

Q1. Do you have any design files, such as a CAD file, that depicts the current kitchen layout and power receptacle locations that can be sent to the bidding vendors?

A1 - Unfortunately, we do not have CAD files of the kitchens.

Q2. Can you confirm that the commodity processing and health permit requirements are only applicable for bidders that will be producing meals in an FSMC owned facility?

A2 - The health permit is required for the facility where the meals are being processed at. Green Dot asks that the FSMC credits us for the value of commodities used on our behalf.

Q3. Will the SFA reconsider the requirement for number of partners to include a greater geographic area than solely California?

A3 - Yes, the CDE granted the RFP change. We will consider the number of schools served whether in California or not.

Q4. Is SFA requiring a dedicated Food Service Director for these schools or shared?

A4 - No dedicated Food Service Director is required, just sufficient staffing to fully execute the meal service.

Q5. Is on-site labor billed per meal or per hour?

A5 - Labor is billed per hour

Q6. What costs should be included in the management fee?

A6 - We prefer that there aren't any management fees, and costs are in the meal prices and the server hourly rate.

Q7. What costs should be included in the consulting fee?

A7 - prefer that there aren't any consulting fees, and costs are in the meal prices and the server hourly rate.

Q8. Does FSMC bill for meals ordered or only reimbursable meals served to students?

A8 - The FSMC will invoice for meals served only.

Q9. Delivery

Q9.1 Can we do dark drops, where we have access to your facility before staff is on site and place items in your refrigerator?

A9.1 - Yes, after hours drop can be arranged.

Animo Jackie Robinson 3500 S. Broadway, LA, CA 90007 is a Hot Shot only model, as they do not have any storage on campus.

Q9.2 Are there any delivery particulars that we should be aware of? I.e. delivery location, block off time frames, etc

A9.2 - The biggest delivery particular is that Animo Jackie Robinson 3500 S. Broadway, LA, CA 90007 is a Hot Shot only model, as they do not have any storage on campus. So the meals need to arrive in a cambro type storage unit and ice chest for milk.

Q9.3 What is your current delivery schedule and time of delivery?

A9.3 - The delivery times and schedules change based on the FSMC's routes.

Q10. Menu

Q10.1 Are sites wanting unitized or family style? If a mix of both, can you break down which sites want what?

A10.1 - Currently one of the five schools is family style while the other 4 are unitized. However, we give the schools the option to choose.

Q10.2 Is Animo Jefferson under OVS (offer vs serve) or serve only?

A10.2 - Animo Jefferson is a serve only site

Q10.3 Will any of the sites be offering second chance breakfast? If so, which ones?

A10.3 - All sites will offer second chance breakfast except Animo Jefferson, as they do breakfast in the classroom.

Q10.4 Does SFA want to maintain outside pizza or would they be open to vendors pizza?

A10.4 - We are open to both options as long as schools have flexibility as to when they can have pizza days.

Q11. Equipment?

Q11.1 What equipment will Green Dot be providing at each site?

A11.1 - All schools have a warmer, retherm, and at least one double refrigerator or the equivalent. We are in the process of installing ice machines.

Q11.2 Are any of the sites besides Jackie Robinson HOT delivery?

A11.2 - Only Animo Jackie Robinson.

Q11.3 Will Green Dot be providing refrigeration at each school site?

A11.3 - We will provide refrigeration at all schools except Animo Jackie Robinson.

Q12. Servers

Q12.1 Is there a minimum number of hours Green Dot will require from server staff per day?

A12.1 - No, just sufficient server hours to adequately render the meal service.

Q13. Vendor and Pricing

Q13.1 Who is your current vendor?

A13.1 Our current vendor is Revolution Foods

Q13.1.a What is the current breakfast pricing?

A13.1.a Breakfast price is \$2.90

Q13.1.b What is the current lunch pricing?

A13.1.b Lunch price \$4.48

Q13.1.c What is the current snack pricing?

A13.1.c Snack is \$1.16

Q13.1.d What is the current supper price

A13.1.d Supper is \$4.48

Q13.1.e What is the current server fee?

A13.1.e Server fee is \$25.50

Q13.2 Can you please provide insight into the primary factors that led to the decision to release this RFP? Understanding your goals and challenges will allow us to better align our proposal with your needs.

A13.2 This is the required RFP year per the California Dept of Education, one year contract with 4 renewals. We have been working with REV Foods, our goal is to continue providing our students with variety, healthy and nutritious meals

Q13.3 What are the important things to you in terms of your partnership with your vendor? Is it customer service, is it local or scratch made items, closeness to facility?

A13.3 - Similar to the previous answer, our goal is to continue providing our students with variety, healthy and nutritious meals. We are open to scratch cooking. However, our facilities may not support that.

Q13.4 If there was anything that you could change about your current vendor or business model what would it be?

A13.4 We've been working with REV over the years, they've been responsive, and have met our needs.

Q14. When was the last time your school released an RFP for food service before this year?

A14. We last released an RFP for these 5 schools 5 years ago.

Q15. Are you looking for vended meal service where meals are prepared off-site and delivered to the school?

A15. We are open to either option.

Q16. The current number of servers per site, their hours, and labor rates. Additionally, please specify if these will be billed separately from the meal cost.

A16.

Each school has two servers, the server rate is \$25.50/hour, server hours are included on the regular meals invoice.

Q17. The start and end times for breakfast and lunch service at each site.

A17.

School	Breakfast	Lunch 1	Lunch 2
Animo Jefferson	7:30-8	10:15-10:45	10:55-11:25
Animo Ralph Bunche	7:45-8:20	11:35-12:05	12:15-12:45
Animo Venice	7:45-8:20	12:15-12:45	
Animo Jackie Robinson	7:45-8:20	12:55 - 1:35	
Anim City of Champions	7:45-8:20	11:20-11:50	11:55-12:25

Q18. Which sites serve supper, and what is the average daily participation (ADP) at each of those sites?

A18. None of these sites currently serve supper, but are approved to serve in the fall.

Q19. The delivery windows for each site, and if any sites require multiple deliveries per day.

A19.

Delivery windows are open at each site, as it is the FSMC's staff that receives and stores all the goods.

Q20. Whether there are separate deliveries for snacks or supper.

A20.

Same as question Q19 and A19

Q21. What is the list of equipment at each site?

A21.

All schools have a warmer, retherm, and at least one double refrigerator or the equivalent. We are in the process of installing ice machines.

Q22. Any specific menu requirements per site (e.g., fresh-cut fruit, family style, salad bars, specialty menu days, pizza days, and BBQs).

A22.

Currently one of the five schools is family style while the other 4 are unitized. However, we give the schools the option to choose. All schools have salad bars but have been used in many different ways. All schools utilize pizza days and bbqs.

Q23. Please specify the requirements for server cleaning

A23.

Server's wipe down surface areas in the kitchen and sweep.