	12P-10P
Employee #6	10P-8A	6P-4A	OFF	OFF	OFF	10P-8A	10P-8A
Employee #7	OFF	8P-6A	8P-6A	8P-6A	8P-6A	OFF	OFF
SGT	OFF	OFF	8A-5P	8A-5P	8A-5P	8A-5P	8A-5P
Employee #1	OFF	OFF	4A-2P	6A-4P	6A-4P	6A-4P	OFF
Employee #2	OFF	OFF	OFF	7A-5P	7A-5P	7A-5P	7A-5P
Employee #3	OFF	OFF	10A-8P	10A-8P	8A-8P	8A-10P	4P-10P
Employee #4	8A-6P	8A-6P	8A-6P	OFF	OFF	OFF	8A-6P
Employee #5	12P-10P	OFF	OFF	OFF	12P-10P	12P-10P	12P-10P
Employee #6	10P-8A	6P-4A	OFF	OFF	OFF	10P-8A	10P-8A
Employee #7	OFF	8P-6A	8P-6A	8P-6A	8P-6A	OFF	OFF
SGT	OFF	OFF	8A-5P	8A-5P	8A-5P	8A-5P	8A-5P
Employee #1	OFF	OFF	4A-2P	6A-4P	6A-4P	6A-4P	OFF
Employee #2	OFF	OFF	OFF	7A-5P	7A-5P	7A-5P	7A-5P
Employee #3	OFF	OFF	10A-8P	10A-8P	8A-8P	8A-10P	4P-10P
Employee #4	8A-6P	8A-6P	8A-6P	OFF	OFF	OFF	8A-6P
Employee #5	12P-10P	OFF	OFF	OFF	12P-10P	12P-10P	12P-10P
Employee #6	10P-8A	6P-4A	OFF	OFF	OFF	10P-8A	10P-8A
Employee #7	OFF	8P-6A	8P-6A	8P-6A	8P-6A	OFF	OFF
SGT	OFF	OFF	8A-5P	8A-5P	8A-5P	8A-5P	8A-5P
Employee #1	OFF	OFF	4A-2P	6A-4P	6A-4P	6A-4P	OFF
Employee #2	OFF	OFF	OFF	7A-5P	7A-5P	7A-5P	7A-5P
Employee #3	OFF	OFF	10A-8P	10A-8P	8A-8P	8A-10P	4P-10P
Employee #4	8A-6P	8A-6P	8A-6P	OFF	OFF	OFF	8A-6P
Employee #5	12P-10P	OFF	OFF	OFF	12P-10P	12P-10P	12P-10P
Employee #6	10P-8A	6P-4A	OFF	OFF	OFF	10P-8A	10P-8A
Employee #7	OFF	8P-6A	8P-6A	8P-6A	8P-6A	OFF	OFF

Request for Taxpayer Identification Number and Certification

Go to www.irs.gov/FormW9 for instructions and the latest information.

Give form to the
requester. Do not
send to the IRS.

Before you begin. For guidance related to the purpose of Form W-9, see *Purpose of Form*, below.

Print or type. See Specific Instructions on page 3.	1	Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.)		
	2	Business name/disregarded entity name, if different from above.		
	3a	Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes. <input type="checkbox"/> Individual/sole proprietor <input type="checkbox"/> C corporation <input type="checkbox"/> S corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate <input type="checkbox"/> LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership) _____ Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner. <input type="checkbox"/> Other (see instructions) _____	4	Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____ (Applies to accounts maintained outside the United States.)
	3b	If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions _____ <input type="checkbox"/>		
	5	Address (number, street, and apt. or suite no.). See instructions.	Requester's name and address (optional)	
	6	City, state, and ZIP code		
	7	List account number(s) here (optional)		

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Social security number									
				-			-		
or									
Employer identification number									
		-							

Note: If the account is in more than one name, see the instructions for line 1. See also *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and, generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here	Signature of U.S. person	Date
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General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

What's New

Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification.

New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they

EXHIBIT B

ARAMARK PROPOSAL

SUBMITTED

MAY 27, 2025



**THIS IS A SEALED BID
PROPOSAL FOR FOOD
SERVICE MANAGEMENT**

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

May 27, 2025

INMATE FOOD SERVICES FOR **FORT BEND COUNTY**

RFP# 25-054

DAVID ROMERO

2400 Market Street
Philadelphia, PA 19103
Phone: 925-349-8655
Fax: 630-271-5758

Web: www.aramarkcorrections.com
Email: romero-david@aramark.com

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EXECUTIVE SUMMARY

Aramark Correctional Services has a long-standing history of over 48 years in the corrections industry. Since 2015, Aramark has proudly served as the food service provider for Fort Bend County, delivering high-quality meals and innovative programs to meet the needs of inmates, staff, and visitors. Over the past decade, we have established a strong partnership built on trust, reliability, and mutual growth. We believe this collaboration has been highly beneficial for both parties, and we are eager to continue expanding our services and contributions to Fort Bend County.

PARTNERSHIP HIGHLIGHTS:

IN2WORK Program: Our IN2WORK program has successfully provided inmates with valuable culinary training and job placement opportunities, helping them gain practical skills and improve their prospects upon release.

Fresh Favorites: This innovative program empowers inmates to use their trust funds to purchase restaurant-style meals, providing them with a taste of home and a sense of normalcy. Beyond enhancing the dining experience, Fresh Favorites serves as a valuable behavioral tool, incentivizing positive conduct and encouraging inmates to adhere to facility rules and regulations.

iCare Fresh: iCare Fresh allows family members to show their love and support by purchasing restaurant-quality meals for their incarcerated loved ones. This initiative not only strengthens family bonds but also provides inmates with a comforting reminder of home.

Catering, Coffee, Drink Stations, Supervisor Meals: At Aramark, we are dedicated to being the best partner possible for Fort Bend County. We offer a range of complimentary services, including catering, coffee service, drink stations, and supervisor meals, all at no cost to the County. These benefits, which amount to approximately \$70,000 annually, reflect our commitment to supporting the facility's operations and enhancing the daily experience of staff and inmates. We will continue to provide these valuable services, ensuring that Fort Bend County receives the highest level of support and partnership.

Investment in Officer Dining Room (ODR): Aramark is committed to further enhancing the dining experience at Fort Bend County. We are committed to investing \$175,000 into the Officer Dining Room (ODR) space to remodel and upgrade the facilities. This investment includes:

- Installation of a large self-contained hood with a flattop grill and fryer.
- Addition of a new popcorn popper with a cart.
- Expansion of the salad bar and cold serving line.
- Upgrades to the drink station and hot serving line.
- Improvements to flooring, tables, chairs, signage, and menu boards.
- Fresh paint to revitalize the dining area.

At Aramark, we understand that budget considerations are a top priority for Fort Bend County. We are committed to implementing all of our proposed enhancements and services while maintaining our current pricing structure. This approach reflects our dedication to being a reliable and supportive partner, ensuring that the County receives the highest quality food services without any additional financial burden.

Sincerely,



David Romero
Director of Strategic Development

1

UNDERSTANDING SCOPE OF WORK & SPECIFICATIONS

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.

CONTRACT CONSIDERATIONS

Aramark Correctional Services, LLC (“Aramark”) is excited by the prospect of continuing to provide Inmate Food Services to Fort Bend County, Texas (the “County”). In the development of every partnership, there are topics of a legal and contractual nature that warrant discussion and clarification by all parties. If Aramark is the successful bidder, we look forward to working closely with the County to finalize a mutually beneficial agreement in an expeditious manner. If Aramark’s proposal is accepted and determined to merit an award, Aramark respectfully requests and reserves the right to negotiate and include mutually acceptable terms to govern the parties’ relationship, consistent with the parties’ current Agreement for Inmate Food Services (“Current Agreement”), the RFP and Aramark’s Proposal. It is Aramark’s understanding that only terms in the definitive agreement signed by both parties would control the relationship going forward. Aramark’s proposal is not an offer that, if accepted by the County, would constitute an agreement binding on Aramark.

The chart below sets forth Aramark’s contract considerations in response to specific portions of the RFP:

<u>Section</u>	<u>Contract Consideration</u>
1. Indemnification (Section 23)	Aramark respectfully proposes that Aramark’s indemnification obligations be limited to claims arising directly from Aramark’s negligence or willful misconduct. Aramark requests that any resulting contract includes the indemnification language set forth in the Current Agreement or other mutually agreeable language.
2. Security (Sections 27.12.2, 27.13.1, 27.23.11)	Aramark respectfully proposes the following language with respect to security within the County’s facilities: <i>The County shall be responsible for providing reasonable and adequate physical security at all times for Contractor’s employees, suppliers, management and other authorized visitors. It is the County’s sole responsibility to ensure a security officer is in the kitchen and any other area of the facility, when an inmate is present with Contractor’s employees. No inmate shall be allowed to enter the kitchen or other area with Contractor’s employees unless and until a security officer is present.</i>
3. Inmate Workers/Infection or Illness (Section 27.13.4)	Consistent with Section 27.16.5, Aramark respectfully proposes that the County have the sole responsibility of determining whether inmate workers have signs of infection or illness. Aramark’s employees are not qualified to make that determination.
4. Availability of Inmate Labor (Section 27.13.5)	Aramark respectfully proposes that if there is an ongoing inability to use inmate labor, the parties will meet to discuss a mutually acceptable modification to offset any increase in cost.
5. Health Inspections (Section 27.16.1)	Aramark wishes to discuss the penalties set forth in this section and agree on language acceptable to both parties.
6. Billing and Payment (Section 27.17.1)	Aramark respectfully proposes that any invoice would include meals ordered or served, whichever is greater.
7. Audits/Quality Control (Section 27.12, 27.25)	All audits by the County are limited to documents exclusively pertaining to the resulting contract and shall not include any confidential or proprietary information.

<p>8. Personnel (Section 27.27.3)</p>	<p>Aramark will not disclose any confidential personnel records unless required to do so by law.</p> <p>Moreover, Aramark respectfully proposes that the following language be included in a resulting contract with respect to its supervisory employees:</p> <p><i>The County acknowledges that Aramark has invested considerable amounts of time and money in training its supervisory employees in systems, procedures, methods, forms, reports, formulas, computer programs, technical manuals, policy and procedure manuals and plans, techniques and other valuable information which is proprietary and unique to Aramark's manner of conducting its business and that such information is available, on a confidential basis, to Aramark's supervisory employees. Therefore, the County agrees that supervisory employees of Aramark shall neither be hired by the County for the term of this Agreement and twelve (12) months thereafter, nor shall the County permit supervisory employees of Aramark to be employed on the County's premises for a period of twelve (12) months subsequent to the termination of this Agreement (unless such employees were formerly employees of the County). For the purpose of this prohibition, "supervisory employees" shall be defined as those persons who have directly or indirectly performed management or professional services on the County's premises at any time during the twelve (12) month period immediately preceding termination of this Agreement. In addition, the County agrees that if it violates the conditions set forth in the immediately preceding paragraph, then the County shall pay to Aramark, and Aramark shall accept as liquidated damages and not as a penalty for such breach, an amount equal to two times the annual salary of each Aramark supervisory employee hired by the County or allowed to work on the County's premises in violation of the terms of this Agreement.</i></p>
<p>9. Term/Renewals (Section 28.1)</p>	<p>Aramark respectfully proposes that, consistent with the language in the Current Agreement, any contract renewal terms be upon mutual agreement of the parties. Moreover, Aramark proposes the following annual price increase language.</p> <p><u>Price Increases:</u> <i>The per meal prices stated in this Agreement are firm for the period beginning on the Effective Date through the one-year anniversary date of the Effective Date. Per meal prices for each subsequent 12-month period shall be increased each year by an amount to be mutually agreed upon and set forth in an amendment. In the event no agreement is reached with respect to such increase, per meal prices shall be increased as further set forth below by the greater of the (a) yearly percentage change in the Consumer Price Index, All Urban Consumers, U.S. City Average, Food Away From Home Index ("CPI-FAH"), published by the U.S. Department of Labor and (b) the yearly percentage change in the Market Basket of Products (as defined below) which approximate the products served at the facilities covered by this Agreement (the "Client Menu"). The period for determining CPI-FAH and Market Basket of Products increases shall be ___ 1st to ___ 1st of the then-current year (the "Base Period")</i></p> <p><i>As set forth on the sample client statement attached as [_____], a copy of which shall be provided prior to implementing any price adjustments pursuant to this section, the "Market Basket of Products" represents categories or types of products that are generally used in the Client Menu. Such products are classified into the following six categories of food items (each, a "Menu Category"): beverage (composed of juice and non-alcoholic drinks other than milk); baked goods; produce (composed of fruits and vegetables); dairy; meat; and grocery items (composed of the food items in the menu that are not otherwise included in one of the preceding categories). Each Menu Category will be ascribed a percentage (the "Category Weighting") representing the proportion of the Client Menu that such Menu Category approximately represents based on purchasing levels during the Base Period. Each</i></p>

	<p><i>Category Weighting will then be multiplied by the percentage change in the corresponding Bureau of Labor Statistics (“BLS”) category compiled by the U.S. Department of Labor and published at www.bls.gov for the Base Period, and the results of each such calculation will be added together to arrive at the overall percentage change which will represent the Market Basket of Products. For the avoidance of doubt, the BLS categories to be multiplied by the Category Weightings are (1) Beverage, All Urban Consumers, U.S. City Average; (2) Baked Goods, All Urban Consumers, U.S. City Average; (3) Produce, All Urban Consumers, U.S. City Average; (4) Dairy, All Urban Consumers, U.S. City Average; (5) Meat, All Urban Consumers, U.S. City Average; and (6) Food, All Urban Consumers, U.S. City Average. In the event that there are any changes in the method in which the BLS reports its annual statistics, including any changes or modifications to any of the applicable BLS categories, the parties agree to negotiate a mutually agreeable modification to the appropriate Market Basket of Products category or categories or the methodology described above. If the parties do not agree on such a modification, Contractor shall have the right to terminate the Agreement upon 90 days’ prior written notice. The Market Basket of Products is designed to approximate price adjustments with product cost increases at the facility or facilities covered by this Agreement. The Market Basket of Products is an estimate of food costs only and actual costs may vary. While the Menu Categories attempt to approximate the products served at the facility or facilities covered by this Agreement, they may not precisely parallel actual usage or the BLS categories listed above.</i></p>
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Aramark respectfully proposes that the following language be included in a resulting agreement with the County:

- 1. 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 County 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 inmate population or the availability of inmate labor; efforts to organize labor; increases in food/product costs, including due to imposition of tariffs, fuel, equipment, utilities, supply, and labor costs; Federal, State and local sales, and other taxes and other operation costs; a change in Federal, State and local standards, requirements recommendations; or other unforeseen external market conditions outside Aramark’s control, then Aramark shall give County written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark 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 Aramark’s prices, modifications to the menu or Product offerings, or modifications to Aramark’s scope of services.
- 2. Damages:** Aramark’s liability hereunder shall not under any circumstances exceed the greater of: (a) two (2) percent of the net revenue received by Aramark pursuant to this Agreement during the twelve (12) months prior to the applicable claim and (b) the actual proceeds of insurance (not to exceed the maximum limits of insurance required by this agreement), less any applicable deductible. 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.

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.

While a formal transition is not required in this case, given our role as Fort Bend County's current food service provider, we believe it is important to show the level of detail and strategic oversight we apply to every partnership.

As the incumbent food provider since 2015, Aramark brings unmatched institutional knowledge of the Fort Bend County jail. We understand the facility, its leadership, staffing structure, preferences, standards, and daily rhythms—because we live and work alongside you every day. Our team is already in place, trained, and fully integrated into facility operations, allowing us to continue services without interruption, without retraining, and without the operational risks that often accompany a change in vendors.

In fact, switching vendors at this stage would require significant onboarding, retraining of staff, new systems deployment, and disruption to the already established food program. These risks extend beyond operational inconvenience—they can affect inmate behavior, compliance, staff satisfaction, and overall facility security.

In the Event of Transition: Our Transition-Out Plan

While we are confident in our ability to continue delivering unmatched value and service, Aramark also maintains a professional and structured Transition-Out Plan to ensure Fort Bend County remains supported—even in the event of a change in providers. This plan includes:

- Comprehensive documentation of all ongoing operations to support continuity
- Transition meetings and coordination with the incoming provider, ensuring no lapse in inmate or staff meal service
- Inventory and asset reconciliation, including return of County-owned equipment in excellent working condition
- Support in transferring food safety protocols, special diet accommodations, and staffing rosters (as appropriate and permitted)
- Clear timelines and accountability milestones to avoid gaps in service
- This level of professionalism reflects Aramark's values and our deep respect for the County's operations and stakeholders.

TRANSITION OUT PROCEDURES

1. Food and Supplies Inventory

- a. Sell inventory to Client or Successor
 - i. Conduct a final inventory confirming of all paper, cleaning, and supplements
 - ii. Assure the pricing is accurate using most recent invoices to confirm
 - iii. Print off three copies of this inventory: one for Aramark, one for Client, and one for Successor Food Service Management company
- b. Generate an Invoice for this inventory

2. Client-Owned Serviceware and Minor Equipment

- a. Smallwares/Replacements and minor equipment
 - i. Receiving arrangements need to be made with Client if items are to be received after Aramark has left the location

3. Aramark-Owned Equipment

- a. Transfer assets
 - i. Print latest Fixed Asset Detail List. Fill out Transfer Form
- b. Sell assets
 - i. Print latest Fixed Asset Detail List and fill out Sale Form
 - ii. Create Invoice to credit Depreciation; Contact accounting representative to alert them that those assets have been sold

4. Accounts Payable Invoices

- i. Notify all Suppliers of the closing
- ii. Request current statements

5. Licenses and Permits

- i. Return licenses and permits to proper authorities for cancellation

6. Aramark Manuals, Supplies, and Records

- i. Pack boxes as needed along with paperwork to complete for Iron Mountain to pick up on the last day of Aramark operations.
- ii. All menus, recipes, manuals, forms and financial information must be stored in these boxes for archiving. Any materials that have Aramark printed on them.

7. Clean and Secure Profit Center

- i. Clean and secure profit center
- ii. Turn keys over to the Client

In summary, the most seamless transition is the one that doesn't need to happen. With Aramark, Fort Bend County retains a trusted partner who already understands your needs, is deeply invested in your success, and is ready to deliver immediate enhancements under the new agreement without the cost, risk, or disruption of starting over.



Training Plan - Comprehensive plan incorporating requirements stated in RFP.

Aramark agrees and will comply. The main topics covered include on-site management, on-site employees, inmate labor, and the inmate training program. All the requested information is provided below.

STAFF TRAINING TAKES SERVICE TO THE NEXT LEVEL



TRAINING FOR ON-SITE EMPLOYEES

Investing valuable leadership time in one-on-one training sessions emphasizes the importance of each job to your employees. Our front-line associate training establishes expectations in addition to the fundamental and hands-on skills.

WEEK ONE: New employees are required to complete four modules to learn essential concepts and meet with their managers to put education into practice by physically going through each task.

WEEK TWO AND BEYOND: Employees will participate in weekly SHIELD and Safe briefs and other huddle exercises. This participation reinforces the concepts learned in onboarding and ensure a safe and secure environment for Fort Bend County .

TECHNICAL SKILLS TRAINING

Efficient and high-quality service is essential at Fort Bend County . To provide you with the best operations, we engage managers, supervisors, clinical dietitians, chefs, and front-line service associates in technical skills training on a predetermined schedule. These programs are conducted across each of our services using multiple delivery vehicles:



ONE-ON-ONE
TRAINING



TEAM TRAINING
MEETINGS



VIDEO TRAINING



INTERACTIVE SKILL
TRAINING



SHIELD TRAINING

Inmate manipulation is a constant threat in the corrections industry that compromises employee safety without proper training. Our solution to this hazard is SHIELD training—designed to arm employees with the knowledge and skills to understand risks, manage inmates, and recognize when manipulation occurs.

SHIELD Training 101

- Focuses on inmate manipulation, a safe and secure workplace, and managing inmates.
- Must be completed before working with inmates
- Employees are re-certified annually
- Includes three learning modules and is tracked through Aramark's Learning Management System to ensure 100% compliance
- SHIELD briefs are discussed at weekly huddles to reinforce each of the key topics



Managers will maintain the highest level of service by creating a customized training plan depending on an inmate's individualized scheduled tenure in the kitchen.

TRAINING FOR INMATE LABOR

Safety is paramount in our commitment to Fort Bend County . Anyone entering our kitchens, including inmate kitchen workers, must follow safety and training guidelines and procedures to ensure safety for themselves and others.

SAFETY FIRST FROM DAY ONE

On an inmate worker's first day, training begins with the proper Personal Protective Equipment (PPE) required when in the facility, including non-slip footwear, hairnets, gloves, and eye protection when needed. From there, workers train on proper sanitation, such as hand washing, personal hygiene, and food safety, and they review safe working practices while inside the kitchen.

Once assigned an area, workers partner with a trained staff member to review:

- Proper use and handling of all equipment
- Proper food production processes, food safety, and handling

Staff provide supervision, guidance, and coaching throughout each shift to ensure workers meet all standards.

CUSTOMIZED TRAINING TO FIT YOUR FACILITY'S NEEDS

With longer kitchen assignments come increased training consistent with the food safety training standards identified by the National Restaurant Association's ServSafe certifications, and all local health code requirements. We also provide your workers with additional cross-training to perform various jobs and duties throughout the kitchen with excellence.



SAFE AND SECURE

The safety, security, and welfare of inmates and staff at Fort Bend County are critical. Standardized operations contribute to a strong security program, and with more than 45 years of corrections experience we have the best tools in hand. We realize no facility faces the same security challenges, so we customize our procedures to meet your needs. While our policies have been built on more than 45 years of corrections experience, we understand our security procedures must fit the security policies of your facility.

ARAMARK CORRECTIONAL SERVICES SECURITY POLICY

As a company that specializes in seamless integration, we understand the need for strict security policies. We will work with Fort Bend County to achieve the following security deliverables:

- **Kitchen security**—Manage and maintain a safe and secure kitchen environment for inmates, staff, and officers.
- **Security audits**—Provide regular security inspections and oversight to ensure that your expectations are realized.
- **Security training**—Provide scheduled training to staff and inmates on security procedures and protocols.



STANDARD POLICIES

- **Abide by your standards**—All food service/commissary staff functions will be executed in accordance with the security policies, procedures, and guidelines of your facility.
- **Trained in your policies**—We understand each person is responsible for his or her own actions relative to security.
- **Clearances**—All staff members must obtain and maintain security clearance as a condition of employment with Aramark.
- **Security briefings**—The food service director/commissary manager arranges security briefings for new employees. The facility administrator will determine length and time of the security briefing program.
- **Documentation**—Documentation of the security briefing is placed in each employee's personnel file.
- **Signed affirmation**—Each staff member signs an affirmation regarding his or her duties relative to security and continued employment.
- **Client updates**—The food service director/commissary manager regularly reviews our security procedures and compliance with the client.
- **Utensil shadow boards**—Secured shadow boards are used for serving and preparation utensils, particularly in inmate labor scenarios.
- **Food product controls**—We ensure strict control over food products that could be used in making contraband.
- **Food as inmate currency**—We eliminate to the fullest extent possible the use of food products as inmate currency.

ARAMARK SECURITY OPERATIONAL PROCEDURES

Our security program is built on a firm foundation consisting of the following elements:

KEY CONTROL

Our food service directors/commissary managers have a set of internal security keys for the following areas:

- Walk-ins
- Storerooms
- Spice cabinets

Main control also has a set of keys kept in a sealed envelope. When the seal is broken for an extra key, a report is filed. According to our policy, inmates never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks are in possession of correctional officers only.

VANDALISM CONTROL

Even under the closest scrutiny, facility equipment may be vandalized. If this occurs, we recognize the need to substantiate any inmate acts of vandalism.

IDENTIFY recurrent equipment failures and frequent repairs caused by vandalism to include in our weekly and monthly quality assurance audits and inspections.

REMEDY the problem by bringing solutions to the facility administrator in the monthly corrective action reports. Remedies include charging inmates for damages (where the jurisdiction allows) and redesigning the system to reduce incidents.

ELIMINATION OF CONTRABAND AND POTENTIAL WEAPONS

Aramark teaches our staff that certain items have a greater value within correctional facilities than in the outside world. Our policy ensures that each manager is aware of the items considered contraband by Fort Bend County. Our corrections experience has shown that some items are controlled in all facilities:



Medication—This includes all prescription and nonprescription medicines, as well as syringes.



Potential weapons—According to our policy, any article that could be used as a weapon is considered contraband (these include knives, fingernail files, scissors, razors, hammers, chisels, forks, spoons, and pot lids).



Shadow boards—Our policy requires storage of all kitchen knives, cleavers, and sharpening stones on locked shadow boards in a highly visible location.



Inmate handling of utensils—Knives are tethered to work areas, and inmates cannot leave the area until all equipment is in place.



Food-related Items—Certain sensitive food items are locked in storage areas and issued only as needed.



Cigarettes—In most facilities, cigarettes and tobacco are the most popular form of contraband.

Chemicals—Cleaning chemicals can be potential weapons.

SECURITY POLICIES ALLOW PEAK OPERATION

In cooperation with Fort Bend County 's administrator, institutional security and custody procedures are adopted by your food service director and commissary manager. Our safety measures include:

- Constant supervision, management, and maintenance of your buildings, food service, kitchen supplies, and commissary
- Supervised inmate movement, behavior, and training amongst your inmate workforce, the general population, and commissary patrons
- Control of potentially hazardous items like knives, cleavers, and other tableware
- Consistent execution of security policies with collaboration between your food service director, commissary manager, and other staff to maintain a uniform approach to custody and safety

OUR STAFF SECURITY PRINCIPLES

Thanks to our extensive experience in security, we provide the best possible training to staff, teaching them how to make the right decision in a time- sensitive situation.

FOOD SERVICE DIRECTORS/ COMMISSARY MANAGERS

Our food service directors/commissary managers, for example, understand the role of our services in a correctional institution. They operate seamlessly with Fort Bend County 's staff as department heads within the organization of the facility. Our managers are not correctional officers or deputies; however, they are trained to be alert to problems that might develop within the facility.



CIVILIAN EMPLOYEES

Our civilian employees are present whenever the kitchen or commissary is open and in operation. Inmates must never be left in these areas without a civilian supervisor. We also hire staff members who can handle emergencies that may arise. Because of the potential for problems, supervisors must have experience directing inmates before being assigned to direct a unit by themselves.

FOOD SERVICE/COMMISSARY STAFF

Our food service/commissary staff wear distinctive facility-approved uniforms. A dress code has been established for Aramark management personnel for each facility.

UNIFORMS



A-B | WearGuard® Premium Short-Sleeve Performance Piqué Polos

- 6-oz. 100% polyester micropiqué
- Resists staining, shrinking, wrinkling and fading
- Moisture wicking for dry comfort
- Ribbed-knit collar that keeps their shape
- Industrial laundry or machine wash, dry
- Available in Deep Red



C | WearGuard® Performance Color Block Polo

- 6-oz. 100% polyester micropiqué
- Soil release finish
- Moisture wicking for dry comfort
- Contrasting ribbed collar and cuffs
- Side vents for comfortable tucking
- Industrial laundry or machine wash, dry
- Available in Black/Charcoal



D-E | WearGuard® Ultimate Oxford Work Shirts

- 4.3-oz. 55% cotton/45% polyester
- Wrinkle and stain-resistant fabric
- Generous fit and back box pleat
- Tailored two-piece button-down collar
- Left chest pocket
- Extended tail that stays tucked in
- Machine wash, dry

D Men's Long-Sleeve Style-1400

Available in Cobalt Blue, Light Grey, White/Blue Stripe, White

E Women's Long-Sleeve Style-1405

Available in Cobalt Blue, White

A



A | WearGuard® Cool Mesh Kitchen Cap

- 100% polyester closed hole mesh
- Breathable and moisture wicking for cool comfort
- Absorbent terrycloth band
- Hand wash only
- Available in Black/White

B



B | WearGuard® SuperFlex Performance Cap

- 100% polyester piqué mesh
- EZ Stretch band for a great fit
- Breathable mesh fabric
- Available in Black/White Stitching

C



C | Coolmax® Chef Cap

- 100% Dupont Coolmax terrycloth sweatband
- Innovative technology pulls moisture away from scalp
- Keeps you cool and drier
- Machine wash, dry
- Available in Black

MANAGEMENT TRAINING AND SERVSAFE

All on-site Food Service Managers are required to hold a ServSafe Food Protection Manager certification. Our current Food Service Director, Harry Cubbage, holds an ServSafe certification and is an Examination Proctor, so he can teach and certify individuals (resume included in section 2 FIRM EXPERIENCE & REFERENCES).



In the case of absence or the potential of temporary backfilling the Food Service Director role our General Manager, Carl Richey would step in (resume included in section 2 FIRM EXPERIENCE & REFERENCES). Carl Richey's ServSafe certificate:





MONTHLY SECURITY BRIEFINGS


Monthly security briefings are conducted for all Aramark staff by the food service director/ commissary manager.

SAMPLE TOPICS INCLUDE:

- Inmate Regulations and Rights
 - Food service responsibilities
 - Housing assignments
 - Privilege levels including visitor rights
 - Facility transfers
 - Court procedures
 - Worker status and medical clearance
- Officer Responsibilities
 - Badges and identification
 - Securing doors, gates, cells, and lockdown procedures
 - Responding to emergencies like facility fights, escapes, and injuries
 - Daily count routine
 - Use of force on inmates
 - Bookings, processing, and arrangements
 - Making rounds and contraband shakedowns
 - Officer stations and relief

 PREA DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR	
Introduction DAY 1	<p>The Prison Rape Elimination Act (known as PREA) seeks to eliminate sexual assaults and sexual harassment of offenders in correctional institutions and community correctional settings.</p> <p>Under PREA:</p> <ul style="list-style-type: none"> • Correctional facilities must institute a ZERO-TOLERANCE policy towards all forms of sexual abuse and harassment of offenders. • The federal act imposes an obligation on contractors, like Aramark, to adopt and comply with the PREA standards.
Manipulation DAY 2	<p>Offenders will use acts of sexual misconduct as tactics for manipulation.</p> <p>Despite the zero- tolerance policy against sexual misconduct of any sort between staff and offenders, these situations continue to occur.</p> <p>Offenders will use flattery, charm or other methods to attract your attention. Always be aware of the consequences of PREA.</p> <div style="border: 2px solid red; padding: 5px; margin-top: 10px;"> <p style="text-align: center;">According to the Bureau of Justice Statistics:</p> <p style="text-align: center;">51% of confirmed incidents of sexual victimization involved only inmates.</p> <p style="text-align: center;">49% of substantiated incidents involved STAFF with inmates.</p> </div>
Safe and Secure Day 3	<p>Be Knowledgeable!</p> <p>To remain safe and secure, all Aramark associates must:</p> <ul style="list-style-type: none"> • Be acquainted with the facility's procedures for reporting PREA and comply with it. • Treat ALL reported PREA incidents seriously, even PREA. • Report appropriately through the chain of command! Information needed to report PREA: <div style="display: flex; justify-content: space-around; text-align: center;"> <div>① Date of alleged assault</div> <div>② Victim's name and offender number</div> <div>③ Suspect's name and offender number</div> <div>④ Location of alleged assault</div> </div>
Managing Offenders DAY 4	<p>Refrain from engaging in any act of sexual abuse or sexual harassment of an inmate. Sexual abuse or sexual harassment of an inmate by an Aramark associate will result in immediate termination and may lead to criminal charges.</p> <p> In the NEWS:</p> <p><i>A prison food service worker has been sentenced to two years in federal prison for having sex with two offenders at a federal prison camp. The food service worker admitted to engaging in multiple sex acts with a female offender on more than one occasion during the summer of 2014. He also admitted having sex with another female inmate. The ex-prison food worker was sentenced to 21 months in prison for pleading guilty to sexual abuse by a U.S. District Judge. The judge also ordered 10 years of supervised release and registration as a sex offender.</i></p>
Review DAYS 5-7	<p>Shield Training Quiz Questions:</p> <ol style="list-style-type: none"> 1. True or False: Aramark associates do not have to familiarize themselves with the facilities PREA reporting policy? 2. Which of the following PREA incidents should be reported: <ul style="list-style-type: none"> <li style="width: 50%;">a. Allegations of harassment <li style="width: 50%;">b. Suspected acts of sexual abuse <li style="width: 50%;">c. You see an offender force themselves on another offender <li style="width: 50%;">d. All of the above 3. True or False: PREA protects offenders from sexual abuse or sexual harassment. 4. What does PREA stand for? <div style="text-align: right; font-size: 3em; color: green; font-weight: bold;">?</div>

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Shield Training Brief


INMATE TRAINING PROGRAM

We know recidivism is an issue that continues to plague the criminal justice system. Unfortunately, many former inmates end up back in prison because they don't have the necessary skills to get a job once released, causing them to return to criminal behavior.

Education and job skills training is proven to help former incarcerated individuals reintegrate into society after they are released. Unfortunately, many former inmates end up reincarcerated because they don't have the necessary skills to get a job upon release, causing them to return to criminal behavior. We offer training and education to help incarcerated people build the skills and certifications they need to succeed and as a second chance employer help establish a path to employment.



12,000+

IN2WORK graduates have successfully completed the program over the past 25 years.



THE IN2WORK IMPACT



245 IN2WORK
PROGRAMS
CURRENTLY GIVING
STUDENTS OPPORTUNITIES

1,000+

AVERAGE MONTHLY
ENROLLMENT IN IN2WORK
FOOD & RETAIL PROGRAMS

WE ARE TARGETING



425+

NEW IN2WORK PROGRAMS



32 STATES

HAVE AN IN2WORK PROGRAM OPERATING TODAY

BY THE END OF 2024
ACROSS THE ARAMARK
CORRECTIONS PORTFOLIO



ON AVERAGE

IN2WORK INSTRUCTORS SPEND

48,000+

HOURS EDUCATING & COACHING
OUR STUDENTS EACH YEAR



100%

OF GRADUATES
WHO APPLIED TO PURSUE A
POSTSECONDARY EDUCATION,
BOTH PRE- AND POST-RELEASE,
RECEIVED A SCHOLARSHIP

12,000+

IN2WORK GRADUATES

INCLUDING 2,519
GRADUATES IN 2023

250

GRADUATES HIRED
IN THE LAST YEAR
AT ARAMARK

\$120,000

IN SCHOLARSHIPS AWARDED

IN2WORK

Recidivism continues to be a major challenge for correctional professionals today. With more than 12,000 graduates, IN2WORK is our vocational training program that delivers training, valuable skills, certification, internships, and scholarships to graduates, helping individuals successfully transition into their communities.

VALUABLE RESOURCES

We have a genuine interest in helping former inmates transition back into society with our IN2WORK program proven to help reduce recidivism. Participants receive an education in food and retail services through the following resources:

- A comprehensive curriculum encompassing classroom and hands-on training
- Instruction led by Aramark food service and retail associates using comprehensive guides
- Workbooks ensure adherence to the current industry standards
- Customizable support and structure

FUTURE FOCUSED

Students learn accountability, responsibility, and how to work as a team in a workplace setting. These positive skills and community-building program leads to increased public safety and decreased future victimization.

In addition, Aramark offers internship, scholarship, and employment opportunities to your inmate population after graduating the IN2WORK program. Our educational programs can lead to future employment success outside of Fort Bend County. Morale is also elevated through education as students are given a purpose and goals to work toward while incarcerated.



Upon completion of the program, **students receive certifications from the National Restaurant Association**, which will set them ahead when looking for employment.



IN2WORK FOOD

KITCHEN BASICS

PHASE 1:

Fundamental skills for success in the food service industry; prepares students for ServSafe certification

FOOD SERVICE MANAGEMENT

PHASE 2:

Operational management skills: day-to-day restaurant operations, inventory, marketing, and leadership



PHASE 3:

Five-year management certificate from the National Restaurant Association

Classroom instruction and practical, hands-on training are two pillars of IN2WORK. While the curriculum per phase is structured, IN2WORK is adaptable, designed to align with the current education and vocational programming goals at Fort Bend County. We will partner closely with the programs team at Fort Bend County to work toward implementing the most successful version of IN2WORK.

KITCHEN BASICS:

- Hygiene & Health
- Cleaning & Sanitation
- Receiving & Serving Food
- Temperatures For Food Safety
- Safety in the Workplace
- Recipes & Preparing for Production
- Success in Food Service

FOOD SERVICE MANAGEMENT:

- Operations Management
- Managing People & Guests
- Managing Finances
- ServSafe Test Prep



250+

Interns work in Aramark kitchens today, earning a livable wage while incarcerated.



JOB SKILLS TRAINING

Job skills training is important for the re-integration of IN2WORK graduates back into their communities. This type of training is planned, organized, and conducted in the Aramark operation, where students work daily alongside Aramark food service professionals. Students develop and apply practical skills to broaden competencies in the kitchen that are unique to food service and hospitality jobs, and that will set them up for success after release.



FRESHFAVORITES AND ICARE FRESH

IN2WORK food service integrates with our FreshFavorites and iCare Fresh programs, allowing students to:

- Acquire real-life short-order-cooking skills.
- Learn how to apply cooking techniques and use equipment properly.
- Develop customer service skills.
- Build meals using PRIMA recipes.



Food safety is also a key component of training and is reinforced at every class. By preparing the FreshFavorites and iCare Fresh menu items, students earn practical experience and cultivate self-confidence that they will use in their search for employment post-release.

IN2WORK INTERNSHIP

Experiencing employment is a valuable opportunity to build confidence as IN2WORK graduates focus on their futures within society. Our internship program enables eligible, high-performing IN2WORK graduates to apply for internships within your facility while incarcerated.

SPECIFICATIONS

- Once you approve prospective interns, they are hired on as hourly associates
- Compensated with livable wages that comply with local, state, and federal wage laws (we reimburse you for the total wages earned by interns in our program)
- Approved interns must complete a 30-day provisional period and agree to a previously determined minimum length of assignment
- Internships typically run for one year

MENTORING THE NEXT GENERATION

In addition to operation responsibilities, interns also mentor IN2WORK students, sharing expertise while promoting teamwork and self-worth. Mentoring inspires improvement and personal growth, better preparing all involved for release. As part of their preparation and under the guidance of their instructor, interns create a resume and cover letter with their IN2WORK credentials, detailing their experience and employable skills they have developed through the internship. This is also the time when interns can write their essay to apply for a scholarship if they plan to continue their education after release.



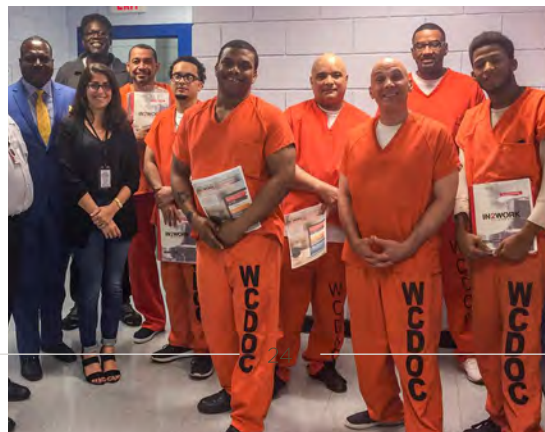
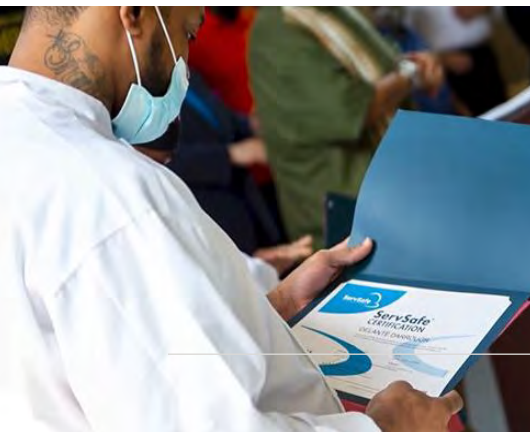
By supporting the food service director or commissary manager in daily operations, interns receive compensation and experience to complement program certifications.

SETTING UP SUCCESS

Under instructor guidance, interns prepare for employable futures with the following tools:

- Create resumes and cover letters, detailing IN2WORK experience and learned skills
- Craft essays and apply for scholarships if planning to continue education post-release

Upon release, interns receive release packets, which include information on how to contact the IN2WORK team for reentry support. Interns also have access to the Allie virtual job coach, allowing them to jump start their careers by applying for Aramark jobs.



IN2WORK SCHOLARSHIP

Aramark's IN2WORK program offers scholarship opportunities to graduates of the program pre- and post-release. IN2WORK graduates can apply for a scholarship to continue their education and jump-start their career. Applicants must have graduated from high school or received their GED and a certificate from one of our IN2WORK programs. Our partner, Scholarship America, evaluates and awards the scholarships, which are applicable to full-time or part-time undergraduate studies as well as trade schools.



SKILLED
TRADE



COMMUNITY
COLLEGE



TRADE
SCHOOL



UNIVERSITY

ELIGIBILITY FOR IN2WORK SCHOLARSHIP

Applicants must meet all of the following criteria:

- Be a high school graduate or GED recipient
- Be a successful graduate of Aramark's IN2WORK program
- Plan to enroll in full- or part-time undergraduate study at an accredited two- or four-year college, university, or vocational-technical school for the next academic year

Selection Criteria for IN2WORK Scholarship

- Work experience
- Statement of career/educational goals and objectives
- Essay on personal advancement while incarcerated
- Applicant appraisal

Supporting Documents

- High school diploma or GED certificate
- A graduation certificate from an IN2WORK program
- ServSafe or RiseUp certificate



IN2(the)FUTURE SCHOLARSHIP

Scholarships to pursue or continue college or trade school education with a parent or guardian that has been impacted by the justice system. IN2(the) Future Scholarship is available for dependents of the graduates of Aramark's IN2WORK program.

ELIGIBILITY CRITERIA

- ✓ Be a dependent, child or family member of an incarcerated or formerly incarcerated person that has graduated from the IN2WORK program
- ✓ Be a high school senior or graduate or a current college undergraduate
- ✓ Plan to enroll in full-time undergraduate study at an accredited two- or four-year college, university or vocational-technical school for the entire upcoming academic year
- ✓ Have a grade point average of 2.0 on a 4.0 grade scale or equivalent

AWARD

\$2,500

Candidates can reapply yearly for up to 4 years

APPLY



IN2(THE)FUTURE SCHOLARSHIP

BREAK THE CYCLE

Every student deserves a fair chance at continuing their education, regardless of their circumstances. No one should ever have to give up on their dreams because they do not think it is possible—Aramark can help make it possible.

The IN2(the)Future Scholarships encourages people with a loved one that the justice system has impacted to pursue or continue college or trade school education. The scholarship is available for friends and family of Aramark's IN2WORK program graduates. The award is \$2,500, and candidates are encouraged to reapply yearly for up to four years of undergraduate education. Our partner, Scholarship America, evaluates and awards the scholarships applicable to full-time or part-time undergraduate studies and trade schools.

! By expanding our partnership with Scholarship America and adding the IN2(the) FUTURE Scholarship, we increased our reach into communities affected by incarceration and truly help break the cycle.

ELIGIBILITY CRITERIA

- Be a friend or family member of an incarcerated person that has completed the IN2WORK program.
- Be a high school senior or graduate or a current college undergraduate
- Plan to enroll in full-time undergraduate study at an accredited two- or four-year college, university, or vocational-technical school for the entire upcoming academic year
- Have a minimum grade point average of 2.0 on a 4.0-grade scale or equivalent



IN2WORK EMPLOYMENT

SECOND-CHANCE HIRING IS THE RIGHT THING TO DO.

Employment is so much more than just a job. It establishes a feeling of pride, self-worth, and vision for a future that eliminates the need or desire to return to criminal habits. Aramark is committed to being a second chance employer and provides opportunities across our businesses. Our employment plan demonstrates a tangible commitment to improving lives for IN2WORK graduates, returning citizens, and their communities by filling the mutual necessity for jobs within Aramark.

Our employment commitment ensures opportunities and a positive impact for IN2WORK graduates to succeed on their post-incarceration journey. Though the individual has left the criminal justice system, they have the support of the Aramark network behind them to drive their focus to available positions within our organization and assist with the application process.

Our plan invests in the individual through technology that enables IN2WORK students to take this final step in their journey.

ALLIE VIRTUAL EMPLOYMENT TOOL

Allie is our virtual job coach that allows IN2WORK graduates to access and apply for a curated list of Aramark jobs based on their interest and location once they are released.

THIS IS HOW IT WORKS:

GRADUATES RECEIVE A FLIER WITH THE INFORMATION ON TEXTCODE



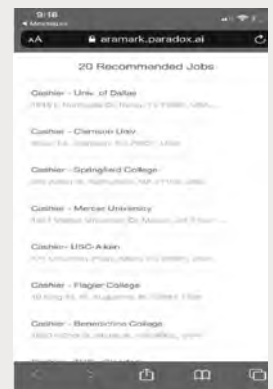
CANDIDATE TEXTS "IN2WORK" TO THE CODE ON THE FLIER TO CONNECT WITH THE ALLIE VIRTUAL ASSISTANT & DETERMINE DESIRED JOB/LOCATION



ALLIE PROVIDES A LINK TO A LIST OF ARAMARK JOBS BASED ON THEIR LOCATION AND JOB TYPE



CANDIDATE APPLIES TO SELECTED JOB THROUGH ALLIE'S CHAT TO APPLY FEATURE



IN2WORK EMPLOYMENT BACKGROUND CHECKS

Checkr

Tell your story during a background check

Checkr allows candidates to address any reported criminal activity and provides an opportunity for the candidate to share additional information about themselves.

When a graduate submits a candidate story with the IN2WORK tag, Aramark will take additional considerations when reviewing the background check results.

Process for Candidate Story:

- Checkr emails background check consent forms and drug screen forms (if applicable)
- Graduate completes forms and receives confirmation popup
- Graduate opens Candidate Portal link and selects "Share your story"
- Graduate enters IN2WORK tag

Provide Additional Information to Aramark Staging

Select a Record > Provide Information > Review & Send

General Information
Please share any **general information** about yourself that you would like Aramark Staging to know.

Examples:

- I think I'm a good fit for Aramark Staging because...
- Since my case, I have received a bachelors degree (see certificate attached)
- I have completed X hours of community service
- I have been working for X years and have great reviews and strong referrals

Emojis are not supported and will be removed.

IN2WORK graduate

Regarding the drug conviction, I was young and needed money and didn't think there was anything else I could do to support myself or my family. I made a bad mistake and have learned my lesson. I've received my GED and am turning my life around. I would be a good fit for this job because I have experience in handling food. Thank you.

Please share any **supporting documentation**. We strongly recommend that you include documentation that has your **full name**.

Examples:

- Court documentation
- Certificate of rehabilitation or good conduct
- Occupational certification, course completion, or diploma

Add a document

IN2WORK IMPACT

EDUCATE.

ENCOURAGE.

EMPLOY.

NOWAK'S STORY: A DIFFERENT PERSPECTIVE



E. NOWAK
IN2WORK Graduate, 2015
IN2WORK Intern, 2018-Present

Nowak is currently incarcerated at Pendleton Correctional Facility. He was a stellar IN2WORK student. He continuously went out of his way to help his fellow classmates learn harder concepts and stood out as a positive influence for all I2W students. Nowak has been an I2W intern for nearly 4 years and is the sole reason that Aramark extended the internship past the original two-year agreement. He is one of Aramark's best employees and has even earned his own office space.

As a subject matter expert, Nowak assisted the I2W team on creating the latest curriculum, providing invaluable feedback and handwritten edits to four different program guides (and he was a pleasure to work with!) He led student focus groups to ensure everyone's voice was heard, so every I2W student felt like they were making an impact.

“The skills I have learned in the I2W program help me in my everyday work. I am appreciated for the work that I do, I am just not another person, I am part of a team.”

You may be thinking that students like Nowak are few and far between, but we disagree. IN2WORK students emanate a sense of pride – in the uniform that they wear to work in class, in the knowledge and skills they pass on to future students and peers and in the thought that they have made a lasting change in their lives, one that is focused on stability and constructive outcomes. Transformative change happens through IN2WORK.

“The biggest reward is the training and ServSafe certification. I take pride in having it and I am hoping that when I get out, I can use my skills to earn employment.”

Nowak's projected release date is 2042, he will be almost 80 years old. Being an I2W intern gives him a sense of purpose, he is not just a DOC number – he has a responsibility to himself and his co-workers. The I2W internship has allowed Nowak and other graduates of the program a sense of humility and helps capture exactly what the program is about – humanizing the corrections landscape and justice involved individuals.

“I will never forget Nowak's hand-drawn shirt and tie under his institutional issued uniform. He spent hours sketching a shirt and tie on a new, clean white t-shirt. Nowak was nervous, but prepared. He put his best foot forward and nailed the interview. And we are all so glad that he did.”

Melissa Hess - IN2WORK Program Manager



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.

Aramark agrees and will comply.

EXCELLENCE IN TIMES OF EMERGENCY

PREPARED TO RESPOND

No food service operation in a correctional facility fulfills the needs of the facility unless it can react to emergency situations.

We have efficiently responded to:

- Facility lock-downs
- Union/public transportation strikes
- Extreme weather events like flooding
- Commute challenges
- Facility power failures

Our contingency plans ensure that every inmate receives scheduled meals during extreme situations and emergencies. A network of sister facilities also provide support, equipment, and alternative preparation sites. To face emergency scenarios, we have partnered not only with correctional facilities but also sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.

OUR EMERGENCY CONTINGENCY PROCESS

We intend to provide our regular menu on time unless there are situations that occur outside of our internal control. Aramark has several safeguards built into our program to ensure continuity. We also maintain a Quick Response Team, trained to respond to any event that may arise.

Please review the following overview of our emergency plan, which is put into place in the event that a facility is inoperable. A short-term contingency menu may additionally be developed by the district manager and our dietitian for your approval upon award of the contract. The Food Service Management and Operation Agreement usually specifies that the county will bear any additional cost incurred during an emergency.



Tried and true contingency plans cover all situations and allow us to safely serve meals while upholding service excellence.

EMERGENCY SUPPLIES



Products incorporated into contingency menus align as closely as possible to those served on a daily basis to provide a menu that deviates

from the norm as little as possible.

Depending on the emergency, some specialty products such as canned foods may be stocked to cover the need. These specialty products will be rotated and replaced every 12 months or by the “best before”/“use by” date, whichever comes first.



POWER OUTAGE

When equipment is inoperable due to loss of power.

Managers may implement temporary menus developed with the assistance of the district manager and our dietitian. A sample utility contingency menu is included and will be adjusted based on need. The three-day menu could be repeated in the event of a longer disruption. Refrigeration, steam, or cooking gas are not needed to serve this menu. Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The contingency menu does require potable water for food preparation. If there is a disruption in water service, our manager will ensure that procedures are followed to boil tap water, use commercially bottled water, haul water from an approved public water supply in a covered sanitized container, or arrange to use a licensed drinking-water tanker truck.

LOCKDOWNS



If a disturbance in the facility or serving area requires a lockdown, our managers are trained to respond immediately. Each manager

for Aramark’s correctional services division must be completely familiar with these procedures:

- In all instances, the kitchen should be immediately secured.
- All potential weapons should be returned to the shadow board.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- Unnecessary movement in the food service area should cease.
- The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- If the lockdown is expected to continue throughout meal service, our manager will coordinate with their district manager and the Aramark dietitian to deliver a menu that can be prepared with products on hand, based on the available resources; the menu will be nutritionally adequate.
- The jail administration will keep the manager advised of the situation and the lifting of the lockdown.



SAMPLE UTILITY CONTINGENCY MENU

Attempt to follow this basic menu pattern. Make changes as appropriate based on the emergency at hand. This basic pattern can be repeated if needed to meet longer-term needs, up to two weeks. Contact your regional dietitian if additional menus are needed.

DAY 1

No refrigeration, steam, or cooking gas needed

Assumptions:

- Potable water is available for food preparation

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Cheese	3 oz	Ham	3 oz
Dry Cereal	1 ½ cups	Bread	4 slices	Bread	4 slices
Bread	2 slices	Condiments	2 @	Condiments	2 @
Peanut Butter	4 tbsp.	Chips	1 @	Chips	1 @
Jelly	½ oz OR 1 @	Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ cup
**Milk	8 oz	Sandwich Cookies	3 @	Cookies	3 @
		Beverage	8 oz	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 milk and sugar with fruit drink and one more jelly. Replace dry cereal with two more slices of bread and 2 tbsp. more of peanut butter.
- Morning beverage may be substituted for milk if on hand.

DAY 2

No refrigeration needed

Assumptions:

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Pasta	1 ½ c	Peanut Butter	4 tbsp.
Hot Cereal	1 ½ cup	Meatless Sauce	½ c	Bread	4 slices
Bread	2 slices	Bread	2 slices	Jelly	1 oz OR 2 @
Peanut Butter	4 tbsp.	Fruit	1 @ OR ½ cup	Chips	1 @
Jelly	½ oz OR 1 @	Cookies	3 @	Fruit	1 @ OR ½ cup
		Beverage	8 oz	Cookies	3 @
				Beverage	8 oz

DAY 3

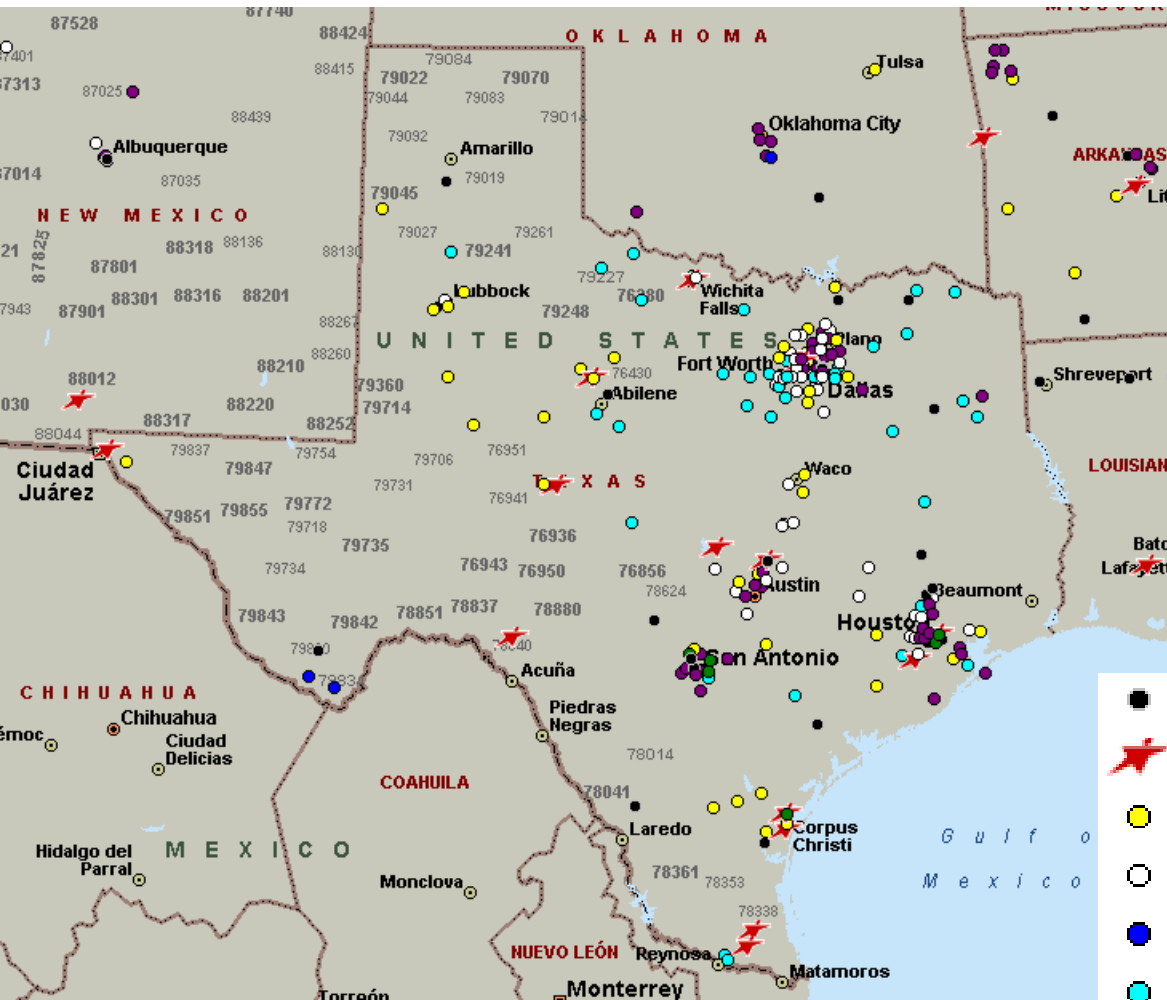
No refrigeration needed

Assumptions:

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Beans (Pinto, Northern, etc.)	1 c	Plain Canned Tuna or Chicken	3 oz
Hot Cereal	1 ½ cup	Rice	1 c	Bread	4 slices
Bread	2 slices	Vegetable	½ c	Mayo and Mustard Packet	1 @ each
Jelly	½ oz OR 1 @	Bread	4 slices	Vegetable	½ c
		Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ cup
		Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

ARAMARK PRESENCE IN TEXAS



OVER 15,600 TEXAS RESIDENTS ARE ARAMARK EMPLOYEES

OVER \$776.1 MILLION PAID IN PAYROLLS & TAXES

OTHER MAJOR TEXAS CLIENTS

COLLEGIATE HOSPITALITY ACCOUNTS

- Austin College
- Hardin-Simmons University
- Houston Christian University
- Kilgore College
- Lubbock Christian University
- Paris Junior College
- Sam Houston State University
- Schreiner University
- Southern Methodist University
- Southwestern University
- St. Mary's University
- Sul Ross State University
- Texas A&M International University
- Texas A&M Kingsville
- Texas Wesleyan University
- The University of Texas At San Antonio
- Tyler Junior College
- University of Dallas
- University of Houston
- Victoria College
- West Texas A&M University

HEALTHCARE HOSPITALITY ACCOUNTS

- Baylor Healthcare System
- Duke University Health System
- Methodist Healthcare System
- MD Anderson
- Methodist Health- Dallas
- Texas Health Resources
- United Regional Health Care System
- University Medical Center
- Vitas Healthcare of Texas

SPORTS & ENTERTAINMENT ACCOUNTS

- Constellation Field
- Cynthia Woods Mitchell Pavilion (Cwmp)
- Daikin Park
- Freeman Coliseum
- Frostbank Center
- Houston Open Golf
- NRG Park
- Toyota Field
- Whataburger Field

EDUCATION K-12 ACCOUNTS

- Aubrey Independent School District
- Big Spring ISD
- Bishop Consolidated ISD
- Cedar Hill ISD
- Clint ISD
- Cornerstone Cs
- Corpus Christi ISD Concessions
- Denison ISD
- El Campo ISD
- Forney ISD
- Frenship ISD
- Friendswood ISD
- Friona ISD
- Goose Creek ISD
- Grape Creek ISD
- La Vega ISD
- Lago Vista ISD
- Lamesa ISD
- Lewisville ISD
- Lubbock ISD
- Luling ISD
- Mathis ISD
- McKinney ISD
- Midlothian ISD
- Midway ISD
- Northwest SD
- Orange Grove ISD
- Pflugerville ISD
- Prosper ISD
- Robinson ISD
- Roscoe ISD
- Round Rock ISD
- Sealy ISD
- Sherman ISD

CORRECTIONS

- Burnet County
- El Paso County
- Fort Bend County
- Gateway Houston

- Harris County
- Fort Bend County Kegan ISF
- Nueces County
- Tom Green County
- Wichita City County
- Williamson County

SENIOR LIFE+ ACCOUNTS

- Advanced H & RC of Garland
- Advanced H&R of Athens (Green Oaks)
- Advanced R & HC of Bowie
- Advanced R & HC of Live Oak
- Advanced R & HC of Wichita Falls
- Advanced R&HC of Vernon
- Advanced Rehab & HC of Burleson
- Balch Springs Nursing Home
- Brady West Rehab And Nursing
- Clarksville Nursing Center
- Clyde Nursing Center
- Colonial Manor Advanced R & HC (Cmm) (Pharr)
- Colonial Manor Mcallen | Mcallen Nursing Center
- Colonial Manor Nursing Center (Cmc) (Cleburne)
- Crowell Nursing Center
- Granbury Rehab And Nursing
- Greenville Health & Rehab Ctr
- Henderson Health & Rehab Center
- Heritage House of Keller Rehab & Nursing
- Heritage House of Paris Rehab And Nursing
- Lakes of Texas City
- Mesquite Tree Nursing Center
- Palo Pinto Nursing Center
- Park View Care Center
- Prairie House Living Center
- Renaissance At Kessler Park
- Santa Fe Health & Rehab Center
- Seymour Rehab & Healthcare
- Southeast Nursing & Rehab Ctr

- Sulphur Springs Health & Rehab
- Tomball Rehab & Nursing
- Wedgewood Nursing Home
- Whispering Oaks Rehab And Nursing
- White Settlement Nursing Center
- Whitehall Rehab & Nursing
- Willow Rehab And Nursing
- Windcrest Health And Rehabilitation
- Winfield Nursing

WORKPLACE EXPERIENCE GROUP ACCOUNTS

- | | |
|----------------------------------|--------------------------------|
| - AIG | - TGS |
| - Aisin Texas Corporation | - The Park At Legacy West |
| - American National Insurance Co | - TMC |
| - AmerisourceBergen | - Toyota |
| - AT&T | - Two Sigma |
| - Baylor Scott White | - Walmart |
| - Boeing | - Waste Management |
| - Capital One | - |
| - Citgo | - Parks & Destination Accounts |
| - Citigroup | - Big Bend National Park |
| - Collins Aerospace | |
| - Daymark | |
| - Dell | |
| - Dow Chemical | |
| - Dr Pepper | |
| - Equitable Nissei Lpl | |
| - Flex | |
| - Frost Bank | |
| - Hilti Inc. | |
| - Huntsman | |
| - JPMC | |
| - KBR Tower | |
| - Kohl's | |
| - L-3 Communications | |
| - Lennox International | |
| - National Oilwell Varco Lp | |
| - NXP | |
| - Porsche | |
| - Pricewaterhouse Coopers | |
| - Salvation Army | |
| - Texas Eastman | |

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

Aramark agrees and will comply.

The Aramark Pest Management Standards and Procedures document below address the how, when, and through what company requirements for Fort Bend County.

CONTROL TYPE:

- **Integrated Pest Management (IPM):** A comprehensive approach combining multiple strategies to prevent and eliminate pests (Page 5)
- **Physical & Mechanical Controls:** Use of insect light traps, mechanical traps, and other non-chemical methods (Page 6)
- **Chemical Controls:** Application of pesticides by licensed Pest Control Operators (PCOs) under strict guidelines (Page 6)

ACTIONS TO BE TAKEN:

- **General Pest Management Standards:** Maintain locations free of pests, implement a pest management program with a licensed PCO, and ensure proper storage and cleanliness (Page 3-4)
- **Controlling Pests:** Pest-proof locations, inspect shipments, maintain cleanliness, and report pest sightings (Page 4)
- **Imminent Health Hazards:** Immediate corrective measures for pest infestations, including contacting PCOs and adjusting food service operations (Page 8-10)

FREQUENCY:

- **Service Visits:** PCOs must conduct monthly visits to all locations, with more frequent visits if pest activity is detected (Page 4)
- **Regular Monitoring:** Continuous monitoring and documentation of pest control activities (Page 7)

COMPANIES UTILIZED:

- **Licensed PCOs:** The document specifies the use of licensed Pest Control Operators for pest management services (Page 4)

COORDINATION:

- **Collaboration with PCOs:** Consistent communication and collaboration with PCOs to ensure a pest-free environment (Page 3)
- **Emergency Services:** PCOs must provide 24/7 emergency services to promptly address pest issues (Page 7)



SAFETY ASSURANCE IN FOOD AND ENVIRONMENTS

Standards and Procedures

Location and Equipment

Food Safety

Document Code:

FS-LE-SOP

Revision Date:

11/11/24



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REVISION HISTORY

Revision Date	Updated By	Revision Number	Revision Summary
12/2011	E. Moore	0	Initial Release
09/2012	E. Moore	1	Removed Attachments
12/2016	A. Hallowell	2	Branding and standard clarification
07/2019	J. Hartline	3	Updated for French Canadian translation
11/2024	B. Mathias	4	Added and/or expanded sections outlining Person In Charge's Responsibilities, Integrated Pest Management, Imminent Health Hazards, requirements for Pest Control Operators (PCO) and collaborating with PCO and client to prevent and control pests; Removed Canadian requirements

1. PURPOSE

- The purpose of this document is to prevent pests from introducing pathogenic microorganisms into food, which can cause foodborne illnesses. To achieve this, the document establishes consistent standards and procedures for pest management in foodservice locations.

2. SCOPE

- These pest management standards and procedures apply to all food service locations to ensure a consistent, effective approach to pest prevention.

3. RESPONSIBILITIES

3.1. ASSOCIATES

- Associates play a critical role in daily pest management as they must adhere to our hygiene, storage, and cleaning procedures, and promptly report pest sightings to managers.

3.2. MANAGERS/PERSONS IN CHARGE (PIC)¹

- Monitor daily compliance with pest management standards.
- Conduct regular inspections to identify and address hazards, including imminent health hazards (IHH).
- Take immediate corrective actions to mitigate risks and ensure food safety during IHH events.
- Notify leadership and operations support of IHH incidents and actions taken.
- Provide training and resources to support compliance and corrective actions.
- Adjust food service operations as needed to maintain safety or discontinue operations if necessary.
- Collaborate with Pest Control Operators (PCOs) to ensure a pest-free environment. Quickly address any pest issues and resolve any sanitation or structural problems identified by the PCO. Consistent communication with the PCO is vital.

4. PEST MANAGEMENT STANDARDS AND PROCEDURES

4.1. GENERAL PEST MANAGEMENT STANDARDS AND PROCEDURES

- Maintain locations free of insects, rodents, and other pests. A pest-free environment is essential for food safety and customer confidence.
- Implement a pest management program with a licensed PCO. A professional PCO has the expertise and tools to manage pest issues effectively.
- Ensure service visits by the PCO at least every month. Regular visits help identify and address pest issues before they become severe.

¹ "Person in Charge" means the individual present at a food establishment who is responsible for the operation at the time of inspection.

- Maintain a Pest Sighting Log, accessible for review always. A log provides a record of pest activity and actions taken, facilitating ongoing monitoring and improvement.
- Keep all areas clean and well-maintained to prevent pest harborage. Cleanliness and maintenance reduce the likelihood of pests finding food, water, and shelter.
- Ensure proper storage of food and waste management. Proper storage prevents pests from accessing food sources, reducing infestation risks.

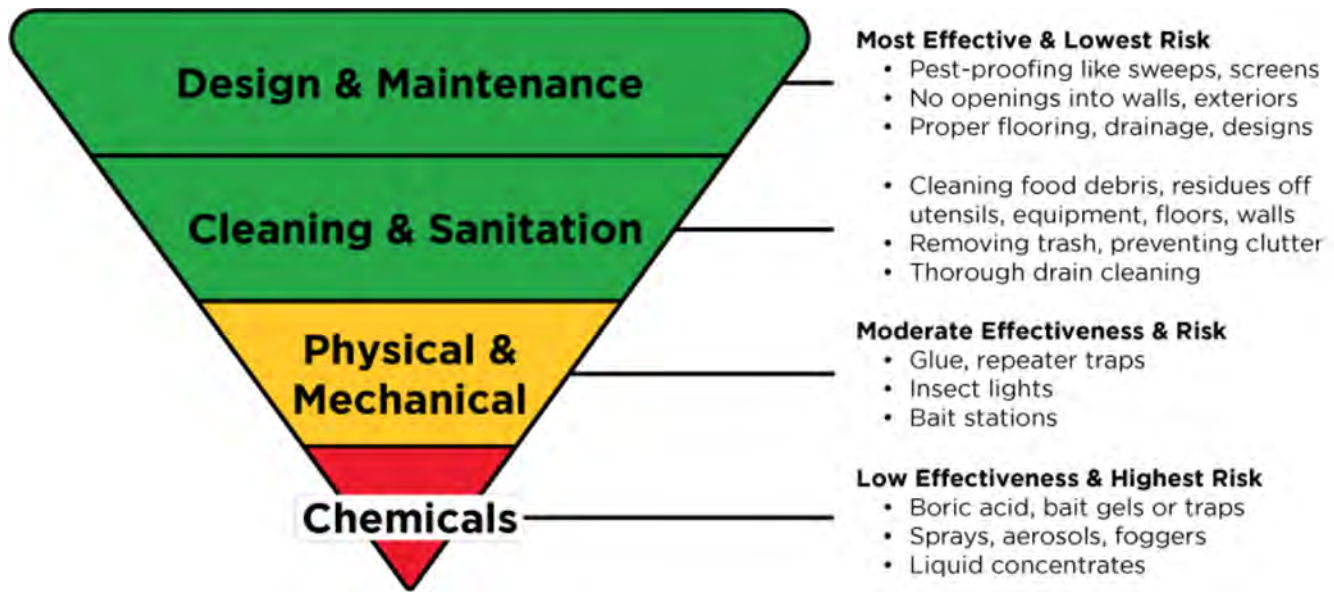
4.2. CONTROLLING PESTS

- **Pest-proof locations** with insect-proof screens on windows, sweeps on doors or air screens above. Screens prevent flying insects from entering the facility and sweeps prevent roaches and rodents.
- **Ensure adequate lighting** in all food production and storage areas. Good lighting helps in spotting signs of pest activity.
- **Inspect incoming shipments and premises** for pests regularly. Regular inspections help detect pests early and prevent their spread.
- **Store food properly** to deny pests access to food, moisture, and shelter. Proper storage practices reduce the risk of pest infestations.
- **Maintain a clean and clutter-free kitchen.** Ensuring kitchens are free of food debris, standing water, and unnecessary items is crucial to preventing pests. Keeping drains, dishwashing, and food storage areas clean is critically important. Clutter hampers our ability to inspect for pests and can create potential harborage sites or hiding spots for pests.
- **Correct sanitation and structural deficiencies promptly.** Addressing deficiencies eliminates conditions that attract and harbor pests.
- **Report pest sightings and document** them in the Pest Sighting Log to share with your PCO. Prompt reporting and documentation facilitate quick responses to pest issues.

4.3. INTEGRATED PEST MANAGEMENT (IPM)

4.3.1. DEFINITION AND APPROACH

- Integrated Pest Management (IPM) is a comprehensive approach to pest control combining multiple strategies to effectively and holistically prevent and eliminate pests.
- IPM focuses on long-term prevention and suppression of pests through a combination of techniques.
- The IPM pyramid illustrates these techniques from the most preventive to the most interventionist measures. These are listed from most to least effective:



4.3.2. DESIGN & MAINTENANCE

- Effective pest control starts with proper design and maintenance to prevent pest entry and harborage.
- By installing door sweeps, air curtains, and insect-proof screens, pests are kept out. Sealing any gaps around pipes or other openings also helps to eliminate entry points.
- Using HVAC systems to manage positive and negative airflow can prevent pests from entering buildings by creating barriers with air pressure.
- Utilizing non-porous materials for walls and floors makes it harder for pests to find hiding places and makes cleaning easier.
- Maintaining floors and drainage systems helps prevent moisture buildup, which can attract pests. Ensuring flooring is in good condition and drains are functioning properly is key.
- Keeping shelving at least six inches off floors helps reduce hiding spots for pests and aids cleaning.
- Proper lighting can deter pests (they prefer dark areas) and can also help in spotting pest activity early.

4.3.3. CLEANING & SANITATION

- A clean environment is critical in preventing pest infestations. Regular cleaning of drains prevents the accumulation of food debris and biofilm buildups.
- This can attract pests (especially, flies) removes food particles and debris that can attract pests, especially in food preparation and storage areas.
- Cleaning surfaces removes spills and standing water, removing potential food sources for pests.
- Cleaning behind and under appliances and equipment prevents the buildup of food debris, reducing potential breeding sites. Keeping waste bins clean and free of odors also helps deter pests.

4.3.4. PHYSICAL & MECHANICAL CONTROLS

- Chemical controls should only be used by PCO's to control living pests.
- The PCO manages the safe and effective application of chemical controls. While chemical controls can be necessary, they are considered the least effective solution as they do not address the root causes of pest problems and can pose health risks if misused.
- Lower-risk options include boric acid dust, bait gels, bait traps, and diatomaceous earth, while higher-risk options are sprays, aerosols, foggers, and liquid concentrates.
- Lower-risk chemicals are preferred to minimize health and environmental impacts. Higher-risk options should only be used in infestations.
- Ensure no food preparation takes place during chemical treatments like bombing or fogging. Follow PCO's preparation and cleanup instructions. Thoroughly clean areas before resuming food handling.

4.4. PEST CONTROL OPERATORS

4.4.1. SERVICE REQUIREMENTS

- **24/7 Emergency Services:** PCO must provide round-the-clock emergency services to promptly address pest issues and minimize operational disruptions.
- **Record Keeping:** Maintain detailed records of pest control activities, including:
 - Structural and sanitation issues identified
 - Actions taken during each visit
 - Type and quantity of pests found (live or dead)
 - Evidence of pests (e.g., droppings) and recommended corrective actions
 - Areas treated and pests targeted
 - Observations, action plans, and pest-proofing advice
- **Record Retention:** Service records must be reviewed and kept on-site for at least one year, unless local regulations require a longer period. Records can be stored in binders or digitally.
- **Regular Monitoring:** PCO should conduct monthly visits to all locations. If rodent or roach activity is detected, daily or bi-weekly visits should continue until the issue is resolved. Frequent visits and communication with your PCO are essential to effectively reduce and eliminate pest activity.
- **Trap Mapping:** Maintain a detailed map of all pest control devices to monitor coverage and identify areas needing further attention or additional traps.
- **Safety and Compliance:** PCO should provide Safety Data Sheets (SDS) for all pesticides used, ensuring compliance with safety regulations.
- **Licensing and Insurance:** PCO must supply a copy of the technician's license (if required) and the contractor's Certificate of Insurance.

4.4.2. IDENTIFYING ISSUES WITH CURRENT PEST CONTROL OPERATOR

- This section outlines common issues that may indicate problems with our current PCO and the impact these issues can have on our pest management efforts.
- Below is a list of common issues that point to deficiencies and shortcomings from PCO that can lead to pest entry, harborage, and even infestation:
 - Bait stations are being used inside the facility, which are prohibited in foodservice locations because they pose contamination risks, attract pests, are difficult to monitor, may violate health regulations, and are not immediate.
 - PCO fails to thoroughly inspect or identify locations, overlooking breeding, harborage, entry points.
 - Harborage sites are not being identified or treated, allowing the reproduction cycle to continue.
 - Pest control devices are missing, unsuitable for eliminating pests, incorrectly or ineffectively placed, or pesticides and treatments are not being applied effectively to prevent and eliminate pests.
 - Documentation and reporting of all pest control activities are inadequate or unavailable, causing a lack of transparency into how, where, and when treatments occur.
 - A pest trap schematic is not provided, making it difficult to understand the placement and effectiveness and strategy for pest control devices.
 - The PCO does not communicate or meet regularly with our team, resulting in poor communication, partnership, and alignment on pest control strategies.
 - The PCO is unresponsive or timely in addressing service requests, leading to pest issues.

4.5. PESTICIDE USE, APPLICATION, AND STORAGE

4.5.1. PESTICIDE USE

- Locations being treated for infestation (e.g., fogging, bombing) must meet these requirements:
- Pesticides must be used only under extreme circumstances (i.e., infestation).
- Only pesticides approved for use in food service or food manufacturing locations are permitted for use.
- Over the counter pesticides are prohibited in our locations. If these pesticides are observed at a location, notify the client and/or PCO so that pesticides can be removed.

4.5.2. PESTICIDE APPLICATION

- Pesticides must only be applied by licensed PCO's certified to apply restricted-use pesticides.
- Pre-pesticide application:
 - Visually inspect the location to make sure all non-fixed equipment has been removed and that fixed equipment surfaces have been covered.
 - Cover all exposed equipment, utensils, etc.
 - PCO must cover all fixed equipment surfaces with impermeable covers

- Remove all non-fixed equipment, food, utensils, linens, and single-use articles.
- Wrap nozzles on juice dispensers, soda fountains, coffee makers, etc. with plastic wrap.
- Cover fryer tanks with a sheet pan or plastic wrap.
- Post-pesticide application:
 - PCO must remove all covers and properly dispose of them off site.
 - Our employees must clean and sanitize all equipment and utensils.

4.5.3. PESTICIDE STORAGE

- Under no circumstances are pesticides to be stored in areas where food is stored, prepared or served.
- Storage of pesticides is prohibited in locations. If it occurs, notify the client and/or PCO to remove them.

4.6. APPROVED DEVICES FOR FOODSERVICE LOCATIONS

4.6.1. INSECT LIGHT TRAPS

- Locations must have suitable quantity of insect light traps to trap flying insects as determined by PCO.
- The location manager must make sure that the insect light trap is properly installed away from food
- Storage, preparation, service areas, and food-contact surfaces.

4.6.2. MECHANICAL TRAPS

- Mechanical traps are permitted to be used in our food service locations.
- All trapping devices must be in proper working condition and must be tamper resistant.
- Mechanical traps must be located away from food storage, preparation, and service areas.

4.6.3. BAIT STATIONS

- Bait stations, snap traps and tracking powders are prohibited for use inside our food service locations. If these are observed inside, notify the client and/or PCO to remove them.

4.6.4. DEAD OR TRAPPED PESTS

- Food service workers are not permitted to remove dead or trapped pests.
- Dead or trapped birds, insects, rodents, and other pests must be removed from control devices and the premises as soon as practical by a PCO.

5. IMMEDIATE HEALTH HAZARDS (IHH)

5.1.1. DEFINITION

- The Food and Drug Administration (FDA) defines an IHH as a situation that poses a significant threat to public health and safety, requiring immediate action.

5.1.2. PEST INFESTATION AS AN IHH

- When pest activity reaches infestation thresholds (outlined below), it constitutes an IHH, requiring immediate corrective measures.

5.1.3. IMPACT ON FOOD SAFETY

- Insects and pests like flies, cockroaches, and rodents can transmit diseases and transfer pathogenic microorganisms by contaminating food and food-contact surfaces.

5.1.4. EXAMPLES OF INFESTATION THRESHOLDS

- This section defines the specific thresholds that determine whether an operation is considered to have an infestation.² Exceeding these thresholds requires immediate actions to address and correct:
 - **Roaches:** 6 or more roaches in food or non-food areas.
 - **Rodents:** Live mice/rats in food or non-food areas, or 11 or more rodent droppings.
 - **Flies:** 20 or more flies in food or non-food areas.
 - **Live Animals:** Any animals inside a building (excluding those in fish tanks or service animals).

5.1.5. REPORTING

- Upon identifying an IHH, the PIC must:
 - Assess the situation and determine if food service operations can safely continue by isolating the affected area or adjusting food production processes.
 - If the IHH cannot be controlled, notify leadership (e.g., DM, VPO, RVP, etc.) and their [Operations Support Director \(OSD\)](#) with details of the issue, planned corrective actions, and whether operations need to be suspended.
- **Communication:** The PIC must keep leadership informed of:
 - The nature and impact of the IHH.
 - Actions taken to mitigate the hazard and ensure food safety.
 - Decisions regarding the continuation or suspension of operations.

5.1.6. GUIDANCE ON HOW TO CONTINUE FOODSERVICE OPERATIONS

- **CONTROL PEST ACTIVITY**
 - Immediately contact your PCO for assessment and action. If the PCO is managed by the client, emphasize the urgent need for service and cooperation.
 - Temporarily stop production to inspect and discard contaminated food and separate unaffected food in sealed containers.
 - Clean and sanitize affected areas, focusing on common pest locations like under appliances, floor-wall junctions, and in crevices.
 - Address structural issues contributing to the infestation (e.g., gaps, leaks).
 - Document all actions taken, including inspections, pest control measures, PCO communication.

² Infestation thresholds were adapted from guidelines established by the New York City Department of Mental Health and Hygiene in the following document: *Food Service Establishment Inspection Scoring Parameters: A Guide to Conditions*. <https://home.nyc.gov/site/doh/business/food-operators/the-inspection-process.page>.

- **ADJUST FOOD SERVICE OPERATIONS**

- Section off the affected area and ensure it is not used until repairs are made.
- Only prepare food in an unaffected area of the kitchen.

- **MODIFY MENU OFFERINGS**

- Offer a limited menu with items that can be prepared without contamination.
- Keep a supply of ready-to-eat foods that do not require preparation or cooking as an alternative.
- Consider ordering or transporting food from another vendor or location if necessary.

5.1.7. RECOMMENDATION TO DISCONTINUE OPERATIONS

- If pest sightings continue to match or exceed infestation thresholds after attempts to control them, or if there is no way to adjust operations to ensure food safety, it is recommended to discontinue food service operations.
- If the IHH cannot be managed and food safety cannot be ensured, the PIC, in consultation with leadership, may decide to suspend operations until the hazard is resolved.

6. TRAINING

- Regularly reviewing and updating our trainings and standards is how we demonstrate our commitment to delivering food safety. If an employee is required to take training, managers will receive an e-mail notification from Learning Services with the due date and detailed instructions for successful completion of the training. Training for these standards and procedures are available through the E- learning modules and additional tools, which are available on the SAFE Portal.
- Note: Since all visitors are not permitted to handle or prepare food, training is not needed.

Required Trainings for	Required Audience	Frequency
<p>Food Safety Training</p> <p>Front-Line Manager (Learning Management System)</p> <p>Front-Line Associate (Instructor- Led)</p>	<p>Managers</p> <p>Associates</p>	<p>Ongoing - Annually or as required by local regulatory requirements</p> <p>Additionally, the following states also have specific local regulatory Food Handler training requirements: AL, CA, FL, IL, NM, OR, TX, WV, UT.</p>
<p>Manager ServSafe Certification</p>	<p>Managers</p>	<p>Every Five (5) Years</p>

7. RECORDKEEPING

- A Pest Sighting Log must always be available, in use, and accessible for review.
- Associates/Managers should record the following details for all pest sightings:
 - Date and time
 - Type of pest or issue
 - Exact location and description
 - Name of the person reporting
 - Date and time the PCO was called
 - Corrective actions taken
 - Date and time the issue was resolved
 - Manager's initials
- Keep these records on-site for 1 year unless local or regulatory rules require a longer period.

8. REGULATORY AND OTHER REFERENCES

- United States Department of Health and Human Services (Public Health Service and Food and Drug Administration). FDA Food Code 2022.

9. DEFINITIONS

- **Associate:** Any person who is an Aramark or non-Aramark employee.
- **Bait Stations:** Enclosed devices that hold bait to attract and kill pests. Bait stations are generally prohibited inside food service locations due to contamination risks but may be used in certain controlled environments outside food handling areas.
- **Chemical Controls:** The use of pesticides or other chemical substances to control or eliminate pests. Chemical controls are typically used as a last resort in pest management and must be applied by a licensed PCO under strict guidelines to ensure safety.
- **Clean:** Physically removing food or soils from a surface, usually with the aid of a detergent and/or degreaser, water, and physical action.
- **Disposables (or Single-Use Articles):** Tableware, carry-out utensils, first-aid items, and other items such as bags, disposable gloves, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one-time, one-person use, after which they are intended for discard.
- **Equipment:** An article that has moving parts and is used in the operation of a food service location, such as a table-top mounted can opener, freezer, grinder, ice maker, mixer, oven, refrigerator, sink, slicer, stove, vending machine, or warewashing machine.
- **Foodborne Illness:** An illness caused by consuming contaminated food or beverages. Foodborne

illnesses can result from a variety of factors, including the presence of pathogenic microorganisms introduced by pests.

- **Food and Drug Administration (FDA):** A U.S. government agency responsible for protecting public health by ensuring the security and safety of the nation's food supply.
- **Imminent Health Hazards (IHH):** The FDA defines IHH as situations that pose a significant threat to public health and safety, requiring immediate action. This includes but is not limited to pest infestations, food contamination, and other safety breaches that require prompt mitigation to ensure the continued safe operation of a foodservice location.
- **Infestation Thresholds:** Predefined levels of pest activity that, when reached or exceeded, indicate a serious infestation. For example, the presence of 6 or more roaches, 11 or more rodent droppings, or 20 or more flies in food or non-food areas.
- **Insect Light Traps (ILTs):** Devices using ultraviolet light to attract and trap flying insects. ILTs must be properly installed away from food storage, preparation, and service areas to minimize contamination risks.
- **Integrated Pest Management (IPM):** A comprehensive approach to pest control combining multiple strategies to prevent and eliminate pests. IPM focuses on long-term prevention through techniques such as proper facility design, sanitation, and using physical, mechanical, and chemical controls.
- **Mechanical Traps:** Devices used to physically capture or kill pests without the use of chemicals. Mechanical traps are permitted in food service locations provided they are tamper-resistant and located away from food storage, preparation, and service areas.
- **Pathogenic Microorganisms:** Bacteria and viruses that are too small to be seen by the naked eye and may cause disease, including foodborne illness.
- **Person in Charge (PIC):** The individual responsible for the oversight of food safety operations within a facility. The PIC is tasked with ensuring compliance with food safety requirements, identifying and addressing IHH, and taking appropriate actions to mitigate risks.
- **Pest Control Operator (PCO):** A licensed professional or service that specializes in the management and eradication of pests. The PCO is responsible for implementing pest control measures, conducting regular inspections, and ensuring compliance with pest management standards.
- **Pest Infestation:** The presence of a significant number of pests in a food service location that could lead to contamination of food and food-contact surfaces, constituting an Imminent Health Hazard. Specific thresholds for pest activity are defined to trigger immediate corrective actions.
- **Regulatory Compliance:** Adherence to laws, regulations, and guidelines established by governmental agencies such as the FDA to ensure food safety and public health. Compliance involves meeting standards for pest control, sanitation, and overall food safety management.
- **Sanitization:** The application of cumulative heat or chemicals on cleaned food-contact surfaces to yield a

99.999% reduction of disease-causing microorganisms.

- **Sanitation:** The practice of maintaining cleanliness and hygiene in food service locations to prevent the attraction and harborage of pests. Proper sanitation includes regular cleaning, waste management, and the elimination of food and water sources for pests.
- **SDS (Safety Data Sheet):** A document that provides critical information about hazardous chemicals, including safe handling, storage, and emergency measures in case of exposure.
- **Structural Deficiency:** Physical flaws or damages in buildings, such as gaps, leaks, or cracks, that can contribute to pest entry and harborage. Addressing structural deficiencies is critical to pest prevention.
- **Utensils:** Multi-use food-contact implements or containers used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware (including smallware and flatware).

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.

At Aramark, we take pride in offering value-added programs that go beyond basic food service programs such as Fresh Favorites, iCare Fresh, Officer Dining, and our industry-leading IN2WORK vocational training initiative, which is proudly celebrating 20 years of empowering individuals through hands-on culinary and retail training. These programs are what we believe truly set Aramark apart from the competition.

While other providers may offer similar initiatives, Aramark brings unmatched experience, tenure, and operational excellence to each program we deliver. And although we're proud of what we've built, we are committed to continuous improvement and innovation.

To that end, we recently conducted an inmate feedback survey for both the Fresh Favorites and iCare Fresh programs. The results were compelling. Between April 18 and May 2, 2025, we received 584 survey responses—representing approximately 60–70% of the facility's population. The level of engagement and the quality of feedback were exceptional and provided us with valuable insights into how we can enhance the programs.

In response, we are planning to implement several requested items and menu updates based on the survey data. Looking ahead, we are also exploring new ways to leverage technology to gather real-time feedback, drive innovation, and expand our services beyond just Fresh Favorites and iCare Fresh. At Aramark, we remain focused on delivering solutions that not only meet expectations but exceed them.



SURVEY HIGHLIGHTS

FORT BEND, TX

584 Total Response

APRIL 18 – MAY 2, 2025



TOP 5 MOST REQUESTED ITEMS TO BE ADDED

1. Chicken Bacon Ranch Sandwich
2. Philly Cheesesteak
3. Nashville Hot Chicken Sandwich
4. Chicken Tenders with BBQ Sauce
5. Grilled Chicken Sandwich

How would you rate the Fresh Favorites program in general?
(1 = poor, 5 = excellent)

Answer	Times Selected	Percent of Responses
1	127	21.75%
2	38	6.51%
3	116	19.86%
4	77	13.18%
5	226	38.70%

52% Rated 4 or 5

SIDES MOST REQUESTED TO PURCHASE SEPARATELY

32% Waffle Fries **22% Onion Rings**



TOP 3 MOST REQUESTED ITEMS TO BE SEE MORE OF

1. Angus Burgers
2. Bundles with Multiple Entrées
3. Chicken Sandwiches

How would you rate the iCare Fresh program in general?
(1 = poor, 5 = excellent)

Answer	Times Selected	Percent of Responses
1	69	11.82%
2	43	7.36%
3	96	16.44%
4	102	17.47%
5	274	46.92%

65% Rated 4 or 5

PROPOSED NEW MENUS



CURRENT

- 8" Pepperoni Pizza

UPDATED

- Chicken Bacon Ranch Cheesesteak
- Philly Cheesesteak
- Side of Waffle Fries with Ranch



- Double Atomic Cheeseburger with Onion Rings & Soda
- Chicken Bacon Quesadilla with Tater Tots & Soda

- Double Angus Bacon Cheeseburger with Tots and Soda
- Double Angus Cheeseburger with Boneless Wings, Tots and Soda
- Keep 2 current LTOs
- Add On: Extra Tater Tots

iCARE FRESH

CONNECTION WHILE INCARCERATED

Important connections are often compromised while incarcerated. iCare Fresh provides support by allowing inmates to receive gifts from loved ones.

iCare Fresh allows family members and friends to purchase freshly prepared restaurant-style meals through our secure website using a credit or debit card. Meals are prepared fresh on-site by Aramark staff and delivered to inmates, providing them with a taste of home and positive connections.

The iCare Fresh menu includes more than 100 items, with everything from traditional favorites like pizza, burgers, and tacos to on-trend selections and healthier options. We work with you to customize a menu that works best for your facility. Menus incorporate the latest research and recipes from our culinary team and chefs. The menu is reviewed regularly to discontinue slow-moving items and develop new promotional strategies.

Aramark provides thank-you postcards to inmates, which can be sent to friends and family promoting the program. Once an iCare account is created, family members and friends receive promotional offers and discounts for select items.



The iCare Fresh Program generates additional revenue and promotes a calmer atmosphere at your facility by improving inmate morale and behavior. It is a revocable privilege, so good behavior is easier to maintain.



THIS IS HOW IT WORKS:



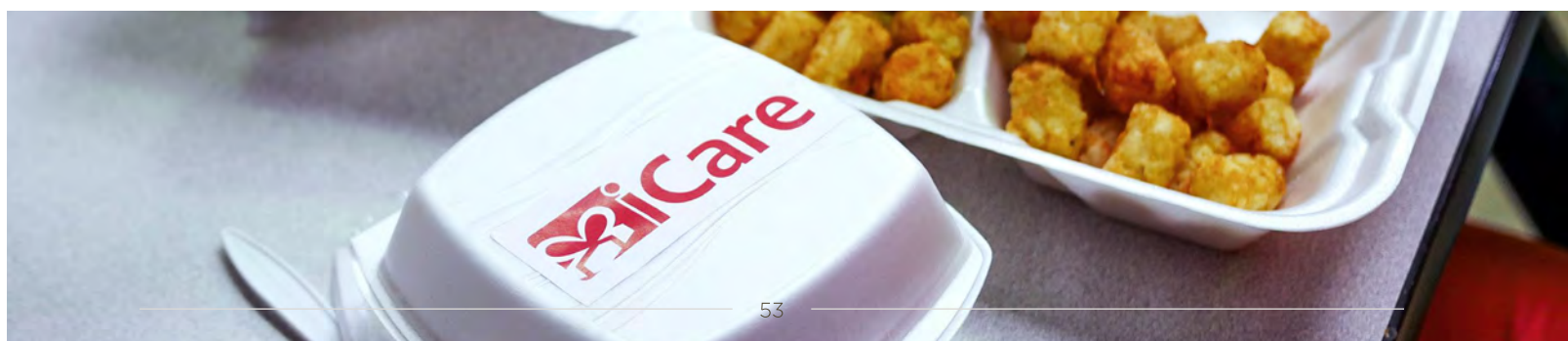
LOVED ONES LOG ON TO ICAREGIFTS.COM AND CHOOSE A FRESH MEAL ITEM OR ITEMS



LOOK UP THE INMATE WHO WILL RECEIVE THE FOOD



ENTER PAYMENT INFORMATION, ORDER CONFIRMATION AND TRACKING NUMBER SENT



FRESHFAVORITES™

ENCOURAGE POSITIVE BEHAVIOR



Inmate behavior affects security and your officers' work environment. FreshFavorites™ is a tool officers can use to reward good behavior, build inmate self worth, and in turn, enhance security.

Made on-site, FreshFavorites brings popular takeout-style foods such as hamburgers to your facility. Inmates pay for items through their trust fund and can also build a meal to share with visitors. This program is considered a privilege that motivates by providing a taste of favorite foods they would get at home. In addition to burgers, food choices include pizza, burritos, nachos, and cheesesteaks; healthier selections like salads and grilled chicken sandwiches; and desserts such as chocolate chip cookies. There are more than 250 items available.

Aramark provides facility-approved marketing materials to drive inmate excitement and participation—promotions highlight featured menu items and celebration specials quarterly to help drive engagement. These menus incorporate the latest research and recipes from culinary teams and chefs

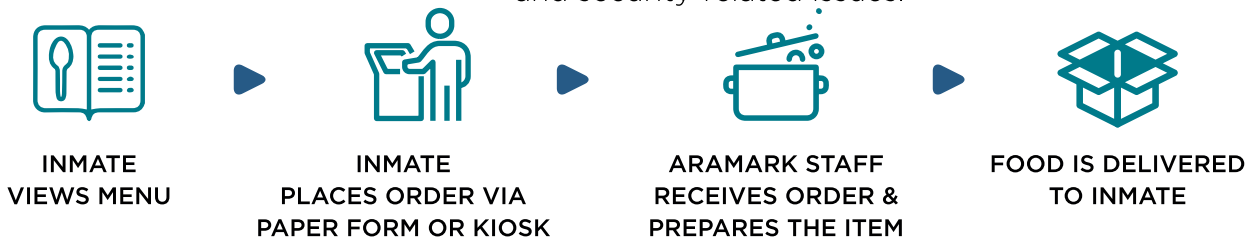


FreshFavorites supports skill building. As the key component of IN2WORK food service training, inmates participating in the IN2WORK program at your facility will learn how to prepare and serve takeout food, valuable skills and certification they can leverage to gain employment upon release in a retail food environment.

throughout Aramark. We review the FreshFavorites menu regularly to discontinue slow-moving items and develop new promotional strategies.

Collaboration and customization are key to the program's success. Aramark will work closely with ECCD to ensure we meet your security protocols, determine an appropriate delivery schedule, and provide a menu tailored to your regional preferences. Because the program helps by encouraging positive behavior, it is a privilege given or taken away based on predetermined criteria. ECCD will benefit from fewer disruptions and security-related issues.

THIS IS HOW IT WORKS:





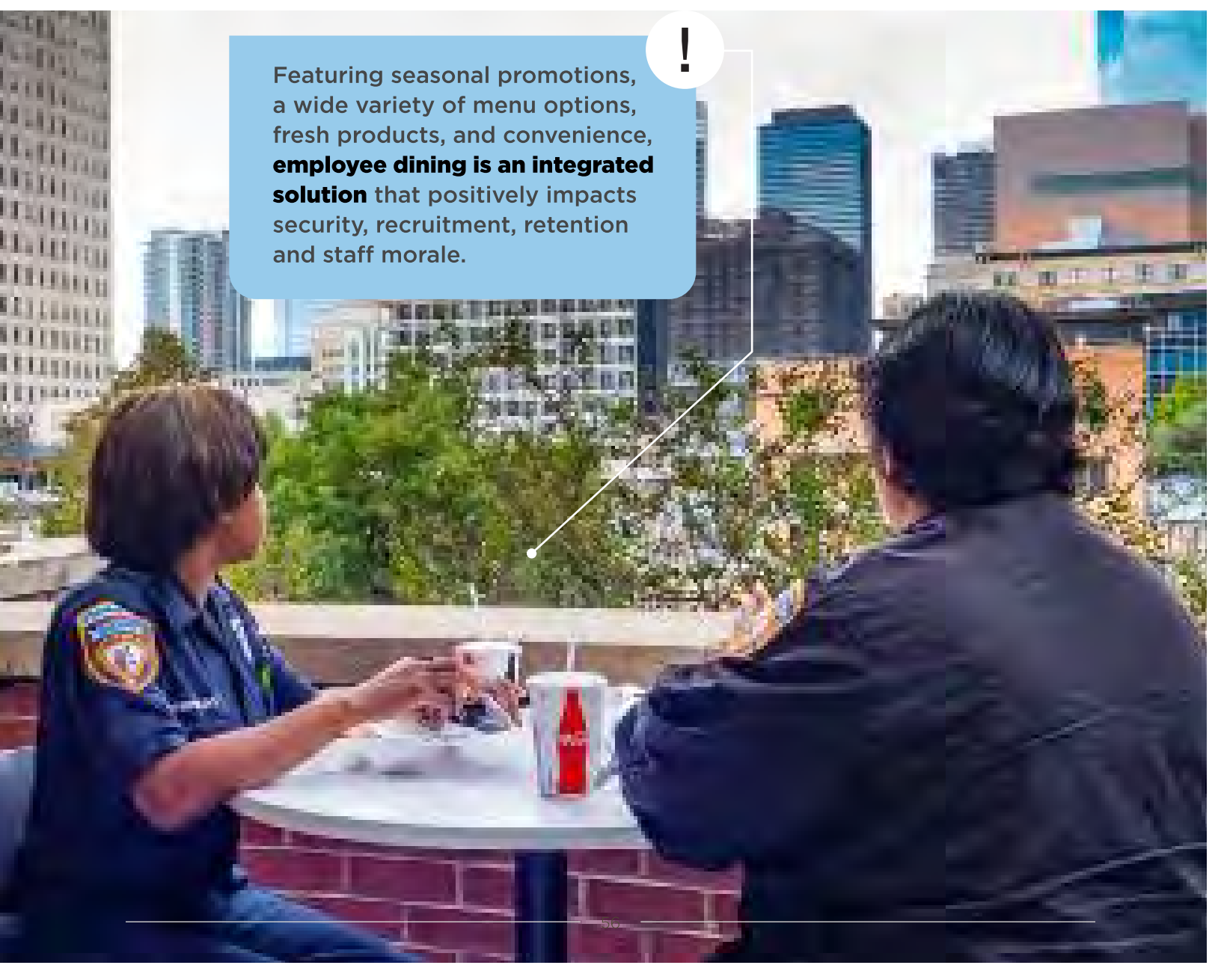
STAFF DINING

STAFF DINING SOLUTIONS

Hospitality is an integral part of our partnership, no matter the location we are serving. For correctional officers working in a high-stress environment, having a hospitality approach means providing a place to relax, unwind and get a good meal while on their break. Our staff dining solutions activate this approach by integrating menu, design, technology, and amenities to create a space that builds community and where officers want to spend time on their break.

Additionally, staff dining is a valuable tool to recruit and retain officers and staff. Enhancing your existing space will increase morale and alleviate the challenges associated with leaving the facility to get a meal or snack. Officers can enjoy their breaks and return to their posts refreshed and alert, which in return will help improve safety and security within your facility.

Officers are the heartbeat of your facility. We want to ensure they have a dedicated space with the latest innovative concepts, are supported in their well-being, and drive value for them when eating away from home.



Featuring seasonal promotions, a wide variety of menu options, fresh products, and convenience, **employee dining is an integrated solution** that positively impacts security, recruitment, retention and staff morale.



ARAMARK'S FLEXIBLE DINING OPTIONS FOR FORT BEND COUNTY

At Aramark, we understand the importance of flexibility and convenience in dining services, especially within a correctional facility. We are committed to providing a variety of dining options that cater to the diverse schedules and needs of the officers and staff at Fort Bend County. Our offerings include both traditional Officer Dining Room (ODR) times and the innovative Grub to Go online ordering system, ensuring that everyone has access to nutritious and satisfying meals at their convenience.

Officer Dining Room (ODR) Times:

- Breakfast: 12:00 AM - 1:30 AM (Trays sent to officer post)
- Lunch: 11:00 AM - 12:30 PM (served in the ODR)
- Dinner: 4:00 PM - 5:30 PM (served in the ODR)

These standard dining times provide officers with the opportunity to enjoy their meals in a comfortable and dedicated dining space, fostering a sense of community and relaxation during their breaks.

Grub to Go Online Ordering: For those who require even greater flexibility, our Grub to Go online ordering system offers convenient meal options outside of the regular dining hours. This service allows officers to order their meals online ensuring they can enjoy a hot meal regardless of their shift schedule.

Breakfast:






- Nights: 1:00 AM - 2:00 AM
- Days: 7:30 AM - 8:30 AM







Dinner:

- Evenings: 3:00 PM - 4:00 PM

By offering these flexible dining options, Aramark demonstrates our commitment to being a responsive and accommodating partner for Fort Bend County. We strive to enhance the daily experience of officers and staff by providing high-quality meals that fit seamlessly into their busy schedules. Whether dining in the ODR or utilizing the Grub to Go service, our goal is to ensure that everyone has access to nutritious and delicious food whenever they need it.

GRUB2GO MENU

Breakfast	
Bacon Egg & Cheese Croissant Egg, bacon, and cheese on a croissant. \$2.89	
Breakfast Plate 2 eggs, bacon or sausage, hashbrowns, and a croissant. \$3.79	
Breakfast Taco Two tacos with eggs, sausage or bacon, and cheese in a soft tortilla. \$3.59	
Pancake Breakfast \$3.69	
Sausage, Egg & Cheese Croissant Egg, sausage, and cheese on a croissant. \$2.89	

Dinner	
Hamburger A delicious burger on a fresh bun with lettuce, tomato, and onion. \$3.49	
Fish Sandwich \$4.29	
Crispy Chicken Sandwich Crispy chicken breast sandwich topped with lettuce, tomato and mayo. \$3.49	
Cheeseburger A delicious burger topped with cheese on a fresh bun with lettuce, tomato, and onion. \$3.59	
Grilled Chicken Sandwich Tender, juicy grilled chicken breast served on a fresh roll \$3.49	
Corndogs 2 corndogs with ketchup, mustard, or mayo. \$3.09	



Fort Bend County Jail Week 3

WEEKEND ODR MENU

(SATURDAY & SUNDAY DELIVERY ONLY)

SATURDAY	SUNDAY
<p>Hot Dogs</p> <p><u>SIDES</u> French Fries Side Salad Cake Drink</p> <p><u>Toppings:</u> Relish Mustard Ketchup</p>	<p>Nuggets</p> <p><u>SIDES</u> French Fries Side Salad Cookies Drink</p> <p><u>Toppings:</u> BBQ Hot Sauce Ranch Ketchup</p>



Fort Bend County Jail Week 4 ODR Weekly Menu

ODR MENU

Monday	Tuesday	Wednesday	Thursday	Friday
05-19-2025	05-20-2025	05-21-2025	05-22-2025	05-23-2025

Chicken Fried Chicken

Nacho Supreme W/
Taco Meat

BBQ Chicken

Frito Pie

Grilled Cheese or
Chicken Salad
Sandwich

Flavored Rice
Stewed Okra
Fresh Baked Cookie

Shredded Lettuce
Tomato
Corn

Pinto Beans
Potato Salad
Dessert of the Day

Chili Beans
w/Cornbread
Rice
Cake

Chips
Cookies
Soup of the Day

Add Toppings:
Sour Cream
Cheese Sauce
Salsa

Add Toppings:
Pickles
Onions
Bread

Add Toppings:
Shredded Cheese
Sour Cream

- Add Topping:
- L.T.O
 - Pickles
 - Mayo/Mustard

BEVERAGE

LEMONADE



Closed Weekends and Holidays





Fort Bend County Jail Week 4

WEEKEND ODR MENU

(SATURDAY & SUNDAY DELIVERY ONLY)

SATURDAY	SUNDAY
<p>Burrito with Cheese Sauce</p> <p><u>SIDES</u></p> <p>Tatar Tots w/Cheese</p> <p>Side Salad</p> <p>Cake</p> <p>Drink</p>	<p>Country Fried Patty Burger</p> <p><u>SIDES</u></p> <p>French Fries</p> <p>Side Salad</p> <p>Cookies</p> <p>Drink</p> <p><u>Toppings:</u></p> <p>L.T.O</p> <p>Cheese</p> <p>Mayonnaise</p>



Fort Bend County Jail Week 1 ODR Weekly Menu

ODR MENU

Monday	Tuesday	Wednesday	Thursday	Friday
05-26-2025	05-27-2025	05-28-2025	05-29-2025	05-30-2025

**COUNTY HOLIDAY
ODR CLOSED**

Crispy Chicken Burger

Beef Enchiladas

Fried Chicken

Corn Dogs

Seasoned Fries

Mexican Rice

Mustard Greens

Frech Fries

Creamy Mac N Cheese

Charo Beans

Mashed Potatoes

Cucumber Salad

Soup of the Day

Taco Soup

Dessert of the Day

Soup of the Day

Peach Dumplings

Desert of the Day

Add Toppings:

Add Toppings:

Add Toppings:

Add Toppings:

Salsa

Gravy

Mayo

LTO

Jalapenos

Mustard

Cheese

Sour Cream

Ketchup

Mayo

Mustard

BEVERAGE

LEMONADE



Closed Weekends and Holidays





Fort Bend County Jail Week 1

WEEKEND ODR MENU (SATURDAY & SUNDAY DELIVERY ONLY)

SATURDAY	SUNDAY
<p>PIZZA</p> <p><u>SIDES</u></p> <p>Tatar Tots</p> <p>Cookies</p> <p>Side Salad</p> <p>Drink</p>	<p>Chicken Tenders</p> <p><u>SIDES</u></p> <p>French Fries</p> <p>Side Salad</p> <p>Cake</p> <p>Drink</p> <p><u>Toppings:</u></p> <ul style="list-style-type: none"> • Ranch • Ketchup • BBQ Sauce



Officer Appreciation Week Fort Bend County Jail
Week 2 ODR Weekly Menu

Monday	Tuesday	Wednesday	Thursday	Friday
05-05-2025	05-06-2025	05-07-2025	05-08-2025	05-09-2025
Cheeseburger or Hamburger	Brisket, Sausage or Chicken (Choice of two meats)	<u>Officer Appreciation Meal</u>	Country Steak Patty	Chili Cheese Hot Dogs
Seasoned Fries	Ranch Style Beans		Rice W/ Gravy	Cheesy Tator Tots
Cucumber Salad	Potato Salad		Green Beans	Fritos
Cookies	Cake		Toast	Fresh Cookies
Soup of the Day	<u>Add Toppings:</u>		Soup of the Day	<u>Add Toppings:</u>
<u>Add Toppings:</u>	Pickles		Cake	Ketchup
L.T.O	Onions	Churros	Mayo	
Pickles	Peppers		Mustard	
Mayonnaise	BBQ Sauce		Relish	
Mustard		BEVERAGE		
Ketchup		LEMONADE		

Closed Weekends and Holidays





Fort Bend County Jail Week 2

WEEKEND ODR MENU

(SATURDAY & SUNDAY DELIVERY ONLY)

SATURDAY	SUNDAY
<p>Fish Sticks</p> <p><u>SIDES</u></p> <p>Cheesy Tots w/ Bacon Bits Cookies Side Salad Drink</p> <p><u>Toppings:</u> Tartar Sauce Ketchup</p>	<p>Crispy Chicken Burger</p> <p><u>SIDES</u></p> <p>Waffle Fries Side Salad Cake Drink</p> <p><u>Toppings:</u> L.T.O Cheese Mayonnaise Mustard Ketchup</p>



STAFF DINING BEVERAGE UPGRADES



FOLGERS QUANTUM TOUCH

With the Quantum Touch brewing technology, staff can enjoy hot or iced Folgers coffee – including decaf – any time of day, for the caffeine boost they need to power through their shift



COCA-COLA FREESTYLE
The Freestyle machine offers 60+ drink choices in one sleek unit, giving staff an easy way to customize their beverages.



HYDRATION AREA

Updated vessels, vinyl decals, and updated branded floor mat offer an elevated experience for staff





CATERING

WE CATER FOOD THAT DELIVERS



BREAKFAST • LUNCH • SNACKS • BEVERAGES



CATERING

From Monday morning meeting incentives to celebrating the retirement of a tenure employee, our catering options bring excitement to any event and boost morale.

CATERING INSPIRATION



MORNING MEDLEY

Start the day off right with a continental boxed breakfast that includes a variety of yogurts, muffins, and fruit.



SALADS & SANDWICHES

Boxed lunches include one entrée sandwich or salad of choice, Frito-Lay chips, and freshly baked chocolate chip cookies.

Sandwich options include:

- Turkey and Swiss on a rustic country roll
- Roast beef and Cheddar on ciabatta
- Chicken salad on marble rye

Our salad options include:

- Fresh garden salad
- Grilled chicken Caesar salad with your choice of dressing



ALL-DAY SNACKS

Bring your break time up a notch with an array of sweet and savory snacks.



BEVERAGES

Hydrate and energize with an assortment of beverages, including water, soda, juice, coffee, and tea.



APPROACH

OUR FOOD SERVICE **APPROACH**

Food service is more than just what goes on the tray. Our dedication to breaking the cycle through service and operational excellence is evident in how we approach developing, producing, and delivering meals. Our solutions examine the multiple facets of a successful program to deliver better food experiences supporting the overall success of your facility.

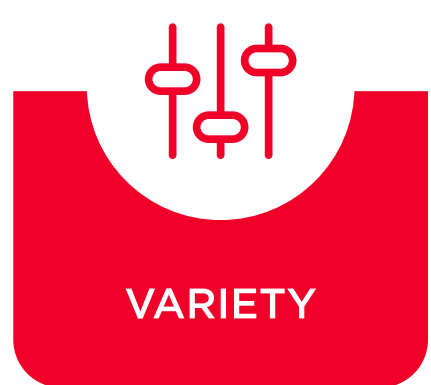
ARAMARK'S FOOD SERVICE SOLUTIONS COMBINE THREE KEY ELEMENTS:



Our team of registered dietitians—the largest in the country—along with chefs and culinary staff, work to elevate inmate food programs that go beyond nutritional standards. Through menus and products that are satisfying and on budget, our dining program positively impacts self-esteem, health, learning, and development.



By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and medical diets, but they also promote health and overall wellness, positively impacting morale, behavior, and finances.



Years of experience serving in correctional facilities show variety is key. We're dedicated to developing rotating menus and seasonal meals that align with your facility's preferences and continuous feedback to encourage a positive environment.



FULL SERVICE

KEY BENEFITS



Comprehensive service examines each and every aspect of your food service, from planning and purchasing to preparation, production and portioning, and post-analysis.



Expert culinarians and registered dietitians work together to innovate menus that not only meet nutrition standards but appeal to your inmates and meet your budgetary requirements.



National Vendor Partnership: We leverage our enterprise buying power and brand relationships to source and reliably supply quality products within your dining program.



Management of all labor from recruitment to hiring and continual development with our SHIELD training goes beyond food safety and handling to prepare employees for the risks associated with working in a correctional institution.



Proprietary software (PRIMA) tracks and analyzes the food production process to manage cost, reduce waste, and plan for upcoming meals based on your population.



Retail-inspired programming and consumer experiences boost morale, drive participation, increase facility revenue, and reduce risk factors of recidivism.

SUPPLY CHAIN MANAGEMENT

Aramark's corporate supply chain management team sets standards for suppliers ensuring we start with safe, quality food at a fair price. We leverage our excellent reputation and market status for you. Our supply chain principles mandate that we guarantee safety, align programs to the buying needs of each unit, integrate food supply chain management with your operations, and purchase appropriate-quality products that demonstrate the best performance and value.



Our dietitians and supply chain professionals develop specified products that are flavorful and cost-effective by working with manufacturers. Our partners include Tyson, Butterball, and GilsterMary Lee. We also work with distributors to create the most efficient distribution system, as transportation costs can dramatically affect food costs.

OUR SPECIFIED PRODUCTS RATIONALE FOCUSES

THE FOLLOWING:

- Safety (plants inspected by Hazard Analysis and Critical Control Points, or HACCP)
- Consistency of product results; balance of quality, nutrition, and cost
- Leveraging partnership resources
- Brand equity
- Client value

FOOD SAFETY

Aramark purchases only from manufacturers that are USDA-approved to ensure food is safe and meets industry standards. Our safety and risk control team establishes global food standards composed of supplier standards, personal-hygiene standards, site standards, and product and process standards.

Our Operational Excellence (OP-X) program is based on the Sanitation and Food Safety Manual and HACCP standards. We incorporate HACCP standards into our OP-X program for each meal, day, week, and month, as required by HACCP. OP-X mandates frequent food-handling safety inspections by our food service director.

STANDARD PURCHASING SPECIFICATIONS

Food items are purchased only from vendors compliant with food safety standards and have the manufacturer's and distributor's assurance of safe handling. Although grading of food products is voluntary and uncommon in the corrections industry, in the event Fort Bend County would like to use graded items in its menus, we can arrange grading with the manufacturers; however, price increases may apply due to the added costs associated with the voluntary grading process. Our registered dietitians review and approve products to ensure that they meet resident acceptability and nutritional standards. Child Nutrition (CN) labels or Manufacturer Product Analysis Forms are required for all processed-meat products served at breakfast and lunch for school-nutrition-reimbursed programs.



MEATS: Meats are purchased only from USDA-inspected plants. Samples, with nutritional data, must be submitted to our registered dietitians for prior approval. All must meet inmate acceptability standards.



COFFEE: Freeze-dried



FRESH PRODUCE:

Fruits: 150-count (medium size) petite bananas—U.S. No. 1 or comparable quality

Produce: U.S. No. 1 or comparable quality



CANNED OR FROZEN

PRODUCE: Extra standard or standard, based on availability for institutional pack



MILK OR MORNING BEVERAGE:

With calcium and vitamin D



FRUIT DRINK: Vitamin C-enriched, saccharin-sweetened

PRODUCT RECALL

If a product is recalled, our comprehensive supply-chain system allows for immediate tracking of the origin of that product, so action is decisive and direct.

USDA COMMODITIES

Aramark will assist in the acquisition of federal commodities for Fort Bend County, if available. All usable commodities will be blended into the menu and credited, per the USDA.

PORTION SIZES

Casserole portions and entrée portions made from scratch are based on weight measurements after the food has been cooked. All entrée portions listed on the menu are purchased fully cooked and are based on weight measurements before reheating, per the manufacturer's tolerance specifications.

PRODUCTION MANAGEMENT

A superior menu and food sourcing plan must be implemented with laser focus at your site. **Aramark uses the following proprietary programs to ensure the menu plan is executed as designed:**

Operational Excellence (OP-X)

myStaffing employee hiring and ongoing training and development

SHIELD inmate 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.



OPERATIONAL EXCELLENCE (OP-X)

OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations because employees and inmates learn procedures that Aramark has perfected for more than 40 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.

THE SIX KEY COMPONENTS OF OP-X STANDARDS OF EXCELLENCE ARE BASED ON THE ACCREDITATION STANDARDS OF THE ACA:

- 1. Meal Consistency**—OP-X encompasses more than 100 specific quality elements incorporated into the easy-to-follow Operations Guide. This ensures that operational standards are completed and reviewed at every meal.
- 2. Measurability**—We require our food service directors to measure performance based on compliance.
- 3. Training**—Designed to give new associates a basic understanding of key food service concepts and practices, Aramark's Operations (Ops) 101 introduces OP-X to run high-quality kitchens with consistency and efficiency.
- 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**—Our Operations Guide is our on-the-floor tool to ensure meal and daily OP-X standards are followed. The Operations Guide provides a users with a clear and consistent way to record data over time in order to communicate progress and changes with the rest of your team.
- 6. Performance Review**—OP-X is a continuous process of specific action plans written, implemented, and tracked to ensure that service quality is consistent. District managers and other correctional management employees review the process during each visit.

OP-X PRODUCTION PROTOCOL: FIVE Ps

The Five Ps ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting the expected number of people to post-meal analysis. The goal is to serve consistently safe, satisfying, and quality meals are delivered as scheduled while still controlling costs.



PLAN

Develop menu and product needs based on facility population.



PRODUCT

Determine purchase needs, accurate order receiving, and pulls to maintain up-to-date inventory.



PRODUCTION

Approved recipes, specified by the menu, use appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.



PORTIONING

Accuracy of service is confirmed, with additional HACCP controls and documentation.



POST-ANALYSIS

Final documentation reviews ensure accuracy. Includes 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 and to guarantee proper nutrition. All nutritional guidelines require accurate portioning to deliver appropriate calories and other nutritional benefits while controlling costs. A significant contributor to excess food costs is uneven portion control. Our portioning disciplines ensure the management of your costs as planned. Portioning also helps maintain security because uneven portions can cause unrest within the inmate population.

MEAL TIMING THAT WORKS WITH YOUR SCHEDULE

We comply with ACA guidelines, which recommend no more than 14 hours elapse between the service of dinner and breakfast. To comply with these standards, our frontline manager will collaborate with your staff to determine serving hours that satisfy Fort Bend County and recommended standards. We will establish a policy for feeding late and early book-ins and offer suggested serving times; however, we remain flexible in prioritizing Fort Bend County's preferences.

In addition, we know the smooth delivery of meals helps control inmate behavior. Delivery and documentation are essential to successful food service. Meals will be delivered by Aramark staff to mutually agreed-on areas and will be signed for by Fort Bend County staff. Facility personnel will be responsible for retrieving serving trays and support equipment from the living areas and placing them at the delivery point, a process repeatable for every meal service period.

We will be responsible for ensuring all trays and support equipment are cleaned, and times for retrieval of trays and support equipment will be mutually agreed on and

DOCUMENTED MENU SUBSTITUTIONS

1 The written menu is the served menu, but **changes can happen with little warning**. Aramark operates under strict policy of menu substitutions if unusual circumstances occur, such as product recall, late delivery, vendor outages, equipment failure, or weather emergencies.

2 The front-line manager may make **one-time changes following our substitution guidelines and requirements** outlined in the facility specifications. The guide ensures that 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.

3 **Any diet substitution is recorded on the dated diet menu** for the meal following our substitution guidelines and the modification restrictions in the diet handbook. Written notification will be provided for the contract liaison.

HACCP

Aramark follows the requirements of HACCP, 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 the use of this food safety system. The HACCP training program includes hygiene, monitoring of food temperatures, and proper food-safe materials for packaging and preparation. All employees and inmates are trained in these specific food safety practices.



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. The front-line manager completes monthly compliance reviews as a continuous self-evaluation of our performance.

The district manager verifies quarterly the meeting of all standards and writes detailed action plans for areas requiring 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.

Our region team members inspect the food production process in additional operation to ensure we are meeting our financial commitments to you. These audits also ensure that we deliver maximum productivity with minimal waste. Additionally, we collect all data from 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 address issues before they become a problem. We have standard procedures for dealing with grievances. We begin by thoroughly reading grievances, then investigate to determine if the complaint is valid. If we are at fault, we respond by completing a grievance response sheet and informing the administration in writing the complaint resolution. The Aramark manager will be responsible for following up on the complaint to ensure that the problem has been resolved for the next meal period. If we are not at fault, we follow the administration's usual policy.

LISTENING INTENTLY

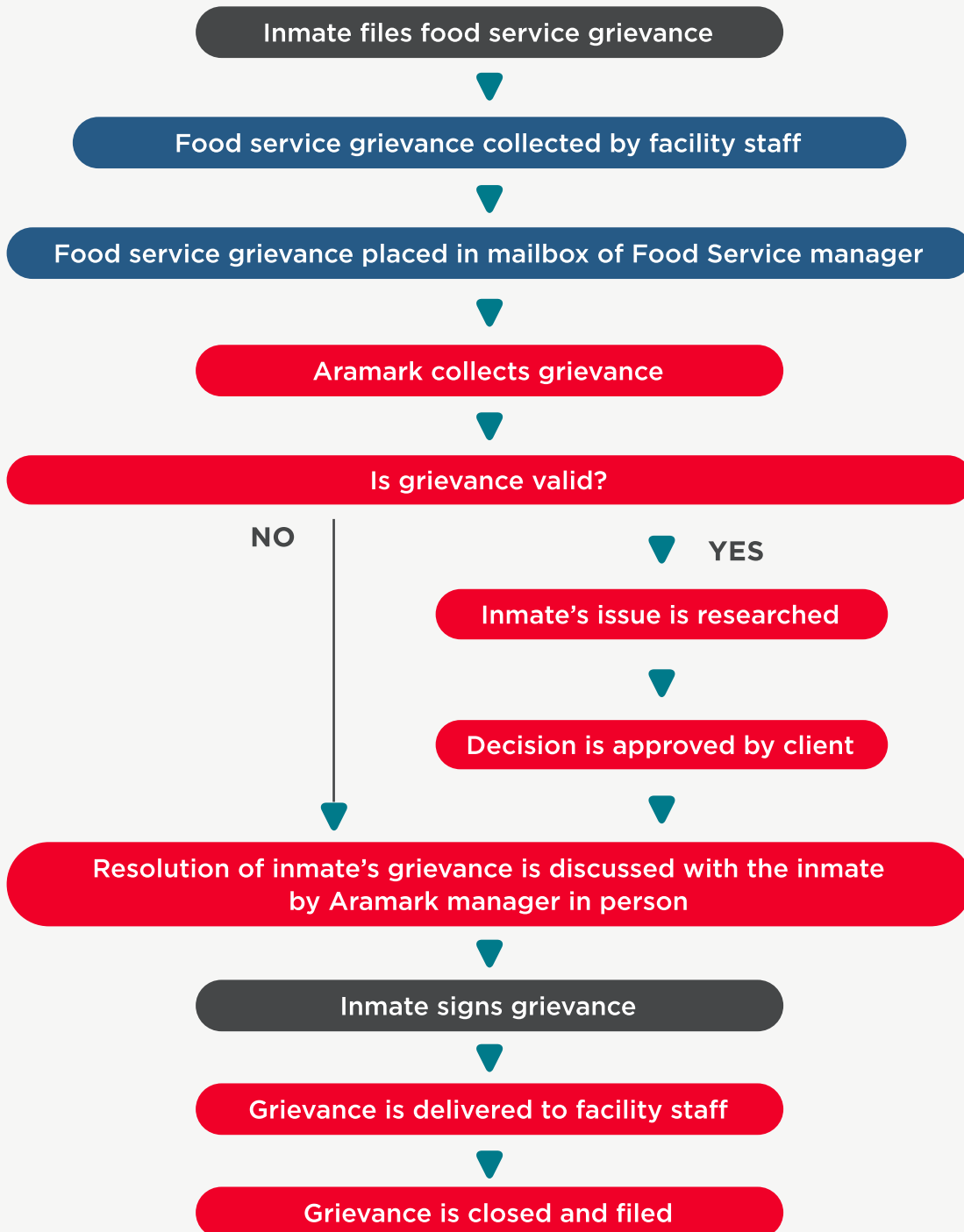
We welcome feedback and consider it key to achieving meal satisfaction. Therefore, we conduct surveys with inmates, correctional officers, and client administration regularly. After collecting the feedback, we share the results with our team of registered dietitians. They combine the survey feedback with Aramark and external audit reports. Our district managers and the dietitians consult with Fort Bend County to review the feedback and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA Web to teams in food supply-chain management and operations, and the process continues. While we will provide information and insight, Fort Bend County controls all menu changes. We treat the menu as an evolving document requiring ongoing adjustments to ensure meal acceptance.



GRIEVANCE PROCESS

Inmates and juveniles have the opportunity to file grievances about any aspect of their incarceration, including food service. Following the American Correctional Association Performance Standard: Fair Treatment of Inmates (Ref. 4-ALDF-6B-01), an inmate grievance procedure is available to all inmates. Aramark food service managers will comply with the correctional facilities' procedure by which inmates will have any issue related to their incarceration formally reviewed. Any grievance that is received will be recorded and thoroughly investigated, and responded to within the time frames required. Additionally, Aramark maintains a record of any grievances/appeals.

GRIEVANCE PROCESS FLOW



 FACILITY STAFF

 ARAMARK

 INMATE



SAFETY

A SAFE PROGRAM THAT SERVES YOU

Aramark's SAFE Program reflects how we live our safety promise every day to create experiences that matter.



LEADERSHIP OVERSIGHT

Leadership sets clear expectations, drives accountability, and leads by example to continue moving toward Target Zero.

EMPLOYEE INVOLVEMENT

Employees help create safe environments through regular feedback opportunities.

SAFE COMMITMENT AND POLICIES



SAFE STANDARDS

Establishing targeted, simple, and highly visual guidelines to support compliance and reduce risk delivers operational



EDUCATION AND TOOLS

Training and support resources facilitate effective implementation of our SAFE Standards.



METRICS AND MONITORING

We track our safety initiatives and evaluate performance to assess opportunities for continuous improvement.



RECOGNITION AND INCENTIVES

We cultivate a culture of appreciation for our employees, clients, and consumers. We recognize significant achievements and behaviors that contribute to our safety goals.

KEY SAFE ENGAGEMENT ACTIVITIES

Our safety targets are achieved when leaders and managers create a culture that fosters inclusion, inspires awareness, and changes behaviors through daily routines. The following SAFE Engagement Activities are the key activities that, when effectively implemented, move us closer to Target Zero.



SAFE BRIEF

Safety begins with awareness. Setting clear expectations and providing associates with the information and tools they need to stay safe is crucial to success. The SAFE Brief provides managers and associates with a single topic to review each week and generates daily reminders of our safe behaviors, practices, and procedures.

SAFE OBSERVATION

While training employees is a critical first step, training alone is never enough. The SAFE Observation checklist has been designed to help managers focus on common behaviors and conditions leading to preventable employee injuries. The SAFE Observation is highly visual and simple to use, and managers routinely observe associates, ensuring they can demonstrate a clear understanding of what employees have learned.

SAFE INVESTIGATION

Our simple, repeatable process helps managers respond quickly and appropriately to instances of injury. This process includes treating the injured employee and ensuring that they receive proper care, reporting the injury in a timely manner, conducting a thorough investigation, implementing strong corrective actions, and, if the employee has to miss work, ensuring that we do everything we can to return them to work as soon as possible.

SAFE SUPPORT VISIT

Visits improve the organization's overall safety performance by providing additional support and assessments of high-value locations identified by Aramark's safety and risk control team. These visits include working on site to help identify hazards and compliance gaps and find workable solutions. The process is an independent, periodic, and objective means to evaluating and improving our safety performance.

SAFE STANDARDS

Our SAFE Standards are our risk and safety cornerstones, establishing targeted, simple guidelines to support compliance and reduce risk.



OCCUPATIONAL SAFETY

Ensuring a healthy workplace where no one gets hurt



ENVIRONMENTAL SAFETY

Properly managing environmental compliance



FOOD SAFETY

Keeping food safe from plant to tray



OCCUPATIONAL SAFETY

The health and safety standards and procedures we provide contain essential guidelines to help our employees work safely in any operating location and return home in the same condition in which they arrived.

STANDARDS FOCUS ON:

- Asbestos management
- First aid and bloodborne pathogens
- Hazard communications
- Confined space entry
- Control of hazardous energy (lockout/tagout)
- Electrical and arc flash safety
- Fall protection
- Hazard communication
- Hearing conservation
- Hot work procedures
- Personal protective equipment and laceration prevention
- Powered industrial vehicles and service cart operations
- Respiratory protection
- Spill response



ENVIRONMENTAL SAFETY

By focusing on several key environmental topics, we can help protect the environment, increase awareness, and maintain compliance.

STANDARDS FOCUS ON:



Air Quality

- Air Quality Management
- Refrigerant Management



Waste Management

- Universal Waste
- Hazardous Waste Management
- Medical



Chemical Handling Safety

- Community Right-to-Know
- PCB (polychlorinated biphenyls) Management
- Pesticides Management



Water Management

- Stormwater
- Wastewater (Direct and Indirect Discharge)
- Pool Water Standard Operating Procedures



Oil and Grease

- Oil Management/SPCC Rule
- Waste Oil Management
- Spill Response



Storage Tanks

- Above and Underground



FOOD SAFETY

We continuously enhance our food safety standards to keep them the highest in the industry, helping us increase quality and value to those we serve and further positioning us as an industry leader. Our standards are built under HACCP (Hazard Analysis Critical Control Point) principles to apply control measures to prevent the occurrence of any potential food safety issues and to meet all state and federal requirements.

FOOD SAFETY STANDARDS

FOCUS ON:

- Associate health
- Hygiene
- Location and equipment
- Pest management
- Cleaning and sanitation
- Receiving and storage
- Food handling
- Service and delivery
- Hazard control and management

VENDOR PROTOCOLS

Based on recognized global food safety standards and best practices, our vendor food safety and sanitation standards meet and even exceed government regulations and industry standards. Accordingly, vendors must:

- Operate under an HACCP-certified plan
- Complete third-party inspections every year
- Document pest control, sanitation, and product safety programs

PROCESS AND PREPARATION




After food arrives from vendors, it needs to be handled, processed, prepared, and served properly. Aramark's food safety program keeps food safe during each step of the flow-of-food process.

- Food safety practices and procedures are followed and documented
- Routine or daily pre-service meetings are held with food handlers
- Federal, state, and local health codes are understood and followed
- Quality-control checks are regularly completed
- Ongoing training is conducted, tracked, and enforced
- At least one manager during all hours of operation is required to have a ServSafe certification, the highest standard in the industry, administered by the National Restaurant Association



Our internal assessment processes, such as SAFE Briefs and SAFE Observations, are designed to reduce workplace injuries. Since their implementation, we continue to see positive results.

EXAMPLES OF QUICK STANDARDS CARDS




Quick Standard	Cooking & Reheating	
	<p>1. Verify that foods are cooked and reheated to the required temperatures.</p> <ul style="list-style-type: none"> ✓ Post the Aramark Minimum Internal Cooking & Reheating Temperatures Sign in all production areas where foods are cooked and/or reheated. ✓ Aramark-prepared foods – Make sure final internal temperature reaches 165°F (74°C) for 15 seconds for all reheated foods. ✓ Commercially processed precooked foods and ready-to-eat foods (for immediate service) – Check representative samples to make sure they reach 140°F (60°C). ✓ Make sure associates know the right methods for taking temperatures for: pans or pots; dense meats; thin meats and fish; and soups and sauces. ✓ Make sure a sufficient number of food temperature readings are taken: <ul style="list-style-type: none"> – At least twice per reading for large items – At least two times from each piece of equipment when batch cooking ✓ Verify that temperatures are checked for every batch of food products reheated after being prepared, cooked, and cooled. ✓ Make sure the Aramark Final Cooking & Reheating Temperature Log is used to record final cooking and reheating temperatures. ✓ Do not allow associates to serve any foods that are not cooked or reheated to the required temperatures. 	
	<p>2. Make sure associates have the appropriate equipment and utensils for cooking and reheating.</p> <ul style="list-style-type: none"> ✓ Make sure associates use equipment designed for cooking and/or reheating. ✓ Remind associates to visually inspect all utensils and equipment prior to and during cooking and reheating. ✓ Provide an adequate number of dedicated utensils for cooking and reheating. ✓ Provide a properly calibrated digital thermometer for taking internal temperatures of all foods. Refer to the Aramark Thermometer Calibration Help Guide. 	
	<p>3. Make sure that general cooking and reheating rules are followed.</p> <ul style="list-style-type: none"> ✓ Verify that associates: <ul style="list-style-type: none"> – Properly thaw all frozen TCS food products intended to be reheated – Properly prepare, thaw, cook, and cool refrigerated TCS carryover and over production foods intended to be reheated – Do not reheat foods that have not been properly cooled, held cold, or thawed ✓ Confirm that associates stir, rotate, or flip food during cooking and reheating. ✓ Make sure all parts of the food are reheated to the required minimum temperature within 2 hours. 	

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Safety Assurance in Food & Environments

EXAMPLES OF QUICK STANDARDS CARDS

Quick Standard	Thawing		Food Safety FS-FH-07-QS-05 04/14/15 Page 1 of 2								
	<p>1. Adequately plan and prepare for thawing.</p> <ul style="list-style-type: none"> ✓ Do not allow associates to thaw foods at room temperature. ✓ Do not allow foods to be thawed by slacking unless it is conducted in a refrigerator. ✓ Plan ahead to verify that the preferred method of thawing under refrigeration is used. ✓ Plan enough time to thaw large items, such as whole turkeys. In a refrigerator operating at 36°F to 40°F (2°C to 4°C), allow approximately 24 hours for every 4 to 5 pounds. <table border="1" data-bbox="665 640 1291 808"> <tr> <td>4 to 12 pounds</td> <td>1 to 3 days</td> </tr> <tr> <td>12 to 16 pounds</td> <td>3 to 4 days</td> </tr> <tr> <td>16 to 20 pounds</td> <td>4 to 5 days</td> </tr> <tr> <td>20 to 24 pounds</td> <td>5 to 6 days</td> </tr> </table> <ul style="list-style-type: none"> ✓ Refreeze thawed foods only if they were thawed in the refrigerator and their temperature did not exceed 41°F (5°C). 		4 to 12 pounds	1 to 3 days	12 to 16 pounds	3 to 4 days	16 to 20 pounds	4 to 5 days	20 to 24 pounds	5 to 6 days	
4 to 12 pounds	1 to 3 days										
12 to 16 pounds	3 to 4 days										
16 to 20 pounds	4 to 5 days										
20 to 24 pounds	5 to 6 days										
	<p>2. Verify that associates use only the approved thawing methods.</p> <ul style="list-style-type: none"> ✓ Refrigerator – operating at 36°F to 40°F (2°C to 4°C), with the product temperature not to exceed 41°F (5°C): <ul style="list-style-type: none"> – Raw animal proteins or uncooked produce – Par cooked animal proteins – Ready-to-eat foods – Time/Temperature Control for Safety (TCS) over production leftover foods ✓ Cold (70°F [21°C] or below) running water: <ul style="list-style-type: none"> – Raw animal proteins or uncooked produce – Par cooked animal proteins – Ready-to-eat foods – TCS over production leftover foods ✓ In microwave: <ul style="list-style-type: none"> – Raw animal proteins or uncooked produce – Par cooked animal proteins – TCS over production leftover foods ✓ As part of the cooking process: <ul style="list-style-type: none"> – Raw animal proteins or uncooked produce – Par cooked animal proteins – TCS over production leftover foods 										
<small>©2008 American Society for Quality. All rights reserved. This document is the property of the American Society for Quality. No part of this document may be reproduced without the written permission of the American Society for Quality.</small>		 Safety Assurance in Food & Environments									

FOOD SAFETY AND QUALITY ASSURANCE

Food safety is a significant public health issue. **Aramark has adopted five keys to teaching safe food handling practices based on the World Health Organization (WHO) guidelines.** We focus on educational efforts with employees to understand how their behavior and activities contribute to food safety and how they can decrease the risk of foodborne illness.

The five keys enable a quick understanding and recall of food safety standards, ensuring safe meal service. The Food Safety QA and Third-Party Food Safety Audit tools align with these five keys providing a comprehensive food safety program. Every month our on-site managers are responsible for completing quality assurance checks that ensure our teams stay focused on food safety.



CLEAN KEY

- Clean and sanitize to prevent microorganisms that can cause illnesses
- These microorganisms are carried on hands, wiping cloths, and cutting boards
- Slightest contact can transfer microorganisms to food and cause foodborne illness

ARAMARK HYGIENE

Handwashing
Disposable Gloves

FOOD HANDLING

Raw, Unwashed Produce

LOCATION AND EQUIPMENT

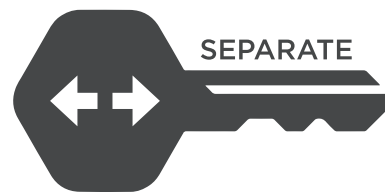
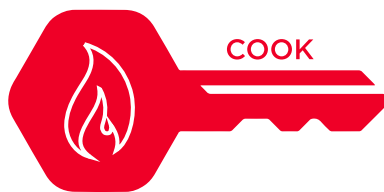
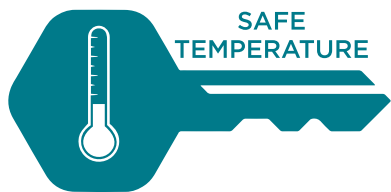
Handwash Sinks

CLEANING AND SANITATION

Warewashing
Master Cleaning Schedule



SAFE TEMPERATURE—SEPARATE—COOK KEYS



- Represents the direct handling and contact with food
- SAFE temperature key focuses on ensuring foods are received at the right temperature and maintain hot or cold temperatures during food service
- Separate key emphasizes minimizing cross-contamination where raw and ready-to-eat are stored together in the refrigerator
- Cook key relates to cooking foods to their proper internal temperature

●
RECEIVING AND STORAGE

Receiving
Separate in Storage Equipment
Separate in Dry Storage Area

●
LOCATION AND EQUIPMENT

Temperature Monitoring in Storage Equipment

●
FOOD HANDLING

Cooling
Thawing
Cooking/Reheating

●
SERVICE DELIVERY

Hot and Cold Handling



MANAGEMENT KEY

- Management oversight that touches many of the food safety standards

●
ARAMARK HYGIENE

Food Handler Certification
Eating, Drinking, Using Tobacco & Gum
Jewelry and Hair Restraints

●
PEST MANAGEMENT

Pest Sighting Log

●
FOOD HANDLING

Digital Thermometers
Labeling

●
ASSOCIATE HEALTH

Reporting Foodborne Illness

●
HAZARD CONTROL AND MANAGEMENT

Allergy Policy

●
SERVICE & DELIVERY

Consumer Advisory

●
LOCATION AND EQUIPMENT

Food Contact/Non-food Contact
Lighting Sources
Aprons/Clothing
Personal Belongings

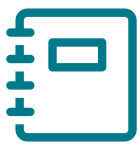
! Our overall goal is to protect our consumers, customers, clients, and brand by serving safe food.

SANITATION PLAN

SAFETY MANUAL

Simply stated: We believe a safe workplace is essential. Our Safety Awareness Program reflects our ongoing commitment to ensure safety for all at Fort Bend County . Through this program, employees receive recognition for maintaining a safe environment. The Sanitation and Food Safety Manual also mandates frequent inspections by your food service director.

MAKING THE MANUAL WORK FOR YOU



Each Aramark director has access to the Food Support Services Sanitation and Food Safety Manual.



New employees use the manual as a training guide while current employees are expected to refresh their knowledge on a regular basis.



A thorough sanitation schedule is customized to meet regulations and your specific needs.



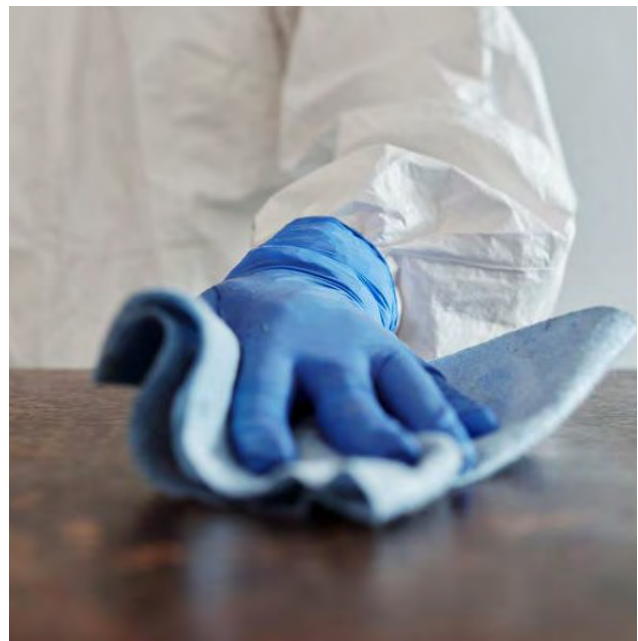
Together, we create floor plans of various locations at your facility and list the equipment within each space.

EQUIPMENT CATEGORIES

Equipment and locations are classified by the following categories:

- Clean as You Go
- Daily
- Weekly
- Monthly
- Quarterly

Your food service directors and general manager will enforce the sanitation plan through regular inspections. We also provide operational opening and closing sanitation checklists to guide employees.



LEADING WITH SAFETY TECHNOLOGY

We use two critical technological features to empower managers to meet safety requirements: the SAFE Portal and the Global Metrics Monitor (GMM).

SAFE PROGRAM PORTAL

This controlled-access touchpoint for managing risk provides managers access to environmental, occupational, and food-safety training materials.

GLOBAL METRICS MONITOR

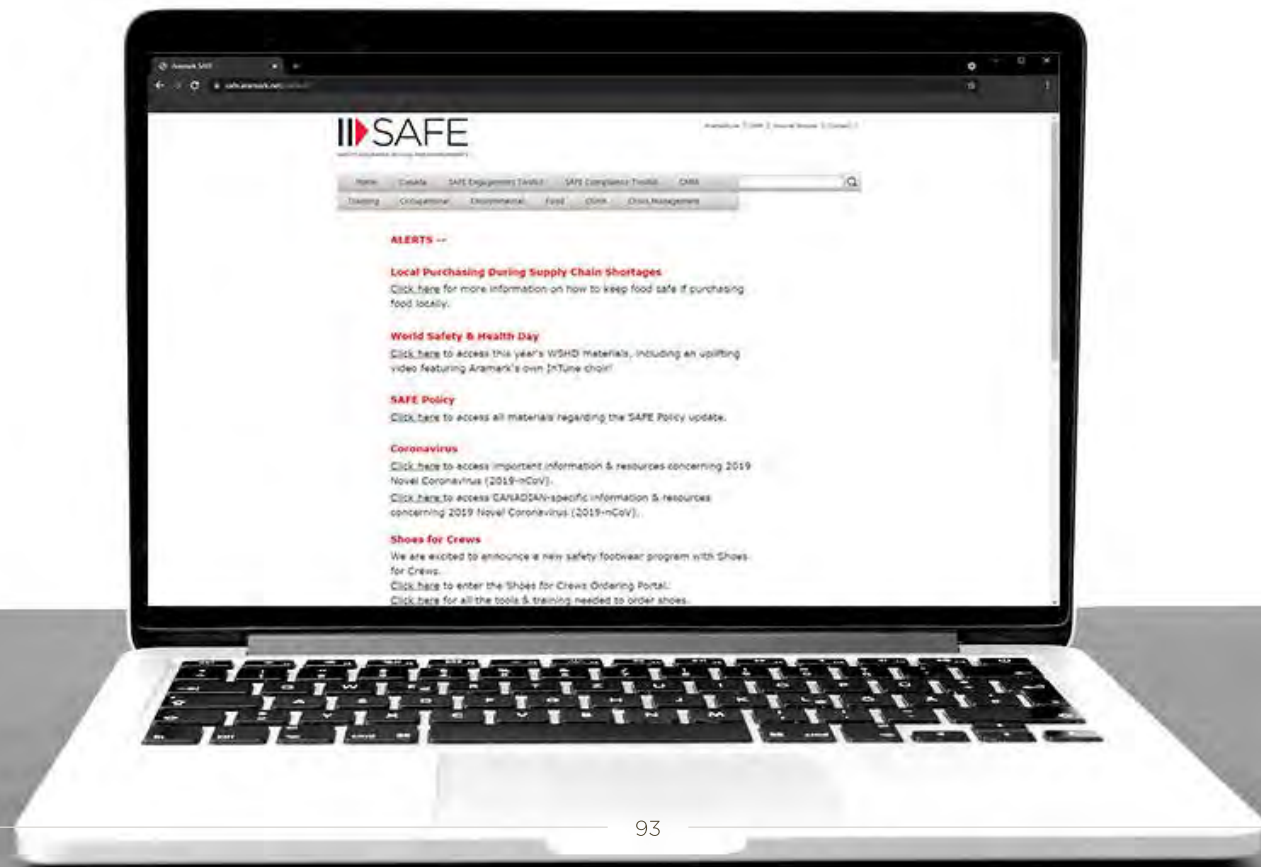
This web-based system is used to monitor and evaluate performance and to assess opportunities for continuous improvements. There is complete transparency in this system as every leader in the organization can access every account they oversee, even directly from a tablet or mobile device.

EMERGENCY PREPAREDNESS

We developed a broad-based plan to help with cohesive and integrated emergency guidelines. As with any emergency plan, the true measure of success is communication. With a solid communication framework, we can quickly bring together the resources needed for any situation.

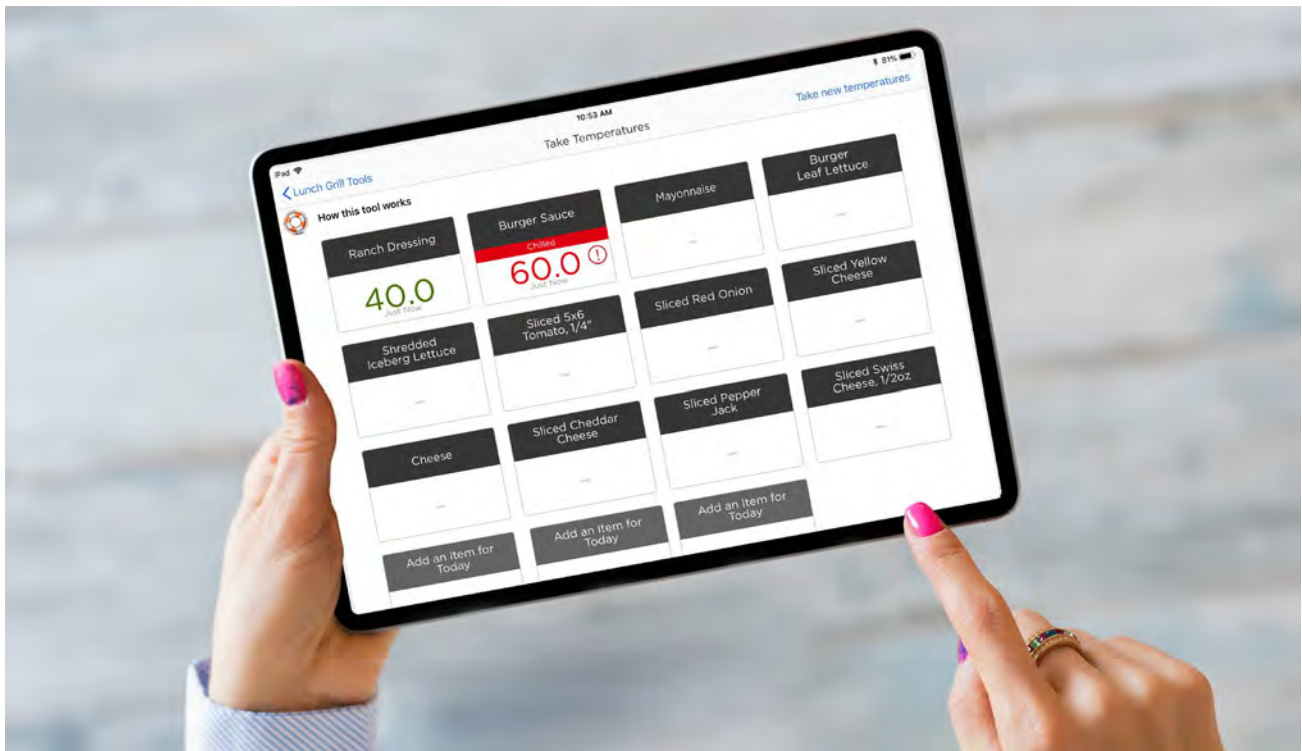
BUSINESS CONTINUITY AND DISASTER RECOVERY PLAN

We developed a plan for providing alternate service in the event of an emergency. We firmly believe in advanced preparations; we will form a committee composed of members from Fort Bend County 's security, facilities services management, and dining services staff in addition to a Quick Response Team of local resources. In the event of an emergency, our managers handle the situation and continue providing dining services.



ENABLE: SAFETY AND EFFICIENCY FIRST

ENABLE is a proprietary application with interactive tools that guide Fort Bend County's operators through daily prep and service. Each tablet integrates with PRIMA Web for ultimate quality control that you can rely on.



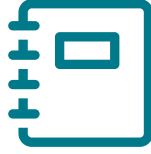
ENABLE TABLETS HAVE THE FOLLOWING FUNCTIONS:

ENFORCING FOOD SAFETY

- Accurate food temperature capture and recording
- Corrective action prompting and recording when temperatures are out of compliance

BOOSTING PRODUCTIVITY AND COST-SAVINGS

- Digital waste tracking
- Eliminates manual data entry
- Reduces paper with digital logs
- Easy access to reports for inspections and audits
- Data secured on locked Aramark configured iPads



MEDIA POLICY

	I. FUNCTION GROUP: Corporate Communications	DATE ISSUED: March 4, 2024
	DOCUMENT OWNER: Debbie Albert, SVP Corporate Affairs	LAST REVISION DATE: January 2024
		Version: v.2.0
<h2>External Communications Policy</h2>		

SECTION	DESCRIPTION	PAGE
I.	Purpose	1
II.	Definitions	2
III.	Policy	2
IV.	Consequences of Non-Compliance	8
V.	Reporting and Protection from Retaliation	8
VI.	Interdependent Policies and Trainings	8

I. PURPOSE

The purpose of the Aramark *External Communications Policy* is to promote and protect our company’s reputation and mitigate potential risk to our brand and image. Pursuant to the [Business Conduct Policy](#), all external media inquiries asking for comment on behalf of Aramark must be channeled through authorized company representatives.

The Corporate Communications team assesses the reputational benefits and risks associated with company-authorized external visibility, including company-approved media statements and press releases, participation in outside speaking engagements on behalf of Aramark, and the company’s official presence on social media.

Corporate Communications collaborates with Business Units and Functional Areas to ensure the best outcomes for the organization. All Aramark employees -- from the frontline to managers, supervisors, executives, and officers – are required to work with [Aramark Corporate Communications](#) prior to speaking or engaging with the news media, or initiating communications activities, including accepting external speaking opportunities on behalf of Aramark. The [Aramark Corporate Communications Contact List and Media Relations Protocol are available in the appendix](#) to this policy. Additional details governing the use of social media networks on the company’s behalf are also detailed in this document.

Areas covered include:

- a. General guidelines
- b. Media relations, issues, and crisis management
- c. Social media – Policy for all U.S.-based employees
- d. Social media – Personal use
- e. Monitoring
- f. Reporting of violations
- g. Discipline for violations
- h. Speaking opportunities and public engagement
- i. Third-party media and vendor endorsements
- j. External agencies
- k. Special Interest Groups

II. DEFINITIONS

- a. **MEDIA RELATIONS** refers to Aramark’s procedures for communicating with the media on the company’s behalf, including TV, radio, magazines, newspapers, blogs, podcasts, and online platforms. Corporate Communications manages Aramark media relations to inform the public about the company’s goals, reputation, achievements, and activities.
- b. **SOCIAL MEDIA** describes various forms of electronic communication, including platforms, specific social channels, apps, and websites that allow online users to create and share content, ideas, interests, and other forms of expression. Aramark’s current official external-facing social media platforms include Facebook, YouTube, Instagram, LinkedIn, and X (formerly known as Twitter).
- c. **THIRD-PARTY INTERESTS**, in relation to media and vendor endorsements, refer to the interests of stakeholders outside of Aramark. This may include trade or mainstream media, rankings organizations, industry groups, or others looking to gain and promote Aramark’s approval for their own purposes.
- d. **EXTERNAL AGENCY** organizations may include private communications, public relations, and public affairs agencies—among others—secured to assist the company for a specific project or public response.
- e. **SPECIAL INTEREST GROUPS** often represent a specific agenda and embrace positions designed to influence decisions, policies, or company activities. Sometimes called advocacy, grassroots, or lobbying groups, special interest organizations can represent a wide range of causes.

III. POLICY

- a. **General Guidelines**
 - i) All news media inquiries asking for a comment on behalf of Aramark must be forwarded to Corporate Communications – including local, regional, national, industry/trade and academic/student media.
 - ii) All employees must contact Corporate Communications in advance to discuss any potential speaking opportunity on Aramark’s behalf or to be interviewed or included

in any external article, story, or case study if you are asked to speak on behalf of the company.

- iii) All External Agency Resources (firms hired for public relations, public affairs, crisis communications, or government relations) must be reviewed and approved by Corporate Communications.

b. **Media Relations, Issues, and Crisis Management**

If you are contacted by any news media outlet or if a reporter/camera crew shows up at your location to ask you to speak on behalf of the company, or if your client's communications/public relations department asks you to participate on behalf of Aramark in an interview, the following steps must be followed:

- i) Explain to the reporter/crew that you are NOT a company spokesperson and will immediately forward their information to the appropriate person(s).
- ii) Provide the reporter's name, affiliation, and contact information to the appropriate member of Corporate Communications for follow-up.
- iii) The request will be evaluated by Corporate Communications, which will determine a response.
- iv) For client requests, please inform them that our company policy directs you to engage Aramark Corporate Communications to make any decision regarding news media engagement on Aramark's behalf. Please also make sure clients understand that our procedure is for Aramark team members to be identified as Aramark representatives in addition to their account location when speaking on Aramark's behalf.
- v) For proactive storytelling opportunities on Aramark's behalf (e.g., press releases, media outreach, press events, etc.), please contact Corporate Communications to a) determine newsworthiness of the opportunity and b) discuss the best approach/platform for publicizing the information.
- vi) Per Aramark's [Critical Incidents Notification Protocol](#), if you experience an issue or crisis/emergency that has potential impact on the company's reputation, (e.g., food safety or site safety issue, accident, public demonstration, loss of contract, need to reduce staff and issue WARN notices, police activity, etc.), follow Aramark's crisis management protocol and immediately [contact Corporate Communications](#).
- vii) Note that social media posts frequently spur mainstream media stories. You must follow Aramark's social media policy, detailed below, when engaging on social media platforms on Aramark's behalf. If you encounter a crisis, or if you have a post that is linked to or has spread to media outlets, it should be escalated to [Corporate Communications' media contacts](#) immediately.

c. **Social Media Policy for all U.S.-based Employees**

Aramark recognizes that websites such as YouTube, Facebook, X (formerly known as Twitter), LinkedIn, Instagram, TikTok, Snapchat, as well as blogs, vlogs, collaborative web-based discussion forums, online publishing, and user-generated media (collectively, "social media") can be highly effective tools for sharing ideas and exchanging information of all kinds. Aramark is committed to the appropriate use of social media networks for business purposes. Likewise, Aramark recognizes that its employees participate in social media networks for personal reasons. However, Aramark employees are solely responsible for what they post on the internet, including any social media site. Aramark therefore establishes the following policies and guidelines (this "Policy") for the use of Aramark and other social media sites, whether the social platforms are accessed within or outside of the workplace. for business purposes:

- i) Only employees designated and authorized by Aramark may create, edit, delete, or otherwise modify content on Aramark's behalf on an Aramark social media site, including any business unit or department social media site or a social media site specific to an Aramark location.
- ii) Employees may not post the following on Aramark's social media sites, including any business unit or department social media sites or any social media sites specific to an Aramark location: (1) copyrighted information, where written reprint permission is not obtained in advance; and (2) any trademarks, including trademarks of clients, business partners, or social media sites, unless the use complies with the trademark owner's documented permissible uses.
- iii) Business units that maintain social media sites are responsible for ensuring that the social media sites conform to this Policy. In addition, employees who are responsible for using social media on Aramark's behalf must do so in a manner that complies with all applicable Aramark policies, including but not limited to Aramark's [Policy Against Sexual Harassment and Other Workplace Harassment](#) and Aramark's [Policy Regarding Violence in the Workplace](#).
- iv) Employees who use social media on Aramark's behalf have a duty to protect Aramark's confidential and/or proprietary information, as well as the confidential and/or proprietary information of Aramark's clients, customers, partners, and suppliers, except where disclosure is authorized in advance by Aramark's Legal Department. Aramark's confidential and/or proprietary information includes the company's trade secrets, marketing lists, customer account information, strategic business plans, competitor intelligence, financial information, business contracts, copyrighted information, and all other non-public company information.
- v) Employees engaging or authorizing a third-party service provider to (i) perform any social media services on behalf of Aramark, or (ii) to use Aramark's name or trademarks, or trademarks of Aramark's clients, suppliers, or other partners, must ensure that such service provider follows this Policy and that there is a written agreement in place with the service provider that has been reviewed and approved by Aramark's Legal Department.
- vi) Employees who, as part of their job responsibilities for Aramark, post comments on social media sites (whether Aramark or non-Aramark sites), must clearly identify themselves as Aramark employees who are speaking on behalf of the company.
- vii) If Aramark provides discounts, coupons, samples, direct compensation, or any other thing of value for any testimonial, endorsement, or similar social media posting, Aramark must require that person to disclose in their posting that they have been compensated or received other inducement.
- viii) Any social media account, handle, page, or presence created on Aramark's behalf to enable Aramark to engage in social channels is considered Aramark's property. All rights to and use of such property are reserved by Aramark.

d. **Personal Use of Social Media Sites**

The following policies and guidelines apply to employee use of social media sites for personal reasons (i.e., not on Aramark's behalf):

- i) Employees must use Aramark-owned computers and electronic devices (including iPhones, Android devices, tablets, and smartphones), company-licensed software, and

other electronic equipment and facilities primarily for business purposes and in compliance with Aramark's [Global Acceptable Use Policy](#). Incidental use for personal social media usage during work time is permissible only if it does not consume more than an insignificant amount of time and resources that could otherwise be used for business purposes, does not interfere with employee productivity, and does not preempt any business activity.

- ii) Employees who use social media sites (whether Aramark or non-Aramark) for personal, rather than business, reasons are prohibited from representing or suggesting that their posts are approved, sponsored, or authorized by Aramark, or that they are speaking on Aramark's behalf or on behalf of any Aramark client or business affiliate. Employees identifying themselves (directly or indirectly) on social media sites as employed by or affiliated with Aramark or an Aramark client or business affiliate, are prohibited from engaging in social media conduct that is discriminatory, hostile, or obscene and/or contributes to an unsafe environment for Aramark's employees, clients, or the public. Examples of such conduct include, but are not limited to, making discriminatory, malicious, or threatening statements, making statements about Aramark, an Aramark client or business affiliate, or others that are maliciously untrue such that they are made with knowledge of their falsity or reckless disregard for their truth or falsity, or making comments that could contribute to a hostile work environment based on any category or characteristic protected by Aramark's [Policy Against Sexual Harassment and Other Workplace Harassment](#).
- iii) Employees must use social media sites in a manner that complies with all applicable Aramark policies, including but not limited to Aramark's [Policy Against Sexual Harassment and Other Workplace Harassment](#) and Aramark's [Policy Regarding Violence in the Workplace](#), regardless of whether the site usage occurs inside or outside the workplace. Employees cannot use social media sites to harass, threaten, or discriminate against co-workers, employment applicants, managers, officers, directors, customers, clients, vendors or suppliers, or any organizations associated with or doing business with Aramark, or the public.
- iv) Nothing in this Policy is intended to stifle or otherwise prohibit conduct or communications protected by the National Labor Relations Act or other applicable laws, including, without limitation, discussions related to wages, hours, working conditions, or other terms and conditions of employment.
- v) Employees may have access to Aramark's confidential and/or proprietary information, as well as the confidential and/or proprietary information of Aramark's clients, customers, suppliers, and other partners. Employees have a duty to protect the confidentiality of such information both during employment with Aramark and after that employment has ended, except where disclosure is authorized in advance by Aramark's Legal Department or where disclosure is protected by the National Labor Relations Act, or other applicable laws, including disclosures related to wages, hours, working conditions, or other terms and conditions of employment. This duty extends to employee use of social media sites for personal reasons. Aramark's confidential and/or proprietary information includes all proprietary nonpublic company information, including but not limited to the company's trade secrets, marketing lists, customer account information, strategic business plans, competitor intelligence, financial information, business contracts, and copyrighted information.
- vi) Employees acting on their own behalf, not on Aramark's, may not advertise or sell Aramark products or services via social media. Employees also may not otherwise

promote Aramark products or services via social media sites, unless they disclose that they work for Aramark.

- vii) If an employee is contacted by the media or the press to provide a comment on Aramark's behalf, the [Media Relations Protocol](#) must be followed.

e. **Monitoring**

Aramark reserves the right to monitor comments and/or discussions about the company and its business, clients, products, and services, as well as related topics posted anywhere on all types of openly accessible Internet sites, regardless of who posted the comments or participated in the discussions and those individuals' or entities' relationship to or with Aramark. Aramark employees should have no expectation of privacy regarding any such comments or discussions on these public locations.

Aramark also cautions that employees should have no expectation of privacy while using company equipment (including Aramark-owned computers and electronic devices like smartphones and tablets) and facilities for any purpose, including social media usage and incidental personal use as noted above. Aramark reserves the right to monitor, access, and disclose information posted or exchanged on social media sites by employees using Aramark hardware or software. Aramark also reserves the right to use content management tools to monitor, review, and block content on company social media sites that violates Aramark's social media policy and other policies or guidelines.

f. **Reporting Violations**

Employees should report violations of this Policy to their supervisor, the next level of management, or to Human Resources. Employees also may also contact the Aramark Employee Hotline anonymously by calling 1-877-224-0411 or online at www.aramarkhotline.com. Retaliation against any employee (or other person) for reporting a violation of this Policy, or for assisting in an investigation related to this Policy, is prohibited. Anyone engaging in retaliation will be subject to disciplinary action, up to and including termination.

g. **Discipline for Violations**

Aramark investigates and responds to all reports of violations of the company's social media policy and guidelines, as well as violations of related company policies and guidelines. Aramark reserves the right to terminate or otherwise discipline employees, or take other appropriate action, including legal action, against employees who engage in prohibited or unlawful conduct.

h. **Speaking Opportunities and Public Engagement**

Aramark reserves the right to decline participation in any speaking opportunity on behalf of Aramark or endorsement activity of other parties on behalf of Aramark if there is no clear and substantial business and reputational benefit for Aramark. You must contact Corporate Communications to make that determination prior to committing to any of the following on behalf of Aramark:

- **Speaking Engagements** – such as speaking at conferences, seminars, or meetings (including guest lecturing at colleges or schools) as a company representative.

- **Requests for Information** – any outside requests for company information (e.g., special interest groups, research companies, students, etc.). Note that this does not restrict employees’ ability engage in conduct or communications protected by the National Labor Relations Act or other applicable laws, including, without limitation, discussions related to wages, hours, working conditions, or other terms and conditions of employment.
- **Award Submissions** – for any Aramark-enterprise programs or activities.
- **Sponsored Content/Thought Leadership articles** – featuring any Aramark operations or business leaders for trade publications and outlets.

i. **Third-Party Media and Vendor Endorsements**

Because Aramark works with such a diverse and large number of customers, vendors, suppliers, products, service providers, and other third-party interests, the company has taken a position not to endorse them in media, marketing, awards, promotional materials, or activities (e.g., news release, case study, endorsement, etc.).

j. **External Agency Resources**

At times, those in Aramark’s lines of business or at the account level may determine that they may have a need for external public relations, public affairs, or government relations support. Before engaging any external resource (e.g., public relations agency, crisis communications, public affairs, government affairs, media consultant), please contact [Corporate Communications](#).

k. **Managing Special Interest Groups**

Special interest groups can be aggressive in their attempts to persuade businesses to support their agenda. There is always a chance that a special interest group (SIG) could enter any of our operations to request a discussion with the management team or stage a demonstration in a location. In addition, they often represent the interests of a segment of your customer base (animal welfare, anti-ESG groups, campus organizations) and members of the press. Activists run the gamut, across topics, across platforms used to protest, and across geographies.

Consult with your DM (District Manager) and/or RVP (Regional Vice President) about how best to communicate with the client to ensure a full understanding of the appearance, request, and true nature of SIG issues. Always use pre-approved talking points from Communications for discussions with the client.

In general, always:

- Remain calm, respectful, and polite, but firm.
- Offer to review the SIG information and connect them with the appropriate Aramark leader.
- Avoid physical contact with demonstrators.
- Do not panic, become defensive, or make physical contact. Politely inform any trespassers that they are not authorized to be there and must leave immediately.

Note that this does not restrict employees’ ability to engage in conduct or communications protected by the National Labor Relations Act or other applicable laws,

including, without limitation, discussions related to wages, hours, working conditions, or other terms and conditions of employment.

See [Appendix](#) for additional guidelines regarding meeting requests, trespassing, demonstrations, and requests for information.

IV. CONSEQUENCES OF NON-COMPLIANCE

Any employee, regardless of position or title, who violates any provision of this policy may be subject to discipline, up to and including termination of employment. Contractor and agent violations may result in removal of assignment at Aramark

V. REPORTING VIOLATIONS AND PROTECTION FROM RETALIATION

Aramark encourages individuals to speak up when they see or suspect policy violations or violations of law. Individuals will never be subject to retaliation for reporting a suspected violation as long as they act in good faith and with a reasonable belief that the information they are providing is true. To submit an issue in the United States, you can use the Aramark Hotline website form at www.aramarkhotline.com or call 1-877-224-0411. Internationally, you may use the form at www.aramarkhotline.com or contact one of our international numbers available at www.aramarkinternationalhotline.com. For more information about the Aramark Hotline and other ways to raise a concern, review Aramark’s BCP for Resources for Voicing Questions or Concerns.

VI. APPENDIX

- a. **Corporate Communications Contacts**
- b. **Media Relations Protocol**
- c. **Additional Guidelines for Special Interest Groups**

Owner / Author	Corporate Affairs, SVP Deb Albert
Approved by	
Interdependent Policies & Trainings	Related Documents Acceptable Global Use Policy Policy Against Sexual Harassment and Other Workplace Harassment
Revision History	March 4, 2024

2

FIRM EXPERIENCE & **REFERENCES**



“We developed our IN2WORK vocational program with the goal of **reducing recidivism** through both education and employment. And **that’s why we continue to invest and drive innovation around IN2WORK**: because it aligns with our values.”

— **John Zillmer**
CEO, Aramark

Provide respondent’s history, background, and principal officers.
Aramark agrees and will comply.

OUR STORY

An Aramark day begins the same way, every day, all over the world. It’s a quest for excellence that involves two elements: people with a strong sense of pride in their work and an organization dedicated to getting it right.

This quest, while simple in intent, is complex in execution. It’s as simple as caring for the needs of our customers—making sure that the moment of truth is a moment to remember. It’s complex, because we do it a million times a day all over the world and to get it right we have to understand the emerging trends of a

generation as well as the preferences of a single customer.

We find creative solutions to today’s unexpected challenges and marry them with time-tested practices. Working in partnership with Fort Bend County , we focus on being highly responsive to your changing needs.

At Aramark, innovation is what we bring to the everyday. Passion is at the heart of our process, and pride is what defines our people.



CORRECTIONS BY THE NUMBERS

248

**MUNICIPAL
& COUNTY
FACILITIES
SERVED**

45+ YEARS IN THE
CORRECTIONS INDUSTRY



**16 DOCs
SERVED**

**29 + JUVENILE
FACILITIES SERVED**

7 MEALS ON
WHEELS & **3** COMMUNITY
CORRECTIONS
LOCATIONS

238 IN2WORK GRADUATES

hired at Aramark
in the last year

FOOD SERVICE



prepare nearly
400+ million
meals annually

210

**STAFF
DINING
LOCATIONS**

FULLY

ACA COMPLIANT

3.5M STAFF
MEALS
SERVED
ANNUALLY

85 MICRO
MARKETS

195 ACCOUNTS WITH
STAFF DINING



A LEGACY OF EXCEPTIONAL SERVICE

Aramark (NYSE: ARMK) proudly serves the world's leading Fortune 500 companies, world champion sports teams, prominent healthcare providers, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Our 248,000 team members create experiences that matter in food, facilities management, and uniforms to millions of people every day.

We strive to create a better world by making a positive impact on people and the planet, including commitments to engage our employees; empower healthy consumers; build local communities; source ethically, inclusively, and responsibly; operate efficiently; and reduce waste.

PARTNERSHIPS



TEXAS JAIL ASSOCIATION



TEXAS CHIEF DEPUTY ASSOCIATION



AMERICAN CORRECTIONAL ASSOCIATION



ASSOCIATION OF CORRECTIONAL FOOD SERVICE AFFILIATES



NATIONAL SHERIFFS' ASSOCIATION

NATIONAL SHERIFF'S ASSOCIATION



National Voice for Local Corrections

AMERICAN JAIL ASSOCIATION



NATIONAL CORRECTIONAL INDUSTRIES ASSOCIATION

NATIONAL CORRECTIONAL INDUSTRIES ASSOCIATION



NATIONAL JUVENILE DETENTION ASSOCIATION

In addition to conducting industry research, these partnerships support our mutual goals of maintaining a safe and secure environment through food safety standards, education, and programming for residents, and recruitment and retention of officers. Armed with this knowledge, Aramark continuously develops programming to help clients manage these critical issues and identifies opportunities to leverage our core competencies to help our clients.

Aramark Correctional Services, LLC Officers

Name	Title
James T. Barttrum	President
Tim O'Shaughnessy	Senior Vice President and Chief Financial Officer
Robert J. Barr	Vice President
Robert N. Deitz	Vice President
Michael Elchenko	Vice President
Tamsin Fast	Vice President
Kerri Howard	Treasurer
Tracy Tomkiewicz	Vice President
Wendy Wolff	Vice President
Stephen Yarsinsky	Vice President
Baureis, Maureen	Assistant Treasurer
Melissa A. Merkel	Assistant Secretary
Robert T. Rambo	Assistant Secretary

05/27/25

Fort Bend County, Texas

Inmate Food Service

Aramark Correctional Services, LLC is pleased to submit the following proposal to Fort Bend County.

a. The name and address of Aramark Corporation is:

Aramark Correctional Services, LLC
2400 Market Street
Philadelphia, Pennsylvania 19103

b. The name, title, and telephone number of the Aramark contact person(s) is:

David Romero, Director of Strategic Development, Retention
Email: romero-david@aramark.com
Phone: 925-349-8655
Fax: 630-271-5758

c. The name and address of Aramark Corporation's Legal Department is:

Hilary Hannan Saylor | Aramark | Vice President and Assistant General Counsel | Legal Department
2400 Market Street, 8th Floor
Philadelphia, PA 19103
Phone: (215) 238-3591

d. I am an agent of Aramark Correctional Services, LLC (ACS) authorized to bind ACS to any contract for services resulting from this solicitation.

My contact information is as follows:
Michael Elchenko, Vice President
2400 Market Street
Philadelphia, PA 19103
Phone: (352) 303-3478
Fax: (630) 271-5758
Email: Elchenko-Michael@Aramark.com

Aramark looks forward to discussing this offer in detail with you and other appropriate representatives.

Sincerely,



Michael Elchenko
Vice President, Growth
Aramark Correctional Services

Provide description of the project team organization: names and resumes of team members that will be involved in this project.

Fort Bend County 's food program will achieve operational excellence guided by the following support system.

Our team will set your facility apart through frequent site visits and expert management in areas such as food service, marketing, financial planning, and technology to name a few.

The team includes the following members:



SHANE DANIEL
District Manager

Shane serves as your go-to point of contact for support and program guidance. In the event that any issues arising from on-site management cannot be successfully resolved, Shane serves as the next level of escalation.



ANDREW TULL
Regional Finance Director

Andrew provides financial advice to the regional management team regarding existing business, forecasts, budgets, monthly operating results, and data interpretations.



CYNTHIA IRIZARRY
Director of Nutrition

Cynthia is a registered dietitian who provides leadership in nutrition for the West Region and creates customized menu solutions that meet your needs related to special diets, supply chain management, and contract specifications.



CARL RICHEY
General Manager

Carl oversees all aspects of kitchen operations, ensuring safe, high-quality meal service that meets regulatory and contractual requirements. He leads and develops on-site teams, manages budgets and inventory, and ensures compliance with food safety standards, security protocols, and client expectations.



DAVID ROMERO
Director of Strategic Development

David's focus is on developing and implementing strategies to maintain and enhance client relationships for long-term satisfaction and contract renewals. This involves engaging with clients to understand their needs, addressing issues promptly, and collaborating with operational teams to deliver exceptional service.



HARRY CUBBAGE
Food Service Director

Harry is your day to day contact who plans, directs, and controls your food service operations while overseeing compliance with necessary policies and standards.

SHANE DANIEL

DISTRICT MANAGER

EXPERIENCE

2023-Present	Aramark Correctional Services, LLC District Manager
2018 -23	Aramark Multi Unit Director of Nutrition Services
2008-18	Aramark Multi Unit Manager
2008	Mid America Services Inc . Multi Unit Director
2004- 08	ABL Management Food Service Director
2003 - 04	Canteen Corrections Food Service Director
1999 - 03	Vest Incorporated Assistant Food Service Director
1999	CFM Food Service Director
1997 - 99	CFM Warehouse Manager

EDUCATION

2011	Texas Department of Agriculture RCCI Certification
2011	Texas Department of Agriculture Fort Worth, Texas Texas SMI Certification
2014	ServSafe Manager Certification, Food Safety

CARL RICHEY

GENERAL MANAGER

EXPERIENCE

2023 - Present	Aramark Correctional Services General Manager
2021 - 23	Sabbatical
2019 - 21	Texas State Aquarium Food Service Director
2011 - 19	Denny's QK Holdings INC LLC District Manager
2007 - 11	Sodexo Food Service/Ops Manager
2000 - 07	Compass Group, Canteen Corrections Food Service Director

EDUCATION

Florence High School, AZ
High School Diploma

HARRY CUBBAGE

FOOD SERVICE DIRECTOR

EXPERIENCE

2019 - Present

Aramark Correctional Services

Food Service Director

2018 - 19

LM Casual Foods

Restaurant Manager

2007 - 18

BP CORPORATE OFFICE, CONOCOPHILLIPS CORPORATE OFFICE, COMPASS GROUP NAD, EUREST DINING

General Manager

2005 - 06

Halliburton Oak Park, Compass Group NAD, Eurest Dining

Food Service Director

EDUCATION

University of Cincinnati

BA Marketing, Minor Business Law

CYNTHIA IRIZARRY, M.S., R.D., L.D.

DIRECTOR, NUTRITION AND
OPERATIONAL SUPPORT SERVICES

EXPERIENCE (PAST 5 YEARS)

2019–Present

Aramark’s Correctional Services, LLC
Corporate Registered Dietitian
Director, Nutrition and Operational Support services, West Region

EDUCATION

1989

Drexel University
Master of Science Human Nutrition

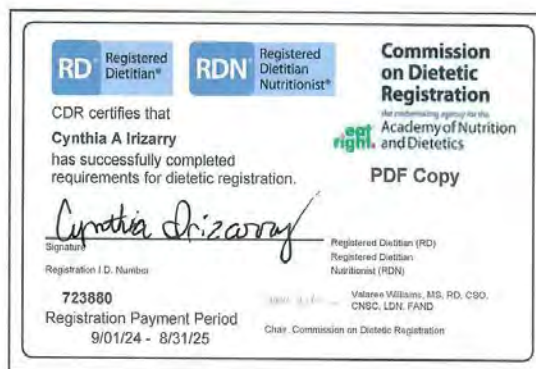
1985

Valparaiso University
Bachelor of Science, Nutrition and Dietetics

LICENSES/CERTIFICATES

Licensed Dietitian, State of Illinois

Licensed Dietitian, State of Maryland



DAVID ROMERO

DIRECTOR OF STRATEGIC DEVELOPMENT

EXPERIENCE

- | | |
|--------------|--|
| 2023–Present | Aramark Correctional Services, LLC
Director of Strategic Development |
| 2020–23 | Nespresso Professional
National Account Manager |
| 2014–20 | Aramark Refreshments
National Account Manager |
| 2009–14 | Aramark Refreshments
Business Development Manager |

EDUCATION

- | | |
|------|--|
| 2008 | California State University Chico
Bachelor of Arts, Communication Design |
|------|--|

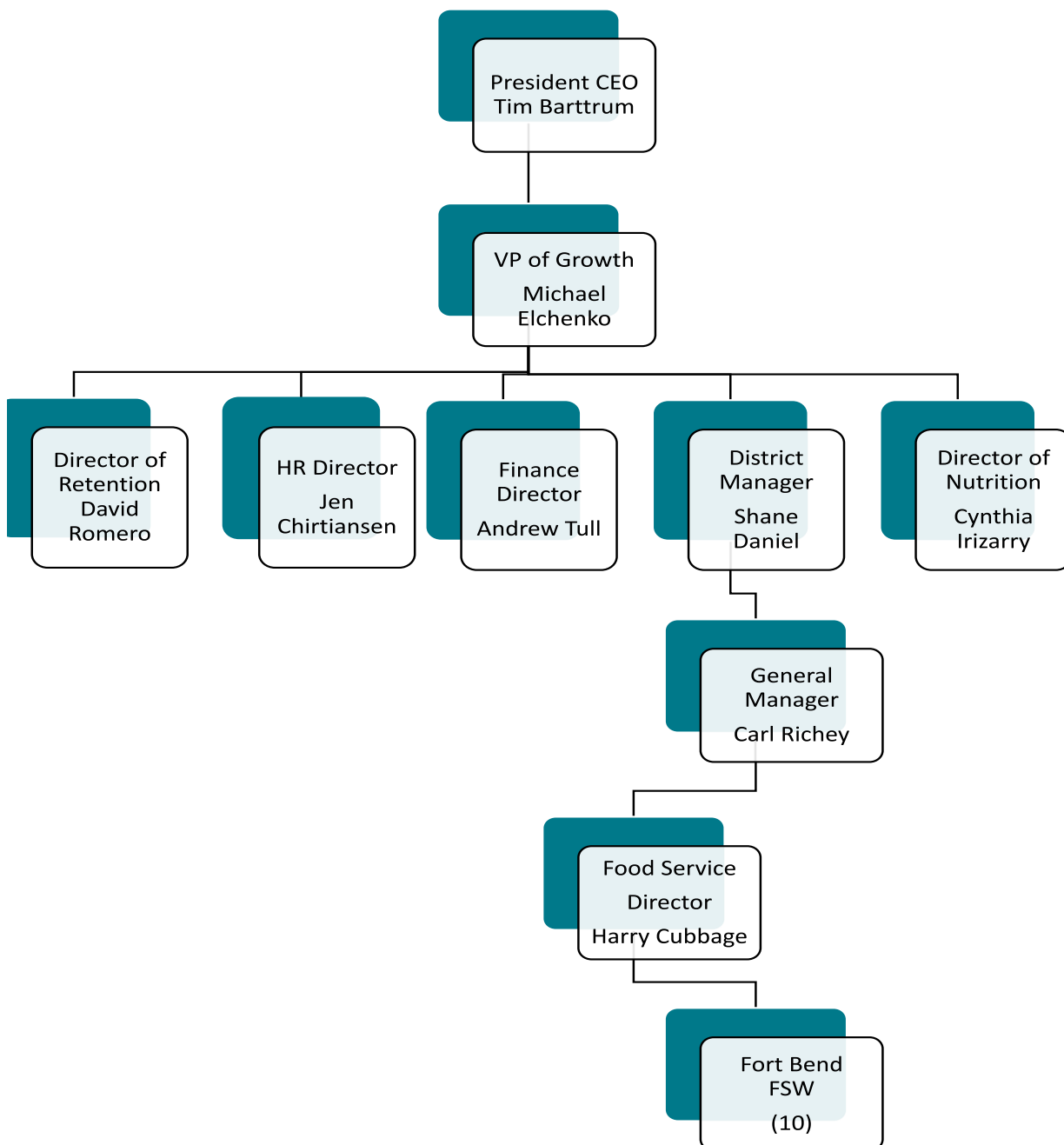
Include information on your organization and staff assigned to this project. A management organization chart and proposed work schedule shall be included in graph form. Indicate the days of the week and hours to be worked for each employee including the Manager and Assistant Manager.

Aramark will agree and comply.

FUNCTIONAL SUPPORT

We invest heavily in the quality of our support resources—both systems and people—ensuring our team is on the cutting edge of leading trends and setting the industry standard. While we are rigid in our standards of quality and compliance, we remain flexible in applying our systems and programs to accommodate the needs of each facility. Our responsiveness is crucial in helping you maintain a safe and secure environment. Our people resources include experts and support in all key areas.

ARAMARK CORRECTIONS ORGANIZATIONAL CHART FOR BEND COUNTY, TX



FORT BEND EMPLOYEE SCHEDULE

Employee Schedule

FORT BEND COUNTY FOOD STAFFING MATRIX

Week Beginning **07/17/25**

Shift Name	17 Jul		18 Jul		19 Jul		20 Jul		21 Jul		22 Jul		23 Jul		Total Hours
Employee	Thursday		Friday		Saturday		Sunday		Monday		Tuesday		Wednesday		
Director	8:00 AM	5:00 PM	8:00 AM	5:00 PM	OFF	OFF	OFF	OFF	8:00 AM	5:00 PM	8:00 AM	5:00 PM	8:00 AM	5:00 PM	45.0
FSW1	12:00 AM	8:00 AM	12:00 AM	8:00 AM	12:00 AM	8:00 AM	12:00 AM	8:00 AM	OFF	OFF	OFF	OFF	12:00 AM	8:00 AM	40.0
FSW2	1:00 AM	9:00 AM	OFF	OFF	OFF	OFF	1:00 AM	9:00 AM	1:00 AM	9:00 AM	1:00 AM	9:00 AM	1:00 AM	9:00 AM	40.0
FSW3	OFF	OFF	2:00 AM	10:00 AM	2:00 AM	10:00 AM	2:00 AM	10:00 AM	2:00 AM	10:00 AM	2:00 AM	10:00 AM	OFF	OFF	40.0
FSW4	7:00 AM	3:00 PM	7:00 AM	3:00 PM	7:00 AM	3:00 PM	7:00 AM	3:00 PM	7:00 AM	3:00 PM	OFF	OFF	OFF	OFF	40.0
FSW5	7:00 AM	3:00 PM	7:00 AM	3:00 PM	OFF	OFF	OFF	OFF	7:00 AM	3:00 PM	7:00 AM	3:00 PM	7:00 AM	3:00 PM	40.0
FSW6	OFF	OFF	OFF	OFF	10:00 AM	6:00 PM	10:00 AM	6:00 PM	10:00 AM	6:00 PM	10:00 AM	6:00 PM	10:00 AM	6:00 PM	40.0
FSW7	10:00 AM	6:00 PM	10:00 AM	6:00 PM	10:00 AM	6:00 PM	OFF	OFF	OFF	OFF	10:00 AM	6:00 PM	10:00 AM	6:00 PM	40.0
FSW8	11:00 AM	7:00 PM	11:00 AM	7:00 PM	11:00 AM	7:00 PM	11:00 AM	7:00 PM	11:00 AM	7:00 PM	OFF	OFF	OFF	OFF	40.0
FSW9	11:00 AM	7:00 PM	OFF	OFF	OFF	OFF	11:00 AM	7:00 PM	11:00 AM	7:00 PM	11:00 AM	7:00 PM	11:00 AM	7:00 PM	40.0
FSW 10	OFF	OFF	OFF	OFF	7:00 AM	3:00 PM	7:00 AM	3:00 PM	12:00 AM	8:00 AM	12:00 AM	8:00 AM	10:00 AM	6:00 PM	40.0
Target Hours															400.0
Actual Hours															
Required to Fill															
Employees Working															

Respondent is to submit a list of at least five (5) references from the last five (5) years where similar services and/or similar projects have been performed by the respondent. Include their scope, size and cost. References shall, also, include name of firm, address, telephone number, name of representative, contract start date, contract completion date, contact email address and phone number.
Aramark agrees and will comply.

REFERENCES

GOVERNMENT /COMPANY/BUSINESS NAME: NUECES COUNTY JAIL
ADDRESS/CITY/STATE/ZIP: 901 LEOPARD ST. CORPUS CHRISTI, TX 78401
CONTACT NAME/TITLE: BELINDA BUSTAMANTE—CAPTAIN
BUSINESS PHONE/FAX: 361-887-2306
EMAIL: BELINDA.BUSTAMANTE@NUECESCOUNTYTX.GOV
CONTRACT PERIOD: SCOPE OF WORK: DECEMBER 2020 - DECEMBER 2025, \$2.4M/
ANNUALLY, CLIENT SINCE 2017

GOVERNMENT /COMPANY/BUSINESS NAME: WILLIAMSON COUNTY JAIL
ADDRESS/CITY/STATE/ZIP: 306 W 4TH ST. GEORGETOWN, TX 78626
CONTACT NAME/TITLE: CHRIS WATTS - COMMANDER
BUSINESS PHONE/FAX: 512-943-1407
EMAIL: CHRIS.WATTS@WILCO.ORG
CONTRACT PERIOD: SCOPE OF WORK: SEPTEMBER 2021 - SEPTEMBER 2026 FOOD, \$1M/
ANNUALLY, CLIENT SINCE 2001

GOVERNMENT /COMPANY/BUSINESS NAME: PULASKI COUNTY DETENTION FACILITY
ADDRESS/CITY/STATE/ZIP: 3201 W ROOSEVELT RD
CONTACT NAME/TITLE: LT. DENISE ATWOOD
BUSINESS PHONE/FAX: 501-539-3821
EMAIL: DATWOOD@PCSO.ORG
CONTRACT PERIOD: SCOPE OF WORK: DECEMBER 2023 - DECEMBER 2028 FOOD SERVICES,
\$2M/ANNUALLY

GOVERNMENT /COMPANY/BUSINESS NAME: BURNET COUNTY JAIL, TX
ADDRESS/CITY/STATE/ZIP: 900 COUNTY LANE BURNET, TX
CONTACT NAME/TITLE: CAPTAIN MATT KIMBLER
BUSINESS PHONE/FAX: 512-715-8600
EMAIL: MKIMBLER@BURNETSHERRIFF.COM
CONTRACT PERIOD: SCOPE OF WORK: FEBRUARY 2023 - FEBRUARY 2028, \$700K/
ANNUALLY

GOVERNMENT /COMPANY/BUSINESS NAME: TOM GREEN COUNTY
ADDRESS/CITY/STATE/ZIP: 4382 NORTH U.S. HIGHWAY 277 SAN ANGELO, TX 76905
CONTACT NAME/TITLE: MAJOR BETH MULL
BUSINESS PHONE/FAX: 325-659-6599
EMAIL: BETH.HOLLAND-MULL@CO.TOM-GREEN.TX.US
CONTRACT PERIOD: SCOPE OF WORK: AUGUST 2022 - AUGUST 2027, \$1M/ANNUALLY,
CLIENT SINCE 2001

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MENUS

MENU DESIGN & PROPOSED MENUS

Aramark maintains the largest staff of full-time registered dietitians in the country. Drawing on more than 40 years of corrections experience, our dietitians build a custom menu after reviewing your operational standards, kitchen capabilities, and tray capacity. With this data in place, our dietitians develop product specifications, menu selections, and recipes to meet the unique needs of your facility.

MENU DESIGN IS BASED ON:



Your goals as outlined within the scope of service, specifications, and budget parameters



Current Dietary Reference Intakes (DRIs)



Federal, state, and local nutritional standards as well as those of the American Correctional Association (ACA) and the National Commission on Correctional Health Care (NCCHC)

The team also factors in facility survey observations and products best suited to facility kitchen storage areas, equipment, and service areas.

Additionally, our team of dietitians oversees our food production system and quality assurance program. We know that access to a registered dietitian is critical at any time, so these team members work beside us daily to ensure that nutritional operations run smoothly. Emergencies are addressed immediately, not when a dietitian consultant can get around to them.





INMATE ACCEPTABILITY IS IMPORTANT

All products and recipes have been taste-tested and implemented based on client and inmate feedback; however, menu changes may be necessary from time to time. Our dietitian, front-line manager, and district managers work together to make recommendations based on inmate acceptability.

All modifications will be discussed with you, as we require facility approval before any changes are made. 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.

We also take into consideration the appearance of the food on the tray. The psychological impact of tray presentation is crucial. A skillful presentation increases interest in the food. Our menus combine items that add color variation and are arranged attractively on the tray.

PRIMA WEB

We use time-saving technology to manage unique inmate dietary needs. Our proprietary software, PRIMA Web, ensures menus are input accurately to eliminate any discrepancies regarding items or portions. PRIMA Web is a web-based application that functions seamlessly with other Aramark systems. It allows each facility's customized menu, as planned by the team of dietitians, to be downloaded through the PRIMA Web system.

PRIMA Web creates operating efficiencies by enabling fact-based, real-time decisions as menus and production are planned; standardized recipes scaled and printed; products reordered and received; and post-analysis conducted.

Fort Bend County will benefit through production consistency, nutritional conformity, cost control, waste reduction, increased focus on customer satisfaction, accurate inventory control, and quality and consistency of meals prepared.



MEDICAL AND RELIGIOUS DIETS

Special diets must be integrated into the program with the cooperative efforts of food staff, medical staff, and administration. Our diet program has been developed to meet the unique needs of corrections facilities.

MEDICAL DIETS

Balancing medical needs and cost is essential to meet the dietary requirements of your population. Medical staff is encouraged to work with Aramark's dietitians to ensure that meal service aligns with diet orders. The process includes implementing the Medical Nutrition Therapy and Religious Meals Manual.

The staff follows daily diet meal plans and standard diet procedures to alleviate unnecessary costs, regulate the process—documentation of meals, and which items are served and protect against litigation. An agreed-upon labeling system ensures that HIPAA guidelines are met, and the appropriate inmates receive their trays. We will provide evening snacks for inmates who require them, such as diabetes or higher caloric needs.

RELIGIOUS ORDER DIETS

Aramark provides religious diet options based on contract specifications and policies of the facility. These include lacto-ovo-vegetarian (contains milk and eggs), vegan (total vegetarian, excluding

meat and animal by-products, including milk and eggs), and pork-free. Other prepackaged religious meals are provided at mutually agreed-upon pricing.

Religious diet orders should only be authorized by a designated religious authority, not medical staff, to maintain control and compliance. Of equal importance, due to significant expense



and security risks, such diets should not be ordered for personal food preferences. Proper verification will ensure that the inmate is practicing dietary laws for established religious purposes. In addition, inmates are not permitted to alternate between religious diets and standard diets, and commissary and FreshFavorites purchases must be restricted or monitored.

Religious 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, and inmate name and classification number unless a no-name system is used.

We have the largest team of dietitians in the country with 40+ years of combined experience in correctional nutrition and diets.



May 2025

The menu proposed for Fort Bend, TX meets the nutritional guidelines of the American Correctional Association which are based upon the current dietary reference intakes for males and females ages 19 to 50 years, as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 2800 calories per day is offered. Adequate levels of protein, vitamins A, C, calcium and iron are included.

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


Irizarry, MS, RD, L.D. #723880

Director, Nutrition and Operational Support Services

Aramark Correctional Services

FORT BEND COUNTY JAIL TEXAS

Weekly Average 2800 Calories Per Day



Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
Corn Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Creamy Sweetened Farina *	1 cup	Creamy Sweetened Whole Grain Oatmeal *	1 cup	Creamy 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 each)	1 patty	Scrambled Egg w/ Cheese	3 ozw	Creamy Country Gravy (1 oz)-	6 ozw
Lyonnais Potatoes	3/4 cup	Pancakes (2 oz each)	2 each	Refried Pinto Beans	1/2 cup	Cottage Fries	3/4 cup	Pancakes (2 oz each)	2 each	Hash Brown Potatoes	3/4 cup	Cottage Fries	3/4 cup
Buttermilk Biscuit	1/54 cut	Syrup	3 fl oz	Sweet Cornbread	1/54 cut	Streusel Coffeecake	1/54 cut	Syrup	3 fl oz	Corn Tortilla 6"	2 each	Buttermilk Biscuit	1/54 cut
Apple Jelly	1 tablespoon	Cottage Fries	3/4 cup	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	O'Brien Potatoes	3/4 cup	Taco Sauce	1 packet	Apple Jelly	1 tablespoon
2% Milk (Half Pint)	1 each	Whipped Margarine	1/3 ozw	Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1/3 ozw	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
		Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet					Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet				
Lunch													
Cheeseburger Casserole (3 oz)-	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Charbroiled Patty (3 ozw)	1 patty	Tex-Mex Taco Filling LS (3 oz)-	4 ozw	Roast Turkey	3 ozw	Baked Meatloaf (3 ozw each)	1 patty	Pizza Burger (3 MMA)-	4 ozw
Green Beans	1/2 cup	Mustard	1/2 fl oz	Mustard	1/3 fl oz	Rice	3/4 cup	AuGratin Potatoes	3/4 cup	Gravy	2 fl oz	Buttermilk Biscuit	1/54 cut
Garden Salad	1/2 cup	Fresh Baked Roll (2 ozw)	1 each	Fresh Baked Roll (2 ozw)	1 each	Pinto Beans	3/4 cup	Irish Blend Vegetables	1/2 cup	Ranch Pinto Beans	1/2 cup	Pasta Salad	1 cup
French Dressing LF	1/2 fl oz	Mexican Pinto Beans	1 cup	Cajun Potatoes	1 cup	Shredded Lettuce	1/2 cup	Buttermilk Biscuit	1/54 cup	Coleslaw Vinaigrette	1/2 cup	Corn	1/2 cup
Sweet Cornbread	1/54 cut	Carrots	1/2 cup	Garden Salad	1/2 cup	Corn Tortilla 6"	2 each	Whipped Margarine	1/3 ozw	Fresh Baked Roll (2 ozw)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion
Whipped Margarine	1/3 ozw	Fruit (1@ or 1/2 cup equivalent)	1 portion	French Dressing LF	1/2 fl oz	Salsa (Mild)	1 fl oz	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whipped Margarine	1/3 ozw	Fruit Drink w/ Vitamin C	1 packet
Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit Drink w/ Vitamin C	1 packet	Snickerdoodle Cookie (2 ozw)	1 each	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit Drink w/ Vitamin C	1 packet	Spiced Apple Square	1/54 cut		
Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet		
Dinner													
Enchilada Casserole (3 oz)-	10 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Meatballs (1/2 oz each)	6 each	Oven Fried Breaded Fish Patty (4 ozw)	1 patty	Cheesy Broccoli Rice Casserole (3 oz)-	10 ozw	Crispy Chicken Patty (4 ozw each)	1 patty	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)-	10 ozw
Coleslaw Vinaigrette	1/2 cup	BBQ Sauce	1/2 fl oz	Rotini w/ Tomato Sauce	1 cup	Tartar Sauce	1/2 fl oz	Carrots	1/2 cup	BBQ Sauce	1/2 cup	Rice	3/4 cup
Sweet Cornbread	1/54 cut	Buttermilk Biscuit	1/54 cut	Irish Blend Vegetables	1/2 cup	Macaroni & Cheese	1 cup	Creamy Coleslaw	1/2 cup	Scalloped Potatoes	1 cup	Garden Salad	1/2 cup
Whipped Margarine	1/3 ozw	Macaroni Salad	1 cup	Fresh Baked Roll (2 ozw)	1 each	Kettle Blend Mixed Vegetables	1/2 cup	Fresh Baked Roll (2 ozw)	1 each	Garden Salad	1/2 cup	Ranch Salad Dressing	1/2 fl oz
Fresh Baked Sugar Cookie (2 ozw)	1 each	Green Beans	1/2 cup	Whipped Margarine	1/3 ozw	Sweet Cornbread	1/54 cut	Whipped Margarine	1/3 ozw	Italian Dressing	1/2 fl oz	Sweet Cornbread	1/54 cut
Fruit Drink w/ Vitamin C	1 packet	Garden Salad	1/2 cup	Powdered Sugar Dusted Lemon Square	1/54 cut	Whipped Margarine	1/3 ozw	Fresh Baked Sugar Cookie (2 ozw)	1 each	Sweet Cornbread	1/54 cut	Whipped Margarine	1/3 ozw
		Vanilla Frosted Fudge Brownie	1/54 cut	Fruit Drink w/ Vitamin C	1 packet	Vanilla Frosted White Cake	1/54 cut	Fruit Drink w/ Vitamin C	1 packet	Whipped Margarine	1/3 ozw	Vanilla Frosted White Cake	1/54 cut
		Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet			Chocolate Frosted Fudge Brownie	1/54 cut	Fruit Drink w/ Vitamin C	1 packet
										Fruit Drink w/ Vitamin C	1 packet		

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.

- This item contains 125mg calcium.

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.

FORT BEND COUNTY JAIL TEXAS



Weekly Average 2800 Calories Per Day

Week 2 Monday	Week 2 Tuesday	Week 2 Wednesday	Week 2 Thursday	Week 2 Friday	Week 2 Saturday	Week 2 Sunday
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	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	Breakfast Sausage (1 ozw each) 1 patty	Creamy Country Gravy (1 oz)- 3 ozw	Scrambled Egg w/ Cheese 3 ozw	Creamy Country Gravy (1 oz)- 3 ozw	Breakfast Sausage (1 ozw each) 1 patty
Pancakes (2 oz each) 2 each	Cajun Potatoes 3/4 cup	Pancakes (2 oz each) 2 each	Hash Brown Potatoes 3/4 cup	Refried Pinto Beans 1/2 cup	Cottage Fries 3/4 cup	Cajun Potatoes 3/4 cup
Syrup 3 fl oz	Sweet Cornbread 1/54 cut	Syrup 3 fl oz	Buttermilk Biscuit 1/54 cut	Corn Tortilla 6" 2 each	Buttermilk Biscuit 1/54 cut	Streusel Coffeecake 1/54 cut
Lyonnise Potatoes 3/4 cup	Whipped Margarine 1/3 ozw	O'Brien Potatoes 3/4 cup	Apple Jelly 1 tablespoon	Salsa (Mild) 1 fl oz	Apple Jelly 1 tablespoon	Whipped Margarine 1/3 ozw
Whipped Margarine 1/3 ozw	Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Whipped Margarine 1/3 ozw	2% Milk (Half Pint) 1 each	Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet		Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet				
Lunch						
Sloppy Joe LS (3 oz)- 4 ozw	Roast Turkey 3 ozw	Rotini & Italian Sauce (3 oz/ 1/4 c veg)- 10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Oven Fried Breaded Fish Patty (4 ozw) 1 patty	Southwest Burrito Filling (3 oz)- 10 ozw	Meatballs (1/2 oz each) 6 each
Fresh Baked Roll (2 ozw) 1 each	Gravy 2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	BBQ Sauce 1/2 fl oz	Tartar Sauce 1/2 fl oz	Cheese Sauce 1 fl oz	Gravy 2 fl oz
Ranch Pinto Beans 3/4 cup	Mashed Potatoes 1 cup	Garden Salad 1/2 cup	Buttermilk Biscuit 1/54 cut	Sweet Cornbread 1/54 cut	Shredded Lettuce 1/2 cup	Mashed Potatoes 1 cup
Green Beans 1/2 cup	Irish Blend Vegetables 1/2 cup	Italian Dressing 1/2 fl oz	Baked Beans 3/4 cup	Cottage Fries 3/4 cup	Flour Tortilla 10" 1 each	Garden Salad 1/2 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Buttermilk Biscuit 1/54 cut	Garlic Herb Biscuit with Melted Margarine 1/54 cut	Green Beans 1/2 cup	Creamy Coleslaw 1/2 cup	Rice 1 cup	French Dressing LF 1/2 fl oz
Fruit Drink w/ Vitamin C 1 packet	Whipped Margarine 1/3 ozw	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Powdered Sugar Dusted Lemon Cake 1/54 cut	Buttermilk Biscuit 1/54 cut
	Streusel Topped Blueberry Oat Square 1/54 cut	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Whipped Margarine 1/3 ozw
	Fruit Drink w/ Vitamin C 1 packet					Fruit (1@ or 1/2 cup equivalent) 1 portion
						Fruit Drink w/ Vitamin C 1 packet
Dinner						
Crispy Chicken Patty (4 ozw each) 1 patty	Tex-Mex Taco Filling LS (3 oz)- 4 ozw	Charbroiled Patty (3 ozw) 1 patty	Smoked T. Sausage (3 oz each) 1 each	Savory Stroganoff (3 oz)- 8 ozw	Baked Meatloaf (3 ozw each) 1 patty	Enchilada Casserole (3 oz)- 10 ozw
Cream Gravy 2 fl oz	Rice 1 cup	Mustard 1/3 fl oz	Mustard 1/3 fl oz	Rolini 1 cup	Ketchup 1/3 fl oz	Spanish Rice 1 cup
Rotini 1 cup	Corn 1/2 cup	Fresh Baked Roll (2 ozw) 1 each	Fresh Baked Roll (2 ozw) 1 each	Corn & Carrots 1/2 cup	Pasta Salad 1 cup	Shredded Lettuce 1/2 cup
Garden Salad 1/2 cup	Garden Salad 1/2 cup	Lyonnise Potatoes 1 cup	Macaroni & Cheese 1 cup	Buttermilk Biscuit 1/54 cut	Coleslaw Vinaigrette 1/54 cut	Corn 1/2 cup
French Dressing LF 1/2 fl oz	Italian Dressing 1/2 fl oz	Coleslaw Vinaigrette 1/2 cup	Kettle Blend Mixed Vegetables 1/2 cup	Whipped Margarine 1/3 ozw	Sweet Cornbread 1/54 cut	Corn Tortilla 6" 2 each
Garlic Herb Biscuit with Melted Margarine 1/54 cut	Sweet Cornbread 1/54 cut	Fresh Baked Sugar Cookie (2 ozw) 1 each	Vanilla Frosted White Cake 1/54 cut	Oatmeal Cookie (2 ozw) 1 each	Whipped Margarine 1/3 ozw	Vanilla Frosted Yellow Cake 1/54 cut
Fresh Baked Sugar Cookie (2 ozw) 1 each	Whipped Margarine 1/3 ozw	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fudge Brownie 1/54 cut	Fruit Drink w/ Vitamin C 1 packet
Fruit Drink w/ Vitamin C 1 packet	Powdered Sugar Dusted Lemon Square 1/54 cut				Fruit Drink w/ Vitamin C 1 packet	
	Fruit Drink w/ Vitamin C 1 packet					

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.

- This item contains 125mg calcium.

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.

FORT BEND COUNTY JAIL TEXAS



Weekly Average 2800 Calories Per Day

Week 3 Monday	Week 3 Tuesday	Week 3 Wednesday	Week 3 Thursday	Week 3 Friday	Week 3 Saturday	Week 3 Sunday
Breakfast						
Creamy Sweetened Cinnamon Whole Grain Oatmeal * 1 cup	Corn Grits 1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal * 1 cup	Creamy Sweetened Farina * 1 cup	Creamy Sweetened Whole Grain Oatmeal * 1 cup	Toasted Oats Cereal 1 cup	Bran Flakes Cereal 1 cup
T. Ham 1 ozw	Creamy Country Gravy (1 oz)- 6 ozw	Scrambled Egg w/ Cheese 3 ozw	Breakfast Sausage (1 ozw each) 1 patty	Chorizo Hash (2 oz)- 10 ozw	Breakfast Sausage (1 ozw each) 1 patty	Creamy Country Gravy (1 oz)- 6 ozw
Pancakes (2 oz each) 2 each	Buttermilk Biscuit 1/54 cut	Hash Brown Potatoes 3/4 cup	Cajun Potatoes 3/4 cup	Refried Pinto Beans 1/2 cup	Pancakes (2 oz each) 2 each	Buttermilk Biscuit 1/54 cut
Syrup 3 fl oz	Lyonnais Potatoes 3/4 cup	Corn Tortilla 6" 2 each	Streusel Coffeecake 1/54 cut	Sweet Combread 1/54 cut	Syrup 3 fl oz	Cottage Fries 3/4 cup
Cottage Fries 3/4 cup	Apple Jelly 1 tablespoon	Taco Sauce 1 packet	Whipped Margarine 1/3 ozw	Whipped Margarine 1/3 ozw	O'Brien Potatoes 3/4 cup	Apple Jelly 1 tablespoon
Whipped Margarine 1/3 ozw	2% Milk (Half Pint) 1 each	Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Whipped Margarine 1/3 ozw	2% Milk (Half Pint) 1 each
Lemon Fruit Drink w/ B12, C, D, E & Calcium 1 packet					2% Milk (Half Pint) 1 each	
Lunch						
Country Patty (4 ozw each) 1 patty	Tex-Mex Taco Filling LS (3 oz)- 4 ozw	Sloppy Joe LS (3 oz)- 4 ozw	Hearty Spanish Rice (3 oz)- 10 ozw	Charbroiled Patty (3 ozw) 1 patty	Rotini & Italian Sauce (3 oz/ 1/4 c veg)- 10 ozw	Crispy Chicken Patty (4 ozw each) 1 patty
Mayo-Type Dressing 1/3 fl oz	Pinto Beans 1/2 cup	Fresh Baked Roll (2 ozw) 1 each	Pinto Beans 1/2 cup	Mustard 1/3 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Parsley Rotini 3/4 cup
Buttermilk Biscuit 1/54 cut	Spanish Rice 3/4 cup	Baked Beans 3/4 cup	Green Beans 1/2 cup	Fresh Baked Roll (2 ozw) 1 each	Garden Salad 1/2 cup	Irish Blend Vegetables 1/2 cup
AuGratin Potatoes 3/4 cup	Shredded Lettuce 1/2 cup	Carrots 1/2 cup	Garden Salad 1/2 cup	Rice 3/4 cup	Italian Dressing 1/2 fl oz	Sweet Combread 1/54 cut
Cheesy Green Beans 1/2 cup	Taco Sauce 1 packet	Creamy Coleslaw 1/2 cup	Italian Dressing 1/2 fl oz	Peas & Carrots 1/2 cup	Garlic Herb Biscuit with Melted Margarine 1/54 cut	Whipped Margarine 1/3 ozw
Garden Salad 1/2 fl oz	Corn Tortilla 6" 2 each	Fruit (1@ or 1/2 cup equivalent) 1 portion	Sweet Combread 1/54 cut	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fresh Baked Sugar Cookie (2 ozw) 1 each	Fruit (1@ or 1/2 cup equivalent) 1 portion
Ranch Salad Dressing 1/2 fl oz	Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit Drink w/ Vitamin C 1 packet	Whipped Margarine 1/3 ozw	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
Vanilla Frosted Yellow Cake 1/54 cut	Fruit Drink w/ Vitamin C 1 packet		Fruit (1@ or 1/2 cup equivalent) 1 portion			
Fruit Drink w/ Vitamin C 1 packet			Fruit Drink w/ Vitamin C 1 packet			
Dinner						
Chili con Carne w/ Beans (3 oz/ 1/2 c beans)- 10 ozw	Roast Turkey 3 ozw	Cheesy Broccoli Noodle Casserole (3 oz)- 3 ozw	10 ozw	Glazed BBQ Patty (3 ozw each) 1 patty	Oven Fried Breaded Fish Patty (4 ozw) 1 patty	Pizza Burger (3 MMA)- 4 ozw
Rice 2 cup	Gravy 2 fl oz	Garden Salad 1/2 cup	BBQ Sauce 1/2 fl oz	Tartar Sauce 1/2 fl oz	Buttermilk Biscuit 3/4 cup	Mustard 1/3 fl oz
Corn 1/2 cup	Rotini 1 cup	Italian Dressing 1/2 fl oz	Buttermilk Biscuit 1/54 cut	Pinto Beans 3/4 cup	Rotini w/ Tomato Sauce 1 cup	Fresh Baked Roll (2 ozw) 1 each
Sweet Combread 1/54 cut	Green Beans 1/2 cup	Sweet Combread 1/54 cut	Pasta Salad 3/4 cup	Garden Salad 1/2 cup	Carrots 1/2 cup	Rice O'Brien 3/4 cup
Whipped Margarine 1/3 ozw	Fresh Baked Roll (2 ozw) 1 each	Whipped Margarine 1/3 ozw	Coleslaw Vinaigrette 1/2 cup	French Dressing LF 1/2 cup	Creamy Coleslaw 1/2 cup	Green Beans 1/2 cup
Fresh Baked Sugar Cookie (2 ozw) 1 each	Whipped Margarine 1/3 ozw	Chocolate Frosted Fudge Brownie 1/54 cut	Vanilla Frosted Lemon Cake 1/54 cut	Sweet Combread 1/54 cut	Spiced Apple Square 1/54 cut	Garden Salad 1/2 cup
Fruit Drink w/ Vitamin C 1 packet	Powdered Sugar Dusted Lemon Square 1/54 cut	Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Whipped Margarine 1/3 ozw	Fruit Drink w/ Vitamin C 1 packet	Ranch Salad Dressing 1/2 fl oz
	Fruit Drink w/ Vitamin C 1 packet			Vanilla Frosted Yellow Cake 1/54 cut		Oatmeal Cookie (2 ozw) 1 each
				Fruit Drink w/ Vitamin C 1 packet		Fruit Drink w/ Vitamin C 1 packet

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.

- This item contains 125mg calcium.

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.

FORT BEND COUNTY JAIL TEXAS

Weekly Average 2800 Calories Per Day



Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
Breakfast													
Creamy Sweetened Farina *	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Corn Grits	1 cup	Creamy Sweetened Cinnamon Whole Grain Oatmeal *	1 cup	Creamy 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 each)	1 patty	Scrambled Egg w/ Cheese	3 ozw	Creamy Country Gravy (1 oz)-	6 ozw	Breakfast Sausage (1 ozw each)	1 patty
Cajun Potatoes	3/4 cup	Pancakes (2 oz each)	2 each	Buttermilk Biscuit	1/54 cut	Pancakes (2 oz each)	2 each	Refried Pinto Beans	1/2 cup	Cottage Fries	3/4 cup	Cajun Potatoes	3/4 cup
Sweet Cornbread	1/54 cut	Syrup	3 fl oz	Cottage Fries	3/4 cup	Syrup	3 fl oz	Corn Tortilla 6"	2 each	Buttermilk Biscuit	1/54 cut	Streusel Coffecake	1/54 cut
Whipped Margarine	1/3 ozw	Lyonnaise Potatoes	3/4 cup	Apple Jelly	1 tablespoon	Hash Brown Potatoes	3/4 cup	Taco Sauce	1 packet	Apple Jelly	1 tablespoon	Whipped Margarine	1/3 ozw
Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1/3 ozw	2% Milk (Half Pint)	1 each	Whipped Margarine	1/3 ozw	Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
		Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Lemon Fruit Drink w/ B12, C, D, E & Calcium	1 packet						
Lunch													
T. Hot Dogs (1.6 oz each)	2 each	Charbroiled Patty (3 ozw)	1 patty	Stloppy Joe LS (3 oz)-	4 ozw	Glazed BBQ Patty (3 ozw each)	1 patty	Oven Fried Breaded Fish Patty (4 ozw)	1 patty	Chili con Carne w/ Beans (3 oz/ 1/2 c beans)-	10 ozw	Savory Stroganoff (3 oz)-	8 ozw
Mustard	1/2 fl oz	Mustard	1/3 fl oz	Fresh Baked Roll (2 ozw)	1 each	BBQ Sauce	1/2 fl oz	Tartar Sauce	1/2 fl oz	Rice	3/4 cup	Rotini	3/4 cup
Fresh Baked Roll (2 ozw)	1 each	Fresh Baked Roll (2 ozw)	1 each	Cajun Potatoes	3/4 cup	Buttermilk Biscuit	1/54 cut	Scalloped Potatoes	3/4 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup
Pinto Beans	3/4 cup	Pinto Beans	3/4 cup	Carrots	1/2 cup	Macaroni & Cheese	3/4 cup	Garden Salad	1/2 cup	Italian Dressing	1/2 fl oz	Ranch Salad Dressing	1/2 fl oz
Irish Blend Vegetables	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Creamy Coleslaw	1/2 cup	French Dressing LF	1/2 fl oz	Sweet Cornbread	1/54 cut	Green Beans	1/2 cup
Garden Salad	1/2 cup	Vanilla Frosted Fudge Brownie	1/54 cut	Fruit Drink w/ Vitamin C	1 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion	Buttermilk Biscuit	1/54 cut	Whipped Margarine	1/3 ozw	Buttermilk Biscuit	1/54 cut
French Dressing LF	1/2 fl oz	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Whipped Margarine	1/3 ozw
Fruit (1@ or 1/2 cup equivalent)	1 portion							Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Vanilla Frosted Lemon Cake	1/54 cut
Fruit Drink w/ Vitamin C	1 packet											Fruit Drink w/ Vitamin C	1 packet
Dinner													
Southwest Burrito Filling (3 oz)-	10 ozw	Rotini & Italian Sauce (3 oz/ 1/4 c veg)-	10 ozw	Baked Meatloaf (3 ozw each)	1 patty	Tex-Mex Taco Filling LS (3 oz)-	4 ozw	Smoked T. Sausage (3 oz each)	1 each	Crispy Chicken Patty (4 ozw each)	1 patty	Enchilada Casserole (3 oz)-	10 ozw
Cheese Sauce	1 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	Gravy	2 fl oz	Rice	1 cup	Mustard	1/3 fl oz	Green Beans	1/2 cup	Spanish Rice	3/4 cup
Shredded Lettuce	1/2 cup	Garden Salad	1/2 cup	Parsley Potatoes	1 cup	Shredded Lettuce	1/2 cup	Fresh Baked Roll (2 ozw)	1 each	Coleslaw Vinaigrette	1/2 cup	Shredded Lettuce	1/2 cup
Flour Tortilla 10"	1 each	Italian Dressing	1/2 fl oz	Rice	1 cup	Corn	1/2 cup	Baked Beans	3/4 cup	Buttermilk Biscuit	1/54 cut	Corn	1/2 cup
Rice	1 cup	Garlic Herb Biscuit with Melted Margarine	1/54 cut	Irish Blend Vegetables	1/2 cup	Taco Sauce	1 packet	Garden Salad	1/2 cup	Whipped Margarine	1/3 ozw	Sweet Cornbread	1/54 cut
Streusel Topped Blueberry Oat Square	1/54 cut	Glazed Lemon Cake	1/54 cut	Sweet Cornbread	1/54 cut	Corn Tortilla 6"	2 each	Ranch Salad Dressing	1/2 fl oz	Vanilla Frosted White Cake	1/54 cut	Whipped Margarine	1/3 ozw
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Whipped Margarine	1/3 ozw	Vanilla Frosted Yellow Cake	1/54 cut	Oatmeal Cookie (2 ozw)	1 each	Fruit Drink w/ Vitamin C	1 packet	Fresh Baked Sugar Cookie (2 ozw)	1 each
				Fresh Baked Sugar Cookie (2 ozw)	1 each	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet
				Fruit Drink w/ Vitamin C	1 packet								

All entire 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.

- This item contains 125mg calcium.

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.



WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; 2800 cal; (Rebid 5.2025) ci

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2799	121	38.9	39.2	233.5	3000	359.8	51.4	23.6	80	11.4	1592.2	17.9	939.4*	214.8*	2.4*	2.4*	2.3*	1770.7*
Tue	2840	87.3	27.7	26.7	185.3	4826	443.7	62.5	39.1	77.4	10.9	1475.1	23.1	1289.1*	255.8*	2.7*	2.3*	2.8*	1746.9*
Wed	2870	117.6	36.9	38	244.5	4491	378	52.7	31.3	78.7	11	1358.6	22.2	1075.1*	270.8*	4.8*	3.5*	3.3*	1436.4*
Thu	2738	105	34.5	33.1	147.7	2884	381.8	55.8	35.4	77.5	11.3	1380.3	22.3	1394.8*	248.5*	2.3*	1.4*	3*	1557.6*
Fri	2790	100.7	32.5	32.6	290.1	3375	403.4	57.8	22.3	67.9	9.7	1507.7	17.4	1705.4*	314.7*	2.2*	1.5*	2.8*	1324*
Sat	2722	105.1	34.7	28.4	337.4	4126	377.1	55.4	38.9	79.5	11.7	1269.8	32.3	948.2*	238.4*	2.4*	1.8*	1.5*	1260.1*
Sun	3042	132	39	39.6	244.6	3549	388.4	51.1	29.5	90	11.8	1695.6	30.3	1106.8*	227.1*	2.9*	2.8*	3.9*	2043.4*
Wkly Avg	2829	109.8	34.9	33.9	240.5	3750	390.3	55.2	31.5	78.7	11.1	1468.5	23.7	1208.4*	252.9*	2.8*	2.2*	2.8*	1591.3*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	2.4	1250.0
% of Std						107.1	300.2		125.8	151.4		113.0	131.4	134.3	337.1	234.7	171.1	117.0	127.3

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; 2800 cal; (Rebid 5.2025) ci

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 2

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2967	98	29.7	27.3	131.8	3463	450.2	60.7	31.5	78.5	10.6	1457.9	21.2	768.2*	251.3*	2.5*	1.8*	2.7*	1678.3*
Tue	2784	120.2	38.8	41.1	330.2	3489	362.8	52.1	21.3	70.3	10.1	1667.2	21	1427.4*	260.8*	2.4*	1.6*	2.8*	1913.9*
Wed	2863	103.7	32.6	31.5	197.7	3411	424.7	59.3	25.3	62.3	8.7	987.4	20.1	1184.3*	329*	3*	1.7*	3.1*	1173.2*
Thu	2679	88.5	29.7	28.2	184.8*	4051	396.7	59.2	30.1	83	12.4	2117.9	19.6	1348.9*	190.5*	3*	2.8*	2.2*	2154.2*
Fri	2647	111	37.8	33.7	324.2	3220	344.8	52.1	33.3	76.2	11.5	973.3	19.7	1205.5*	278.4*	2*	1.3*	2.9*	1260*
Sat	3059	123.6	36.4	36.8	224.1	3750	413.9	54.1	33.6	86.1	11.3	1808.1	38	1084.1*	235.2*	2.8*	2.4*	2.1*	1698.2*
Sun	2620	107	36.8	36.1	232.6	3061	348	53.1	27.6	71	10.8	1294.4	24.4	1036.8*	229.6*	4.4*	3.7*	3.5*	1569.9*
Wkly Avg	2803	107.4	34.5	33.5	232.2*	3492	391.6	55.9	29	75.3	10.8	1472.3	23.4	1150.7*	253.5*	2.9*	2.2*	2.8*	1635.4*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	2.4	1250.0
% of Std						99.8	301.2		115.9	144.9		113.3	130.2	127.9	338.0	240.2	168.3	114.7	130.8

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; 2800 cal; (Rebid 5.2025) ci

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	3248	115.8	32.1	36.8	163.3	5032	486.3	59.9	28.7	75.4	9.3	1549.6	21.7	794.1*	247.6*	2.6*	1.8*	3.2*	1962.4*
Tue	2627	106.4	36.4	37.1	188.7	2896	346.7	52.8	26.4	80.1	12.2	1366.5	18.9	1050.9*	193.2*	2.7*	2.2*	2.1*	1584.1*
Wed	2419	91.9	34.2	25.2	380.8*	2611	333.6	55.1	31.5	80	13.2	1360.5	22.8	1185.6*	289.1*	2.2*	1.6*	3*	1370.4*
Thu	2685	106.9	35.8	31.7	183.8	3197	364	54.2	28.3	68.6	10.2	1508.4	21.1	822.6*	293.9*	2.6*	2.1*	2.8*	1621.4*
Fri	2899	116.5	36.2	36.5	182.4	4188	384.7	53.1	46.3	88.8	12.3	1447.9	24.9	1295.7*	256.1*	2.4*	1.4*	3.4*	1610.6*
Sat	3135	114.4	32.9	35.7	384.7	3877	445.1	56.8	26.4	86.3	11	1382.4	31.6	2188.3*	221.5*	3.1*	2.8*	3.7*	1702.5*
Sun	2695	109.6	36.6	32.9	135.8	3399	362.9	53.9	30.5	75.5	11.2	1437	29.6	1317.8*	213.7*	2.5*	2.2*	1.9*	1453.3*
Wkly Avg	2815	108.8	34.8	33.7	231.3*	3600	389	55.3	31.1	79.2	11.3	1436	24.4	1236.4*	245*	2.6*	2*	2.9*	1615*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	2.4	1250.0
% of Std						102.9	299.3		124.6	152.4		110.5	135.3	137.4	326.7	215.9	153.9	119.2	129.2

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; 2800 cal; (Rebid 5.2025) ci

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2735	99.8	32.8	33	369.9	3788	372.3	54.4	38.5	90.3	13.2	1454.4	24.9	1008.5*	271.5*	2.2*	1.6*	2.9*	1458.7*
Tue	3085	108.8	31.7	33.4	194	3990	461.4	59.8	34	76	9.9	1534.2	26.6	1248.4*	258.1*	2.8*	1.9*	3.4*	1702.3*
Wed	2983	127.1	38.3	44.3	223.8	2943	391.4	52.5	25.2	75.4	10.1	1468.4	17.5	2049.2*	256.8*	3.1*	2.2*	2.1*	1562.3*
Thu	2800	92.2	29.6	26.5	191.8	3399	433.2	61.9	22.6	64.6	9.2	1444.1	19.6	558.7*	275.7*	2.5*	2*	2.8*	1540.6*
Fri	2244	68.7	27.6	17.1	292.6*	3227	335.1	59.7	38.7	79.4	14.2	1466.1	19.9	505.7*	242.7*	1.9*	1.1*	3*	1486.1*
Sat	2820	118.8	37.9	36.1	162.3	4037	371.6	52.7	35.5	81.7	11.6	1606.5	32.2	1172.8*	245.7*	2.4*	2.3*	2*	1806.2*
Sun	3043	138.1	40.8	45.4	225.8	3276	378.2	49.7	24	78.6	10.3	1183.3	28.6	1183.8*	175.4*	2.8*	2.6*	3.6*	1666.8*
Wkly Avg	2816	107.6	34.4	33.7	237.2*	3523	391.9	55.7	31.2	78	11.1	1451	24.2	1103.9*	246.6*	2.5*	2*	2.8*	1603.3*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	2.4	1250.0
% of Std						100.7	301.5		124.9	150.0		111.6	134.4	122.7	328.8	212.2	150.3	117.8	128.3

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; 2800 cal; (Rebid 5.2025) ci

Age Group Standard: Male/Female 9-18 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Cycle

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Cycle Avg	2816	108.4	34.7	33.7	235.3*	3591	390.7	55.5	30.7	77.8	11.1	1457	23.9	1174.9*	249.5*	2.7*	2.1*	2.8*	1611.2*
Std						3500	130.0		25.0	52.0		1300.0	18.0	900.0	75.0	1.2	1.3	2.4	1250.0
% of Std						102.6	300.5		122.8	149.7		112.1	132.8	130.5	332.7	225.8	160.9	117.2	128.9

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**FORT BEND, TX
KOSHER MENU**
Weekly Average 2800 Calories Per Day



Week: 1

Meal Name: Breakfast

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Corn Grits	2 cup	Oatmeal	2 cup	Farina	2 cup	Oatmeal	2 cup
Kosher Peanut Butter	2 ozw	Kosher Hard Cooked Egg	2 each	Kosher Peanut Butter	2 ozw	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each

Meal Name: Lunch

Chunky Beef Stew	3/4 cup	Sloppy Joe	3/4 cup	Turkey A La King	3/4 cup	Rinsed Tuna	2 ozw	Creamy Chicken Dinner	3/4 cup	Turkey Tetrazzini	3/4 cup	Kosher Peanut Butter	2 ozw
Kosher Rice	1 1/2 cup	Kosher Bread or Roll	2 each	Kosher Rice	1 1/2 cup	Relish	1 packet	Kosher Rice	1 1/2 cup	Kosher Rotini	1 1/2 cup	Grape Jelly	2 packet
Kosher Coleslaw Vinaigrette	1/2 cup	Kosher Pinto Beans	1 1/2 cup	Garden Salad	1 cup	Mayo Dressing	1 packet	Kosher Coleslaw Vinaigrette	1/2 cup	Garden Salad	1 cup	Kosher Bread or Roll	2 each
Kosher Bread or Roll	2 each	Garden Salad	1 cup	Scratch Italian Salad Dressing	1 fl oz	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Scratch Italian Salad Dressing	1 fl oz	Kosher Pinto Beans	1 1/2 cup
Margarine, pc	2 each	Scratch Italian Salad Dressing	1 fl oz	Kosher Bread or Roll	2 each	Kosher Pinto Beans	1 1/2 cup	Margarine, pc	2 each	Kosher Bread or Roll	2 each	Garden Salad	1 cup
Fruit (1@ or 1/2 cup equivalent)	1 portion	Fruit (1@ or 1/2 cup equivalent)	1 portion	Margarine, pc	2 each	Kosher Coleslaw Vinaigrette	1/2 cup	Fruit (1@ or 1/2 cup equivalent)	1 portion	Margarine, pc	2 each	Scratch Italian Salad Dressing	1 fl oz
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion	Vanilla Sandwich Cookies	5 each	Fruit Drink w/ Vitamin C	1 packet	Fruit (1@ or 1/2 cup equivalent)	1 portion	Vanilla Sandwich Cookies	5 each
				Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meal Name: Dinner

Italian Meat Sauce	3/4 cup	Creamy Chicken Dinner	3/4 cup	Italian Chicken	3/4 cup	Beef Stroganoff	3/4 cup	Taco Meat	3/4 cup	Sweet & Sour Chicken	3/4 cup	Pulled BBQ Chicken	3/4 cup
Kosher Rotini	1 1/2 cup	Kosher Rice	1 1/2 cup	Kosher Rotini	1 1/2 cup	Kosher Rotini	1 1/2 cup	Kosher Pinto Beans	1 1/2 cup	Kosher Bread or Roll	2 each	Kosher Rice	1 1/2 cup
Kosher Green Beans	1/2 cup	Kosher Coleslaw Vinaigrette	1/2 cup	Kosher Carrots	1/2 cup	Kosher Mixed Vegetables	1/2 cup	Shredded Lettuce	1/2 cup	Kosher Rotini	1 1/2 cup	Kosher Carrots	1/2 cup
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Flour Tortilla (6")	2 each	Kosher Green Beans	1 1/2 cup	Kosher Bread or Roll	2 each
Margarine, pc	2 each	Margarine, pc	2 each	Margarine, pc	2 each	Margarine, pc	2 each	Vanilla Sandwich Cookies	5 each	Margarine, pc	2 each	Margarine, pc	2 each
Vanilla Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Vanilla Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Vanilla Sandwich Cookies	5 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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**FORT BEND, TX
KOSHER MENU**
Weekly Average 2800 Calories Per Day



Week: 2

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY
Meal Name: Breakfast

Oatmeal 2 cup	Oatmeal 2 cup	Corn Grits 2 cup	Oatmeal 2 cup	Farina 2 cup	Kosher Bran Flake Cereal 2 cup	Kosher Toasted Oats 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each
Grape Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each

Meal Name: Lunch

Chicken Stew 3/4 cup	Peppersteak 3/4 cup	Turkey A La King 3/4 cup	Rinsed Tuna 2 ozw	Jambalaya 3/4 cup	Beef Picadillo 3/4 cup	Kosher Peanut Butter 2 ozw
Kosher Rice 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup	Relish 1 packet	Kosher Rice 1 1/2 cup	Kosher Rice 1 1/2 cup	Grape Jelly 2 packet
Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Garden Salad 1 cup	Mayo Dressing 1 packet	Kosher Coleslaw Vinaigrette 1/2 cup	Garden Salad 1 cup	Kosher Bread or Roll 2 each
Kosher Bread or Roll 2 each	Garden Salad 1 cup	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Pinto Beans 1 1/2 cup
Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Pinto Beans 1 1/2 cup	Margarine, pc 2 each	Kosher Bread or Roll 2 each	Garden Salad 1 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Garden Salad 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Scratch Italian Salad Dressing 1 fl oz	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Duplex Sandwich Cookies 5 each
		Fruit Drink w/ Vitamin C 1 packet	Duplex Sandwich Cookies 5 each		Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
			Fruit Drink w/ Vitamin C 1 packet			

Meal Name: Dinner

Italian Meat Sauce 3/4 cup	Creamy Chicken Dinner 3/4 cup	Beefaroni 3/4 cup	Beef Stroganoff 3/4 cup	Taco Meat 3/4 cup	Sweet & Sour Chicken 3/4 cup	Chili 3/4 cup
Kosher Rotini 1 1/2 cup	Kosher Rice 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup
Kosher Green Beans 1/2 cup	Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Carrots 1/2 cup	Kosher Mixed Vegetables 1/2 cup	Shredded Lettuce 2 each	Kosher Rotini 1 1/2 cup	Kosher Carrots 1/2 cup
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Flour Tortilla (6") 2 each	Kosher Green Beans 1/2 cup	Kosher Bread or Roll 2 each
Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Duplex Sandwich Cookies 5 each	Margarine, pc 2 each	Margarine, pc 2 each
Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each
Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet		Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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Crawley
Crawley, MPH, RD, LD, #952060

**FORT BEND, TX
KOSHER MENU**
Weekly Average 2800 Calories Per Day



Week: 3

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY
Meal Name: Breakfast

Oatmeal 2 cup	Corn Grits 2 cup	Oatmeal 2 cup	Farina 2 cup	Oatmeal 2 cup	Kosher Toasted Oats 2 cup	Kosher Bran Flake Cereal 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each
Apple Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet	Apple Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet	Apple Jelly 2 packet
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each

Meal Name: Lunch

Chunky Beef Stew 3/4 cup	Sloppy Joe 3/4 cup	Turkey A La King 3/4 cup	Rinsed Tuna 2 ozw	Creamy Chicken Dinner 3/4 cup	Turkey Tetrazzini 3/4 cup	Kosher Peanut Butter 2 ozw
Kosher Rice 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup	Relish 1 packet	Kosher Rice 1 1/2 cup	Kosher Rotini 1 1/2 cup	Grape Jelly 2 packet
Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Garden Salad 1 cup	Mayo Dressing 1 packet	Kosher Coleslaw Vinaigrette 1/2 cup	Garden Salad 1 cup	Kosher Bread or Roll 2 each
Kosher Bread or Roll 2 each	Garden Salad 1 cup	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Pinto Beans 1 1/2 cup
Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Pinto Beans 1 1/2 cup	Margarine, pc 2 each	Kosher Bread or Roll 2 each	Garden Salad 1 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Kosher Coleslaw Vinaigrette 1/2 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Vanilla Sandwich Cookies 5 each	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Vanilla Sandwich Cookies 5 each
		Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet		Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet

Meal Name: Dinner

Italian Meat Sauce 3/4 cup	Creamy Chicken Dinner 3/4 cup	Italian Chicken 3/4 cup	Beef Stroganoff 3/4 cup	Taco Meat 3/4 cup	Sweet & Sour Chicken 3/4 cup	Pulled BBQ Chicken 3/4 cup
Kosher Rotini 1 1/2 cup	Kosher Rice 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup
Kosher Green Beans 1/2 cup	Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Carrots 1/2 cup	Kosher Mixed Vegetables 1/2 cup	Shredded Lettuce 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Carrots 1/2 cup
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Flour Tortilla (6") 2 each	Kosher Green Beans 1 1/2 cup	Kosher Bread or Roll 2 each
Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Vanilla Sandwich Cookies 5 each	Margarine, pc 2 each	Margarine, pc 2 each
Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each
Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet		Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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Crowley
Crowley, MPH, RD, LDN #952060

**FORT BEND, TX
KOSHER MENU**
Weekly Average 2800 Calories Per Day



Week: 4

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

Meal Name: Breakfast

Farina 2 cup	Oatmeal 2 cup	Corn Grits 2 cup	Oatmeal 2 cup	Oatmeal 2 cup	Kosher Bran Flake Cereal 2 cup	Kosher Toasted Oats 2 cup
Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each	Kosher Peanut Butter 2 ozw	Kosher Hard Cooked Egg 2 each
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each
Grape Jelly 2 packet	Apple Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet	Apple Jelly 2 packet	Apple Jelly 2 packet	Grape Jelly 2 packet
2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each

Meal Name: Lunch

Chicken Stew 3/4 cup	Peppersteak 3/4 cup	Turkey A La King 3/4 cup	Rinsed Tuna 2 ozw	Jambalaya 3/4 cup	Beef Picadillo 3/4 cup	Kosher Peanut Butter 2 ozw
Kosher Rice 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup	Relish 1 packet	Kosher Rice 1 1/2 cup	Kosher Rice 1 1/2 cup	Grape Jelly 2 packet
Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Garden Salad 1 cup	Mayo Dressing 1 packet	Kosher Coleslaw Vinaigrette 1/2 cup	Garden Salad 1 cup	Kosher Bread or Roll 2 each
Kosher Bread or Roll 2 each	Garden Salad 1 cup	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Pinto Beans 1 1/2 cup
Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz	Kosher Bread or Roll 2 each	Kosher Pinto Beans 1 1/2 cup	Margarine, pc 2 each	Kosher Bread or Roll 2 each	Garden Salad 1 cup
Fruit (1@ or 1/2 cup equivalent) 1 portion	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Garden Salad 1 cup	Fruit (1@ or 1/2 cup equivalent) 1 portion	Margarine, pc 2 each	Scratch Italian Salad Dressing 1 fl oz
Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Scratch Italian Salad Dressing 1 fl oz	Fruit Drink w/ Vitamin C 1 packet	Fruit (1@ or 1/2 cup equivalent) 1 portion	Duplex Sandwich Cookies 5 each
		Fruit Drink w/ Vitamin C 1 packet	Duplex Sandwich Cookies 5 each		Fruit Drink w/ Vitamin C 1 packet	Fruit Drink w/ Vitamin C 1 packet
			Fruit Drink w/ Vitamin C 1 packet			

Meal Name: Dinner

Italian Meat Sauce 3/4 cup	Creamy Chicken Dinner 3/4 cup	Beefaroni 3/4 cup	Beef Stroganoff 3/4 cup	Taco Meat 3/4 cup	Sweet & Sour Chicken 3/4 cup	Chili 3/4 cup
Kosher Rotini 1 1/2 cup	Kosher Rice 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Rotini 1 1/2 cup	Kosher Pinto Beans 1 1/2 cup	Kosher Bread or Roll 2 each	Kosher Rice 1 1/2 cup
Kosher Green Beans 1/2 cup	Kosher Coleslaw Vinaigrette 1/2 cup	Kosher Carrots 1/2 cup	Kosher Mixed Vegetables 1/2 cup	Shredded Lettuce 2 each	Kosher Rotini 1 1/2 cup	Kosher Carrots 1/2 cup
Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Kosher Bread or Roll 2 each	Flour Tortilla (6") 2 each	Kosher Green Beans 1/2 cup	Kosher Bread or Roll 2 each
Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Margarine, pc 2 each	Duplex Sandwich Cookies 5 each	Margarine, pc 2 each	Margarine, pc 2 each
Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each	Vanilla Sandwich Cookies 5 each	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Vanilla Sandwich Cookies 5 each	Duplex Sandwich Cookies 5 each
Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet		Fruit Drink w/ B12, C, D, E & Calcium 1 packet	Fruit Drink w/ B12, C, D, E & Calcium 1 packet

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Crowley, MPH, RD, LD, #952060



WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; Religious GFI; 2800 cal; (Rebid 5.2025)ci

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2793	97.2	31.3	30.2	19.5	1945	421.7	60.4	24.7	71.8	10.3	1107.2	20.3	1100.8*	207.1*	3.2*	1.8*	3.4*	818.7*
Tue	2693	85.5	28.6	26.6	348.9	2674	396.3	58.9	46.2	91.8	13.6	1267	23.5	1009.2*	234.6*	2.4*	1.8*	4.4*	1183.7*
Wed	2870	103.7	32.5	30.8	19.5	2452	409.2	57	24.4	80.2	11.2	1156.3	20.8	2787.3*	229.8*	2.7*	1.7*	3.4*	800.3*
Thu	3095	115.7	33.6	38.4	40.9	2934	423.8	54.8	46.5	102.5	13.2	1213.6	24.2	1339.7*	165.4*	2.9*	1.9*	4.8*	1501.3*
Fri	2586	68.8	23.9	25.4	348.9	3014	400.2	61.9	42.1	92.3	14.3	1272.2	23.1	824.9*	200.4*	2.2*	1.7*	4.4*	984.2*
Sat	3005	110	32.9	30.7	19.5	3383	438.3	58.3	43.5	91.5	12.2	1164.8	47.4	1237.9*	245.7*	3.3*	2.5*	3.4*	907.1*
Sun	3144	109.1	31.2	34.1	348.9	2692	441.1	56.1	46.1	103.4	13.2	1480.1	41.5	1819.8*	170.1*	3.1*	2.6*	7.4*	1224.6*
Wkly Avg	2883	98.6	30.8	30.9	163.7	2728	418.6	58.1	39.1	90.5	12.6	1237.3	28.7	1445.7*	207.6*	2.8*	2*	4.5*	1060*
Std						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
% of Std						77.9	322.0		156.3	161.6		123.7	159.4	160.6	230.7	236.1	154.6	185.5	151.4

* Some values for this nutrient are unavailable; the number listed is incomplete.

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; Religious GFI; 2800 cal; (Rebid 5.2025)ci

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 2

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2800	99	31.8	30.8	19.5	3102	412.4	58.9	29.9	77.1	11	1097.9	21.3	1115.6*	214.8*	2.7*	1.7*	3.4*	994.9*
Tue	2680	84.7	28.5	26.5	348.9	2896	397	59.2	44.8	88.5	13.2	1248	22.9	1993.8*	295.4*	2.4*	1.8*	4.4*	1187.2*
Wed	2879	103.6	32.4	30.8	19.5	2377	416	57.8	28.5	80.7	11.2	1144.1	21	2980.2*	217.4*	3.2*	1.8*	3.4*	811.1*
Thu	3133	123.4	35.4	39.2	40.9	2929	415	53	45.1	101.9	13	1191.7	24.1	1410*	135.8*	2.9*	1.9*	4.8*	1492.1*
Fri	2590	68.1	23.6	25	348.9	3272	402	62.1	43.5	95.8	14.8	1292.5	24.1	874.6*	205.6*	2.2*	1.7*	4.4*	980.7*
Sat	2852	97.9	30.9	27.5	19.5	2908	433.4	60.8	42.8	85.4	12	1186.8	47.5	1372*	254.7*	3*	2.2*	3.4*	742.8*
Sun	3022	111.1	33.1	34.2	348.9	2755	418.8	55.4	45.2	98.3	13	1398.5	39.9	1830.9*	166.8*	3.1*	2.6*	7.4*	1217.6*
Wkly Avg	2851	98.2	31	30.6	163.7	2891	413.5	58	40	89.7	12.6	1222.8	28.7	1653.9*	212.9*	2.8*	1.9*	4.5*	1060.9*
Std						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
% of Std						82.6	318.1		159.9	160.2		122.3	159.3	183.8	236.6	231.6	149.8	185.6	151.6

* Some values for this nutrient are unavailable; the number listed is incomplete.

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; Religious GFI; 2800 cal; (Rebid 5.2025)ci

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2798	100.1	32.2	30.7	19.5	1949	414.8	59.3	28	75.1	10.7	1136.2	21	1100.8*	207.1*	2.7*	1.7*	3.4*	998.4*
Tue	2695	82.6	27.6	26.1	348.9	2671	404.5	60	42.9	88.4	13.1	1238	22.7	1009.2*	234.6*	2.9*	1.9*	4.4*	1004*
Wed	2863	107.7	33.9	31.6	19.5	2454	402	56.2	29.4	81.8	11.4	1179.9	21.5	2793.3*	229.8*	2.7*	1.6*	3.4*	994.3*
Thu	3101	111.6	32.4	37.6	40.9	2932	430.9	55.6	41.5	100.9	13	1190	23.5	1333.7*	165.4*	2.9*	2*	4.8*	1307.3*
Fri	2587	72.9	25.3	26.2	348.9	3017	394.4	61	47.1	94	14.5	1295.7	23.8	830.9*	200.4*	2.2*	1.6*	4.4*	1178.2*
Sat	2953	110.7	33.8	30.7	19.5	3039	411.8	55.8	30.5	88.1	11.9	1322.1	36.4	1168.2*	238.8*	3.5*	2.7*	6.4*	986.2*
Sun	3196	108.4	30.5	34.1	348.9	3036	467.6	58.5	59.1	106.7	13.4	1322.8	52.4	1889.6*	177*	2.9*	2.5*	4.4*	1145.6*
Wkly Avg	2885	99.1	30.9	31	163.7	2728	418	58	39.8	90.7	12.6	1240.7	28.8	1446.5*	207.6*	2.8*	2*	4.5*	1087.7*
Std						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
% of Std						77.9	321.6		159.1	162.0		124.1	159.9	160.7	230.7	235.8	153.7	185.5	155.4

* Some values for this nutrient are unavailable; the number listed is incomplete.

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; Religious GFI; 2800 cal; (Rebid 5.2025)ci

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Week: 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Mon	2799	95	30.5	30	19.5	3100	418.1	59.8	25	75.5	10.8	1074.4	20.6	1109.5*	214.8*	2.7*	1.7*	3.4*	800.8*
Tue	2680	84.7	28.5	26.5	348.9	2896	397	59.2	44.8	88.5	13.2	1248	22.9	1993.8*	295.4*	2.4*	1.8*	4.4*	1187.2*
Wed	2887	103.6	32.3	30.8	19.5	2377	417.4	57.8	28.5	80.7	11.2	1144.1	21	2980.2*	217.4*	3.2*	1.8*	3.4*	811.1*
Thu	3125	123.4	35.5	39.2	40.9	2929	413.6	52.9	45.1	101.9	13	1191.7	24.1	1410*	135.8*	2.9*	1.9*	4.8*	1492.1*
Fri	2600	72.1	25	25.8	348.9	3275	397.6	61.2	48.5	97.4	15	1316	24.8	880.6*	205.6*	2.2*	1.6*	4.4*	1174.7*
Sat	2852	97.9	30.9	27.5	19.5	2908	433.4	60.8	42.8	85.4	12	1186.8	47.5	1372*	254.7*	3*	2.2*	3.4*	742.8*
Sun	3022	111.1	33.1	34.2	348.9	2755	418.8	55.4	45.2	98.3	13	1398.5	39.9	1830.9*	166.8*	3.1*	2.6*	7.4*	1217.6*
Wkly Avg	2852	98.2	31	30.6	163.7	2891	413.7	58	40	89.7	12.6	1222.8	28.7	1653.9*	212.9*	2.8*	1.9*	4.5*	1060.9*
Std						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
% of Std						82.6	318.2		159.9	160.2		122.3	159.3	183.8	236.6	231.6	149.8	185.6	151.6

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WEEKLY NUTRITIONAL ANALYSIS

Menu Name: Fort Bend, TX; Religious GFI; 2800 cal; (Rebid 5.2025)ci

Age Group Standard: Male/Female 19-50 Years-ACS

Period(s): Breakfast, Dinner, Lunch

Cycle

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
Cycle Avg	2868	98.5	30.9	30.8	163.7	2810	416	58	39.7	90.1	12.6	1230.9	28.7	1550*	210.2*	2.8*	2*	4.5*	1067.4*
Std						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
% of Std						80.3	320.0		158.8	161.0		123.1	159.5	172.2	233.6	233.8	152.0	185.5	152.5

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SAMPLE SACK LUNCH MENU



Meat/Cheese	3 oz
Bread	4 slices
Mustard	2 each
Fresh Fruit	1 each
Cookies	2 each
Fruit Drink	1 serving

CELEBRATION MENUS

CELEBRATION MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

All corrections facilities are unique, so we recognize the importance of customizing menus to meet the needs of each. Our registered dietitians have developed a celebration menu and diet program customized to Fort Bend County that meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines are detailed in your specifications. This program has been corrections-tested.

We also take into account inmate preferences, survey observations and your comments, and what items are best suited to your kitchen storage areas, equipment, and service areas. We ensure that the quantity of food for each celebration meal is consistent.



Appearance counts.

We make sure meals are arranged appealingly on your service trays with variety in the type of items, colors, and texture.

ADAPTABILITY TO SEASONAL TRADITIONAL MEAL PLANS

We also recognize that menu and meal acceptability are key in menu development, especially during stressful times for the inmates when emotions run high. We have included 2 celebration or “spirit-lifter” meals for your review.

SAMPLE CELEBRATION MENUS



THANKSGIVING

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



CHRISTMAS

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



4

FINANCIAL STATEMENTS

Submit a copy of respondent'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.

Aramark agrees and will comply. Please see our separately sealed envelope labeled **"2024 10k Report"**

5

PRICE

PRICING

	Inmate Population	Proposed Pricing
Meals		
Inmate Meals	100-149	\$7.906
Inmate Meals	150-199	\$5.647
Inmate Meals	200-249	\$4.519
Inmate Meals	250-299	\$3.841
Inmate Meals	300-349	\$3.389
Inmate Meals	350-399	\$3.067
Inmate Meals	400-449	\$2.825
Inmate Meals	450-499	\$2.636
Inmate Meals	500-549	\$2.925
Inmate Meals	550-599	\$2.363
Inmate Meals	600-649	\$2.261
Inmate Meals	650-699	\$2.174
Inmate Meals	700-749	\$2.099
Inmate Meals	750-799	\$2.075
Inmate Meals	800-849	\$2.055
Inmate Meals	850-899	\$2.036
Inmate Meals	900-949	\$2.006
Inmate Meals	950-999	\$1.973
Inmate Meals	100-1049	\$1.936
Inmate Meals	1050-1099	\$1.925
Inmate Meals	1100-1149	\$1.900
Inmate Meals	1150-1199	\$1.875
Inmate Meals	1200-1249	\$1.854
Inmate Meals	1250-1299	\$1.835
Inmate Meals	1300-1349	\$1.807
Trustee Meals		\$3.968
Staff Meals		\$4.049
Walk In Staff Meals		\$4.049
A la carte items by SO Staff		Cost +10%
Catering, Coffee, Drink Stations, Supervisor Meals - We will continue to provide these at no cost.		
We are committed to investing \$175,000 into the Officer Dining Room.		
We will pay 46% commissions on all iCare Fresh & Fresh Favorites sales.		

EXHIBIT C

FORT BEND COUNTY, TX

PER MEAL PRICING

EFFECTIVE OCTOBER 1, 2025 THROUGH SEPTEMBER 30, 2026

	Population	Per Meal Price
Inmate Meals	100-149	\$7.956
Inmate Meals	150-199	\$5.697
Inmate Meals	200-249	\$4.569
Inmate Meals	250-299	\$3.891
Inmate Meals	300-349	\$3.439
Inmate Meals	350-399	\$3.117
Inmate Meals	400-449	\$2.875
Inmate Meals	450-499	\$2.686
Inmate Meals	500-549	\$2.975
Inmate Meals	550-599	\$2.413
Inmate Meals	600-649	\$2.311
Inmate Meals	650-699	\$2.224
Inmate Meals	700-749	\$2.149
Inmate Meals	750-799	\$2.125
Inmate Meals	800-849	\$2.105
Inmate Meals	850-899	\$2.086
Inmate Meals	900-949	\$2.056
Inmate Meals	950-999	\$2.023
Inmate Meals	1000-1049	\$1.986
Inmate Meals	1050-1099	\$1.975
Inmate Meals	1100-1149	\$1.950
Inmate Meals	1150-1199	\$1.925
Inmate Meals	1200-1249	\$1.904
Inmate Meals	1250-1299	\$1.885
Inmate Meals	1300-1349	\$1.857
Trustee Meals		\$4.018
Staff Meals		\$4.099
Walk In Staff Meals		\$4.099
A la carte items by SO Staff		Cost +10%

CERTIFICATE OF INTERESTED PARTIES

FORM 1295

1 of 1

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:
2025-1362902

Date Filed:
09/12/2025

Date Acknowledged:
10/23/2025

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

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.
RFP 25-054
Inmate Food Service

4	Name of Interested Party	City, State, Country (place of business)	Nature of interest (check applicable)	
			Controlling	Intermediary
	Aramark Services, Inc.	Philadelphia, PA United States	X	

5 Check only if there is NO Interested Party.

6 UNSWORN DECLARATION

My name is _____, and my date of birth is _____.

My address is _____, _____, _____, _____.
(city) (state) (zip code) (country)

I declare under penalty of perjury that the foregoing is true and correct.

Executed in _____ County, State of _____, on the _____ day of _____, 20____.
(month) (year)

Signature of authorized agent of contracting business entity
(Declarant)